



4TOP

CATERING

HORS D'OEUVRES

AMERIGO
AN ITALIAN RESTAURANT

ANJOU
RESTAURANT

CHAR
RESTAURANT

Sombra
Mexican Kitchen

Saltine



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 and service fees are not included; setup fees may occur.

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 event design, 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.



PACKAGES

For each package, choose your items from each respective category to build your own menu. All prices are per person; tax & gratuity are not included.

PACKAGES

TIER ONE - \$21

- 1 DIP
- 1 GRAZING STATION
- 1 SILVER STATION
- 1 SILVER HORS D'OEUVRES
- 1 GOLD HORS D'OEUVRES

TIER TWO - \$27

- 1 DIP
- 1 GRAZING STATION
- 1 SILVER HORS D'OEUVRES
- 1 GOLD STATION
- 2 GOLD HORS D'OEUVRES


TIER THREE - \$34

- 1 DIP
- 1 GRAZING STATION
- 2 SILVER HORS D'OEUVRES
- 1 GOLD STATION
- 1 SILVER STATION
- 2 GOLD HORS D'OEUVRES

TIER FOUR - CREATE YOUR OWN

Meet with our Sales Manager to create a custom menu catered to your needs!

ADD DESSERT STATION - \$6 PER PERSON



HORS D'OEUVRES

DIPS \$3

ARTICHOKE DIP

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

BRUSCHETTA

Diced tomatoes, capers and basil, served with boule bread

SEAFOOD DIP

Served with crostinis

SPINACH & ARTICHOKE DIP

Served with pita chips

TUNA TARTARE

Served with sesame croutons

BEEF TARTARE

Served with sesame croutons

BLACK-EYED PEA & CRAWFISH RELISH

Served with pita chips

GUACAMOLE

Served with house-seasoned chips

PINEAPPLE SALSA

Served with house-seasoned 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

FRENCH ONION DIP

Served with crudités and Ruffles potato chips

SMOKED TUNA DIP

Served with Old Bay twice-baked saltines

HUMMUS

Classic preparation, served with pita chips

GRAZING STATION \$5

ANTIPASTO

Assorted Italian meats, cheeses and marinated vegetables

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

SILVER HORS D'OEUVRES \$3

CAPRESE SKEWERS

Grape tomatoes, fresh mozzarella and basil

STUFFED MUSHROOMS

Button mushrooms stuffed with your choice of filling:

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

KALE SALAD

Feta dressing, sliced almonds, olives and pickled onions

SPINACH PUFF BITES

Spinach and feta cheese in puff pastry

CUCUMBER HUMMUS BITES

Cucumber cups filled with classic hummus, garnished with Sriracha

GORGONZOLA & APPLE BITES

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

BRIE & ONION MARMALADE CANAPÉS

Brie cheese, bacon and onion marmalade

BEET & GOAT CHEESE BRUSCHETTA

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

GUACAMOLE BRUSCHETTA

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

BISCUIT BAR

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

CHEESE FRITTERS*

Blended cheeses, fried, served with marinara and honey mustard

CHICKEN WALDORF PHYLLO CUPS

Classic chicken salad with grapes

MEATBALLS

In house-made tomato sauce

**on-site cooking required*

GOLD HORS D'OEUVRES \$4

ROASTED VEGETABLES

Chef's seasonal selection

MASH-TINIS

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

CRAB & AVOCADO TOAST

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

CRAB CAKES

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

CRAB MEAT CANAPÉS

With Parmesan, cream cheese and green onions

SEASONAL CEVICHE

Chef's selection

PO' BAO*

Steamed bun, creole aioli, lettuce, tomatoes, onions and pickles with your choice of fried oysters or shrimp

BACON-WRAPPED SHRIMP

With jalapeño, chimichurri sauce and citrus vinaigrette

SHRIMP CANAPÉS

With dill and gruyère cheese

SHRIMP & AVOCADO SALAD

With lime juice, onions and tomatoes

SHRIMP SCAMPI

Gulf shrimp with white wine garlic butter and tomatoes

SMOKED SALMON TARTINE

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

SALMON AVOCADO BITES

With diced onions, lemon juice and cream cheese

SALMON CUCUMBER ROLLS

Salmon, cucumber and seasoned cream cheese

TUNA WONTON

Sesame wonton crisps filled with Ahi tuna

CHICKEN & WAFFLE CONES*

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

MINI CHICKEN BISCUITS*

House-made buttermilk drop biscuits, pickle-marinated, double-dipped fried chicken and pickles

