



Catering Menu



**People who love to eat are
always the best people.**

CONTACT

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LOCATIONS

Downtown Tampa
401 East Jackson Street, Ste 101
Tampa, FL 33602

Wesley Chapel
3173 Cypress Ridge Blvd
Wesley Chapel, FL 33544

BRUNCH DISPLAY

24 per person | available Monday-Sunday 11:00am - 3:00pm
replenished for 1-hour of service; additional hour(s) + 10 per person

INCLUDES THE FOLLOWING

Scrambled Eggs

Bacon

Home Fries or Tots

Sausage

Cuban French Toast

Local Cuban bread, vanilla, cinnamon, powdered sugar, citrus berry compote and maple syrup

Country Biscuits and Gravy

Country-style sausage, black pepper gravy and buttermilk biscuits

Parfait Station

Fresh fruit, peanut butter & honey granola mix, mixed berry compote and vanilla yogurt

ADD ON'S

Avocado Toast (+5 per person)

Sourdough toast, avocado, pico, cucumber and feta cheese

Chicken and Waffles (+5 per person)

Buttermilk fried chicken and citrus berry compote served on Belgian-style waffle

Bagel and Lox (+5 per person)

Salmon, chive cream cheese and dill



PARFAIT



BAGEL AND LOX



AVOCADO TOAST

Package includes fresh squeezed OJ, coffee and Chef's selection of fresh fruit and pastries.
Pricing does not include tax or service fee.

HORS D'OEUVRE

orders based on minimum of 50 pieces

BUTLER PASS

Bourbon Meatballs | \$2.00

Burger Sliders | \$4.00

Beef Satay with Soy Ginger Sauce | \$4.00

Ybor Egg Rolls | \$4.00

Mojo roast pork, ham, gruyere, pickles, chipotle and avocado lime sauces

Southwest Chicken Satay with Avocado Ranch | \$3.00

Ahi Tuna Poké | \$4.00

Ahi Tuna, Ponzo, Avocado Mango Salsa and Ponzu

Mini Cubans | \$4.00

Mojo roast pork, ham, gruyere, pickles, chipotle and avocado lime sauces

Chicken Tender Sliders | \$4.00

Honey mustard and gruyere

Chicken Bacon Ranch Sliders | \$4.00



BOURBON MEATBALLS



AHI TUNA POKE

HORS D'OEUVRE

priced to feed 10 to 15 people

PLATTERS

Chef's Artisan Antipasto Board | \$225

Assorted sliced charcuterie, soft cheeses, seasonal fruit, nuts, olives, crostinis, pita chips and crackers

Black Bean Hummus, Cucumber Slices, Pita Chips & Plantain Chips | \$50

Fresh Seasonal Fruit & Berry Display | \$70

Fresh Vegetable Crudite, Ranch Dip | \$45

Key Lime, Cilantro Chilled Shrimp, Remoulade, Lime | \$95

Mini Cuban Sliders | \$80

Mojo roast pork, ham, salami, gruyere on King's Hawaiian rolls

Ahi Tuna Poké | \$130

Local fresh ahi tuna, ponzu, avocado and mango salsa

Mini Mojo Sliders | \$80

Mojo roast pork, chipotle, pickles and potato strips on King's Hawaiian rolls

Burger Slider Station - Choose 2 | \$90

Assorted burgers of our Lightning Bleu Burger, BBQ Bacon Burger & Classic Burger with cheese

50 Grilled House-Style Wings, Fresh Herb Gremolata, Ranch & Blue Cheese | \$80

Chicken Tender Slider | \$80

Gruyere and Honey Mustard

Top Shelf Chips | \$40

House-made chips, blue cheese crumbles, balsamic glaze and scallions

Ybor Egg Rolls | \$85

Mojo roast pork, ham, gruyere, pickles, chipotle and avocado lime sauces

Chicken or Pork Quesadillas | \$95

Pico de gallo, chipotle, avocado lime sauce and sour cream

Brisket Quesadillas | \$100

Habanero-guava BBQ brisket, candid bacon, onion strings, chipotle sauce and avocado sauce



YBOR EGG ROLLS



TOP SHELF CHIPS



WINGS

PLATED LUNCH

25 per person | available Monday-Friday 11:30am-4:00pm

TOP SHELF SHAREABLES *family-style, choose 1*

Ybor Egg Rolls

Mojo roast pork, ham, gruyere, pickles, chipotle and avocado lime sauce.

Top Shelf Chips

Seasoned house chips topped with melted gorgonzola crumbles, diced tomatoes, green onions, and a balsamic drizzle.

Black Bean Hummus

Seasoned with roasted garlic and spices, topped with sliced jalapeno, pico de gallo, and sour cream. Served with house-made crispy pita, plantain chips and cucumber slices.

Brisket Quesadillas

Habenero-guava BBQ brisket, candid bacon, onion strings, chipotle and avocado sauce.

