TABLE·TOP
CATERING

CATERING TO GO MENU

Custom . Fresh . Seasonal

CATERING TO ALL LIFE'S OCCASIONS

Enjoy the same fresh, seasonal flavors and creative dishes we're known for, made to go so you can savor quality wherever you are.

TABLE OF CONTENT

APPETIZER 4
Vegetarian 5
Meats 6
Seafood 7
Platters 8

THEMED BUFFETS 9
Italian 10
Mexican 11
Asian Fusion 12

BUILD YOUR OWN BUFFET 13
Packages 14
Salads 15
/ Green Salads 15
/ Alternative Salads 16
Entrées 17
/ Vegetarian 17
/ Poultry 18
/ Beef, Pork & Lamb 19
/ Seafood 20
Side Dishes 21
/ Vegetables 21
/ Starches 22
Desserts 23
/ Mini Series (Cakes, Cupcakes & Dessert Shooters) 23
/ The Best Cookies 23
/ Classic Desserts 24

CONTACT 25

APPETIZER

TO GO

APPETIZER - *Vegetarian*

SELECT 5 - $25
SELECT 6 - $30
Per Person

MIN. OF 20 GUESTS PER ORDER
$150 DELIVERY & $75 CATERING TO GO KIT ADDED

Substitutions available upon request

NEPALESE VEGETABLE MOMOS

Sweet Soy Glaze

HEIRLOOM TOMATO & MOZZARELLA SKEWERS (GF)

Balsamic Glaze, Maldon Sea Salt

MINI RATATOUILLE TARTS

Pomodoro, Fresh Herbs

GRILLED VEGGIE SLIDERS

Pretzel Bun, Boursin Cheese, Garlic Aioli

WILD MUSHROOM TARTLETS

Goat Cheese, Roasted Mushroom Cream

FRUIT & CHEESE SKEWERS (GF)

Grape, Cheddar, Strawberry, Gouda

TABLE TOP'S FAVORITE (GF) GLUTEN FREE VEGAN

APPETIZER - *Meats*

SELECT 5 - $25
SELECT 6 - $30
Per Person

MIN. OF 20 GUESTS PER ORDER
$150 DELIVERY & $75 CATERING TO GO KIT ADDED

Substitutions available upon request

CHICKEN GUAJILLO SKEWER (GF)
Mole, Micro Cilantro

TANDOORI CHICKEN SKEWERS (GF)
Raita Dip

BEEF SLIDERS
IPA Beer Cheese, Bacon Jam, Pretzel Bun

CHICKEN SLIDERS
Rum Roasted Pineapple, Arugula, Citrus Garlic Aioli

MINI BEEF EMPANADAS
Melted Manchego, Hatch Chili Salsa Verde

BRISKET SLIDERS
Aged Cheddar, Pickled Onion, Brioche Bun

"STEAK & POTATO" SKEWERS (GF)
Roasted Fingerling, Beef Tenderloin, Onion Jam

LAMB SLIDERS
Walnut Mint Pesto, Roma Tomato, Brioche Bun

MINI BEEF WELLINGTONS
Duxelles, Rosemary Demi

ANTIPASTO SKEWERS (GF)
Salami, Olive, Cheese Cube, Artichoke Heart

TABLE TOP'S FAVORITE (GF) GLUTEN FREE VEGAN

APPETIZER - *Seafood*

SELECT 5 - $25
SELECT 6 - $30
Per Person

MIN. OF 20 GUESTS PER ORDER
$150 DELIVERY & $75 CATERING TO GO KIT ADDED

Substitutions available upon request

SOUTHERN-STYLE CRAB CAKES

Sweet Onion Relish

SMOKED SALMON NAPOLEON

Pumpernickel, Chive Cream Cheese, Cucumber, Red Onion, Lemon Zest

GRILLED SHRIMP BRUSCHETTA

Roasted Tomato, Whipped Boursin

SESAME-CRUSTED AHI TUNA (GF)

Crispy Almond Rice Cake, Gochujang Sauce, Tangerine Zest

JAMBALAYA SKEWERS (GF)

