



Top Shelf
Catering and Special Events

Top Shelf Wedding

\$29.95 per person

Included Amenities

Standard Tiered Wedding Cake	Sterling Silver Flatware and Water Goblet	Professional and Uniformed Staff
No Cake Cutting Fee	Freshly Brewed Coffee	Four Hours of Event Time
Custom Ice Sculpture	Freshly Baked Rolls & Butter	Floor-Length Linens for Hors D'oeuvres
Floor -Length Table Guest Table Linens	Iced Water with Lemon Wheel	Buffet, Coffee, Cake, Guest Sign-In
Guest Table Overlays	Unique Props, Flowers and Greenery	Gift, Head and DJ Table
Chair Cover & Sashes	for Buffet	
Basic China and Linen Napkin	Experience Banquet Captain	

Passed Hors D'Oeuvres (Choose 6)

Mini Beef Wellington En Croute • "Absolute" Caviar Rounds

Prosciutto Wrapped Mozzarella with an Aged Balsamic Vinegar Drizzle • Harumaki Spring Rolls with Wasabi Plum Sauce

Petite Crab Cakes with Warm Creole Remoulade Drizzle • Bacon Wrapped Scallops

Assorted Nori Rolls Crab Claw "Shooter's" in a Gazpacho Soup • Genoa Salami Cornucopias with a Creamy Herb Seasoned Cream Cheese

Hors D'Oeuvre Table Display

Garden Vegetable Display with Creamy Chardonnay Dill Dipping Sauce • Continental Cheeseboard with Assorted Gourmet Crackers
Fruit Display with Decadent Chocolate Fondue Dip • Italian Antipasto with Artichoke Hearts, Buffalo Mozzarella Cheese, Roasted Red Peppers,
Sliced Heirloom Tomatoes, Fresh Basil, drizzled with Extra Virgin Olive Oil
or Baked Brie en Croute Served with Sliced Apples or Pears and Assorted Gourmet Crackers

Salad Course (Choose One)

Top Shelf Salad with Dried Cranberries, Candied Walnuts, mandarin Oranges, Crumbled Blue Cheese and a Poppy Seed Dressing
Mixed Field Green Salad with Tri Citrus Vinaigrette • Baby Greens with Pears, Walnuts, Crumbled Blue Cheese and Port Wine Vinaigrette
Japanese Ginger Salad with Iceberg Lettuce, Cucumbers, Tomatoes and Ginger Dressing
Organic Mixed Green Salad with Choice of Dressing • Classic Caesar

Entrée One (Choose One)

Top Shelf Herb Stuffed Breast of Chicken with Borsain Cheese • Honey-Roasted Turkey Breast with Cranberry Mayonnaise and Dijon Mustard
Breast of Chicken Chardonnay with Fennel and Tomato Pernaud • Chicken Breast with Herbs and Mushrooms
Breast of Chicken Florentine, Chevre and Toasted Pine Nuts • Slow Roasted Maple Leaf Farms Duck Breast with Apricot-Pear Chutney

Entrée Two (Choose One)

Steamship Round of Beef Served with Horseradish and Pesto Sauce • Roasted Prime Rib of Beef Au Jus with Horseradish Sauce
Sliced Supreme Angus Chateaubriand of Beef with Sauce Béarnaise • Filet Mignon Merlot with Peppercorn Sauce and Crumbled Blue Cheese
Roasted Pork Loin with Papaya-Mango Tequila Salsa • Pan Roasted Veal Chop with Zinfandel Demi-Glace
Crab Stuffed Fillet of Sole En Pappiotte • Pan Roasted Salmon Fillet with Orange-Wasabi Sauce
Shrimp & Scallop Scampi with Garlic Herb Butter

Vegetable (Choose One)

Honey Glazed Carrots Vichy • Seasoned Broccoli Florets • Organic Baby Vegetable Medley (Plated Entrees) • Green Bean Almandine

Starch (Choose One)

Penne Pasta Marinara • Roasted Irish Potato • Wasabi Mashed Potatoes • Pear Shaped Twice Baked Potato

CUSTOM MENU AVAILABLE UPON REQUEST

15742 N Dale Mabry Hwy • Tampa, FL 33618

www.topshelfcateringandevents.com

(813) 892-8245 • matthewwalsh@gmail.com