



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

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

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

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

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

GUACAMOLE

Served with house-seasoned chips and crudités

Make it a live action station for +\$1 more!

GREEK HUMMUS

Topped with kalamata olives, cucumber, tomato, red onion and feta

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

FRESH CORN SALSA

Corn, sour cream and cherry tomatoes

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

DIP TRIO \$6

Pick your choice of any three

SPREAD TRIO \$6 (CHOICE OF THREE)

Pimento cheese, brie with seasonal toppings, goat cheese bruschetta, beer cheese spread

GRAZING STATION \$5

FRUIT & CHEESE

Assorted fresh fruits and artisan cheeses

CHARCUTERIE & CHEESE

Chef's selection of assorted meats and cheeses, served with pickles, house mustard and saltines

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

A LITTLE BIT OF EVERYTHING \$7

TOASTS

BEET & GOAT CHEESE BRUSCHETTA \$2

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

GUACAMOLE BRUSCHETTA \$2

Crispy baguette topped with house-made guacamole and pico de gallo

CRANBERRY BRIE CANAPÉS \$2

Brie cheese, bacon and onion marmalade

CRAB & AVOCADO TOAST \$2

Gil's sourdough bread topped with Gulf crab meat and avocado citrus mousse

SHRIMP CANAPÉS \$2

With dill and gruyère cheese

SALMON CUCUMBER BITES \$2

Salmon, cucumber and seasoned cream cheese

SMOKED SALMON TARTINE \$3

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

CITRUS & AVOCADO TOAST \$2

Gil's sourdough bread topped with avocado and citrus vinaigrette

BRUSCHETTA CANAPÉS \$2

Baguette topped with tomato basil and balsamic drizzle

STEAK CHIMMICHURRI CANAPÉS \$2.5

Baguette topped with filet tip and chimichurri

MINI SAMMIES

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

PICK THREE FOR \$8

SKEWERS

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

KALE SALAD CUPS \$3

Sliced almonds, kalamata olives, pickled onions and feta dressing

CHICKEN WALDORF PHYLLO CUPS \$2

Classic chicken salad with grapes

TUNA WONTON \$3

Sesame wonton crisps filled with Ahi tuna

SEASONAL CEVICHE MKT

Chef's selection

SHRIMP & AVOCADO SALAD \$3

Shrimp, lime juice, onions and tomatoes

SHRIMP MARTINI \$4

Capers, onions, red & green bell peppers and French vinaigrette

PIMENTO CHEESE BALLS \$1.5

Rolled in bacon

PASTA SALAD \$3

Choice of Mediterranean bowtie pasta salad or Tortellini pesto pasta salad

BOILED SHRIMP \$1.5

Gulf shrimp with smoked pepper cocktail sauce and lemon

SHRIMP SHOOTERS \$2

Your choice of marinated Gulf shrimp with comeback sauce or boiled Gulf shrimp with cocktail sauce

BLACKENED SHRIMP BITES \$3

Cucumber and avocado

HOT HORS D'OEUVRES

MEATBALLS \$1

In house-made tomato sauce

CHEESE FRITTERS* \$1

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 OR ANTIPASTI VEGETABLES \$4

Chef's seasonal selection

MASHED POTATO BAR \$4

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

PB&J \$3

Crispy pork belly, pepper jelly and peanuts

BEEF WELLINGTON \$2

Puff pastry with prosciutto and duxelles

CHICKEN & WAFFLE BITES* \$3

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

BACON-WRAPPED SHRIMP \$2.5

With jalapeño, chimichurri sauce and citrus vinaigrette

CRAB CAKES \$2.5

House-made no-filler jumbo lump crab cakes with spicy remoulade sauce

CHICKEN CANNELONI \$2.5

Fresh egg pasta stuffed with spinach, ricotta & roasted chicken. Served with béchamel & tomato sauce

FRIED CHICKEN BITES \$3

Served with buffalo, ketchup, BBQ and comeback sauces

HOUSE-MADE TARTS \$1.75

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

**on-site cooking required*





STATIONS

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GUACAMOLE ACTION STATION \$3

Prepared fresh to order with your choice of toppings

PORK TENDERLOIN \$6

Oven-roasted, sliced pork tenderloin served with yeast rolls, horseradish aioli and seasonal chutney

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 \$6

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

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*

PREMIUM CARVING STATION* MKT

Choice of beef tenderloin, prime rib, or brisket

WAFFLE BOWLS \$7

Build-your-own station with savory waffle bowls and assorted fillings: Asian slaw, white bbq slaw, pulled pork and fried chicken with Tabasco honey and Asian bbq sauces

PIZZA \$7

Choice of two hand crafted Italian flatbreads

**on-site cooking required*





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 \$6

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

SHORTCAKE BAR \$3

Sponge cake cubes, strawberries, cream anglaise, chocolate fudge, chocolate chips and macerated berries and cream

TIRAMISU SHOOTERS \$2.25

Mascarpone cheese, sponge cake and espresso

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

MARCELERATED BERRY SHOOTERS \$2.25

With grand mariner and whipped cream

COOKIES & MILK \$2

BEVERAGE STATION \$1

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 PACKAGE - \$9

5 BOTTLED BEERS

4 WINES

FULL BAR PACKAGE - \$14

5 BOTTLED BEERS

4 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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