

Corporate Dinner Buffet Menu



Plan Your Event Today!

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e-mail: events@topscatering.com

Corporate Dinner Buffet Menu

Dinner Menu

Dinner Buffet: This plentiful dinner buffet ensures you'll have a balanced Menu and everything else needed for a "top notch" event *including* Full service staffing, Food & Beverage, Equipment and buffet linens.

Explanation of Services:

Staffing: Required Service Staff for a 4 hour event includes: Onsite Chef, Event Manager, and 1 server per 30 guests. Set-up and breakdown. **Note:** Seated Service available and may require additional staff.

Buffet Set-up: Buffet set-up includes floor length table linens, candles, Chaffers, Serving Equipment and Utensils, platters, buffet décor and premium Clear Acrylic Plates, Flatware, cups, and napkins. *-Dinnerware may be upgraded.*

Special Requests: Custom and/or special menu requests may be accommodated. Our Event Manager is available to discuss service options.

Buffet Service - Menu Pricing Options:

****denote menu items included with Deluxe or Premium Buffet Only**

Standard.....**\$26.50 per guest**

One Hot and One Cold Hors d' Oeuvre, Choice of One Salad w/ One Salad Dressing, One Hot Entrée, Two Side Dishes, One desert and One Beverage

Deluxe.....**\$32.50 per guest**

Choice of One Hot and Two Cold Hors d' Oeuvres, Choice of One Salad w/ One Salad Dressings, Choice of Two Hot Entrees, Choice of Two Side Dishes, Two Deserts and One Beverage

Premium.....**\$38.50 per guest**

Choice of Two Hot and Two Cold Hors d' Oeuvres, Choice of One Salad w/ Two Salad Dressings, Choice of Three Entrees, Three Side Dishes, Three Deserts, and Two Beverages

Salads

Caesar Salad:

Romaine Lettuce, Croutons, Shaved Parmesan Cheese, Lemon Juice, Fresh Ground Pepper served with Caesar Dressing.

Garden Salad:

Mixed Greens, Croutons, Grape Tomatoes, Shredded Carrots, and Fresh Peppers served with Ranch or Creamy Italian Dressing.

Pecan Salad:

Mixed Baby Greens, Candied Pecans, Cranberries, Feta Cheese tossed in a Raspberry Pecan Vinaigrette

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Hors d' Oeuvres: (Cold)

International Cheese Display**

An elegant display of fine domestic and imported cheeses served with assorted gourmet crackers

Fresh Fruit Display

A display of fresh seasonal fruit and berries

Fruit & Cheese Display

An elegant combo display of fine cheeses, Gourmet crackers, fresh seasonal fruit and berries

Fresh Vegetable Display

A colorful display of fresh garden vegetables served with a fresh cucumber ranch dip

Hummus Sampler

Traditional hummus, roasted red pepper and roasted eggplant hummus served with assorted artisan breads

Hors d' Oeuvres: (Hot)

Chicken Skewers

Grilled Marinated Chicken served with a Ginger Satay Sauce on a skewers

Hot Crab Dip**

Lump Crabmeat blended with seasonings with Pita Chips

Hot Spinach & Artichoke Dip

Served with plain or seasoned pita chips

Spicy Sausage Skewers

Grilled Spicy sausage served with sweet bell peppers and thinly sliced onions on a skewer

Shrimp & Grits**

Shrimp sautéed in Cajun spices served over Country style grits in a martini glass

Chilled Smoked Salmon**

Alaskan Salmon Slab seasoned with fresh herbs and spices, thinly sliced cucumbers and red onions.

Crab Meat Spread

Crab Meat Spread served atop gourmet mini toast

Anti Pasta

Roasted, Grilled and Marinated Vegetable accompanied with Sliced Italian Meats

Bruschetta

Green Olive and Mushroom, Tomato, Basil and Roasted Garlic

Spring Rolls

Mini Beef Wellington

Cocktail Meatballs

Served with your choice of bourbon, Hawaiian, BBQ or Sweet & Sour Glaze

Sliders

Angus Beef or Grilled Chicken served on a Hawaiian Roll

Mini Crabcakes**

Maryland style Crabcakes served with Cajun remoulade

Stuffed Mushrooms

Mushroom caps stuffed with seasoned breadcrumbs, minced fish, crab and shrimp.

