



T A B L E • T O P
C A T E R I N G





Custom . Fresh . Seasonal

CATERING TO ALL
LIFE'S OCCASIONS

*We are a full-service catering company
dedicated to delivering every event with
exemplary service, fresh seasonally driven
foods, and creative and unique displays.*



TABLE OF CONTENT

HORS D'OEUVRES	4
<i>Vegetarian</i>	5
<i>Meats</i>	6
<i>Seafood</i>	7
SALADS	8
<i>Green Salads</i>	9
<i>Alternative Salads</i>	10
ENTRÉES	11
<i>Vegetarian</i>	12
<i>Poultry</i>	13
<i>Beef, Pork & Lamb</i>	14
<i>Seafood</i>	15
<i>Inspired Mini Dish Stations</i>	16
SIDE DISHES	17
<i>Vegetables</i>	18
<i>Starches</i>	19
CULINARY BUFFET PRESENTATIONS	20
<i>Culinary Buffet Presentations</i>	21
DESSERTS	22
<i>Classic Desserts</i>	23
<i>Mini Series (Cakes, Cupcakes & Dessert Bars)</i>	24
<i>Cookies & Dessert Shots</i>	25
CONTACT	26



HORS D'OEUVRES

HORS D'OEUVRES - *Vegetarian*

CRISPY PHYLLO

Blue Cheese, Roasted Orchard Pear, Balsamic Fig Reduction

PARMESAN CHEESE RISOTTO "TOTS"

Tomato Basil Sauce

CRISPY MUSHROOM & TRUFFLE RAVIOLI

Charred Portobello Sauce

NEPALESE VEGETABLE MOMOS

Sweet Soy Glaze

HEIRLOOM TOMATO SKEWERS

Balsamic Glaze, Maldon Sea Salt

BALSAMIC GLAZED MISSION FIGS

Goat Cheese, Arugula, Fresh Strawberry

GOURMET GRILLED CHEESE

Roasted Garlic, Creamy Cheese Blend, Tomato Basil Bisque Dip

MINI RATATOUILLE TARTS

Pomodoro, Fresh Herbs

HONEY WALNUT MASCARPONE CRISP BAGUETTE

Pickled Onion, Micro Arugula

GRILLED VEGGIE SLIDERS

Pretzel Bun, Boursin Cheese, Garlic Aioli

WILD MUSHROOM TARTLETS

Goat Cheese, Roasted Mushroom Cream

WHIPPED RICOTTA CROSTINI

Lemon Curd, Candied Nut

PEA & POTATO SAMOSA

Mango Chutney

CRISPY TORTILLA SPINACH & ARTICHOKE BITE





HORS D'OEUVRES - *Meats*

TANDOORI CHICKEN SKEWERS (GF)

Raita Dip

CHICKEN & WAFFLE BITES TT

Sage Maple Aioli

"MICRO" TACOS (GF)

Shredded Chicken, Guacamole, Charred Corn Relish

CHICKEN PARMESAN LOLLIPOPS TT

Marinara, Fresh Mozzarella, Basil Oil, Parmesan

"JOEY'S" KOREAN CHICKEN BITES (GF)

Sesame, Scallion

CHICKEN SLIDERS

Rum Roasted Pineapple, Arugula, Citrus Garlic Aioli

CHICKEN CONFIT GRILLED CHEESE

Tomato Basil Bisque Dip

MINI BEEF EMPANADAS

Melted Manchego, Hatch Chili Salsa Verde

BRISKET SLIDERS

Aged Cheddar, Pickled Onion, Brioche Bun

BEEF SLIDERS

IPA Beer Cheese, Bacon Jam, Pretzel Bun

"STEAK & POTATO" (GF)

Roasted Fingerling, Beef Tenderloin, Onion Jam

ROPA VIEJA MINI DISH (GF)