Blackened Shrimp, Andouille, Bell Pepper, Creole Cream

TABLE TOP'S FAVORITE (GF) GLUTEN FREE VEGAN

APPETIZER - *Platters*

Per Person

MIN. OF 20 GUESTS PER ORDER
$150 DELIVERY & $75 CATERING
TO GO KIT ADDED

CHARCUTERIE & CHEESE PLATTER — $8

Artisan Meats, Cheeses, Olives, Crackers, Grapes

SEASONAL FRESH FRUIT TRAY — $5

Assorted Sliced Fruit, Yogurt-Mint Dip

GUACAMOLE & SALSA BAR — $7

Fresh Tortilla Chips, Queso Blanco, Guacamole, Pico de Gallo, Mango Salsa

SPINACH & ARTICHOKE DIP — $6

Pita Chips, Baguette Slice

HUMMUS TRIO — $7

Classic | Roasted Red Pepper | Garlic Hummus, Pita Chips, Celery, Carrots

SHRIMP COCKTAIL PLATTER — $8

Jumbo Shrimp, House-made Cocktail Sauce, Lemon Wedges

COLD SLIDERS — $9

Turkey & Cranberry | Ham & Swiss | Caprese Veggie

TABLE TOP'S FAVORITE GF GLUTEN FREE VEGAN

THEMED BUFFET

TO GO

THEMED BUFFET - *Italian*

LUNCH BUFFET - $25
DINNER BUFFET - $30
Per Person

MIN. OF 20 GUESTS PER ORDER
$150 DELIVERY & $75 CATERING TO GO KIT ADDED

Substitutions available upon request

HEIRLOOM TOMATO & FRESH MOZZARELLA (GF)

Basil Oil, Aged Balsamic

CAESAR SALAD

Romaine, House Caesar Dressing, Crouton, Aged Parmesan

CHEESE TORTELLINI

Tomato Cream Sauce, Fresh Parmesan

PENNE PASTA

Italian Sausage, Broccolini, Lemon Caper Sauce

SLICED GRILLED CHICKEN (GF)

Fresh Herbs

CHEF'S SEASONAL VEGGIES (GF)

Seasonal Vegetable Medley Blend

COOKIES & BROWNIES

Assorted Flavors

TABLE TOP'S FAVORITE (GF) GLUTEN FREE VEGAN

THEMED BUFFET - *Mexican*

LUNCH BUFFET - $25
DINNER BUFFET - $30
Per Person

MIN. OF 20 GUESTS PER ORDER
$150 DELIVERY & $75 CATERING TO GO KIT ADDED

Substitutions available upon request

TRI-COLORED CORN CHIPS (GF)

Fresh Tomato Salsa

WARM FLOUR TORTILLAS & HARD TACO SHELLS

CILANTRO LIME RICE (GF)

CARNITAS, ANCHO-RUBBED CHICKEN, GROUND BEEF (GF)

FAJITA-STYLE SAUTÉED PEPPERS & ONIONS (GF)

ANCHO REFRIED BEANS (GF)

TOPPINGS

Cotija Cheese, Chives, Pico de Gallo, Guacamole, Lettuce, Sour Cream, Shredded Cheddar Cheese, Onions, Jalapeños

TRES LECHES CAKE

TABLE TOP'S FAVORITE (GF) GLUTEN FREE VEGAN

THEMED BUFFET - *Asian Fusion*

LUNCH BUFFET - $25
DINNER BUFFET - $30
Per Person

MIN. OF 20 GUESTS PER ORDER
$150 DELIVERY & $75 CATERING TO GO KIT ADDED

Substitutions available upon request

SESAME GINGER SALAD (GF)

Spring Greens, Cucumber, Carrot, Radish, Sesame Seeds, Honey Ginger Dressing

FAR EAST VEGETABLE MOMOS

Sweet Soy Glaze

RICE NOODLE SALAD (GF)

Edamame, Pepper, Scallion

ORANGE CHICKEN

CITRUS HOISIN GLAZED SKIRT STEAK (GF)

Sautéed Shiitake Mushroom, Carrot

VEGETARIAN FRIED RICE (GF)

Egg, Scallion

STIR-FRIED VEGETABLES (GF)