NASHVILLE HOT CHICKEN*

Pickle-marinated, double-dipped fried chicken, Bunny Bread, pickles and black pepper ranch

TAMALES

Pulled chicken with red chile, green chile and queso sauces

BEEF WELLINGTON

Puff pastry with prosciutto and duxelles

MINI SALTINE BURGER*

Pickett Farms beef, cheddar, tomatoes, pickles and creole mayo

BRISKET SLIDERS

Pulled brisket with BBQ aioli

STEAK & BLEU CANAPÉS

Marinated steak with bleu cheese

SEAFOOD MARTINI

Your choice of shrimp or jumbo lump crab meat with capers, onions, red & green bell peppers and French vinaigrette +\$1.25

LOBSTER ROLL

Toasted New England style bun with Maine lobster +\$6.5

PB&J

Crispy pork belly, pepper jelly and peanuts +\$5

CRAB CLAWS

Citrus & olive oil marinated; seasonal +mkt

**on-site cooking required*





STATIONS

SILVER STATIONS \$6

PORK TENDERLOIN

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

NACHO BAR

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

BBQ

Choice of pulled pork or pulled chicken, served with yeast rolls, Alabama white BBQ sauce and Texas tomato BBQ sauce

FRIED CHICKEN BITES

Served with buffalo, ketchup, BBQ and comeback sauces

CHICKEN & STEAK KABOBS

Grilled fajita meat and assorted veggies

ASSORTED PO'BOYS

Over-stuffed and fully-dressed with creole mayo, lettuce, tomatoes, onions and pickles. Choice of:

- Fried or Grilled Shrimp
- Fried or Grilled Chicken
- Ham & Swiss
- Fried Catfish

BBQ SHRIMP & GRITS

Sautéed New Orleans style BBQ shrimp and cheesy Fall Mills grits

PASTA SALAD

Combination of Mediterranean bowtie pasta salad and tortellini pesto pasta salad

BOILED GULF SHRIMP

Served with smoked pepper cocktail sauce and lemons

TACO BAR

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

GOLD STATIONS \$8

OYSTER BAR

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

FAJITA BAR

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

BBQ STATION

Slow-smoked pork and chicken served with Alabama white BBQ sauce, smoked tomato BBQ sauce, pickles and yeast rolls

SAMMIE STATION*

Assortment of Shrimp Po'boys, Nashville Hot Chicken, Saltine Burgers and Chicken Biscuits

MISSISSIPPI BAR

Assortment of BBQ Shrimp & Grits, Seafood Gumbo and Black-Eyed Pea & Crawfish Relish

CHEF ACTION STATIONS - MKT

RAW BAR

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

PREMIUM CARVING STATION

Choice of beef tenderloin, prime rib, or brisket

GRILL MASTER*

Chef's selection of assorted meats and veggies

**on-site cooking required*





DESSERTS

DESSERTS \$6; PICK THREE

KEY LIME SHOOTERS

Saltine cracker crust and coconut toasted meringue

MINIATURE BANOFFEE SHOOTERS

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

SARA'S S'MORES CAKE

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

CHOCOLATE TART

With fresh raspberries

PECAN PIE

Famous Char house recipe

CHEESECAKE TART

Served with mascarpone cheese, lemon and orange zest

KEY LIME PIE

House-made pie with graham cracker crust

BROWNIE

Chocolate fudge with pecans

PECAN CARAMEL BUTTER CRUNCH CAKE

Caramelized butter and pecan bar with a cookie crust

LEMON BARS

With powdered sugar

TIRAMISU SHOOTERS

Mascarpone cheese, sponge cake and espresso

MOUSSE SHOOTERS

Chocolate mousse with fresh raspberries

CHOCOLATE COVERED FRUIT

Strawberries and assorted seasonal fruit

MINIATURE CANNOLIS

Filled with mascarpone cheese, garnished with chocolate chips



CHARIBAR®

BARTENDING SERVICES
FOR EVENTS

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

BAR PACKAGES

BEER & WINE PACKAGE - \$9

4 BOTTLED BEERS

4 WINES

FULL BAR PACKAGE - \$14

4 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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