

EST. 2014

TOP SHELF

CATERING CO



843-375-1366 Phone

843-492-5203 Fax

topshelfcateringcompany.com

40 Patriots Point Road, Mt. Pleasant, SC

Official Caterer of **PATRIOTS POINT**

★HOME OF THE USS YORKTOWN★

TOP SHELF SERVICE

A variety of service options are available to customize each event to your specific needs.

From our simple delivery service to plated meals for hundreds of guests, we pride ourselves on being able to serve our delicious food in a way that is perfect for you.

Consult our sales team to decide what Top Shelf service is right for you.

*Top Shelf is proud to serve local produce, seafood, and ingredients; ensuring that you enjoy the freshest catered meal possible! With that in mind, some of our offerings are seasonal and may be unavailable during certain times of the year. With our wide variety of menu choices, we're confident that we can provide an affordable and delicious meal no matter the season!

PROFESSIONAL.

AFFORDABLE.

DELICIOUS.



HORS D'OEUVRES

All items available to be stationed or passed
(*\$2.00 per person passing fee*)

Price Per Person

Caprese Salad Skewers	4.00
Mini Sweet & Sour Meatballs	3.50
Mini BBQ Meatballs	3.50
Marinated Chicken Skewers	3.50
Pickled Shrimp	4.00
Shrimp Cocktail	4.00
Bruschetta	3.00
Corn Fritters with Chutney*	4.00

**Offsite venue must have frying capacity.*

Mini Crab Cakes	4.50
Bacon Wrapped Asparagus	4.00
Bacon Wrapped Scallops	4.00
Baked Brie with Tomato Chutney	4.00
Low Country Crab Dip	4.00
Pastry-Rolled Sausage Spirals	4.00
Hickory-Smoked Wings	4.00
Spinach and Artichoke Dip	5.00
Assorted Dips and Salsas	4.00

Choose two of the following: onion dip, hummus, cheese dip, black eyed pea salsa, fruit salsa, traditional salsa and black bean salsa. Served with tortilla chips or pita chips.

TARTLETS & TOAST POINTS

Enjoy these fine Finger Foods

Price Per Person

Tartlets	4.00
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A mini puff pastry filled with your choice of house made chicken salad, shrimp salad, tuna salad, or pimiento cheese.

Toast Points	4.00
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Your choice of house made chicken salad, shrimp salad, tuna salad or pimiento cheese served with crustini and crackers

Finger Sandwiches	4.00
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Choose from chicken, shrimp salad, tuna salad, pimiento cheese, ham, roast beef, or turkey served on a variety of breads with appropriate garnishes.

SLIDERS

Mini Sandwich served on a soft dinner roll with your choice of pulled pork, pulled chicken, ham, prime rib, or beef tenderloin. Served with appropriate accompaniments.

**Mini buttermilk biscuit may be substituted for your slider option.*

Price Per Person

Ham, Pulled Chicken, Pulled Pork.....	3.50
Prime Rib	6.00
Beef tenderloin	7.00

TRAYS

Serves between 30-40 guests

Price Per Tray

Fresh Fruit Tray	Market Price
Assorted Cheese & Cracker Tray	59.99
Sausage & Cheese Tray	59.99
Fresh Veggie Tray	Market Price

Price Per Person

Antipasto Tray	7.00
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**Ask about our special fruit, veggie, or cheese displays (\$150) – the perfect “wow” factor!*



STATIONS

Price Per Person

Loaded Mashed Potato Station 5.50

Creamy mashed potatoes, served with sour cream, butter, chives, chopped bacon, cheddar and mozzarella on the side.

Shrimp & Grits Station 8.50

Fresh local shrimp served in our bacon cream sauce with stone ground grits, accompanied by cheese, smoked sausage and butter.

Salad Station..... 5.50

Mixed greens or romaine lettuce accompanied by tomatoes, red onion, sliced cucumbers, shredded cheddar, shredded mozzarella, sliced apples, Mandarin oranges, toasted almonds, croutons and chopped bacon. Served with 2 dressing of your choice

Whole Poached Salmon Station Market Price

Whole poached salmon served with capers with a mustard dill remoulade.

