



# 4 TOP

CATERING

HORS D'OEUVRES





fuses Jackson's top restaurants to create personalized menus and experiences for your event. From small house parties and cocktail receptions to weddings and corporate functions, our team works diligently to ensure your event is a success.

## **MENUS & DISPLAY**

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At 4 Top Catering, we utilize fresh ingredients to create diverse menus to suit every taste. Our team will guide you through our extensive menu options to construct a personalized selection catered to your needs. We also provide a wide selection of gluten-free and vegetarian items; special dietary needs can be accommodated upon request.

Food displays come to life through chef-attended action stations, full-service buffets and themed stations, all through consultation with our Sales Manager and vendor partners.

Menu prices reflect individual servings and are subject to change. Tax, service, and 5% setup fees are excluded from menu pricing.

## **EVENT PLANNING & STAFFING**

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From the initial planning stages to event execution, our team will work with you every step of the way to assist with logistics, rentals and staffing needs. Professional servers, licensed bartenders, kitchen assistants and chefs are on hand to ensure a seamless event.

## **EVENT RENTALS**

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In conjunction with Eventful, our team can provide the following rentals for your special event:

- Tables
- Linens
- Décor
- China
- Silverware
- Glassware
- Floral arrangements
- Special requests

## **BEVERAGE SERVICES**

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CHAR | Bar will provide everything you need to ensure your guests are enjoying your event! From swanky champagne towers to creative signature drinks, our Beverage Manager determines the appropriate equipment, mixers and staff necessary to serve your guests. CHAR | Bar setup includes cocktail napkins, ice, glassware or acrylic cups, and soft drinks. We also provide a complimentary bottle of champagne for the bride & groom!

**The possibilities are endless! Contact us for more information.**

**4TOPCATERING.COM**







## HORS D'OEUVRES

### DIPS \$3

**ARTICHOKE DIP**

Artichokes, Swiss and Parmesan cheese blend, served with focaccia crisps

**CREOLE SEAFOOD DIP**

Served with crostinis

**SPINACH & ARTICHOKE DIP**

Served with pita chips

**MISSISSIPPI CRAWFISH CAVIAR**

Served with pita chips

**SHRIMP & AVOCADO DIP**

Served with house seasoned tortilla chips

**MEXICAN LAYERED DIP**

Refried beans, Mexican peppers, onions, melted cheeses, pico de gallo, black olives, guacamole and sour cream, served with house-seasoned chips. Choice of chicken or beef

**SMOKED CATFISH DIP**

Seasoned Simmon's catfish, caramelized onions, cream cheese and chives, served with Old Bay twice baked saltines

**SMOKED SALMON DIP**

House-smoked salmon, cream cheese, red onion and capers, served with focaccia crisps

**CAPTAIN RODNEY'S DIP**

Cheese, bacon and scallions topped with Captain Rodney's glaze, served with crackers

**CHICKEN ALFREDO DIP**

Served with focaccia crisps

**DIP TRIO \$6**

Pick your choice of any three

### GRAZING STATION \$5

**FRUIT & CHEESE**

Assorted fresh fruits and artisan cheeses

**CHARCUTERIE & CHEESE**

Chef's selection of assorted meats and cheeses, mixed jams and variety of crackers.

*Add fruit +\$1 | marinated vegetables +\$1*

**A LITTLE BIT OF EVERYTHING \$7**

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## TOASTS

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**BEET & GOAT CHEESE BRUSCHETTA \$2**

Crispy baguette topped with basil, beets, olive oil and goat cheese

**FETA OLIVE TOAST \$2**

Crispy baguette with whipped feta and olive tapenade

**CRANBERRY BRIE CANAPÉS \$2**

Crispy baguette with sweet cranberry and creamy brie

**CRAB & AVOCADO TOAST \$2.5**

Gil's sourdough bread topped with Gulf crab meat and avocado citrus mousse  
\*citrus only \$2

**SHRIMP CANAPÉS \$2**

With dill and gruyère cheese

**SMOKED SALMON TARTINE \$3**

House-made lox, grilled sourdough bread, caper cream cheese, cucumbers, radishes and dill

**CRAWFISH TOAST \$2.5**

Creamy crawfish baked on bread

**BRUSCHETTA CANAPÉS \$2**

Baguette topped with tomato basil and balsamic drizzle

**STEAK CHIMMICHURRI CANAPÉS \$2.5**

Baguette topped with filet tip and chimichurri

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## MINI SAMMIES

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**CHICKEN WALDORF SALAD \$2**

