

A Top Shelf Event **CATERING MENU**

Discover delightful flavors, chef's specials, and signature dishes crafted with passion — a perfect dining experience for every mood and moment.

Book Us Today

www.atopshelfbartender.com





Delicious
FOOD
STARTS
HERE



**WHAT MAKES US
DIFFERENT?**

With experience shaped in Disney's kitchens, our chef creates meals that feel special and unforgettable. Our company continues that tradition, making every gathering feel like a moment worth celebrating.

**LET US BE A PART OF
YOUR
*HAPPILY EVER AFTER***

MENU

Appetizers

Chef's Featured

- **Swedish Meatballs**
Traditional Swedish-style meatballs in a velvety cream sauce
- **Sweet & Sour Meatballs**
Handcrafted meatballs glazed in a perfectly balanced sweet and tangy sauce
- **Coconut Shrimp**
Golden-fried shrimp in a crisp coconut crust, served with a sweet dipping sauce
- **Chilled Shrimp Cocktail**
Jumbo shrimp served chilled with house-crafted cocktail sauce
- **Shrimp Pastry Cups**
Delicate pastry shells filled with seasoned shrimp and savory cream
- **Barbecued Shrimp**
Succulent shrimp tossed in a rich, smoky barbecue glaze
- **Grilled Protein Skewers**
A selection of marinated proteins and seasonal vegetables, flame-grilled
- **Grilled Vegetable Skewers**
A selection of marinated seasonal vegetables, flame-grilled



Garden & Fresh Selections

- **Mexican Street Corn Cups**
Roasted corn tossed with creamy and zesty street corn flavors
- **Edamame Salad**
Lightly seasoned edamame with a clean, refreshing finish
- **Seasonal Fruit & Artisan Cheese Display**
Chef-selected assortment of fresh, peak-season fruits paired with a selection of artisan cheeses
- **Garden Crudité Display**
Crisp seasonal vegetables served with a house-made dip
- **Caprese Skewers**
Fresh marinated mozzarella, ripe tomatoes, drizzled with a balsamic glaze
- **Bean & Roasted Corn Salad**
Tossed in a bright lime vinaigrette, served with tortilla chips



Artisan Small Bites & Dips

- **Mini Taco Bites**
Petite pastry cups filled with savory, chef-prepared fillings
- **Spinach & Artichoke Dip**
A creamy blend served with crisp tortilla chips
- **Classic Hummus & Pita Chips**
Smooth hummus paired with toasted pita crisps
- **Loaded Deviled Eggs**
Classic deviled eggs elevated with chef's signature garnish
- **Avocado Toast Points**
Seasoned avocado on toasted artisan bread
- **Grilled Cheese & Tomato Soup Shooters**
Mini grilled cheese paired with a creamy tomato soup shooter
- **Mini Cheese Quesadillas**
Grilled flour tortillas filled with melted cheese
- **Bruschetta on Toast**
Toasted bread topped with marinated roasted tomatoes and herbs
- **Southern BBQ Shooter**
Layered pulled pork, creamy coleslaw, and mac & cheese in a handheld shooter
- **Stuffed Mushrooms**
Mushroom caps filled with a rich, savory stuffing

MENU

Food Station

Taco Station

An elevated, interactive dining experience featuring expertly seasoned beef and tender chicken selections. Everyone may enjoy both soft and crispy shells, complemented by a thoughtfully curated assortment of fresh toppings and traditional accompaniments, allowing for a beautifully customized plate with every visit.

Pasta Station

A sophisticated Italian-inspired station offering your choice of two artisanal pastas or ravioli, paired with premium protein selections and two signature sauces. Finished with an elegant presentation designed to enhance flavor, texture, and personalization.

Mashed Potato Station

A luxurious comfort station featuring velvety whipped mashed potatoes as the foundation. Everyone may enhance their creation with carefully selected proteins and an abundant array of elevated toppings, offering a warm and indulgent culinary experience.

Macaroni and Cheese Station

A refined take on a beloved classic, featuring rich, creamy mac & cheese as the centerpiece. Everyone may elevate their dish with premium protein additions and a curated selection of gourmet toppings for a decadent and customizable dining experience.

Build it your way!



MENU

Chicken

Smothered Chicken with Mushroom Gravy

Tender chicken breast topped with a rich, savory mushroom gravy, slow-simmered to create a deeply comforting and flavorful classic.

Hawaiian Pineapple Chicken

Juicy chicken glazed in a sweet and tangy pineapple reduction, offering a perfect balance of tropical sweetness and savory depth.

Chicken Alfredo

Succulent chicken served over a creamy Alfredo sauce, crafted with rich butter, Parmesan, and a hint of garlic for a velvety finish.

