

EST. 2014

**TOP SHELF**

CATERING CO



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[topshelfcateringcompany.com](http://topshelfcateringcompany.com)

40 Patriots Point Road, Mt. Pleasant, SC

# Official Caterer of **PATRIOTS POINT**

★HOME OF THE USS YORKTOWN★

## TOP SHELF SERVICE

A variety of service options are available to customize each event to your specific needs.

From our simple delivery service to plated meals for hundreds of guests, we pride ourselves on being able to serve our delicious food in a way that is perfect for you.

Consult our sales team to decide what Top Shelf service is right for you.

\*Top Shelf is proud to serve local produce, seafood, and ingredients; ensuring that you enjoy the freshest catered meal possible! With that in mind, some of our offerings are seasonal and may be unavailable during certain times of the year. With our wide variety of menu choices, we're confident that we can provide an affordable and delicious meal no matter the season!

PROFESSIONAL.

AFFORDABLE.

DELICIOUS.



## HORS D'OEUVRES

All items available to be stationed or passed  
(\$2.00 per person passing fee)

### Price Per Person

Caprese Salad Skewers .....	4.00
Caprese Tray .....	3.00
Mini Sweet & Sour Meatballs .....	3.50
Mini BBQ Meatballs .....	3.50
Marinated Chicken Skewers .....	3.50
Pickled Shrimp .....	4.00
Shrimp Cocktail.....	4.00
Bruschetta.....	3.00
Corn Fritters with Chutney* .....	4.00
<i>*Offsite venue must have frying capacity.</i>	
Mini Crab Cakes .....	4.50
Bacon Wrapped Asparagus.....	4.00
Bacon Wrapped Scallops.....	4.00
Baked Brie with Tomato Chutney .....	4.00
Low Country Crab Dip .....	4.00
Asiago Stuff Mushroom.....	3.50
Hickory-Smoked Wings .....	4.00
Spinach and Artichoke Dip .....	5.00
Assorted Dips and Salsas .....	4.00
<i>Choose two of the following: onion dip, hummus, cheese dip, black eyed pea salsa, fruit salsa, traditional salsa and black bean salsa. Served with tortilla chips or pita chips.</i>	
Chicken and Waffles.....	4.50
Lowcountry Shrimp Pasta.....	3.00
Fresh Seared Tuna .....	6.00

## TARTLETS & TOAST POINTS

Enjoy these fine Finger Foods

### Price Per Person

Tartlets .....	4.00
<i>A mini puff pastry filled with your choice of house made chicken salad, shrimp salad, tuna salad, or pimientto cheese.</i>	
Toast Points .....	4.00
<i>Your choice of house made chicken salad, shrimp salad, tuna salad or pimientto cheese served with crustini and crackers</i>	
Finger Sandwiches.....	4.00
<i>Choose from chicken, shrimp salad, tuna salad, pimientto cheese, ham, roast beef, or turkey served on a variety of breads with appropriate garnishes.</i>	

# SLIDERS

*Mini Sandwich served on a soft dinner roll with your choice of pulled pork, pulled chicken, ham, prime rib, or beef tenderloin. Served with appropriate accompaniments.*

*\*Mini buttermilk biscuit may be substituted for your slider option.*

## Price Per Person

Ham, Pulled Chicken, Pulled Pork .....	4.50
Prime Rib .....	7.00
Beef tenderloin .....	8.00

# TRAYS

*Serves between 30-40 guests*

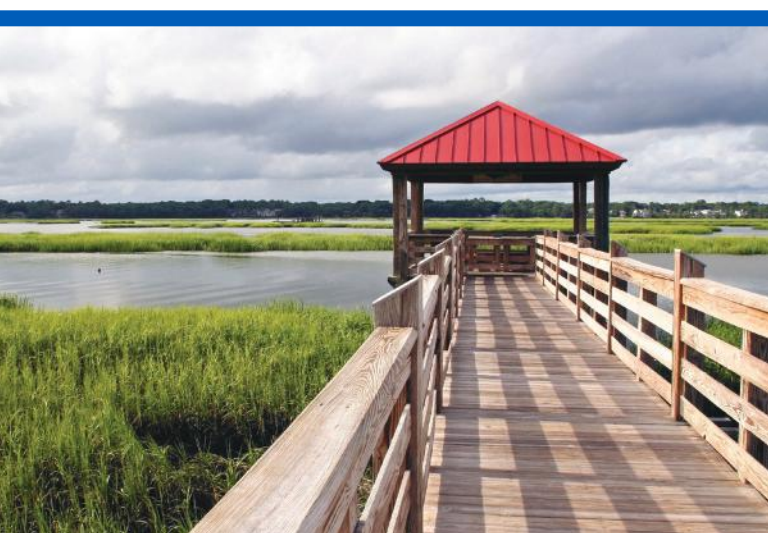
## Price Per Tray

Fresh Fruit Tray .....	Market Price
Assorted Cheese & Cracker Tray .....	59.99
Sausage & Cheese Tray .....	59.99
Fresh Veggie Tray .....	Market Price