**BRISKET \$3**

**CHICKEN BISCUIT \$2**

**SHRIMP PO'BOY \$3**

**HOT HAM & SWISS PO'BOY \$3**

**PORK TENDERLOIN \$3**

**MINI CHEESEBURGER \$3**

**MINI MUFFALETTA \$3**

**BLACKENED MAHI SLIDERS \$4**

**BBQ PORK SLIDER \$3**

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## SKEWERS

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**CAPRESE \$1.5**

Grape tomato, fresh mozzarella and basil

**ANTIPASTI \$2.25**

Fresh mozzarella, roasted red bell peppers, artichokes, green olives and pepperoni

**PESTO CHICKEN \$3**

Tortellini, chicken, tomato and pesto, served chilled

**GRILLED CHICKEN \$1.75**

Served with Thai chili, peanut Thai, comeback and BBQ ranch sauces

**WEDGE ON A STICK \$3**

Iceburg, tomato, bacon and bleu cheese

**SHRIMP \$3.5**

Chili-glazed grilled shrimp

**CHICKEN ON A STICK \$3.5**

Fried tenders with pickle and onion

**CHICKEN KABOBS \$3**

Grilled chicken with peppers and onions

**STEAK KABOBS \$3.5**

Grilled steak with peppers and onions



## COLD HORS D'OEUVRES

### **GORGONZOLA & APPLE BITES \$1.5**

Balsamic-glazed grilled Granny Smith apple slices with Gorgonzola cheese and walnuts

### **CUCUMBER HUMMUS BITES \$1.75**

Cucumber cups filled with classic hummus, garnished with Sriracha

### **CHICKEN WALDORF PHYLLO CUPS \$2**

Classic chicken salad with grapes

### **TUNA WONTON \$3**

Sesame wonton crisps filled with Ahi tuna

### **TARTARE \$3/\$4**

Tuna or beef with crostini

### **SALAD CUPS \$3**

Choice of Caesar, kale, cucumber, or pasta salad

### **CHILI LIME SHRIMP WONTONS \$3**

Arugula, sour cream, lime zest

### **SPRING ROLLS \$3**

Choice of pork or lobster & shrimp

### **BOILED SHRIMP \$1.5**

Gulf shrimp with smoked pepper cocktail sauce and lemon

\*with shooter option \$2

### **CAPRESE ASPARAGUS PLATTER \$3**

Grilled asparagus, cherry tomatoes, mozzarella, lemon

### **CHEESE BALLS \$1.5**

Choice of beer, pimento, or cranberry pecan

### **HUMMUS CUPS \$3**

Served with choice of crudities or pita chips



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## HOT HORS D'OEUVRES

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### MEATBALLS \$1

In house-made tomato sauce

### CHEESE FRITTERS\* \$1.5

Blended cheeses, fried, served with marinara and honey mustard

### STUFFED MUSHROOMS \$1

Button mushrooms stuffed with your choice of filling:

- Crab Meat
- Goat Cheese & Herbs
- Creamed Spinach & Artichoke

### BISCUIT BAR \$4

House-made buttermilk drop biscuits with assorted jams and fried chicken

### MAC & CHEESE BAR \$4

Bacon, jalapeños, bread crumbs and cheese *Add bbq pork +\$2*

### ROASTED VEGETABLES \$4

Chef's seasonal selection

### MASHED POTATO BAR \$4

Mashed potatoes served with bacon, cheddar, sour cream, gravy and scallions

### PORK BELLY BURNT ENDS \$3

Crispy pork belly, pepper jelly and peanuts

### CHICKEN & WAFFLE BITES\* \$3

Pickle-marinated, double-dipped fried chicken, spiced maple syrup and comeback slaw with house-made mini waffle

### BACON-WRAPPED SHRIMP \$2.5

### THREE CHEESE TORTELLINI \$3

Spiced parmesan cream

### JAMBALAYA \$3.5

Chicken and sausage

### CRAB CAKES \$2.5

House-made jumbo lump crab cakes with spicy remoulade sauce

### FRIED CHICKEN BITES \$3

Served with buffalo, ketchup, BBQ and comeback sauces

### POT STICKERS \$2

Stuffed with pork, served with soy sauce

### ROASTED CAULIFLOWER \$3

General Tso glaze

### HOUSE-MADE TARTS \$1.75

- Roasted tomato & goat cheese
- Caramelized onion & bacon
- Veggie

*\*on-site cooking required*

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## STATIONS

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### **GUACAMOLE ACTION STATION \$3**

Prepared fresh to order with your choice of toppings

### **PORK TENDERLOIN \$7**

Oven-roasted, sliced pork tenderloin served with yeast rolls, horseradish aioli and grain mustard

### **NACHO BAR \$5**

Sombra house chips, ground beef and pulled chicken with assorted toppings

### **BBQ \$7**

Choice of pulled pork or chicken, served with yeast rolls, Texas tomato BBQ sauce. *Sub smoked brisket +\$1 | Add cole slaw & potato salad +\$3*