Pulled Chicken

Slow-cooked, hand-pulled chicken seasoned to perfection, offering a tender and versatile option ideal for pairing with a variety of sauces and sides.

BBQ Grilled Chicken

Grilled chicken glazed in a smoky, house-style barbecue sauce, delivering a bold and slightly sweet flavor with a caramelized finish.

Jamaican Jerk Chicken

A vibrant island-inspired dish featuring chicken marinated in traditional jerk spices, offering warm heat, aromatic herbs, and bold Caribbean flavor.

Citrus Lime Chicken with Cilantro Crème Sauce

Bright citrus-marinated chicken paired with a smooth cilantro crème sauce, blending zesty freshness with a delicate, herbaceous finish.

Chicken Parmesan

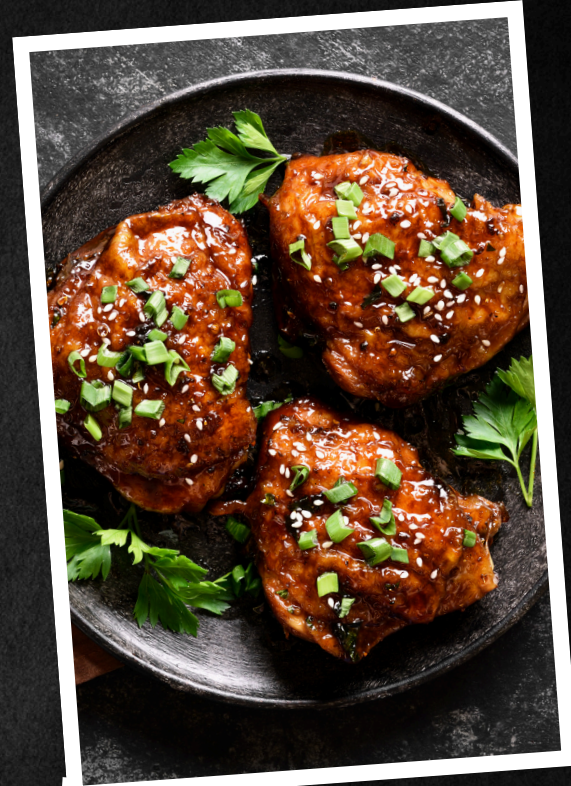
Lightly breaded chicken breast baked with marinara sauce and melted Italian cheeses, creating a refined take on a timeless Italian favorite.

Marry Me Chicken

Tender pan-seared chicken breast served in a rich, creamy sun-dried tomato and Parmesan sauce, delicately infused with garlic, herbs, and a touch of savory elegance—an indulgent, guest-favorite dish known for its irresistible flavor.

Chicken Piccata

Lightly pan-seared chicken breast served in a classic lemon-butter sauce, accented with capers for a bright, briny finish. A timeless Italian-inspired dish that is both elegant and perfectly balanced in flavor.



MENU

Beef

Flank Steak Carving Station

A beautifully presented carving station featuring perfectly seasoned and expertly roasted flank steak, sliced to order and served warm for a refined, interactive dining experience.

Sliced Roast Beef

Slow-roasted premium beef, delicately seasoned and thinly sliced to highlight its natural richness and tenderness.

Beef and Broccoli Stir Fry

Tender slices of beef stir-fried with fresh broccoli in a savory, ginger-soy glaze, offering a vibrant balance of flavor and texture.

Filet Mignon

A premium cut of tender beef, expertly prepared to highlight its buttery texture and rich flavor—an elegant centerpiece for any refined event.

Braised Short Ribs

Slow-braised beef short ribs, cooked until fork-tender and finished in a rich, savory reduction for a deeply flavorful and luxurious entrée.

Pasta Marinara with Homemade Meatballs

Al dente pasta tossed in a rich, slow-simmered marinara sauce, served with house-made meatballs crafted from premium ground beef and Italian herbs for a comforting yet elevated classic.



Elevate your dinner
experience with a elegant
carving station

MENU

Pork

Lemon-Garlic Roasted Pork Tenderloin

Tender pork roasted to perfection and finished with bright lemon and roasted garlic for a clean, elegant flavor.

Grilled Teriyaki-Glazed Pork Tenderloin

Flame-grilled tenderloin brushed with a rich teriyaki glaze, delivering a perfect balance of sweet and savory.

Hawaiian Pork Tenderloin with Caramelized Pineapple Glaze

Juicy tenderloin topped with a golden pineapple glaze, offering a tropical sweetness with a savory finish.

Slow-Roasted Pulled Pork with House Jus

Slow-cooked until fork-tender and hand-pulled, served with its natural savory juices for deep, comforting flavor.

Herb-Marinated Grilled Pork Chops

Savory Pork chops marinated in fresh herbs and spices, then grilled for a smoky, juicy finish.

