

Themed Weddings Buffet Menu



Book Your Event Today!
Call...770-559-5037



Themed Buffet Menu

The ‘Themed Inspired’ dinner buffet menus ensures you’ll have a balanced menu and everything else needed for a “top notch” event including staffing, equipment and buffet linens.



Explanation of Services “included” in your buffet menu price

Staffing: Required service staff for a 4 hour event includes: Onsite Chef, Event Manager, and 1 server per 30 guests.

Buffet Set-up: Beautiful buffet set-up includes floor length table linens with themed table decor, candles, Chaffers, Serving Equipment and serving Utensils, Premium White Acrylic Plates with gold or silver trim, clear all-purpose cups, clear forks and napkins. *dinnerware may be upgraded.

Cake Cutting: Cake cutting services are complimentary with any of our Wedding Buffet Menus.

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



Event Planning Services:

Do you want an extraordinary event"? --If so, you've enlisted the right team to do just that. --At Tops Catering & Events, our Events Planners are ready to partner with you to make your wedding reception “walk-in” ready.

We can handle all of the intricate details to create an extraordinary event you guest won’t soon forget. *Our event management staff can assist you with any or all of the following:*

- **Venue selection**
- **Lighting**
- **Engagement Party**
- **Event Design & Décor**
- **Entertainment**
- **Bridal Shower**
- **Floral Designs**
- **Linen Selections**
- **Rehearsal Dinner**

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Themed Buffet Menus

"A Taste of New Mexico"

\$20.00 per person

Tossed Green Salad w/ Black Beans & Kernel Corn in a Lime Vinaigrette Dressing

Create your Own Fajita and Taco
Fixins: Grilled onions, Sautéed peppers, Sour Cream, Salsa, Guacamole, Lettuce and Cheese

Spanish Rice or Black beans

Assorted Tortilla Chips

Churros

"A Taste of the South"

One Entree'\$26.50 pp

Two Entree's \$32.50 pp

Three Entree's .. \$39.50 pp

Choice of 1, 2 of 3
Meat Selections

Tossed Green Salad w/ choice of
Salad Dressing

Choice of 2 or 3 Side Dishes

Assorted Dinner Rolls

Choice of Desserts

Iced Tea

"Seafood Feast"

\$49.50 per person

Snow Crab LegsAdd \$4.99 pp

Mixed Greens Salad w/ Petite Shrimp in a Cucumber Ranch Dressing

Fried Catfish and Fried Shrimp

Sautéed Mixed Vegetables and
Lobster Mac & Cheese

Choice of Shrimp Cocktail, Chilled
Smoked Salmon, or Crabmeat
Spread on gourmet mini toast

Choice of Bacon wrapped
Scallops Barbeque Shrimp, or
Shrimp & Grits

Key Lime Cheesecake

Iced Tea

"A Taste of New Orleans"

\$29.50 per person

Gumbo ...Add 2.50 pp

Mixed Greens Salad w/ Candied pecans, Cranberries, and Feta Cheese in a Raspberry-Pecan Vinaigrette

Bourbon Chicken over Dirty Rice

Grilled Catfish or Tilapia

French Green Beans

Cornbread Muffins

Bread Pudding in Bourbon Sauce

Peach Iced Tea

Barbeque Feast

\$25.95 per person

Smoked Pulled Pork

BBQ Chicken

BBQ Ribs or Brisket

Creamy Cole Slaw, Baked Beans &
Homestyle Potato Salad

Seasonal Cobbler

Iced Tea or Lemonade

"A Taste of Italy"

\$26.50 per person

Tossed Italian Style Green Salad

Chicken Parmesan, Meat
Lasagna, and Penne Pasta in a
White Wine Cheese sauce

Garlic Bread Rolls

Iced Tea

Tiramisu Cheesecake

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Buffet Enhancements

Select from these additional items to enhance your buffet.

Dinnerware Upgrade:

Add \$3.50 pp

Add \$1.50 pp Bar Glassware

Upgrade includes China Plates, Glass Stemware, Silverware and Linen Napkins.

Carving Station – Chef Attended

Add \$5.50 pp

(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.

Pasta Station - Chef Attended

Add \$5.00 pp

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).

Pasta Bar Display:

Add \$3.00 pp

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.

Potato Bar Display:

Add \$4.50 pp

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.

Bar Service:

Add \$350.00

Add \$150.00 each addl' Bartender

Includes 4hrs of professional Bartender service (1 bartender per 100 guests), bar set-up/breakdown, Bar Linens, Bar Equipment, variety of mixers, garnishes, ice, cocktail napkins and premium all-purpose clear cups. •Customer provides all alcoholic beverages.