

4 TOP

CATERING

SEATED AND BUFFET STYLE

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.



All items are priced per person; tax & gratuity are not included.

SALADS

CAESAR SALAD \$2

Crisp romaine, croutons and Parmesan cheese with house-made Caesar dressing

HOUSE SALAD \$2

Mixed greens, tomato and seasonal veggies with balsamic vinaigrette

KALE SALAD \$2

Sliced almonds, olives and pickled onions with feta dressing

ARUGULA WITH FLAME-GRILLED APPLES \$3

Spring mix, roasted walnuts and Gorgonzola cheese with Gorgonzola vinaigrette

GOAT CHEESE & WALNUT SALAD \$3

Baby greens, grape tomatoes, red onions, roasted red peppers, goat cheese and roasted walnuts with balsamic vinaigrette

SOMBRA SALAD \$3

Mixed greens, black bean and corn salsa, jicama, grape tomatoes, queso fresco and chile croutons with chipotle vinaigrette

WEDGE OF ICEBERG \$4

Crisp wedge of iceberg lettuce, bacon, tomatoes and egg with Maytag Bleu Cheese dressing

SPINACH SALAD \$4

Baby spinach, sliced strawberries, tart dried cherries and almonds with Maytag Bleu Cheese dressing



ENTRÉES

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CHICKEN ACUTO \$12

Flame-grilled chicken breast, black bean salsa and green beans with a spicy sauce of olive oil, cilantro, lemon juice and seasoning

CHICKEN TENDERLOINS \$12

Grilled, blackened or fried chicken tenderloins, served with your choice of two sides

ROASTED CHICKEN \$12

Roasted wing and breast meat, served with your choice of two sides

RANGE CHICKEN \$15

Roasted Ashley Farms free-range chicken breast with garlic potatoes, asparagus, pearl onions and spring peas in a lemon herb butter sauce

HONEY ROSEMARY CHICKEN \$13

Fried chicken tenderloins tossed in a honey rosemary sauce, served with your choice of two sides

COQ AU RIESLING \$13

Browned chicken with mushrooms, white wine mushroom sauce and onions, served with your choice of two sides

SMOTHERED CHICKEN \$12

Grilled chicken breast topped with fajita vegetables and queso, served with Mexican rice and beans

PORK TENDERLOIN \$15

Grilled tenderloin served with Asiago cheese leek mashed potatoes and green beans in a honey merlot reduction

ROASTED PORK LOIN \$13

With brown gravy, served with your choice of two sides

SHORT RIBS \$15

Bone-in, slow braised short ribs served with your choice of two sides

BEEF BRISKET \$13

Sliced beef brisket with BBQ sauce, served with your choice of two sides

ROAST BEEF \$14

Braised roast beef in brown gravy, served with your choice of two sides

HAMBURGER STEAK \$13

With browned onion gravy, served with your choice of two sides

FILET \$34

With Maître d' butter, served with your choice of one side

BACON-WRAPPED MEATLOAF \$12

With chipotle ketchup, smashed potatoes and seasonal veggies

GULF SHRIMP & GOAT CHEESE GRITS \$13

House tasso, tomatoes, kale and goat cheese grits

CATFISH PIQUANTE \$12

With Delta Blues Rice grits in creole tomato gravy

NEW ORLEANS STYLE BBQ SHRIMP & GRITS \$13

Gulf shrimp, garlic cheddar stone grits and mushrooms in spicy creole garlic butter

FRIED CATFISH \$12

Fried Simmons Catfish, served with your choice of two sides

SALMON \$14

Flame-grilled salmon, black bean salsa and green beans with a spicy sauce of olive oil, cilantro, lemon juice and seasoning

REDFISH \$24

Lemon beurre blanc, mashed potatoes and seasonal veggies

SIDES \$2

GARLIC MASHED POTATOES**ASIAGO CHEESE LEEK MASHED POTATOES****CORNBREAD DRESSING****MACARONI & CHEESE****CREAMED SPINACH****GARLIC CHEDDAR STONE GROUND GRITS****WHIPPED SWEET POTATOES****BRAISED COLLARD GREENS****BLACK-EYED PEAS****GREEN BEANS****BUTTERBEANS****BLACK BEAN SALSA****WHITE BEAN SALSA****SAUTÉED SPINACH****VEGETABLE MEDLEY****ROASTED CHILI POTATOES**



PASTAS

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BOWTIE AND SAUSAGE IN VODKA TOMATO CREAM \$12.5

Spicy Italian sausage ragu, tri-colored peppers and onions in a vodka tomato cream reduction with Parmesan cheese

CHICKEN MARGARITE \$12

Flame-grilled chicken, mozzarella cheese and basil in a scallion cream sauce

OVEN ROASTED LASAGNA \$12

Ricotta, mozzarella and sautéed ground beef layered between fresh pasta, topped with tomato sauce and baked

SPAGHETTI \$11

Traditional tomato sauce and jumbo meatball

SMOKED DUCK & SAUSAGE PASTA \$14

Tossed in a white wine garlic butter sauce with diced tomatoes and scallions

THREE CHEESE TORTELLINI \$10

Tossed in a spiced Parmesan cream sauce with garlic, onions and fresh spinach

- Add Jumbo Lump Crab \$15

- Add Blackened Chicken \$12

FETTUCCINI IMPERIAL \$12

Roasted chicken, ham and mushrooms in a Parmesan cream sauce

SHRIMP SCAMPI \$15

Angel hair pasta with white wine garlic butter, scallions and tomatoes

SHRIMP & ANDOUILLE LINGUINI \$14

Mushrooms and tomatoes tossed in lemon garlic butter sauce

VEGGIE PENNE \$12

Zucchini, roasted red bell peppers, squash and broccoli tossed in pesto sauce



BUFFET STYLE

BUFFET

FAJITA BAR \$12

Slow-cooked Mexican peppers, Mexican rice and pinto beans, served with sour cream, lettuce, pico de gallo, guacamole and flour tortillas

TACO BAR \$10

Combination of pulled chicken and ground beef served with crispy shells, flour tortillas, Mexican rice, pinto beans, lettuce, cheese and salsa taqueria

LOW COUNTRY BOIL \$14

Gulf shrimp, house-made andouille sausage, corn and new potatoes

NASHVILLE HOT CHICKEN \$14

Hot pickle-marinated fried chicken, pickles, Bunny Bread and black pepper ranch, served with french fries or chips





DESSERTS

Prices reflect dessert bites/slices

DESSERTS

PECAN CARAMEL BUTTER CRUNCH CAKE \$2/3.5

Caramelized butter and pecan bar with a cookie crust

PECAN PIE \$2/3.5

Famous Char house recipe

BANOFFEE PIE \$2/3.5

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

CHOCOLATE TORTE \$2/3

Served with fresh raspberries

CHEESECAKE TART \$2/3

Served with fresh blueberries

KEY LIME PIE (SHOOTER) \$3

Saltine cracker crust and coconut toasted meringue

TIRAMISU (SHOOTER) \$3

Mascarpone cheese, sponge cake and espresso

MOUSSE (SHOOTER) \$4

Chocoalte mousse with fresh raspberries

CHOCOLATE FUDGE BROWNIE (BITES) \$2

Available with or without pecans

BAJA BROWNIE (BITES) \$2

Dark chocolate with a hint of chipotle

CHEF'S SEASONAL BREAD PUDDING (BITES) \$4

Topped with whiskey sauce



CHAR BAR®

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 HORS D'OEUVRES
AND GRAZING STATIONS. PLEASE CONTACT US FOR
MORE INFORMATION.**

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