## Price Per Person

Antipasto Tray .....	7.00
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*\*Ask about our special fruit, veggie, or cheese displays (\$150) – the perfect “wow” factor!*



# STATIONS

## Price Per Person

**Loaded Mashed Potato Station ..... 5.50**

*Creamy mashed potatoes, served with sour cream, butter, chives, chopped bacon, cheddar and mozzarella on the side.*

**Shrimp & Grits Station ..... 8.50**

*Fresh local shrimp served in our bacon cream sauce with stone ground grits, accompanied by cheese, and butter.*

**Salad Station ..... 5.50**

*Mixed greens or romaine lettuce accompanied by tomatoes, red onion, sliced cucumbers, shredded cheddar, shredded mozzarella, sliced apples, Mandarin oranges, pecans, croutons and chopped bacon. Served with 2 dressing of your choice*

**Whole Poached Salmon Station ..... Market Price**

*Whole poached salmon served with capers with a mustard dill remoulade.*

# CARVING STATIONS

*Each option requires a station attendant for 50.00 per station*

## Price Per Person

**Prime Rib ..... 10.00**

*Served with au jus and a creamy horseradish*

**Pork Tenderloin ..... 8.00**

*Served with natural gravy or berry au jus*

**Smoked Turkey ..... 7.00**

*Served with turkey gravy*

**Smoked Beef Brisket ..... 8.00**

*Served with our signature barbecue sauces*

**Beef Tenderloin ..... 11.00**

*Served with a Bordelaise Sauce*

# ENTRÉES

Each entrée is served with 2 of our signature sides. All entrées available to be served buffet style or plated (\$5.00 per person plated meal fee). Ask our sales team about combining these delicious options to create your perfect menu!

## LAND LOVERS

### Price Per Person

**Prime Rib** ..... 16.99

*Seasoned and slow-cooked on our hickory wood pit. "All you need is a fork" tender. Served with au jus and horseradish.*

**Pork Tenderloin** ..... 14.99

*Tender pork loin slow cooked and seasoned just right. Served with natural gravy or berry au jus.*

**Beef Tenderloin (Filet Mignon)**..... 25.99

*Have your Top Shelf cut of angus beef seasoned and grilled or roasted and sliced. Both options are served with your choice of brandy peppercorn or mushroom gravy.*

**Smoked Turkey**..... 13.99

*Hickory-smoked turkey that hardly needs the gravy... but we serve some up anyway!*

**Marinated Chicken Breast**..... 10.99

*Marinated and grilled to perfection, this lighter-fare option is great with our pineapple mango salsa.*

**Stuffed Breast of Chicken** ..... 13.99

*A boneless breasts of chicken stuffed with spinach, artichoke hearts, mozzarella. A perfect wedding dish. Or your choice of Stuffed Chicken with sun-dried tomatoes fresh basil and goat cheese.*

**Oven Roasted Chicken Quarters** ..... 11.99

*Slow roasted bone-in chicken seasoned for ultimate flavor.*

**Meat Lovers Chili** ..... 6.99

*Our delicious award-winning chili served with corn muffins.*

**Fried Chicken**..... 8.99

*Crispy on the outside, juicy on the inside!*

**Penne or Linguine Pasta** ..... 9.99

*Served with Alfredo or Marinara Sauce.  
Add Chicken or Shrimp. 5.00 per person*

# SEAFOOD

## Price Per Person

**Shrimp & Grits ..... 13.99**

*Fresh local shrimp served in our bacon cream sauce with stone ground grits, and accompanied by cheese, smoked sausage and butter.*

**Baked Salmon Marinated in Bourbon ..... 15.99**

*Salmon filet, marinated in Kentucky bourbon, brown sugar, thyme, and Dijon with a Sweet Tea bourbon glaze.*

**Oyster Roast ..... Market Price**

*Boasting the best oyster roast in the Low Country!*

*Locally-picked select clusters steamed on site.*

*(Set Up fee. \$200 Set up fee covers labor, tables, barrels and on site cookers.) Per Person Fee \$2.00*

*Includes hot sauce, cocktail sauce, lemons, crackers, towels and shuckers.*

**Frogmore Stew ..... 15.99**

*Also known as "Low Country Boil," this southern tradition is slow cooked with red potatoes, bell peppers, onions, corn on the cob, smoked sausage, and fresh shrimp.*

