

## Extras

Standard Packages come with black foam 3 compartment plates, black flatware and dinner napkins.

### Upgrade Plates/Flatware:

Hard Plastic White Plates with Silver Trim  
**\$12 per 20**

### Premium Silver-Look Cutlery

**\$4 per 20**

\*China, Silverware, Glassware,  
and Linens Available Upon Request.

### Chafing Dish Set

(Disposable) Includes Chafing Fuel and Wire Rack  
**\$20**

**\*Servers to assist your reception  
are available at \$30 an hour per server.**

### Reception Types: Booking Guidelines:

Plated Meal

Contract

Buffet

Menu Planning

Family Style

Deposit % Down

Hors D'Oeuvre

Tasting Policy

Stations

Half Pan or Tray Options Generally Feed  
20 to 25 People

Full Pan or Tray Options Generally  
45 to 50 People

For \*Market Price Inquires,  
Please Contact Our Catering Team

*\*We offer many Gluten Free and Vegetarian  
Options to meet your dietary needs.\**

*Have questions about our menu,  
or looking for something else?*

*We are not limited to this menu, Just ask!*

# Top Flight Caterers

**Top Flight Taste, First Class Service**

## Wedding Menu



### Teri Pizzuro

Director of Catering

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Website: [TopFlight.Catering](http://TopFlight.Catering)

Office Hours: 8am-5pm

Please Note:

**\*\*Please Note, Many of Our Menu Items Require a  
24-48 Hour Notice\*\***

**\*\*Prices are Subject to Change\***

## — Appetizers / A La Carte —

### Fruit Salsa

Served with House Made Cinnamon Chips

**\$80 (Half Pan)**

**\$160 (Full Pan)**

### Fruit Tray

Fresh Cut Pineapple, Strawberries and Grapes

\*Add Fruit Dip

(Half \$15 / Full \$25)

**\*Market Price**

### House Made Meatballs

House Made Marinara or House Made BBQ

**\$55 (Half Pan)**

**\$90 (Full Pan)**

### Cheese and Cracker Tray

Variety of Cheeses and Crackers

**\$40 (Half Tray)**

**\$80 (Full Tray)**

### Antipasto Platter

Fresh Italian Meats and Cheeses, Olives, Artichokes, and Roasted Red Peppers served on a Bed of Spring Mix

**\*Market Price**

### Caprese Skewers

Fresh Mozzarella, Tomato and Basil with a Balsamic Drizzle

**\$50 (50 per tray)**

### Vegetable Tray

Fresh Carrots, Broccoli, Grape Tomatoes, Cucumbers, and Tri-Colored Peppers (or Freshest in Season)

**\$40 (Half Tray)**

**\$80 (Full Tray)**

## — Sides —

### Green Beans

**\$20 (Half Pan)**

**\$40 (Full Pan)**

### Buttered Corn

**\$20 (Half Pan)**

**\$40 (Full Pan)**

### Mac & Cheese

Cavatappi Pasta Covered in a White Cheddar Sauce, Cheddar Cheese, and Baked until Golden Brown

**\$50 (Half Pan)**

**\$100 (Full Pan)**

### Mashed Potatoes & Gravy

**\$30 (Half Pan)**

**\$50 (Full Pan)**

### Roasted Potatoes

**\$40 (Half Pan)**

**\$80 (Full Pan)**

### Steamed California Blend Vegetables

**\$50 (Half Pan)**

**\$100 (Full Pan)**

### Italian Pasta Salad

Tri-Colored Rotini, Tri-Colored Peppers, Cucumbers, Black Olives and Red Onion Tossed in an Italian Dressing

**\$40 (Half Pan)**

**\$80 (Full Pan)**

### Baked Beans

Slow Cooked with Sweet Brown Sugar and Smokey Bacon

**\$40 (Half Pan)**

**\$80 (Full Pan)**

### Natural Flyers Chips

Made in-house

**\$10 (Half Pan)**

**\$20 (Full Pan)**

## — Main Courses —

### Top Flight Feast

Chicken Parmesan, Baked Meat or Veggie Ziti, Spring Salad (Dressings Included), Dinner Rolls, Fresh Fruit Tray, and Chocolate Chunk Cookie

**\$16/person**

### Pasta Bar

Fettuccini Chicken Alfredo, Spaghetti & Meatballs, Spring Salad (Dressings Included), Breadsticks, and Chocolate Chunk Cookies

\*Add Shrimp \$2/person

\*Add Lobster Cream

Sauce \$2/person

**\$15/person**

### Chicken & Noodles

Mashed Potatoes, Buttered Corn or Green Beans, Spring Salad (Dressings Included), Breadsticks, and Cookies

**\$14/person**

### Pot Roast

Slow Cooked with Carrots and Onions, Mashed Potatoes, Gravy, Glazed Baby Carrots, Spring Salad (Dressings Included), Breadsticks, and Cookies

**\$17/person**

### Baked Chicken

**\*New Marinade!!**

Roasted Redskin Potatoes, Steamed California Blend Veggies, Spring Salad (Dressings Included), Breadsticks, and Cookies

**\$15/person**

### Pulled Pork or Chicken

Comes with Pasta Salad and Mini Corn on the Cobb

**\$16/person**

### Baked Ziti

Your choice of Meat, Veggie, or Chicken Alfredo

\*Available in Full Pan size only.

**\$90/Full Pan**

### Taco Bar

Your choice of Beef or Chicken. Includes Hard & Soft Taco Shells, Mexican Rice, (V) Refried Beans, House Made Tortilla Chips, Lettuce, Tomatoes, Shredded Cheddar Cheese, Salsa, Hot Sauce

\*Add Sour Cream \$2/Person

\*Add Guacamole \$30 (Serves 15)

\*Add Queso \$25 (Serves 15)

**\$15/person (3 Tacos)**

## — Desserts —

### Chocolate Feast

Homemade Buckeyes, Chocolate Chunk Brownies, Chocolate Covered Strawberries, Chocolate Cake, Chocolate Syrup and Assorted Candy (minimum order of 25)

**\$9.00/person**

### Chocolate Covered Strawberries

**\$2.25 each**

### Homemade Buckeyes

**\$35/50 pack**

### Chocolate Chunk Cookies

**\$15/20 pack**

### Chocolate Chunk Brownies

**\$20/20 pack**