Chicken or Pork Nachos

Our version of a classic: seasoned house potato chips topped with our mojo roast pork or seasoned chicken, queso, pico de gallo, pickled jalapenos, shredded cheese, green onions, and chipotle sauce.

Pretzel Bites

Crispy pretzel bites tossed in garlic parmesan served with a side of 81Bay Irish Red Ale wholegrain mustard and pepper jack queso.

SALADS *individually plated, choose 1*

Top Shelf Garden Salad

Mixed greens tossed in your choice of dressing and topped with tomatoes, diced red pepper, carrots, cucumber, red onion, shredded colby-jack cheese, and croutons.

Caesar Salad

Romaine lettuce tossed with caesar dressing and grated parmesan and topped with crispy croutons and shaved parmesan cheese.

Package includes soft drinks, coffee and tea.

Pricing is per guest and does not include tax or service fee.

For groups with 30+, we request entrée selections 10 days in advance

ENTREES *individually plated, guest selection day of*

Classic Burger

Angus burger topped with lettuce, tomato, onion, and pickle. *Add Cheddar or Pepperjack*

Turkey Avocado Club

Turkey breast, guacamole, spicy candied bacon, tomato, and gruyere cheese on toasted sourdough bread.

Havana Bowl

Mojo roast pork stacked on top of green rice, black beans, and grilled onions, topped with avocado lime and chipotle sauces and served with plantain chips.

Power Play With Chicken (Blackened or Grilled)

Kale and cabbage tossed in lemon-honey vinaigrette and creamy Italian, topped with toasted almonds, carrots, tomato, red onion, avocado, cucumber slices, quinoa, and feta cheese, and finished with balsamic glaze.

Chicken Bacon Ranch

Blackened chicken breast, bacon, provolone cheese, grilled onion, topped with lettuce, tomato, and ranch dressing on a locally baked bun.

Cuban

Mojo roast pork, sliced ham, salami, gruyere cheese, pickles, and mayo-mustard sauce on pressed Cuban bread.

Wings

Marinated overnight in mojo, garlic, and oregano then grilled to perfection.



LUNCH DISPLAY

30 per person | available Monday-Friday 11:30am - 4pm
replenished for 1-hour of service; additional hour(s) + 12 per person

SALADS choose 1

Garden Salad

Mixed greens tossed in your choice of dressing and topped with tomatoes, diced red pepper, carrots, cucumber, red onion, shredded colby-jack cheese, and croutons.

Caesar Salad

Romaine lettuce tossed with caesar dressing and grated parmesan and topped with crispy croutons and shaved parmesan cheese.

PREMIUM SIDES choose 1

Pepper jack Mac N' Cheese

Seasoned Fries, Plantain Chips OR House Chips

HANDHELDS choose 1

Mini Drunken Sloppy Joes

Blackened Shrimp Lettuce Wraps

Fried Chicken Sliders with House Sauce & Herb Aioli

PROTEINS choose 2

Mojo Grilled Chicken Breast

Mojo cream sauce

Herb Marinated Petite Tenderloin

Roasted Garlic Demi-Glace

Seasonal Fish

Citrus beurre blanc and mango salsa

Package includes soft drinks, coffee and tea.

Pricing does not include tax or service fee.

Green Rice

Garlic Mash Potatoes

Mini Classic Burgers

Cuban Sliders

Italian Chicken

Tomato, mozzarella, pesto cream sauce and balsamic glaze

Mojo Pork

Grilled onions and mojo jus

Red Ale Braised Brisket

Crispy onions and red ale gravy



BLACKENED SHRIMP LETTUCE WRAPS



GARDEN SALAD



PLATED DINNER

50 per person | available daily 4pm -10pm

TOP SHELF SHAREABLES *family-style, choose 2*

Tender Bolts

Five golden fried chicken tenders served with choice of dipping sauce. Available buffalo-style or tossed in a wing sauce of your choice.

Chicken or Pork Quesadillas

Pico de gallo, chipotle, avocado lime sauce and sour cream.

Pretzel Bites

Crispy pretzel bites tossed in garlic parmesan served with a side of 81Bay Irish Red Ale wholegrain mustard and pepper jack queso.

Top Shelf House-Style Wings with Blue Cheese or Ranch

Black Bean Hummus

Seasoned with roasted garlic and spices, topped with sliced jalapeno, pico de gallo, and sour cream. Served with house-made crispy pita, plantain chips and cucumber slices.

Chicken or Pork Nachos

Our version of a classic: seasoned house potato chips topped with our mojo roast pork or seasoned chicken, queso, pico de gallo, pickled jalapenos, shredded cheese, green onions, and chipotle sauce.

SALADS *individually plated, choose 1*

Garden Salad

Mixed greens tossed in your choice of dressing and topped with tomatoes, diced red pepper, carrots, cucumber, red onion, shredded colby-jack cheese, and croutons.