Plantain, Avocado Mousse

MINI CORN BREAD SOUFFLÉ TT

Oak Smoked Brisket, Jalapeño Bourbon Glaze, Pickled Onion

MINI GYRO

House Tzatziki, Shredded Lettuce, Diced Onion

SZECHUAN BEEF BAO BUNS

Sweet Pepper Scallion Slaw

MINI BEEF WELLINGTONS

Duxelles, Rosemary Demi

LAMB SLIDERS

Walnut Mint Pesto, Roma Tomato, Brioche Bun

MINI CUBAN BITES

Roasted Pork, Ham, Swiss, Pickle, House Rosemary Honey Mustard Dip

HOUSE-MADE "FIG & PIG" BISCUITS TT

Manchego, Prosciutto, Blue Cheese, Fig Jam

BRAISED PORK BELLY TT

Corn Elote



HORS D'OEUVRES - *Seafood*

COCONUT SHRIMP

Sweet Chili Glaze

"JOHNNY'S" CONCH FRITTERS

Cajun Remoulade, Popped Caper

SOUTHERN STYLE CRAB CAKES

Sweet Onion Relish

SMOKED SALMON NAPOLEON

*Pumpkinnickel, Chived Cream Cheese, Cucumber,
Red Onion, Lemon Zest*

CRISPY BANG BANG SHRIMP

Sweet Chili, Chive

GRILLED SHRIMP BRUSCHETTA

Roasted Tomato, Whipped Boursin

"MICRO" BLACKENED FISH TACOS

Mango Avocado Relish

SESAME CRUSTED AHI TUNA

Crispy Almond Rice Cake, Gochujang Sauce, Tangerine Zest

JAMBALAYA SKEWERS

Blackened Shrimp, Andouille, Bell Pepper, Creole Cream



TABLE TOP'S FAVORITE



GLUTEN FREE



VEGAN



SALAD

SALAD - *Green Salads*

FATTOUSH SALAD

Greens, Cucumber, Mint, Citrus Vinaigrette

KALE SALAD

Granny Smith Apple, Dried Cranberry, Blue Cheese, Shallot Vinaigrette

TABLE TOP CHOP

Crispy Pancetta, Kalamata Olive, Banana Pepper, Panzanella, Hearts of Romaine, Sundried Cherry, Red Onion, Crumbled Blue Cheese, Citrus Dressing

JICAMA SALAD

Arugula, Watermelon, Citrus, Cilantro Lime Vinaigrette

NAPA CABBAGE SALAD

Mandarin, Shaved Red Pepper, Candied Ginger, Sesame Spiced Cashew, Cucumber, Crispy Noodle, "Manila" Lime Dressing

FLORIDA CAESAR SALAD

Romaine, House Dressing, Chili Ciabatta Crouton, Oven-Roasted Tomato, Aged Parmesan

BABY ARUGULA SALAD

Roasted Beet, Citrus Segment, Goat Cheese Crumble, Toasted Pecan, Citrus Dressing

MIXED GREENS SALAD

Fresh Strawberry, Feta Cheese, Red Onion, Vidalia Vinaigrette

BIBB LETTUCE SALAD

Poached Pear, Candied Walnut, Grapefruit, Sugarcane Vinaigrette

HARVEST SALAD

Kale, Spiced Butternut Squash, Toasted Pecan, Goat Cheese, Dried Cranberry, Cardamom-Scented Vinaigrette

ARUGULA SALAD

Tahini-Spiced Mango, Sugared Sesame Seed Cashew, Pickled Watermelon, Shaved Radish, Citrus Vinaigrette

