

Top Hat Catering

LUNCHEON BUFFET MENU

Menu 1

Boneless Chicken Mediterranean

-sauteed with tomatoes, olives, mushrooms, exotic spices, and wine-

Savory Meatballs

Buttered Noodles

Baskets of Fresh & Pickled Vegetables with Dip

-including carrots, dill pickles, celery, jicama, radishes, ripe olives, pickled peppers, giardiniera-

Tossed Green Salad

-choice of two dressings-

California Vinaigrette Celery Seed Slaw

Bakery Fresh Rolls, Butter

Menu 2

Rotelli Pasta

-with marinara sauce-

Italian Meatballs

sauteed peppers and onions

Chicken Piccata Medallions

Marinated Fresh Pasta Salad

-with freshly grated Parmesan cheese-

Antipasto Salad

-including Italian meats and cheeses, with vinaigrette dressing-

Baskets of Fresh & Pickled Vegetables with Dip

-including carrots, dill pickles, celery, jicama, radishes, ripe olives, pickled peppers, giardiniera-

Assorted Rolls, Baguettes and Breads, Butter

Menu 3

Sweet 'n Sour Pineapple Chicken
Fried Rice
Oriental Noodle and Vegetable Salad
Coconut Fruit Salad
Sweet Hawaiian Rolls, Butter

Menu 4

Tarragon Chicken Salad
and
Herbed Tuna Salad
Basket of Bakery Fresh Rolls and Breads
Tossed Garden Salad
-choice of two dressings-
Rainbow Rotelli Pasta Salad
Fresh Seasonal Fruit Tray

Menu 5

Tri-colored Cheese Tortellini and Rotelli Pasta
Choice of 2 Sauces: Primavera, Marinara or White Clam
-freshly grated Parmesan cheese-
Italian Sausage with Peppers and Marinara Sauce
Caesar Salad
-with garlic croutons-
Fresh Italian Bread, Rolls, Butter

Menu 6

Marinated Chicken and Steak Fajitas

-with tomatoes, bell peppers, and onions-

Warm Flour Tortillas

Salsa, Guacamole, Sour Cream

Spanish Rice

Jicama Salad

Tortilla Chips

Menu 7

Roast Beef, Roast Turkey or Ham (choice of 2)

-carved to order for sandwiches-

Bakery Fresh Sliced Breads and Rolls

Mayonnaise, Horseradish Cream, Mustard

Baskets of Fresh & Pickled Vegetables with Dip

-including carrots, dill pickles, celery, jicama,

radishes, ripe olives, pickled peppers, giardiniera-

Rainbow Rotelli Pasta Salad

Caesar Salad

-with garlic croutons-

Menu 8

Chicken and Broccoli Salad

-with ginger-sesame marinade-

Green Salad with Bean Sprouts, Water Chestnuts, and Crispy Noodles

-choice of two dressings-

Scallion and Garlic Noodle Salad

In-Season Sliced Fruit Tray

Orange Ginger Cookies

Menu 9

Choice of One Picnic Style Entree

Bar-B-Que Beef

Oven Fried Chicken

Bar-B-Que Pulled Pork

Bar-B-Que Chicken

All Beef Hot Dogs OR Polish Sausage

One-Third Pound Hamburgers

Rolls or Buns and Condiments to

Compliment your Entree Choice

Choice of Three of the Following

Potato Salad

Macaroni Salad

Cole Slaw

Fresh and Pickled Vegetable Assortment

Corn on the Cob

Plus

Ranch Style or Baked Beans

Menu 10

Cold Sliced Meats

-Roast Beef, Turkey Breast, Smoked Ham

Sliced Natural Cheeses

Swiss, Cheddar, Mozzarella

Assorted Sliced Breads and Rolls

Mayonnaise, Mustard, Creamed Horseradish

Choice of Two

Carrot Raisin Salad Potato Salad

Vegetable Basket Pasta Salad

Cole Slaw Macaroni Salad

LUNCHEON BUFFET MENU

Price List

Menu Price \$ 14, All Menu Choices

At No Additional Charge We Include Beverage Service
Choice of Two: Regular or Decaf Coffee, Hot Tea Selection,
Iced Tea, Fruit Punch, or Pink Lemonade

OPTIONAL BEVERAGES

Including Plastic Cups & Ice

Canned National Brand Soft Drinks (Per Can Consumed)	<u>\$2.25</u>
Bottled Sparkling or Still Water (Per Bottle Consumed)	<u>\$2.25</u>
Assorted Flavored Sparkling Water (Per Bottle Consumed)	<u>\$2.25</u>

Pricing is Based on Disposable Table Service
And Is Subject to Tax and Service Charge