Caesar Salad

Romaine lettuce tossed with caesar dressing and grated parmesan and topped with crispy croutons and shaved parmesan cheese.

Package includes soft drinks, coffee and tea.

Pricing is per guest and does not include tax or service fee.

For groups with 30+, we request entrée selections 10 days in advance

ENTREES *individually plated, guest selection day of*

Mojo Grilled Chicken Breast

Mojo cream sauce

Italian Chicken

Tomato, mozzarella, pesto cream sauce and balsamic glaze

Primavera Pasta

Mushroom, bell pepper, onion, tomato, broccoli, marinara.

Roasted Petite Tenderloin

Garlic demi glaze.

Seasonal Fish

Citrus beurre blanc and mango salsa

VEGETABLES & STARCH *choose 1 of each*

Roasted Garlic Mashed Potatoes OR Cilantro Rice

Broccoli with Roasted Peppers OR Grilled Vegetable Medley



DINNER DISPLAY

48 per person | available daily 4pm - 10pm
replenished for 1-hour of service; additional hour(s) + 12 per person

TOP SHELF SHAREABLES *choose 2*

Tender Bolts

Five golden fried chicken tenders served with choice of dipping sauce. Available buffalo-style or tossed in a wing sauce of your choice.

Chicken or Pork Quesadillas

Pico de gallo, chipotle sauce, avocado lime sauce and sour cream.

Pretzel Bites

Crispy pretzel bites tossed in garlic parmesan served with a side of 81Bay Irish Red Ale wholegrain mustard and pepper jack queso.

Top Shelf House-Style Wings with Blue Cheese or Ranch

Black Bean Hummus

Seasoned with roasted garlic and spices, topped with sliced jalapeno, pico de gallo, and sour cream. Served with house-made crispy pita, plantain chips and cucumber slices.

Chicken or Pork Nachos

Our version of a classic: seasoned house potato chips topped with our mojo roast pork or seasoned chicken, queso, pico de gallo, pickled jalapenos, shredded cheese, green onions, and chipotle sauce.

SALADS *choose 1*

Garden Salad

Mixed greens tossed in your choice of dressing and topped with tomatoes, diced red pepper, carrots, cucumber, red onion, shredded colby-jack cheese, and croutons.

Caesar Salad

Romaine lettuce tossed with caesar dressing and grated parmesan and topped with crispy croutons and shaved parmesan cheese.

ENTREES *choose 2*

Citrus Grilled Chicken Breast

Primavera Pasta

Mushroom, bell pepper, onion, tomato, broccoli, marinara.

Roasted Petite Tenderloin

Garlic demi glaze.

Red Ale Braised Brisket

Crispy onions and red ale gravy

Mojo Pork

Grilled onions and mojo jus

Seasonal Fish

VEGETABLES & STARCH *choose 1 of each*

Roasted Garlic Mashed Potatoes OR Cilantro Rice

Broccoli with Roasted Peppers OR Grilled Vegetable Medley



LATE NIGHT

choose 2, 15 per person | choose 3, 20 per person
available daily, 10pm-close | replenished for 1-hour of service

TOP SHELF SHAREABLES

Mozzarella Wedges

Whole milk mozzarella cheese in an oregano romano cheese and garlic breading. Served with Garlic Parmarina.

Tender Bolts

Five golden fried chicken tenders served with choice of dipping sauce. Available buffalo-style or tossed in a wing sauce of your choice.

Top Shelf Wings

Marinated overnight and grilled to perfection. Available in our House-Style Sauce, Habenero-Guava BBQ, Dry-Rub, Buffalo, Asian Sticky Sauce, Garlic Parmesan & Naked.

Black Bean Hummus

Seasoned with roasted garlic and spices, topped with sliced jalapeno, pico de gallo, and sour cream. Served with house-made crispy pita, plantain chips and cucumber slices.

Nachos (Pork or Chicken)

Our version of a classic: seasoned house potato chips topped with our mojo roast pork or seasoned chicken, queso, pico de gallo, pickled jalapenos, shredded cheese, green onions, and chipotle sauce.

Top Shelf Chips

Seasoned house chips topped with melted gorgonzola crumbles, diced tomatoes, green onions, and a balsamic drizzle.

Pretzel Bites

Crispy pretzel bites tossed in garlic parmesan served with a side of 81Bay Irish Red Ale wholegrain mustard and pepper jack queso.

Funnel Fries

Topped with cinnamon sugar & powdered sugar, paired with caramel & chocolate sauce for dipping.

 Premium Option | +3 for selection of two premium options

Package includes soft drinks, coffee and tea.

Pricing is per guest and does not include tax or service fee.



BLACK BEAN HUMMUS



NACHOS



HOUSE-STYLE WINGS