### **CAJUN \$8**

Crawfish étouffée, gumbo, red beans and rice

### **NASHVILLE HOT CHICKEN \$7**

Chicken tenders, bunny bread, pickles, Nashville hot sauce and ranch

### **BBQ SHRIMP & GRITS \$6**

Sautéed New Orleans style BBQ shrimp and Delta stone ground grits

### **TACO BAR \$7**

Choice of two: pulled chicken, ground beef, grilled shrimp or pulled pork, served with assorted toppings

### **OYSTER BAR \$6**

Gulf, east or west coast varieties, served with saltines, smoked pepper cocktail sauce and lemons

### **FAJITA BAR \$8.5**

Choice of two: grilled shrimp, beef or chicken, served with sour cream, cheese, lettuce and pico de gallo

### **RAW BAR\* MKT**

Chef's Selection of raw oysters, crudo or ceviche bites and boiled shrimp

### **FRY BAR \$4**

French fries and assorted toppings *Add roast beef gravy +\$2*

### **BEEF TENDERLOIN CARVING STATION MKT**

Rolls, au jus, horseradish aioli, grain mustard

### **MIXED GRILL \$10**

Choice of three: marinated and grilled sirloin, chicken, pork tenderloin, tuna, or salmon

### **SLIDER STATION \$8**

Choice of three mini Sammies:

Mini burgers, brisket, bbq pork, muffaletta, mahi, chicken waldorf, chicken biscuit, pork tenderloin, shrimp poboy, hot ham poboy

### **GRILLED CHEESE ACTION STATION\* \$7**

Classic and Brie & Jam with your choice of prosciutto or bacon

### **PIZZA \$7**

Choice of two hand crafted Italian flatbreads

*\*on-site cooking required*





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## DESSERTS

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**KEY LIME SHOOTERS \$2.25**

Saltine cracker crust and coconut toasted meringue

**BANOFFEE SHOOTERS \$2.25**

Graham cracker, dulce de leche, fresh banana, whipped cream and Beanfruit coffee

**S'MORES CAKE SHOOTERS \$2.25**

Chocolate cake, burnt marshmallow cream, graham cracker and cayenne chocolate ganache

**CHOCOLATE TART \$2**

With fresh raspberries

**PECAN PIE \$3**

Famous Char house recipe

**CHEESECAKE TART \$2**

Served with mascarpone cheese, lemon and orange zest

**BROWNIE \$2**

Chocolate fudge with pecans

**PECAN CARAMEL BUTTER CRUNCH CAKE \$3**

Caramelized butter and pecan bar with a cookie crust

**LEMON BARS \$2**

With powdered sugar

**PIE BAR \$5**

Assortment of chocolate torte, cheesecake tart, pecan pie and key lime pie

**NAPOLEON SHOOTERS \$2.25**

Brownie, cream and strawberry cream

**CRÈME BRULEE SPOONS \$2**

Filled with traditional custard

**S'MORES STATION\* \$3**

Graham crackers, marshmallows, Hershey's chocolate – make your own on an open flame!

**TIRAMISU SHOOTERS \$2.25**

Mascarpone cheese, sponge cake and espresso

**PEANUT BUTTER PIE SHOOTERS \$2.25**

Graham cracker, creamy peanut butter, chocolate ganache

**MOUSSE SHOOTERS \$2.25**

Chocolate mousse with fresh raspberries

**CHOCOLATE COVERED FRUIT \$2**

Strawberries and assorted seasonal fruit

**MINI CANNOLI \$2.5**

Filled with mascarpone cheese, garnished with chocolate chips

**MARICERATED BERRY SHOOTERS \$2.25**

With grand mariner and whipped cream

**COOKIES & MILK \$2**

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## BEVERAGE STATION \$1

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**SWEET & UNSWEET TEA, WATER AND LEMONADE** *Add punch +\$.50*



# CHAR BAR®

BARTENDING SERVICES  
FOR EVENTS

All prices are per person; tax & gratuity are not included.

## BAR PACKAGES

### BEER & WINE - \$10pp

5 BOTTLED BEERS  
4 WINES

### SIGNATURE - \$13pp

5 BOTTLED BEERS  
5 WINES  
CHAMPAGNE OR SIGNATURE DRINK

### FULL BAR - \$15pp

5 BOTTLED BEERS  
5 WINES  
5 SPIRITS  
MIXERS

### MIXERS

SPRITE

COCA COLA

DIET COCA COLA

CRANBERRY JUICE

ORANGE JUICE

TONIC WATER

CLUB SODA

Premium beers, wines & spirits are available upon request with increased pricing. Complimentary signature drink consultation is also available.

WE ALSO OFFER MENUS FOR FULL-SERVICE  
BUFFETS AND SEATED MEALS. PLEASE CONTACT US  
FOR MORE INFORMATION.

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