

Holiday Party Hors d' Oeuvres

Drop-Off Catering

Cold Platters Selections	Small serves (20-25)	Medium serves (25-30)	Large (serves 40-50)
Freshly Made Salads			
Garden or Caesar's Salad		\$29.50	\$39.50
Holiday Pecan Salad	*****	\$39.50	\$49.50
Mix greens tossed with red onions, dried cranberries, feta cheese crumbs and candied pecans. Served with a Raspberry Vinaigrette dressing.			
Fresh Seasonal Fruit Platter	*****	\$74.50	\$89.50
Fruit Kebabs served w/ Pineapple Dip	*****	\$89.50	\$99.50
International Cheese Platter Assortment of domestic and International cheese garnished w/ grape clusters and served w/ gourmet crackers	***	\$74.50	\$89.50
Artisan Cheese Platter Assortment of fine select cheeses, dried fruit, nuts, olives, Italian meats, and spreads. Serve w/ gourmet crackers, garnished w/ fresh grapes and berries.	*****	\$89.50	\$99.50
Fruit & Cheese Combo Platter	*****	\$79.50	\$89.50
Fresh Vegetable Crudité Platter	\$49.50	\$59.50	\$79.50
Tuscan Antipasto Platter Select cured premium Italian Meats, grilled, roasted and marinated vegetables, mozzarellacheese, pepperoncini and olives .	*****	\$69.50	\$79.50
Anti-Pasta Skewers Salami, Pepperoni, Olives, Mozzarella cheese, artichokes & cherry tomato threaded on a 6" skewer	*****	\$49.50	\$69.50
Olive Lovers Platter An assortment of light, fruity, full bodied, stuffed and spicy olives	*****	\$39.95	\$49.95
Assorted Deli Wraps A combination of turkey, ham, roast beef and chicken salad. *Veggie Sandwiches available.	\$59.50	\$69.50	\$79.50
Pinwheel Platter Turkey, peppers, and spinach layered with creamy cheese, herb seasonings spread wrapped in flatbread	\$39.50	\$49.50	\$69.50

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Sliced Deli Meat Platter American Classics Premium Roast Beef, Turkey and Ham with American & Swiss Cheese. Accompanied with gourmet crackers	***** *****	\$39.50 \$42.50	\$49.50 \$52.50
Italian Classics Premium Salami, Prosciutto, and Pepperoni with Provolone and Mozzarella cheese w/ gourmet crackers			
Chicken Salad Croissants Chicken salad w/ toasted almonds served on mini-croissants with lettuce and tomato	\$39.50	\$55.50	\$69.50
Deviled Eggs (\$13.50 per dozen)	*****	*****	*****
Asian Trio Platter Assorted spring rolls, potstickers, and crab Rangoon served w/ dipping sauce	*****	\$59.50	\$69.60
Hummus Sampler Trio Traditional , Pine-nut, and Roasted Red-Pepper served w/ grilled pita bread	*****	*****	\$59.50
Asparagus Spears <i>wrapped with prosciutto</i>	\$59.50	\$69.50	\$79.50
Southwestern Layered Dip Layers of ground beef, refried beans, salsa, sour cream, guacamole, shredded cheese and black olives. Served w/ Tortilla Chips.	*****	\$59.50	\$69.50
Chips & Salsa Tortilla chips served with freshly made salsa	*****	\$17.50	\$25.50
Tortellini Pasta Salad Tri color tortellini pasta tossed in a fresh basil-pesto sauce	\$49.50	\$59.50	\$69.50
Chilled Pasta Salad Tri-color spiral pasta tossed in a bold Italian dressing with sun-dried tomatoes, peppers and fresh seasonings.	\$39.50	\$49.50	\$59.50
Shrimp Cocktail Large shrimp perfectly steamed, chilled and served traditional style with a freshly made cocktail sauce.	*****	\$125.00	\$155.00
Cajun Shrimp Cocktail Large shrimp steamed, chilled and tossed in a hint of Cajun spices served w/ freshly made cocktail sauce	*****	\$125.00	\$155.00
Chilled Smoked Salmon Salmon slab seasoned w/ fresh herbs and spices, smoked, chilled and served with thinly sliced cucumbers, egg crumbs, red onions, capers and a freshly made dill sauce.	****	****	\$99.50