**Crab Stuffed Flounder ..... 16.99**

*Light and flavorful option seasoned and cooked to perfection. Served with a lemon thyme sauce.*

**Low Country Crab Cakes ..... 16.99**

*Traditional melt-in-your-mouth dish. Served with an orange cracked black pepper sauce and dill remoulade.*

**Pecan-Crusted Mahi Mahi ..... 16.99**

*The name says it all – decadent mahi mahi encrusted with buttered pecans*

**What's Bitin' ..... Market Price**

*Ask our sales team about what's hitting the docks! We will be glad to prepare a fresh catch to your liking.*

# VEGETARIAN OPTIONS

## Price Per Person

**Portobello Mushroom Stack..... 12.99**

*A Portobello mushroom stacked with fresh onions, peppers, grilled tomatoes, zucchini and yellow squash. Topped with mozzarella.*

**Vegetarian Lasagna..... 10.99**

*Traditional lasagna made with fresh spinach, carrots, ricotta and mozzarella baked in a cream sauce. Served with two sides.*





# OFF THE PIT

## Price Per Person

<b>Barbecue Lovers</b> .....	7.49
<i>Hickory-smoked pulled pork or pulled chicken</i>	
<b>Smoked Chicken</b> .....	9.49
<i>A quarter piece of hickory smoked chicken</i>	
<b>Barbecue &amp; Wings</b> .....	10.99
<i>Jumbo smoked wings and pulled pork barbecue</i>	
<b>Barbecue &amp; Smoked Chicken</b> .....	8.49
<i>Hickory-smoked pulled pork and smoked chicken</i>	
<b>Brisket Lovers</b> .....	14.99
<i>Hickory-smoked chopped beef brisket</i>	
<b>Beef Brisket &amp; Grilled Chicken</b> .....	14.99
<i>Sliced beef brisket and marinated grilled chicken breast</i>	
<b>Ribs &amp; Chicken</b> .....	13.49
<i>Memphis-style ribs and smoked chicken</i>	
<b>Ribs &amp; Barbecue</b> .....	13.49
<i>Memphis-style ribs and pulled pork barbecue</i>	
<b>Hickory-Smoked Feast</b> .....	16.49
<i>Our three most popular hickory-smoked specialties Memphis-style ribs, smoked chicken, and pulled pork.</i>	
<b>Hickory-Smoked Wings</b> .....	8.99
<i>These jumbo smoked wings don't need any flavor enhancement... but we give you all the sauces you need!</i>	
<b>Whole Hog</b> .....	Market Price
<i>Service Fee \$500</i>	



# SALADS

## Price Per Person

Caesar Salad ..... 3.50

*Romaine lettuce & parmesan cheese tossed with Caesar dressing topped with croutons*

Mixed Green Salad ..... 3.50

*Mixed greens, grape tomatoes, red onions, cucumbers, cheddar cheese, and croutons  
Served with your choice of 2 dressings*

Spinach & Arugula Salad..... 5.00

*Bacon, red onion, grape tomato served with a warm bacon vinaigrette*

*All salads are served with low-cal vinaigrette and homestyle ranch dressing.*

SOUPS AVAILABLE UPON REQUEST.

# SIGNATURE SIDES

## Price Per Person 3.50

- Baked Potato
- BBQ Baked Beans
- Seasoned Collards
- Red Rice
- Fried Okra
- Pasta Salad
- Cole Slaw
- Hoppin' John
- Roasted Asparagus
- Red Potato Salad
- Mac & Cheese
- Fresh Fruit Salad
- Roasted Red Potatoes
- Sweet Potato Casserole
- Mashed Potatoes & Gravy
- Southern Style Green Beans
- Homemade Corn Muffins
- Steamed Vegetables
- Southern Style Rice
- Loaded Mashed Potatoes

• Fresh Fruit Salad.....4.00

• Pasta Salad .....4.00

• Roasted Asparagus .....5.00

# DESSERTS

*Mini desserts available*

## Price Per Person

Homemade Bread Pudding .....	4.00
Banana Pudding.....	3.00
Cake Pops.....	4.00
Fruit Cobbler (Peach, Apple, or Blackberry) .....	3.50
Fudge Brownies .....	2.50
Red Velvet Cake .....	4.50
Chocolate Mousse Cake .....	5.00
Chocolate Chip Cookies .....	2.00
Assorted Mini Cupcakes.....	3.00
Chocolate Truffles in Raspberry Sauce.....	3.00
Chocolate Covered Strawberries.....	5.00
Strawberry Shortcake .....	3.50
Cake Cutting Service .....	1.00 per guest

