

Corporate Cocktail Reception Menu



Plan Your Event Today!

770-559-5037

email:

events@topscatering.com

Corporate Cocktail Reception Menu

Cocktail Reception Package

\$25.00 pp

(40 person minimum)

The Cocktail Reception “Station Style” Menu package is a balanced selection of Two Cold and Two Hot hors d' oeuvres, One Pasta, One Dip Spread One Dessert and Beverage. **Does not include taxes & gratuity.*

Our menu selections are crafted to ensure a top notch dining experience for your special day. Additional items may be selected to enhance your buffet at A la Carte pricing.

Custom menus and/or special menu requests may be accommodated. **This menu is comprised sample of some of our customer favorites. –See your Event Manager to discuss service options.*

Cold Items

(Choose Two)

Fresh Fruit Display

A display of Fresh Seasonal Fruits and Berries

Cheese Display

A Selection of the Imported and Domestic Cheeses, Served With Assorted Crackers & Baguettes

Fresh Vegetable Display

Seasonally Inspired Vegetables with Cool Herb dipping Sauce

Smoked Salmon Display

Chilled Smoked Salmon accompanied with Capers, Red Onions, Fresh Dill, and Mini Bagels

Cocktail Shrimp

Prawns Served With Lemon Wedges and Cocktail Sauce

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Hot Items

(Choose Two)

Rosemary Crusted Pork Loin

Sliced and served with accompaniments. *(Served Warm or Room Temperature)*

Mini Beef Wellingtons with Béarnaise Sauce

Aged Beef Tenderloin with mushroom duxelle wrapped in a puff pastry

Stuffed Mushrooms

Large mushroom caps stuffed with veggie, sausage or crab meat

Cocktail Meatballs

Tender meatballs in a BBQ Glaze sauce

Mini Chicken Cordon Bleu

Tender chicken breast with smoked ham and creamy imported swiss cheese in puff pastry dough.

Chicken Skewers

Grilled Chicken on 6" skewer brushed with a bourbon glaze sauce

Pasta

(Choose One)

Chilled Pasta Salad

Tri-color spiral pasta, sundried tomatoes, black olives and select herb seasonings tossed in robust Italian dressing

Bowtie Pasta

Bowtie pasta, sautéed mushrooms, peppers, parmesan cheese in a creamy white wine sauce

Penne Pasta

Penne Pasta tossed in a tomato basil sauce topped with select cheeses

Tortellini Pasta

Tortellini pasta tossed in Asiago cream sauce served with and Italian Bread sticks

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Spreads and Dips

(Choose One)

Hot Crab Dip

Lump crabmeat blended with light Cajun spices *and served w/ baguette rounds*

Hot Spinach-Artichoke Dip

A delicious blend of fresh spinach and artichokes served w/ *seasoned pita chips*

Hummus Trio

Traditional, Eggplant and Roasted Red Pepper hummus served with toasted artisan breads

Lobster Spread

Lobster blended with cream cheese and spices on gourmet mini toast sprinkled with fresh lobster bits

BITE SIZE DESSERTS

(Choose One)

Cheese Cake Rounds

Strawberry Swirl, Key Lime or New York Style

Mini Decadent Desserts

Mini cream puffs, éclairs, cake balls, cheesecake and assorted tarts

BEVERAGES

(Choose One)

ICED TEA: Sweet/Unsweet Iced Tea, Peach Tea, Raspberry Tea

PUNCH: Sparkling Peach-Mango Punch

SODA: Assorted Coke and/or Pepsi Products

WATER: Bottled Water or Fresh Cucumber Spring Water

Buffet Enhancements: Select from these additional items to enhance your buffet.

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Dinnerware Upgrade:

Add \$3.25 pp

China Plates, Glass Stemware, and Silverware

Hand-Passed Hors d' Oeuvres: (Choose 4)

Add \$4.00 pp

Hors d' Oeuvres hand passed on silver or decorative trays for the first hour of event:

Carving Station – *Call for pricing

Based on meat selection/serve count

(Choose One) Honey Glazed Ham, Maple Roasted Turkey, Beef Round, Herb Roasted Pork Loin, or Beef Tenderloin. Served w/ accompaniments and assorted Dinner Rolls.

Pasta Station:

Add \$4.00 pp

Tortellini, Penne or Bowtie pastas with Asiago cream sauce, Tuscan marinara, or basil pesto sauces and Italian Bread sticks

Salad:

Add \$2.00 pp

Add a tossed garden salad with assorted dressings or a chilled pasta salad

Bar Service:

Add \$325.00/Glassware: Add \$1.50 pp

Includes 4hrs of professional Bartender service, Bar set-up, Bar Linens, Bar Equipment, variety of mixers, garnishes, ice, cocktail napkins and premium all-purpose clear cups. •Customer provides all alcoholic beverages.

Additional Catering Information:

Custom requests are available for this menu.

Price includes Service Staff, Buffet Linen and Clear Acrylic Plates, Forks and napkins. –Dinnerware may be upgraded.

Linen for guest tables is available at an additional cost.

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