PYRAMID "WEDGE" SALAD

House Blue Cheese, Crushed Nut, Micro Cilantro, Fig Balsamic

SPINACH SALAD

Aged Gouda, Blueberry, Spiced Walnut, Pickled Red Onion, Herbed Vinaigrette

CECE'S JUST PEACHY SALAD

Arugula, Grilled Peach, Burrata, Candied Pecan, Coconut-Infused Balsamic Glaze

 TABLE TOP'S FAVORITE

 GLUTEN FREE

 VEGAN





SALAD - *Alternative Salads*

GRILLED PINEAPPLE SALAD

Papaya, Mint, Candied Nut, Shaved Red Onion, Mint Lime Vinaigrette

HEIRLOOM TOMATO & FRESH MOZZARELLA

Basil Oil, Aged Balsamic

SICILIAN ORANGE SALAD

Fresh Oregano, Garlic, EVOO, Red Wine Vinegar

TOMATO & AVOCADO SALAD

Cilantro, Fresh Lime, Tangy Vinaigrette

COUSCOUS SALAD

Grape Tomato, Basil, Red Onion, Herb & Garlic Dressing

QUINOA SALAD

Green Grape, Shaved Onion, Spiced Nut, Fresh Herbs

MEDITERRANEAN PASTA SALAD

Sundried Tomato, Kalamata Olive, Red Onion, Feta Vinaigrette

YAKISOBA SALAD

Shiitake Mushroom, Red Pepper, Cucumber, Sesame Oil, Rice Wine Vinegar, Cilantro

CURRIED CHICKEN SALAD

Golden Raisin, Toasted Almond, Red Onion



TABLE TOP'S FAVORITE



GLUTEN FREE



VEGAN



ENTRÉES



ENTRÉES - *Vegetarian*

CRISPY CAULIFLOWER TACOS

Crispy Battered Cauliflower, Mixed Greens, Avocado, Chimichurri Ranch

WILD MUSHROOM LASAGNA ROLLS

Portobello, Spinach, Fontina, Mushroom Cream

MUSHROOM & TRUFFLE RAVIOLI

Sautéed Spinach, Blistered Tomato, Grilled Mushroom, Garlic Cream Sauce

FOUR CHEESE RAVIOLI

Tomato Vodka Cream Sauce, Aged Parmesan

BUTTERNUT SQUASH RAVIOLI

Brown Butter Sage Sauce, Pomegranate Pearls, Whipped Boursin, Fried Sage

COCONUT CURRY

Braised Bok Choy, Shiitake, Carrot, Snow Pea, Rice Noodle

EGGPLANT SORRENTINO

Plum Tomato Sauce, Fresh Mozzarella, Sautéed Spinach, Roasted Garlic, Fried Basil

STUFFED PORTOBELLO

Artichoke, Sundried Tomato Pesto, Black Olive, Charred Feta



TABLE TOP'S FAVORITE



GLUTEN FREE



VEGAN



ENTRÉES - *Poultry*

PESTO-MARINATED CHICKEN

Sun-Dried Tomato Tapenade, Aged Balsamic

CHICKEN PICCATA

Shallot, Garlic, Caper, Lemon Wine Sauce

PROSCIUTTO-WRAPPED CHICKEN BREAST

Sage, Roasted Pepper, Garlic Sauce, Shaved Manchego

CHEF LANCE'S CRISPY CHICKEN ROMESCO

Capellini, Aged Parmesan, Lemon Zest, Lemon Bur Blanc Sauce

YAKITORI CHICKEN THIGHS

Charred Shishito Pepper, Shaved Radish

BLACKENED CHICKEN

Tomato Bacon Jam, Chive

CHICKEN FLORENTINE

Sautéed Spinach, Roasted Garlic Cream Sauce, Grilled Tomato

CHICKEN & WILD MUSHROOMS

Shallots, Charred Cremini, Porcini Cream Sauce

CHEESE TORTELLINI

Marsala Cream Sauce, Shredded Chicken, Grilled Baguette



TABLE TOP'S FAVORITE



GLUTEN FREE



VEGAN



ENTRÉES - *Beef, Pork & Lamb*

MALBEC-BRAISED BEEF SHORT RIBS

Crispy Onion

GRILLED BEEF TENDERLOIN MEDALLIONS

Drunken Onion & Mushroom, Merlot Demi

GRILLED PORK TENDERLOIN MEDALLIONS

Hoisin, Sriracha Drizzle, Micro Cilantro

ROPA VIEJA

Pepper, Onion, Herbed Spices

BOBBY A'S FAMOUS OAK SMOKED ANGUS BRISKET

House Carolina Sauce, Pickled Onion

MOJO MARINATED PORK CHOPS

Caramelized Onion

CHEF JONNY'S BIBIMBAP

Shaved Ribeye, Sweet Soy Glaze, Cucumber, Sprout, Carrot, Rice

TERIYAKI GRILLED RIBEYE

Charred Pineapple Ginger Relish, Micro Cilantro

PAPAYA MARINATED SKIRT STEAK

Chimichurri Sauce



TABLE TOP'S FAVORITE



GLUTEN FREE



VEGAN



ENTRÉES - *Seafood*

SWEET CHILI GLAZED SALMON (GF)

Wok-Fried Cabbage Blend, Sweet Soy, Scallion, Sesame

WALNUT-CRUSTED SALMON

Maple Cream Sauce

CHEF JONNY'S AWARD-WINNING "FISH SCALES" SEARED SALMON (TT) (GF)

Roasted Beet, Cauliflower Leek Purée, Honey Butter

PAN-SEARED MAHI MAHI (GF)