# BREAKFAST

*All breakfast options are served with coffee, orange juice and water*

## Price Per Person

Fruit Parfait.....	4.25
Continental Breakfast.....	9.00
<i>Bagels, assorted danish, whole fruit, &amp; individual cereal options</i>	
Country Breakfast.....	10.00
<i>Scrambled eggs, bacon, sausage, cheese grits, &amp; biscuits</i>	
Top Shelf Breakfast.....	11.00
<i>Scrambled eggs, bacon, pancakes, breakfast potatoes, and biscuits &amp; sausage gravy</i>	



**CAN'T FIND  
WHAT YOU'RE  
LOOKING FOR?**

**Just ask us!**

**We'll be glad to work up a  
custom menu just for you.**

**If you can dream it up,  
Top Shelf can take care of it.**

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## BAR MENU

All Top Shelf bar packages include a professional bar set up. Cash Bar set up fee - \$100.

Our licensed and uniformed staff will provide you with quick and friendly bar service.

Top Shelf includes plastic cups, cocktail napkins, ice, and any necessary mixers or fruit. The prices listed below are for a 1 Hour Bar Service.

Top Shelf Catering Co. takes pride in our legendary service and guest satisfaction, we reserve the right to withhold alcohol service to any individual guest, using our discretion.

## FULL-SERVICE BAR PACKAGES

Prices listed below are for a one hour bar service \$5.00 per person for each additional hour (up to 4 hours).

### Price Per Person

**House Beer & Wine ..... 8.50**

Beer – Bud Light, Miller Lite, and Yuengling  
Wine – Woodbridge Cabernet, Chardonnay, and your choice of either Pinot Noir or Pinot Grigio

**Specialty Beer & Wine ..... 9.00**

Beer – Bud Light, Miller Lite, Yuengling, Sam Adams, Corona, and Palmetto Ale or Lager  
Wine – Toasted Head Cabernet, Blackstone Merlot, Estancia Chardonnay, and Hogue Reisling

**House Liquor, Beer & Wine ..... 11.00**

Liquor – House Vodka, Gin, Bourbon, and Rum  
Beer – Bud Light, Miller Lite, and Yuengling  
Wine – Woodbridge Cabernet, Chardonnay, and your choice of either Pinot Noir or Pinot Grigio

**Premium Liquor, Beer, & Wine ..... 12.99**

Liquor – Dixie Vodka, Tanqueray, Jack Daniels, and Bacardi  
Beer – Bud Light, Miller Lite, Yuengling, Sam Adams, Corona, and Palmetto Ale or Lager  
Wine – Toasted Head Cabernet, Blackstone Merlot, Estancia Chardonnay, and Hogue Reisling

# CASH BAR OPTIONS

Cash Bar Set up Fee..... 125.00 per bar  
*Includes tables, linens, clear plastic cups, straws, napkins, ice, mixers and cut fruit*

## Cash Bar Pricing Per Beverage

### Price Per Person

House - Beer 4.00 - Wine 5.00 - Liquor 6.00

Premium - Beer 5.00 - Wine 6.00 - Liquor 7.00

*\*Please notify us of any special requests for your cash bar.*

# EXTRAS, ADD-ONS, & SPECIALTIES

*We provide sweet tea, lemonade and water with all catered events at no additional charge*

### Price Per Person

Hydration Add-On ..... 1.50

*Add bottled water to stay hydrated during and after your event!*

Non-Alcoholic Beverage Package ..... 2.50

*Add assorted canned soda, sweet tea, and lemonade for your guests who have enough spirit already!*

Champagne Toast ..... 4.00

*A traditional option for a true well-wishing experience!*

*Includes one glass of champagne per guest.*

Margarita Maker ..... 5.00

*Add this option to any of our bar packages for a south-of-the-border treat. Includes Jose Cuervo Tradicional and all of the appropriate garnishes and ingredients for your favorite margarita!*

*\*Blended drinks unavailable*

Bloody Mary Bar ..... 7.99

*A southern favorite, this option includes Dixie Black Pepper Vodka, an array of tomato-based mixes, with an assortment of spicy, pickled, and unique compliments to build your perfect Bloody Mary.*

**Bartender Fee - 35.00/ hr**

**(1 bartender for every 50 guests).**

*Made here in Charleston, Dixie Vodka is a local favorite. It is made from 100% non GMO corn, is six times distilled and is gluten free.*

## ADDITIONAL OPTIONS

Picnic ware - Includes Styrofoam plates and cups, plastic utensils and paper napkins.  
No additional charge.

Clear Plastic Ware (durable chinet) .....1.50  
Includes clear plastic cups, plates, utensils and paper napkins