CARVING STATIONS

Each option requires a station attendant for 50.00 per station

Price Per Person

Prime Rib 9.00

Served with au jus and a creamy horseradish

Pork Tenderloin 8.00

Served with natural gravy or berry au jus

Smoked Turkey..... 7.00

Served with turkey gravy

Smoked Beef Brisket..... 8.00

Served with our signature barbecue sauces

Beef Tenderloin..... 10.00

Served with a Bordelaise Sauce

ENTRÉES

Each entrée is served with 2 of our signature sides. All entrées available to be served buffet style or plated (\$5.00 per person plated meal fee). Ask our sales team about combining these delicious options to create your perfect menu!

LAND LOVERS

Price Per Person

Prime Rib 16.99

Seasoned and slow-cooked on our hickory wood pit. "All you need is a fork" tender. Served with au jus and horseradish.

Pork Tenderloin 14.99

Tender pork loin slow cooked and seasoned just right. Served with natural gravy or berry au jus.

Beef Tenderloin (Filet Mignon)..... 25.99

Have your Top Shelf cut of angus beef seasoned and grilled or roasted and sliced. Both options are served with your choice of brandy peppercorn or mushroom gravy.

Smoked Turkey..... 13.99

Hickory-smoked turkey that hardly needs the gravy... but we serve some up anyway!

Marinated Chicken Breast 10.99

Marinated and grilled to perfection, this lighter-fare option is great with our pineapple mango salsa.

Stuffed Breast of Chicken..... 13.99

A boneless breast of chicken stuffed with spinach, artichoke hearts, mozzarella cheese and herbs. A perfect wedding dish.

Oven Roasted Chicken Quarters 11.99

Slow roasted bone-in chicken seasoned for ultimate flavor.

Meat Lovers Chili 6.99

Our delicious award-winning chili served with corn muffins.

Fried Chicken 8.99

Crispy on the outside, juicy on the inside!

Penne or Linguine Pasta 9.99

*Served with Alfredo or Marinara Sauce.
Add Chicken or Shrimp. 5.00 per person*

SEAFOOD

Price Per Person

Shrimp & Grits 13.99

Fresh local shrimp served in our bacon cream sauce with stone ground grits, and accompanied by cheese, smoked sausage and butter.

Bourbon Smoked Salmon 15.99

Fresh salmon, marinated in Kentucky bourbon and herbs then slowly smoked over hickory wood for ultimate tenderness. Served with a Dijon caper remoulade.

Oyster Roast..... Market Price

Boasting the best oyster roast in the Low Country! Locally-picked select clusters steamed on site.

(Set Up fee. \$200 Set up fee covers labor, tables, barrels and on site cookers.) Per Person Fee \$2.00 Includes hot sauce, cocktail sauce, lemons, crackers, towels and shuckers.

Frogmore Stew 15.99

Also known as "Low Country Boil," this southern tradition is slow cooked with red potatoes, bell peppers, onions, corn on the cob, smoked sausage, and fresh shrimp.

Crab Stuffed Flounder 16.99

Light and flavorful option seasoned and cooked to perfection. Served with a lemon thyme sauce.

Low Country Crab Cakes 16.99

Traditional melt-in-your-mouth dish. Served with an orange cracked black pepper sauce and dill remoulade.

Pecan-Crusted Mahi Mahi 16.99

The name says it all – decadent mahi mahi encrusted with buttered pecans

What's Bitin' Market Price

Ask our sales team about what's hitting the docks! We will be glad to prepare a fresh catch to your liking.

VEGETARIAN OPTIONS

Price Per Person

Portobello Mushroom Stack 12.99

A Portobello mushroom stacked with fresh onions, peppers, grilled tomatoes, zucchini and yellow squash. Topped with mozzarella.

Vegetarian Lasagna 10.99

Traditional lasagna made with fresh spinach, carrots, ricotta and mozzarella baked in a cream sauce. Served with two sides.



OFF THE PIT

Price Per Person

Barbecue Lovers 7.49

Hickory-smoked pulled pork or pulled chicken

Smoked Chicken 9.49

A quarter piece of hickory smoked chicken

Barbecue & Wings 10.99

Jumbo smoked wings and pulled pork barbecue

Barbecue & Smoked Chicken 8.49

Hickory-smoked pulled pork and smoked chicken

Brisket Lovers 14.99

Hickory-smoked chopped beef brisket

Beef Brisket & Grilled Chicken 14.99

Sliced beef brisket and marinated grilled chicken breast

Ribs & Chicken 13.49

Memphis-style ribs and smoked chicken

Ribs & Barbecue 13.49

Memphis-style ribs and pulled pork barbecue

Hickory-Smoked Feast 16.49

Our three most popular hickory-smoked specialties

Memphis-style ribs, smoked chicken, and pulled pork.