FORTUNE COOKIES & TRIPLE CHOCOLATE BROWNIES

TABLE TOP'S FAVORITE (GF) GLUTEN FREE VEGAN

BUILD YOUR OWN BUFFET

TO GO

BUILD YOUR OWN BUFFET - *Packages*

$150 DELIVERY & $75 CATERING TO GO KIT ADDED

Lunch	$28 *Per Person*
1 SALAD 2 PROTEIN OR VEGETARIAN ENTRÉES 1 STARCH SIDE DISH 1 VEGETABLE SIDE DISH 1 DESSERT	

Dinner	$36 *Per Person*
2 SALADS 2 PROTEIN ENTRÉES 1 VEGETARIAN ENTRÉE 1 STARCH SIDE DISH 1 VEGETABLE SIDE DISH 1 DESSERT	

Add-Ons	*Per Person*
APPETIZER – $5 SALAD – $5 SIDE DISH – $5 VEGETARIAN ENTRÉE – $6 PROTEIN ENTRÉE – $7	

BUILD YOUR OWN BUFFET - *Salads*

Green Salads

TABLE TOP CHOP (GF)

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

NAPA CABBAGE SALAD

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

FLORIDA CAESAR SALAD

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

BABY ARUGULA SALAD (GF)

Roasted Beet, Citrus Segments, Goat Cheese Crumble, Toasted Pecan

MIXED GREENS SALAD (GF)

Fresh Strawberry, Feta Cheese, Red Onion, Vidalia Vinaigrette

BIBB LETTUCE SALAD (GF)

Poached Pear, Candied Walnut, Grapefruit, Sugarcane Vinaigrette

HARVEST SALAD (GF)

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

HEIRLOOM TOMATO & FRESH MOZZARELLA (GF)

Basil Oil, Aged Balsamic

TOMATO & AVOCADO SALAD (GF)

Cilantro, Fresh Lime, Tangy Vinaigrette

TABLE TOP'S FAVORITE (GF) GLUTEN FREE VEGAN

BUILD YOUR OWN BUFFET - *Salads*

Alternative Salads

QUINOA SALAD (GF)

Green Grape, Shaved Onion, Spiced Nuts, 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

WALDORF CHICKEN SALAD

Grape, Toasted Almond, Red Onion

TABLE TOP'S FAVORITE (GF) GLUTEN FREE VEGAN

BUILD YOUR OWN BUFFET - *Entrées*

Vegetarian

WILD MUSHROOM LASAGNA ROLLS

Portobello, Spinach, Fontina, Mushroom Cream

FOUR CHEESE RAVIOLI

Tomato Vodka Cream Sauce, Aged Parmesan

BUTTERNUT SQUASH RAVIOLI

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

CHEF "COCO'S" COCONUT CURRY (GF)

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

EGGPLANT SORRENTINO

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

STUFFED PORTOBELLO (GF)

Artichoke, Sundried Tomato Pesto, Black Olive, Charred Feta

TABLE TOP'S FAVORITE (GF) GLUTEN FREE VEGAN

BUILD YOUR OWN BUFFET - *Entrées*

Poultry

PESTO-MARINATED CHICKEN (GF)

Sun-Dried Tomato Tapenade, Aged Balsamic

CHICKEN PICCATA

Shallots, Garlic, Caper, Lemon Wine Sauce

PROSCIUTTO-WRAPPED CHICKEN BREAST (GF)

Sage, Roasted Pepper, Garlic Sauce, Shaved Manchego

BLACKENED CHICKEN (GF)

Tomato Bacon Jam, Chives

CHICKEN & WILD MUSHROOMS

Shallot, Charred Cremini, Porcini Cream Sauce

CHEESE TORTELLINI

Marsala Cream Sauce, Shredded Chicken, Grilled Baguette

TABLE TOP'S FAVORITE (GF) GLUTEN FREE VEGAN

BUILD YOUR OWN BUFFET - *Entrées*

Seafood

CATALAN-STYLE PAELLA (GF)

Shrimp, Mussels, Clams, Chorizo, Pea, Saffron

SOUTHERN-STYLE SHRIMP & GRITS (GF)

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

GARLIC SHRIMP MAC & CHEESE

IPA Beer Cheese, Gouda, Feta, Parmesan Gremolata

SWEET CHILI GLAZED SALMON (GF)