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Crostini's Choose from Salmon, Lobster or Crab meat blended with cream cheese, fresh herbs and spices served a top gourmet mini-toast	*****	\$49.50 <i>Assorted</i> \$59.50	\$59.50 <i>Assorted</i> \$69.50
Hot Platter Selections	Small (serves 20-25)	Medium (serves 25-30)	Large (serves 30-40)
Assorted Puff Pastries Spinach-cheddar, Roasted red pepper and Swiss onion	*****	\$59.50	\$69.50
Bacon Wrapped Scallops	*****	\$69.50	\$79.50
Hot Crab Balls	*****	\$99.50	\$125.50
Hot Crab Dip	*****	\$99.50	\$125.00
Mini Crabcakes Hand-patted with real lump crab meat and fresh seasonings served with cajun remoulade	*****	\$125.00	\$155.00
Crabcake Sliders \$3.50 ea Hand patted crabcake topped w/ arugula and served w/ mango salsa on a mini-bun	*****	*****	*****
Sliders \$2.75 ea Choose from Angus Burger, Grilled Chicken or Combo	*****	*****	*****
Hot Spinach-Artichoke Dip	*****	\$69.50	\$79.50
Quiche Velvety smooth custard with swiss cheese in a pastry shell assorted with bits of bacon and spinach	(50 pieces) \$39.50	(75 pieces) \$49.50	(100 pieces) \$59.50
Barbeque Shrimp & Cajun Sausage Grilled large shrimp, spicy cajun sausage, peppers and onions tossed in zesty barbeque sauce.	*****	\$124.50	\$199.50
Grilled Spicy Sausage Skewers Spicy sausage grilled with colorful Bell peppers and thinly sliced onion threaded on a 6" skewer	*****	\$79.50	\$124.50
Cocktail Meatballs	*****	\$59.50	\$69.50
Chicken Skewers	*****	\$79.50	\$99.50

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Chicken Drummettes -Honey Barbeque -Teriyaki -Lemon Pepper -Buffalo -Southern Fried	(50 pieces) \$49.50	(75 pieces) \$99.50	(100 pieces) \$149.50
Spring Rolls <i>served with a sweet & sour sauce</i> Tender egg roll wraps stuffed with <i>choose from:</i> -Veggie -Chicken -Pork	\$49.50	\$59.50	\$79.50
Chicken & Veggie Potstickers Diced chicken and veggies savory seasoned and in delicate wrapper	\$49.50	\$59.50	\$79.50
Stuffed Shells	\$32.50	\$44.50	\$66.50
Stuffed Mushrooms -Veggie -Sausage -Crab	\$29.50 \$39.50 *****	\$49.50 \$59.50 \$69.50	\$59.50 \$69.50 \$79.50
Carved Meat Platters Choice of Roast Beef, Honey Glazed Ham Pork Loin, Roasted Turkey or Beef Tenderloin	***Call	For	Pricing***
Vegetarian Selections	Small (serves 20-25)	Medium (serves 25-30)	Large (serves 40-50)
Roasted Vegetable Platter	\$49.50	\$59.50	\$79.50
Caramel Apple w/ Goat Cheese Apples, walnuts. Goat cheese and caramel wrapped in filo.	----	----	50 pieces \$89.50
Pear & Brie Pastry Pear mulled in a spiced red wine and blended with brie cheese wrapped in flaky layers of phyllo purse pastry.	----	----	50 pieces \$89.50
Raspberry Brie Log Double cream brie cheese mixed with toasted almond flakes. Topped with raspberry jam and wrapped in phyllo dough.	----	----	50 Pieces \$89.50

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Bruschetta Bar Plum Tomatoes with garlic and capers; Green Olive Tapenade; Sicilian Eggplant Caponata	\$39.50	\$49.50	\$69.50
10 Vegetable Samosa's Potatoes, peas, blended with spices wrapped in fillo	25 pieces \$37.50	40 pieces \$49.50	50 pieces \$62.50
Veggie Spring Rolls Colorful blend of vegetables tossed in sesame oil wrapped in crispy fillo	\$49.50	\$59.50	\$79.50
Sliders-\$3.00 ea -Portabella Mushroom Burgers -Garden Burgers -Tofu Burger	----	----	----
Veggie Lasagna	----	\$49.50	\$69.50
Vegetable Empanadas Onions, eggplant, peppers trio, sundried tomatoes, black beans and Monterey jack cheese wrapped in cheddar cheese flavored dough and flash fried	----	35 pieces \$52.50	50 pieces \$74.50
Sweet Potato Puffs Buttery puff pastry filled with whipped sweet potatoes.	50 pieces \$49.99	75 pieces \$74.99	100 pieces \$99.99
Spanakopita Spinach, premium cheeses, lemon dill and spices wrapped in a puff pastry triangle	50 Pieces \$39.99	75 pieces \$46.99	100 pieces \$62.99
Veggie Stuffed Mushrooms	\$29.50	\$49.50	\$59.50
Corn Cakes Hand patted corn cakes mixed with jalapeños, Monterey jack cheese and fresh green onions.	----	35 pieces \$44.50	50 pieces \$64.50
Roasted Eggplant Roasted eggplant blended with roasted peppers rolled in a filo log.	----	----	50 pieces \$49.99