Brown Butter Sage Sauce, Fried Sage, Pomegranate Pearls

CRAB-STUFFED SOLE

Lemon Burr Blanc, Dill Breadcrumbs, Melted Tomato

FISH & CHIPS

House-made Malt Vinegar Tartar Sauce

FRESH FLORIDA COBIA (GF)

Citrus Segment, Crushed Pistachio, Grapefruit Vinaigrette

SHRIMP SALTIMBOCCA (GF)

Prosciutto, Sage, Lemon Wine Sauce, Herbed Bean Mèlange

CATALAN-STYLE PAELLA (GF)

Shrimp, Mussels, Clams, Chorizo, Pea, Saffron

SHRIMP COCONUT CURRY (GF)

Spring Onion, Shallot, Lemon Grass

SOUTHERN-STYLE SHRIMP & GRITS (GF)

Aged Cheddar, Pickled Onion, Corn & Bacon Relish, Crispy Prosciutto

BLACKENED RED SNAPPER (GF)

Pineapple Mango Ginger Relish

GARLIC SHRIMP MAC & CHEESE (TT)

IPA Beer Cheese, Gouda, Feta, Parmesan Gremolata



TABLE TOP'S FAVORITE



GLUTEN FREE



VEGAN



ENTRÉES - *Inspired Mini Dish Stations*

SOUTHERN-STYLE SHRIMP & GRITS

Aged Cheddar, Pickled Onion, Corn & Bacon Relish, "Million Dollar" Bacon

FRIED GREEN TOMATO

Lemony Arugula, Sugared Pecan, Grapefruit Segment, House Green Goddess

MALBEC-BRAISED SHORT RIB

Cream Parmesan Polenta, Rich Demi, Micro Beet

RAMEN BAR

Choice of Broth: Vegetable, Beef, or Seafood

Scallion, Soft-Boiled Egg, Roasted Garlic, Chicken, Chili Crunch, Bok Choy, Snow Pea, Carrot, Radish

CHEF JONNY'S KOREAN BIBIMBAP

Cucumber, Soy-Glazed Shaved Ribeye, Bean Sprout, Carrot, Shiitake, Egg, Gochujang, Spring Onion, Sesame

POKE STATION

Ahi Tuna, Yakisoba Noodle, Cucumber, Mango & Pepper Slaw, Green Onion, Sweet Soy Glaze, Fried Wonton

OAK-SMOKED BRISKET

"Spoon Bread" Corn Bread, Pickled Red Onion, Charred Corn & Jalapeño Relish, Cotija Cheese, Fresh Lime

ANGUS BEEF TENDERLOIN

Horseradish Cream, Pommery Mustard, Grilled Flat Bread, Smashed Rosemary Potato



TABLE TOP'S FAVORITE



GLUTEN FREE



VEGAN



SIDE DISHES

SIDE DISHES - *Vegetables*

STUFFED ZUCCHINI

Shiitake Mushroom, Boursin, Sundried Tomato, Goat Cheese

ROASTED ROOT VEGGIES

GINGER HONEY ROASTED RAINBOW HEIRLOOM CARROTS

ROASTED BROCCOLINI

Lemon Thyme Butter, Blistered Tomato

GRILLED JUMBO ASPARAGUS

HARICOT VERTS

Shaved Radish, Lemon Dill Oil

LEMON SNAP PEAS

Shiitake Mushroom

CHEF'S SEASONAL VEGGIES



TABLE TOP'S FAVORITE



GLUTEN FREE



VEGAN



SIDE DISHES - *Starches*

ARROZ CON GANDULES

Yellow Rice, Pigeon Pea, Coconut Milk, Ham

ROSEMARY "SMASHED POTATOES"

Roasted Garlic, Herbs

GARLIC & BOURSIN MASHED POTATOES

INDIVIDUAL CREAM CHEESE AU GRATIN POTATO

Oregano Thyme Gremolata (without Gremolata) 

ROASTED BABY FINGERLINGS

Shallot, Leek, Sautéed Crimini

ROASTED SWEET POTATO CUBES

Fennel Fronds

"CONGRI"