Smothered Pork Chops with Wild Mushroom Gravy

Pan-seared pork chops smothered in a rich, velvety mushroom gravy for a classic, comforting entrée.

Honey-Glazed Spiral-Cut Ham

Spiral-sliced ham baked and glazed with golden honey for a beautifully caramelized, sweet-and-savory centerpiece.



Ask about our carving stations to elevate your day!

MENU

Pasta

House-Made Creamy Chicken Alfredo

Tender chicken over pasta tossed in a rich, velvety Alfredo sauce, crafted in-house for a timeless Italian classic.

Spinach & Ricotta Rotolo in Light Tomato Fondue

Delicate pasta rolled with creamy ricotta and fresh spinach, baked in a light tomato sauce for a refined presentation.

Creamy Tomato Basil Pasta

Elegant pasta folded into a silky blend of cream and vine-ripened tomato with fresh basil for a smooth, balanced flavor.

Classic Italian Meatball Marinara Pasta

Hand-rolled meatballs served over pasta with a slow-simmered marinara sauce for a traditional and comforting favorite.

Seasonal Garden Pasta Primavera

A vibrant assortment of seasonal vegetables tossed with pasta in a light, herb-infused sauce for a fresh, elegant option.

Three-Cheese Baked Manicotti

Oven-baked manicotti filled with a luxurious blend of cheeses and finished in a delicate tomato sauce.

Four-Cheese Ravioli in Silky Tomato Sauce

Pillowy ravioli filled with a rich blend of cheeses, served in a smooth, elegant creamy tomato sauce.

Savory Beef & Cheese Ravioli in Rich Marinara

Handcrafted ravioli filled with seasoned beef and cheese, paired with a robust marinara sauce.

Lemon-Parmesan Orzo with Grilled Chicken

Tender chicken served over delicate orzo pasta tossed with bright lemon and aged parmesan for a light, refined finish

Spinach & Ricotta Ravioli in Creamy Tomatao Pomodora Sauce

Delicate pasta pillows filled with creamy ricotta and fresh spinach, served in a smooth tomato pomodora sauce for an elegant, wedding-worthy dish.



MENU

Sides

Velvety Whipped Yukon Gold Mashed Potatoes

Creamy, buttery mashed potatoes whipped to a smooth finish for a classic, elegant comfort side.

Loaded Gourmet Mashed Potatoes

Rich Yukon gold mashed potatoes elevated with savory toppings for a hearty and indulgent presentation.

Sweet Buttery Corn

Tender corn kernels lightly seasoned and finished with a touch of butter for a simple, elegant side.

Fire-Roasted Corn with Herb Butter

Char-grilled corn with a subtle smoky flavor, finished with fresh herb butter for depth and brightness.

Southern-Style Green Beans

Slow-simmered green beans seasoned in traditional Southern style for rich, comforting flavor.

Green Beans with Crispy Bacon

Slow-simmered green beans sautéed with smoky bacon for a savory, crowd-pleasing side.

Maple-Glazed Baby Carrots

Tender carrots glazed with sweet maple for a beautifully balanced, elegant finish.

Parmesan Roasted Asparagus

Crisp asparagus roasted and finished with aged parmesan for a refined and flavorful side.

Yellow Rice with Black Beans

Fluffy seasoned rice paired with tender black beans for a vibrant and flavorful pairing.

Slow-Baked BBQ Beans

Rich, smoky baked beans simmered in a sweet and tangy barbecue glaze.

Fragrant Saffron Rice

Aromatic rice infused with delicate saffron for a luxurious golden side dish.

Seasonal Roasted Vegetable Medley

A vibrant assortment of seasonal vegetables roasted to perfection with herbs and olive oil.

Gourmet Macaroni & Cheese

Creamy, oven-baked macaroni layered with rich cheeses and a golden, crispy top.

Chilled Black Bean & Corn Salad

A refreshing blend of black beans, corn, and fresh herbs tossed in a light citrus dressing.

House-Made Classic Potato Salad

Creamy potatoes blended with a traditional dressing and subtle seasoning for a timeless favorite.

House-Made Creamy Macaroni Salad

Tender pasta tossed in a smooth, seasoned dressing for a classic and comforting side.

House-Made Crisp Coleslaw

Fresh cabbage and carrots tossed in a light, tangy dressing for a refreshing crunch.

Herb-Roasted Red Potatoes

Golden red potatoes roasted with fresh herbs and olive oil for a rustic, elegant side.

Buttery Rice Pilaf with Aromatic Herbs

Fluffy rice cooked with savory aromatics for a light yet flavorful accompaniment.



MENU

Add On

Late-Night Snack Station

Gourmet Pretzel Bar with Assorted Toppings

Warm, soft pretzels served with a variety of sweet and savory toppings and dips for a fun, interactive late-night experience.