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

PAN-SEARED MAHI MAHI (GF)

Brown Butter Sage Sauce, Fried Sage, Pomegranate Pearls

TABLE TOP'S FAVORITE (GF) GLUTEN FREE VEGAN

BUILD YOUR OWN BUFFET - *Entrées*

Beef, Pork & Lamb

MALBEC-BRAISED BEEF SHORT RIBS

Crispy Onion

GRILLED PORK TENDERLOIN MEDALLIONS (GF)

Hoisin, Sriracha Drizzle, Micro Cilantro

BOBBY A'S FAMOUS OAK-SMOKED ANGUS BRISKET (GF)

House Carolina Sauce, Pickled Onion

CHEF JONNY'S BIBIMBAP (GF)

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

PAPAYA-MARINATED SKIRT STEAK (GF)

Chimichurri Sauce

GRILLED SIRLOIN STEAK (GF)

Natural Au Jus, Fresh Rosemary

TABLE TOP'S FAVORITE (GF) GLUTEN FREE VEGAN

BUILD YOUR OWN BUFFET - *Side Dishes*

Vegetables

ROASTED ROOT VEGGIES (GF)

GINGER HONEY ROASTED RAINBOW HEIRLOOM CARROTS (GF)

ROASTED BROCCOLINI (GF)

Lemon Thyme Butter, Blistered Tomato

GRILLED JUMBO ASPARAGUS (GF)

HARICOT VERTS (GF)

Shaved Radish, Lemon Dill Oil

LEMON SNAP PEAS (GF)

Shiitake Mushroom

CHEF'S SEASONAL VEGGIES (GF)

TABLE TOP'S FAVORITE (GF) GLUTEN FREE VEGAN

BUILD YOUR OWN BUFFET - *Side Dishes*

Starches

GARLIC & BOURSIN MASHED POTATOES (GF)

INDIVIDUAL CREAM CHEESE AU GRATIN POTATO

Oregano Thyme Gremolata (without Gremolata) (GF)

ROASTED BABY FINGERLINGS (GF)

Shallot, Leek, Sautéed Crimini

ROASTED SWEET POTATO CUBES (GF)

Fennel Fronds

"CONGRI" (GF)

Cuban-Style Rice and Beans, Sautéed Onion

CORN & CHEDDAR POLENTA CAKES (GF)

Sriracha Cilantro Drizzle

CORN BREAD SOUFFLÉ

Sour Cream, Chives

BRITT'S CREAMY PARMESAN RISOTTO (GF)

Charred Mushroom

GOURMET MAC & CHEESE

IPA Beer Cheese, Feta, Parmesan Thyme Panko Crust

TABLE TOP'S FAVORITE (GF) GLUTEN FREE VEGAN

BUILD YOUR OWN BUFFET - *Desserts*

Per Person $4 (PER OPTION)

MIN. OF 20 GUESTS PER ORDER

Mini Cakes

CHOCOLATE TRILOGY

RED VELVET

CHOCOLATE PEANUT BUTTER

TROPICAL LIME FROSTING

Mini Cupcakes

PEANUT BUTTER CUP

JELLY ROLL

VANILLA BEAN

CHOCOLATE

Mini Dessert Shooters

TRIPLE CHOCOLATE MOUSSE (GF)

TIRAMISU

LEMON MERINGUE PIE

PISTACHIO RASPBERRY CHEESECAKE

The Best Cookies

LEMON BLUEBERRY

CHOCOLATE CHIP PRETZEL

SALTED CARAMEL MACADAMIA

TABLE TOP'S FAVORITE (GF) GLUTEN FREE VEGAN

BUILD YOUR OWN BUFFET - *Desserts*

Per Person $4 (PER OPTION)

MIN. OF 20 GUESTS PER ORDER

Classic Desserts

SALTED CARAMEL BROWNIES

Pretzel Pieces, Caramel Glaze

LEMON BARS

Mascarpone, Blueberry Compote

FRENCH MACARONS

Assorted Flavors

VEGAN BERRY COBBLER

Blackberry Compote

APPLE STREUSEL

Brown Sugar, Rolled Oats, Candied Apple

TABLE TOP'S FAVORITE GF GLUTEN FREE VEGAN

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