Mini Quiche

Assorted mini quiche in a buttery crust

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Entrée:

Sliced Roast Beef Au jus**

Tender Carved Roast Beef Au jus served with all the trimmings

Spiral Sliced Ham

Honey glazed ham accompanied by soft sweet Hawaiian rolls

Roast Pork Tenderloin

Whole Boneless Pork Tenderloin marinated in savory Seasonings sliced and served with pan gravy

Roasted Turkey

Boneless Turkey breast roasted to perfection sliced and Served with all the trimmings

Chicken Marsala

Blackened or Grilled Fish

Choose from Catfish, Salmon or Tilapia

Chicken Cordon Bleu

Thinly sliced Chicken stuffed with American and Swiss cheese. Topped with a thin slice of prosciutto

Herb Roasted Cornish Hen

Cornish Hen Roasted in fresh herbs deliciously seasoned and roasted to perfection

Herb Roasted Chicken

Chicken quarters roasted to perfection in fresh herbs and spices seasoning

Side Dish:

Fresh Green Beans

High-Heat Roasted Green Beans with Toasted Almonds

Garlic Whipped Potatoes

Whipped Potatoes tossed in Roasted Garlic and Thyme

Rice

Choose between Rice Pilaf, Wild Rice, or Dirty Rice

Baby Carrots

Brown sugar glazed whole baby carrots

Honey Glazed Yams

Sliced Yams in a honey Glaze

Baked Sweet Potatoes

Baked sweet potato with brown sugar and butter

Mixed Vegetables

Fresh Garden Vegetables roasted with select Herbs and tossed in Extra Virgin Olive Oil

Macaroni & Cheese

A southern classic made with select cheeses.

Lobster Macaroni & Cheese**

Creamy Macaroni & Cheese tossed with Lobster Chunks

Bowtie Pasta

Tossed with assorted peppers and mushrooms

Sweet Potatoes Soufflé'

Sweet potatoes with chopped pecans and brown sugar glaze

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Dessert:

- Bread Pudding in bourbon sauce
- Assorted Mini Desserts
- Assorted Cheesecake
- Cool Banana Pudding
- Seasonal Cobbler

Beverages: *All Beverage Stations include bottled water*

- Iced Tea
- Peach Tea
- Sparkling Peach Mango Punch**
- Sparkling White Grape Spritzer**
- Lemonade
- Strawberry Lemonade**
- Coffee Station

Individual Deserts: **Add \$2.00 pp**

- Lemon Custard Martini
- Bread Pudding w/ Bourbon Sauce in shot glass
- Cool Banana Pudding Shooters
- Chocolate Mousse w/Strawberries
- Seasonal Cobblers in Margarita Glass

Buffet Enhancements:

Select from these additional items to enhance your buffet.

Dinnerware Upgrade:

Dinnerware upgrade includes china plates, glass stemware, silverware and linen napkins.

Add \$3.25 pp

Carving Station – *Chef Attended*

(Choose One) Honey Glazed Ham, Maple Roasted Turkey, Roast Beef Au Jus, or Herb Roasted Pork Loin. All selections are served with condiments and assorted Dinner Rolls.

Add \$5.50 pp

Pasta Station - *Chef Attended*

Bowtie and Penne Pasta served with Reggiano Parmesan, pesto sauce, sun dried tomatoes, peppers, grilled vegetables, Italian sausage, chicken and Sauce (choose Two Fire Roasted Marinara, Classic Alfredo, or Garlic Roasted Alfredo).

Add \$4.25 pp

Pasta Bar Display:

An enticing self-serve Pasta Bar display complete with Two types of Pasta (**Choose** from Bowie, Macaroni, or Radiatore), Two Sauces (**Choose** from White Wine Cheese, Garlic Cream Alfredo, or Fire Roasted Marinara) with the following accompanies: Parmesan Cheese, Bacon Bits, Roasted Vegetables, Crumbled Italian Sausage and diced Chicken.

Add \$3.00 pp

Potato Station:

Choose between “Baked” or “Mashed” potatoes and sweet potatoes deliciously displayed and served with a host of accompaniments to dress and enjoy just the way you like it.

Add \$6.00 pp

Bar Service:

Includes 4hrs of professional Bartender service, Bar set-up/breakdown, Bar Linens, Bar Equipment, variety of mixers, garnishes, ice, cocktail napkins and premium all-purpose clear cups.

Add \$350.00

Add \$2.25 pp-Bar Glassware

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Menu Worksheet

Use this worksheet as a guide to help you create the perfect menu. Please choose a minimum of selections for your pricing option. --Email back to us and we will gladly provide you with a quote.

Name: _____ Event Date: _____ Contact#: _____

Estimated # of Guests: _____ Buffet Menu Selection: Standard Deluxe Premium

Menu Selection I:

| Hors d' Oeuvres: | Salad |
|------------------|----------|
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| | |
| | |
| Add-ons: | Add-ons: |

Menu Selection II:

| Entrée: | Side dishes: |
|---------|--------------|
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| | |
| | |
| Add-on: | Add-on: |

Menu Selection III:

| Deserts: | Beverages: |
|----------------------|------------|
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| Buffet Enhancements: | |
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