

Passed Hors d' Oeuvres



Book Your Event Today!

770-559-5037

email: events@topscatering.com

Passed Hors d' Oeuvres Menu:

Our menu selections are crafted to ensure a top notch experience for your special event. Hors d' Oeuvres are hand-passed on beautifully garnished platters by uniformed wait staff.



Beef , Pork & Lamb

Andouille Sausage En Croute - \$3.25 pp

Spicy Andouille sausage coated in pommery mustard wrapped in a buttery puff pastry

Anti-Pasta Skewers - \$3.00 pp

Tri-color cheese tortellini, roasted tomatoes, olives and Prosciutto ham threaded on 6' skewer

Asian Pot Pie - \$3.00 pp

Tender short ribs braised with green onions and sweet Asian spice in a tart shell

BBQ Biscuits - \$3.50 pp

Pulled pork in a tangy BBQ sauce placed into homemade biscuit dough

Beef Skewer - \$4.00 pp

A tender strip of beef on a 6" skewer served with a spicy sauce

Beef Sliders - \$3.00 pp

Angus Beef w/ a touch of red pepper ketchup and spicy brown mustard

Beef Wellington - \$4.00 pp

Wrapped in puff pastry served with Champagne Mustard

Chicago Dogs - \$2.50 pp

Mini Hotdogs served Chicago style with spicy mustard and relish

Lamb Lollipops - \$4.00

Lamb mixed with curry, spices and raisins for a touch of sweetness on a lollipop stick with a pistachio crust

Meatball Kabobs - \$2.50 pp

Hawaiian Glazed meatballs with colorful peppers and thinly sliced onions

Pot Stickers - \$2.50 pp

A blend of pork, scallion roasted garlic and ginger wrapped in a wonton wrapper and steamed.

Prosciutto Wrapped Asparagus - \$3.00 pp

Roasted asparagus wrapped in prosciutto

Sausage Balls - \$2.50 pp

Old Fashion hand-rolled Sausage Balls

Spicy Sausage Skewers - \$3.00 pp

Spicy grilled sausage with sweet peppers

Sausage Stuffed Mushrooms - \$2.75

Large mushroom cap stuffed with delicious spices and sage sausage.

Quiche Lorraine \$2.25 pp

A smooth custard with swiss cheese, bacon bits and spices in a pastry shell

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Chicken & Duck

Bourbon Chicken Skewers - \$3.50 pp

Boneless Chicken strip marinated and grilled to perfection glazed in a bourbon sauce

Cashew Chicken Spring Roll - \$2.75 pp

White meat chicken, cashews, and julienne Chinese vegetables in a spring roll wrapper.

Chicken Chilito - \$3.00 pp

Seasoned chicken tenderloin, peppers and jalepeno cheese

Chicken Cordon Bleu - \$4.00 pp

Tender chicken with ham and Swiss cheese in a delicious puff pastry dough

Chicken & Pineapple Kabob - \$3.50 pp

All white chicken breast with crispy red peppers and pineapple chunks

Chicken Pot Pie - \$3.75 pp

Roasted chicken with a Marsala wine, rich cream, fresh green onions, and mushrooms baked in a handcrafted buttery pie crust.

Coconut Chicken Tenders - \$3.25 pp

Dipped in coconut batter and rolled in fresh shredded coconut and bread crumbs.

Duck Brandy \$4.00 p

Tender duck meat mixed with apricot preserves and distilled brandy in a phyllo purse



Seafood

Bacon-Wrapped Scallops - \$3.50 pp

Bay scallops lightly seasoned then wrapped in bacon on a skewer

Coconut Shrimp - \$3.50

Dipped in batter and rolled in fresh coconut shreds and lightly Fried

Crabcake Mini's - \$4.00 pp

A rich blend of lump crabmeat, peppers, and spices hand formed and lightly breaded.

Crab Stuffed Mushrooms - \$3.75 pp

Mushroom caps generously stuffed with delicious crabmeat

Hot Crab Balls - \$3.50 pp

Lump crab meat hand-rolled in seasoned bread crumbs and lightly fried

Lobster Pot Pie - \$4.00 pp

Savory filled tarlet shell with chunks of lobster and seasoning in a creamy béchamel sauce topped with seasoned bread crumbs

Pecan Shrimp - \$ 3.50 pp

Pecan crusted shrimp lightly fried.

Shrimp & Grits - \$3.75 pp

Cajun shrimp nestled in Creamy Southern style grits.

Shrimp Skewers - \$4.00

Grilled shrimp zestfully seasoned on 6' skewers

Smoked Salmon - \$4.75

Smoked salmon pinwheels topped with Caviar



Vegetarian, Fruit & Cheese

Anti-pasta Kabob - \$3.00 pp

Delicious Mozzarella cheese marinated in olive oil threaded with artichoke hearts, basil leaves and sundried tomato

Crispy Asparagus Wrapped - \$3.75 pp

Roasted asparagus wrapped in phyllo

Cranberry Brie - \$3.00

A marriage of cranberry and the smooth rich flavor of Brie rolled inside light buttery phyllo

Fruit Kabobs - \$3.00 pp

Seasonal Fruit colorfully displayed on a 6' skewer

Hummus Swans - \$2.75 pp

Roasted red pepper hummus with savory feta cheese, kalamata olives in a swan-fold flatbread

Roasted Tomato Brushetta - \$2.75 pp

Hand sliced French bread layered with roasted tomatoes tops with a blend of Asiago cheese and basil

Quiche Florentine -\$2.75 pp

A smooth blend of spinach, cheese, cream and spices in a pastry shell

Vegetable Spring Rolls - \$3.00 pp

Spring roll wrapper of Chinese vegetables tossed in sesame oil, soy sauce and fresh ginger

Carmel Cheese Purse - \$3.50 pp

Apples, goat cheese, walnuts and caramel in a filo beggars purse



Desserts

Cheesecake Minis - \$2.25 pp

Assorted new york, strawberry and turtle dove cheesecake

Cheesecake Pops - \$2.25 pp

Assortment of cherry cashmere, chocolate tuxedo, and toffee cheesecake on a stick.

Chocolate Truffle Purse - \$3.00 pp

Coconut wafer topped with Chocolate ganache wrapped into a fillo purse

Chocolate Covered Strawberries - \$3.00 pp

Juicy sweet strawberries hand dip in chocolate

Petit Fours - \$3.00 pp

An assortment of Carrot Cake, Red velvet, Chocolate and Coffee

Tropical Cheesecake Minis - \$3.00 pp

Assortment of key lime, raspberry swirl, strawberry margarita, and lemon blueberry

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