Dessert Platters	Small (serves 20-25)	Medium (serves 25-30)	Large (serves 40-50)
Assorted Cake Slices Platter	\$35.00	\$45.00	\$55.00
Assorted Mini Cheese Cake Platter	\$39.00	\$49.00	\$59.00
Assorted Mini Decadent Dessert Platter	*****	\$49.50	\$59.50
Assorted Sliced Cheese Cake Platters \$1.99 per Slice	*****	*****	*****
Assorted Cookies & Brownies Combo	\$35.00	\$42.50	\$49.50
Banana Pudding \$1.99 per person	*****	\$29.50*	\$39.50

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Seasonal Cobblers: Peach or Apple		\$29.50	\$39.50
Holiday Desserts & Treats			
Holiday Pies to Order: \$45.00 ea (serves 10-12) Pecan Pie, Sweet Potato, Pumpkin Pie	*****	*****	*****
Holiday Cheesecakes to Order: \$55.00 ea (serves 10-12) Red Velvet, Pumpkin	*****	*****	*****
Homemade Cakes to Order: \$55.00 ea (serves 10-12) Rum Cake, Red Velvet, Pound, Carrot, Caramel, Pineapple/Coconut, or Chocolate	*****	*****	*****

BEVERAGES

Coffee

Fresh Brewed Coffee *Regular or DeCaf* -.90 per cup

Tea

Hot Tea (Regular or Herbal) - .90 per cup

Iced Tea Sweet or *Unsweetened* ..\$5.50 a gallon

Peach Tea *infused with real peach flavors...*\$7.50 a gallon

Lemonade

Lemonade *made with Fresh squeezed Lemons....*\$8.00 a gallon

Strawberry Lemonade *made with Fresh Strawberries* \$9.50 a gallon

Specialty Punch

Sparkling Holiday Punch....\$10.50 a gallon

Sparkling Peach-Mango Punch\$10.50 a gallon

Fruit Juice

Assorted Fruit Juices\$1.25/8 oz bottle

(Orange, Apple, Cranberry & Grapefruit)

Soda and Bottled Water

8oz Bottled Water75 per bottle

16 oz Bottled Water\$1.00 per bottle

Assorted Sodas ...\$1.00/12 oz can

(Coke and/or Pepsi Products)

Holiday Beverages

Hot Cocoa - .75 per cup

Hot Apple Cider - .85 per cup

Sparkling Holiday Punch - \$10.50 gal

***A Gallon serves approximately 15 people
*Ice and Cups are included with all Beverage Orders***

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HOLIDAY ORDERING INFORMATION

(Effective November 1st – December 31st, 2019)

Holiday Hours of Operation

Monday-Thursday: 7:30 am to 6 pm

Friday: 7:30 am to 4:30 pm

Saturday: 8 am to 12Noon

Sunday: CLOSED

ORDER BY PHONE: CALL 770-559-5037

ORDER BY E-MAIL: events@topscatering.com (requires confirmation email)

Order Minimum:

There is a \$1,000 minimum order requirement for drop-off service during the month of December.

Delivery Charge:

There is a \$25.00 delivery service fee for orders delivered within 20 miles of Lawrenceville. For orders beyond 20 miles, we will provide you with a quote based on distance

Advanced Notice:

Due to larger than usual volume during this very busy time of year, we recommend you place your order no less than **30 days** in advance to provide us the best opportunity to accommodate your catering needs. We will attempt to accommodate catering orders with shorter notice when possible.

Dietary Restrictions:

We will make every effort to accommodate any dietary restrictions when informed. Note, Tops Catering produces menu items that may contain or come into contact with Wheat/Gluten, Milk, Eggs, Peanuts, Tree Nuts, Fish, Shellfish, and Soy. While we make every attempt to minimize the risk of cross contamination when informed about allergies, we offer no guarantees and accept no liability. Customers with food allergies need to be aware of the risk of consuming our products.

Order Cancellation

Holiday orders cancelled with less than a 30 day notice will be assessed a 25% cancellation fee. Deposits can be forwarded to a new event date within 6 months of the original date.

Tax Exempt Organizations

We require that copies of your organization's ST-2 Certificate of Exemption and ST- 5 Sales Tax Exempt Purchaser Certificate be kept on file to be eligible for tax exempt status.