Artisan Popcorn Station

Freshly popped popcorn with a selection of seasonings, creating a light, customizable snack guests will love.

Custom Ramen Cup Station with Toppings

A creative late-night favorite featuring warm ramen cups with an assortment of fresh toppings and flavor additions for a fun, elevated comfort food experience.



Desserts

Mini Dessert Selection

An assortment of mini desserts including mini assorted cookies, rich brownies, and creamy mini cheesecakes.

Dessert Shooters

Indulgent layered shooters featuring Cookies & Cream, Strawberry Shortcake, Reese's Peanut Butter Cup, and S'mores.

Donut Assortment

A variety of delicious donuts with assorted flavors and finishes.

Mini Cupcakes

Bite-sized cupcakes in a selection of classic and seasonal flavors, perfect for a sweet finishing touch.

Beverages

Fully Licensed & Insured Bartending Services

Ask us about our exclusive catering and bar package discounts for added savings and convenience.

Water, Tea & Lemonade Station

A refreshing self-serve beverage station offering chilled water, freshly brewed tea, and classic lemonade for your guests.

Coffee Station

A warm and inviting setup featuring freshly brewed coffee, perfect for keeping guests energized throughout your event.



BAR

Packages

BARTENDER ONLY PACKAGE

This package is for up to four (4) hours of service time with one (1) Licensed and Insured Bartender

Company will provide necessary bar tools to create the cocktails

Client will provide all cups, ice, mixers, sodas, fruit/garnishment and alcohol

BAR ENHANCEMENTS

SODA PACKAGE

Company will provide Coke, Diet Coke, Sprite and Ginger ale

Client will provide all alcohol, juices, and garnishments for drinks

MIXER PACKAGE

Company will provide mixers, fruit/garnishments, soda, and all the necessary bar tools

Client will provide all alcohol

BEER & WINE PACKAGE

Company will provide three (3) beer selections-Two (2) domestic and one (1) import/specialty beer

Company will Provide three (3) wine varietals

Company will provide sodas all necessary bar tools

This package will allow the client to bring their own hard liquor/spirits

OPEN BAR PACKAGE

Company will provide an open bar experience including our house liquors

Company will provide three (3) beer selections- Two (2) domestic and one (1) import/specialty beer

We will provide three (3) wines varietals

- Company will provide mixers, fruit/garnishment and sodas, and bar tools.

Liquors Included

- Tito's Vodka
- Jim Beam Bourbon
- New Amsterdam Gin
- Bacardi Rum
- 1800 Tequila
- Captain Morgan Spiced Rum
- Dekuyper Triple Sec

****If there's a specific spirit you have in mind that isn't listed please just let us know! We are happy to modify and make changes when possible!****

CHAMPAGNE TOAST

Champagne Toast are approximately 4 oz. per guest

Add a celebratory champagne toast to any package! Served in elegant clear disposable champagne flutes for the perfect toast to your special day.

(sparkling grape juice is included for all non drinkers or under 21yo)



**Applicable sales tax and gratuity will be added to all packages and services.

**Payment plan options may be available
**Events with over 75 guest require a second bartender

Add On's

Fully Licensed & Insured Bartending Services

Enjoy peace of mind knowing our professional bartending team is fully licensed and insured, providing seamless service with the elevated hospitality and attention to detail your event deserves.

We also offer discounts when combining our catering + bar packages.

Elegant Cocktail Table Rentals

Add both style and functionality to your event with our cocktail tables — perfect for guest mingling during cocktail hour and receptions.

Premium Glassware & Tableware

Elevate your dining experience with quality glassware and table settings that bring a polished and sophisticated touch to your celebration.

Professional Event Servers

Our experienced servers ensure your event flows effortlessly by providing attentive, professional service to both you and your guests throughout the evening.

Butler-Passed Appetizer Service

Impress your guests with beautifully presented hors d'oeuvres served directly to them by our attentive staff during cocktail hour or throughout your event.

Chef Attended Carving Station

Create an elegant dining experience with a chef-attended carving station featuring freshly carved meats prepared and served with style for your guests.

Signature Mocktail Bar

Offer a fun and sophisticated non-alcoholic experience with handcrafted mocktails that are just as beautiful and enjoyable as traditional cocktails.

Cash Bar Services Available

A cash bar option allows guests to purchase their beverages individually while still enjoying professional bartending service and a fully curated bar experience.



Don't see exactly what you're dreaming of? Share your vision with us — our culinary team is dedicated to creating a truly magical experience tailored just for you, with every detail thoughtfully crafted to make your celebration unforgettable.

407-409-2195 Text/Call

www.atopshelfbartender.com



Reach out for a no-hassle quote and allow us to craft a magical celebration filled with unforgettable moments and happily-ever-afters.