Hickory-Smoked Wings 8.99

These jumbo smoked wings don't need any flavor enhancement... but we give you all the sauces you need!

Whole Hog Market Price

Service Fee \$500



SALADS

Price Per Person

Caesar Salad 3.50

Romaine lettuce & parmesan cheese tossed with Caesar dressing topped with croutons

Mixed Green Salad 3.50

*Mixed greens, grape tomatoes, red onions, cucumbers, cheddar cheese, and croutons
Served with your choice of 2 dressings*

Spinach & Arugula Salad 5.00

Bacon, red onion, grape tomato served with a warm bacon vinaigrette

All salads are served with low-cal vinaigrette and homestyle ranch dressing.

SOUPS AVAILABLE UPON REQUEST.

SIGNATURE SIDES

Price Per Person 3.50

- Baked Potato
- BBQ Baked Beans
- Seasoned Collards
- Red Rice
- Fried Okra
- Pasta Salad
- Cole Slaw
- Hoppin' John
- Roasted Asparagus
- Red Potato Salad
- Mac & Cheese
- Fresh Fruit Salad
- Roasted Red Potatoes
- Sweet Potato Casserole
- Mashed Potatoes & Gravy
- Southern Style Green Beans
- Homemade Corn Muffins
- Steamed Vegetables
- Southern Style Rice

• Fresh Fruit Salad 4.00

• Pasta Salad 4.00

• Roasted Asparagus 5.00

DESSERTS

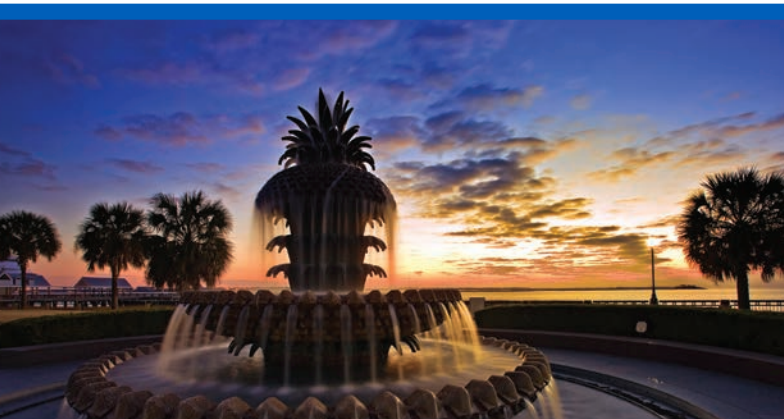
Mini desserts available

	Price Per Person
Homemade Bread Pudding	4.00
Banana Pudding	3.00
Cake Pops	4.00
Fruit Cobbler (Peach, Apple, or Blackberry)...	3.50
Fudge Brownies	2.50
Red Velvet Cake.....	4.50
Chocolate Mousse Cake.....	5.00
Chocolate Chip Cookies.....	2.00
Assorted Mini Cupcakes	3.00
Chocolate Truffles in Raspberry Sauce	3.00
Cake Cutting Service	1.00 per guest

BREAKFAST

All breakfast options are served with coffee, orange juice and water

	Price Per Person
Continental Breakfast	7.50
<i>Bagels, assorted danish, whole fruit, & individual cereal options</i>	
Country Breakfast	9.00
<i>Scrambled eggs, bacon, sausage, cheese grits, & biscuits</i>	
Top Shelf Breakfast	10.00
<i>Scrambled eggs, bacon, pancakes, breakfast potatoes, and biscuits & sausage gravy</i>	



**CAN'T FIND
WHAT YOU'RE
LOOKING FOR?**

Just ask us!

**We'll be glad to work up a
custom menu just for you.**

**If you can dream it up,
Top Shelf can take care of it.**

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Our licensed and uniformed staff will provide you with quick and friendly bar service.

Top Shelf includes plastic cups, cocktail napkins, ice, and any necessary mixers or fruit. The prices listed below are for a 1 Hour Bar Service.

Top Shelf Catering Co. takes pride in our legendary service and guest satisfaction, we reserve the right to withhold alcohol service to any individual guest, using our discretion.

FULL-SERVICE BAR PACKAGES

Prices listed below are for a one hour bar service \$5.00 per person for each additional hour (up to 4 hours).