Cuban-Style Rice & Beans, Sautéed Onion

CORN & CHEDDAR POLENTA CAKES

Sriracha Cilantro Drizzle

CORN BREAD SOUFFLÉ

Sour Cream, Chive

BRITT'S CREAMY PARMESAN RISOTTO

Charred Mushroom

BROWN RICE & QUINOA

Roasted Baby Veggies

GOURMET MAC & CHEESE

IPA Beer Cheese, Feta, Parmesan Thyme Panko Crust



CULINARY BUFFET
Presentations



CULINARY BUFFET PRESENTATIONS

GRAZING TABLE

Cured Meats, Imported Cheese, Dried Fruits, Spreads

MEDITERRANEAN PRESENTATIONS

Assorted Hummus, Grilled Pita, Fresh Crudité, Baba Ganoush, Tabbouleh, Mini Gyros, Spreads

ITALIAN ANTIPASTO

Italian Cured Meats, Cheeses, Sorrento Marinated Olives, Grilled Artichoke Salad, Orzo & Gorgonzola Salad

PASTA STATION *Select 2 Pastas & Sauces*

*Choice of Pasta: Cheese Tortellini, Penne, Cavatappi, or Orecchiette
Choice of Sauce: Romesco Sauce, Wild Mushroom Cream Sauce, Pesto Cream, Tomato Vodka Cream, or Mama Marino's Marinara*

BUILD YOUR OWN TACO BAR

Cilantro Lime Marinated Skirt Steak, Shredded Chicken, Mojo Pork, Flour Tortilla, Cheddar, Lettuce, Pico, Guacamole, Peppers & Onions, Charred Jalapeños, Limes

The Slider

BUFFALO CHICKEN

Blue Cheese Aioli

BEEF & BRIE

Caramelized Onions

BLACKENED CHICKEN

Rum-Roasted Pineapple



TABLE TOP'S FAVORITE



GLUTEN FREE



VEGAN



DESSERTS



DESSERTS - *Classic Desserts*

RUM ROASTED BANANAS

Griddled Pound Cake, Hazelnut Crunch

VEGAN BERRY COBBLER

Black Berry Compote

SALTED CARAMEL BROWNIES

Pretzel Pieces, Caramel Glaze

APPLE STREUSEL

Brown Sugar, Rolled Oats, Candied Apple

LEMON BARS

Mascarpone, Blueberry Compote

FLOURLESS CHOCOLATE CAKE

Raspberry Apricot Chutney, Whipped Cream

MINI CHURROS

Cinnamon Sugar Dust, Caramel Drizzle

FRESH HOT BEIGNETS

Powdered Sugar, Nutella, served in Mini Paper Bags

FRENCH MACARONS

Assorted Flavors

VANILLA BEAN PANNA COTTA

Citrus Berry Compote, Toasted Coconut

HOUSE-MADE BANANAS FOSTER CUSTARD

Drunken Caramelized Banana, Waffle Cone Crunch

VEGAN CHOCOLATE TARTS



TABLE TOP'S FAVORITE



GLUTEN FREE



VEGAN

DESSERTS - *Mini Series*

Mini Cakes

CHOCOLATE TRILOGY CAKE

Dark & White Chocolate Mousse

RED VELVET CAKE

Cream Cheese Icing

CHOCOLATE PEANUT BUTTER CAKE

Creamy Peanut Butter Filling

TROPICAL LIME CAKE

Key Lime Frosting

Mini Cupcakes

PEANUT BUTTER CUP

JELLY ROLL

VANILLA BEAN

CHOCOLATE

Mini Dessert Bars

RASPBERRY OAT

LEMON BLUEBERRY

MARBLE CHEESECAKE



TABLE TOP'S FAVORITE



GLUTEN FREE



VEGAN



DESSERTS - *Cookies & Shots*

The Best Cookies

SALTED CARAMEL MACADAMIA 

CHOCOLATE CHIP PRETZEL 

LEMON BLUEBERRY 

Dessert Shots

TRIPLE CHOCOLATE MOUSSE  

TIRAMISU 

LEMON MERINGUE PIE 

PISTACHIO RASPBERRY CHEESECAKE 



TABLE TOP'S FAVORITE



GLUTEN FREE



VEGAN

A close-up photograph of a hand feeding a wide, flat sheet of pasta into a manual pasta maker. The pasta maker is dark and metallic, with the text "MADE IN ITALY DAL 1832" visible on its side. The background is dark and out of focus.

THANK YOU FOR SELECTING TABLE
TOP CATERING AS YOUR CATERER!

We truly look forward to being of service to you and your guests.



TABLETOPCATERING.COM



TABLETOPCATERING



(407) 710-8671



TABLETOP.CATERING