Price Per Person

House Beer & Wine 9.49

*Beer – Bud Light, Miller Lite, and Yuengling
Wine – Woodbridge Cabernet, Chardonnay, and your choice of either Pinot Noir or Pinot Grigio*

Specialty Beer & Wine 11.49

*Beer – Bud Light, Miller Lite, Yuengling, Sam Adams, Corona, and Palmetto Ale or Lager
Wine – Toasted Head Cabernet, Blackstone Merlot, Estancia Chardonnay, and Hogue Reisling*

House Liquor, Beer, & Wine 10.99

*Liquor – House Vodka, Gin, Bourbon, and Rum
Beer – Bud Light, Miller Lite, and Yuengling
Wine – Woodbridge Cabernet, Chardonnay, and your choice of either Pinot Noir or Pinot Grigio*

Premium Liquor, Beer, & Wine 12.99

*Liquor – Dixie Vodka, Tanqueray, Jack Daniels, and Bacardi
Beer – Bud Light, Miller Lite, Yuengling, Sam Adams, Corona, and Palmetto Ale or Lager
Wine – Toasted Head Cabernet, Blackstone Merlot, Estancia Chardonnay, and Hogue Reisling*

CASH BAR OPTIONS

Cash Bar Set up Fee 100.00 per bar
Includes tables, linens, clear plastic cups, straws, napkins, ice, mixers and cut fruit

Cash Bar Pricing Per Beverage

Price Per Person

House - Beer 4.00 - Wine 5.00 - Liquor 6.00
Premium - Beer 5.00 - Wine 6.00 - Liquor 7.00

**Please notify us of any special requests for your cash bar.*

EXTRAS, ADD-ONS, & SPECIALTIES

We provide sweet tea, lemonade and water with all catered events at no additional charge

Price Per Person

Hydration Add-On 1.50
Add bottled water to stay hydrated during and after your event!

Non-Alcoholic Beverage Package 2.50
Add assorted canned soda, sweet tea, and lemonade for your guests who have enough spirit already!

Champagne Toast 4.00
*A traditional option for a true well-wishing experience!
Includes one glass of champagne per guest.*

Margarita Maker 5.00
*Add this option to any of our bar packages for a south-of-the-border treat. Includes Jose Cuervo Tradicional and all of the appropriate garnishes and ingredients for your favorite margarita!
Blended drinks unavailable

Bloody Mary Bar 7.99
A southern favorite, this option includes Dixie Black Pepper Vodka, an array of tomato-based mixes, with an assortment of spicy, pickled, and unique compliments to build your perfect Bloody Mary.

Bartender Fee - 35.00/ hr

(1 bartender for every 50 guests).

Made here in Charleston, Dixie Vodka is a local favorite. It is made from 100% non GMO corn, is six times distilled and is gluten free.

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RENTAL LIST

TABLES

48" Round Table (Seats 6).....	7.50
60" Round Table (Seats 8).....	7.50
Tall Cocktail Table.....	7.50
6'X30" Banquet Table (Seats 6).....	7.50
8'X30" Banquet Table (Seats 8).....	7.50

LINENS

108" Round Linen.....	13.00
120" Round Linen.....	13.00
132" Round Linen.....	14.00
90"X120" Linen.....	13.00
90"X132" Linen.....	13.00
Runner/Tie.....	8.00
Linen Napkin.....	0.65

CHAIRS

White Folding.....	1.50
Natural Wood Slatted.....	2.50
Garden White Folding Padded.....	3.50
Chair Covers.....	6.00

CHINA

White B&B Plate.....	0.50
White App/Dessert Plate.....	0.60
Salad Plate.....	0.60
White Dinner Plate.....	0.60
White Soup Bowl.....	0.70
White Coffee Cup.....	0.50
White Saucer.....	0.50

FLATWARE

Salad/Dessert Fork	0.60
Dinner Fork	0.60
Dinner Knife	0.60
Teaspoon	0.60
Soup Spoon	0.60
Cocktail Fork.....	0.80

GLASSWARE

Highball Glass (36 Rack)	14.50
Rocks Glass (25 Rack)	9.00
Pint Glass (25 Rack)	20.00
16oz Glass Mason Jar (25 Rack)	20.00
Wine Glass (25 Rack).....	18.00
Water Goblet (25 Rack)	13.00
Champagne Flute (36 Rack)	27.00
Martini Glass (16 Rack).....	18.00

ADDITIONAL OPTIONS

Picnic ware - Includes Styrofoam plates and cups, plastic utensils and paper napkins.
No additional charge.

Clear Plastic Ware (durable chinet) 1.50
Includes clear plastic cups, plates, utensils and paper napkins