

Top Hat Catering

BUFFET DINNER MENU

Entrees: Category determines menu price

Category I

***Veal Parmesan** - *Expertly Seasoned Veal with Rich Marinara Sauce and Mozzarella*

Cajun Roast Pork Loin - *Carved to Order, With Spiced Au Jus*

Roast Rosemary Leg of Lamb – *Boneless Lamb studded with garlic and herbs
Carved on site with Zinfandel Au Jus and Mint Jelly*

***Island Mahi Mahi** – *Served with Lemon Caper Butter or Mango Salsa*

Seafood Cannelloni – *Krab and Bay Shrimp with choice of Zesty Tomato Marinara
or Basil Cream Sauce*

Alaskan Salmon and Pasta Chardonnay – *a delightful Melange of Fresh Salmon and
and Fussili Pasta – Scallions and Chardonnay Sauce*

***Alaskan Salmon** – *mild Filets topped with Mango Salsa or Lemon Caper Sauce*

Steak Diane – *Tender Flat-Iron Steak with Mushrooms and a Honey Jack Reduction*

Roast Prime Rib of Beef – *A Six-Ounce Cut of Juicy Prime Rib, Carved to Order,
with Au Jus and Horseradish Cream*

Chicken Palermo – *Boneless, Skinless Breast Stuffed with Mozzarella Cheese, Mushroom
Duxelles, and Herbs, napped with Tomato Concasse*

Chicken Cordon Bleu – *Boneless, Skinless Breast Stuffed with Smoked Ham and Swiss Cheese*

Chicken Breast Parmesan – *Seasoned Boneless, Skinless Breast with Rich Marinara
and Mozzarella Cheese*

Southwestern Chicken Breast – *Boneless, Skinless Breast Stuffed with Monterey Jack Cheese
and our Cilantro Pesto. Topped with Mild Smoked Salsa*

Chicken Marsala – *Our flavorful version of the classic dish with Boneless, Skinless Breast,
mushrooms and Marsala Wine Sauce*

Category I Entrees - continued

Tuscan Chicken – *Boneless, Skinless Breast with smoked Mozzarella and Caramelized Onions*

Chicken Vesuvio – *Boneless, Skinless Breast with Basil, Sun Dried Tomatoes and Artichokes*

Chicken Florentine – *Boneless, Skinless Breast with a Savory Spinach Stuffing*

*** add \$2.00**

Category II

Roast Sirloin of Beef, Au Jus – *Tender, Aged Beef; Carved to Order;
Served with Horseradish Cream*

Mediterranean Chicken – *Boneless Chicken with Tomatoes, Olives, Onions and Mushrooms,
Seasoned with Turmeric, Cumin and Cayenne*

Roast Turkey – *Roast Turkey, Carved to Order (can be lightly smoked)
Served with Turkey Gravy and Cranberry Relish*

Beef and Sausage Lasagna – *One of Our Specialties, Loaded with Meat and Cheese – or try
our Vegetarian Style Lasagna*

Cheese Ravioli – *in Gorgonzola Cream Sauce, Wild Mushroom Sauce or our own Basil Marinara*

Roast Baron of Pork – *An Impressive Large Roast, Carved to Order
(for groups of 40 people or more) with Au Jus and Raspberry Horseradish Cream*

***Beef Brisket with Portabello Mushrooms and braised onions**

Grilled Citrus Chicken - *Boneless Chicken marinated in a trio of citrus juices*

Chicken Scaloppini – *Boneless Chicken with Lemon & White Wine & Sliced Mushrooms*

Chicken Dijon – *Boneless, Skinless Breast in a mild Dijon and Cognac Sauce*

Chicken Breast Béarnaise – *Boneless Skinless Breast Seasoned with Herbs and Baked.
Served with Classic Béarnaise Sauce*

Chicken Champignon – *A special creation of both light and dark boneless chicken with
sauteéd mushrooms, garlic, savory herbs, wild rice and light wine sauce*

Chicken Piccata – *Boneless Skinless Breast of Chicken sauteed in Lemon and Garlic Butter with
Imported Capers.*

Category III

Pepper Steak - *Lean, Tender Steak Strips with Onions, Fresh Tomatoes and Bell Peppers in a Rich Brown Sauce*

Sirloin Tips - *Beef Medallions, Carrots, Onions, and Celery in a Savory Sauce*

Chicken Cacciatore - *Bone-in Chicken In a Red Wine Marinara Sauce, with Sautéed Onions and Peppers*

Beef Stroganoff - *Tender Beef with Braised Onions, Sour Cream and Wine*

Baked Ham - *Juicy Ham with our Mustard and Brown Sugar Glaze, Carved to Order*

Roasted Herb Chicken or Jerk Chicken - *Bone-in Chicken with our Chef's Herb Seasoning, Tangy lemon sauce, or Caribbean Jerk Spices*
(Boneless Breast Available)

Grilled Chicken & Spinach Cannelloni - *Cannelloni filled with boneless Chicken, Spinach, and four premium Cheeses baked together and topped with Alfredo Sauce*

Chicken Bruschetta - *Seasoned Boneless Cut Chicken Breast topped with Classic Bruschetta and Mozzarella Cheese*

***Smoked Beef Brisket** - *Slowly smoked to tender Perfection, served in Smoky Au Jus*

Chicken Pasta Piccata - *Sautéed Boneless Chicken tossed with Pasta in a delicious Lemon Caper sauce.*

French Onion Chicken - *Baked Boneless Chicken with Sweet Onions topped with Swiss Cheese and Thyme*

***add \$2.00**

Vegetables ***Choose One***

Seasonal Vegetable Medley

Brittany Blend Vegetables

Sesame Broccoli Spears

Honey-Glazed Carrots

Roasted Broccoli, Cauliflower & Carrots

***Grilled Balsamic Marinated Vegetables - chilled**

***Asparagus with Red Pepper Puree (Seasonal Price)**

Zucchini & Mushroom Gratinee

Green Beans Amandine *Regular or French*

Italian Vegetable Sauté

Whole Baby Green Beans *Cherry Tomatoes*

***add \$0.50**

Side Dishes

choose one

Scalloped Potatoes

with Leeks & Parsley

Herb-Seasoned New Potatoes

Wild Rice Pilaf

Mashed Potatoes

Traditional or Roasted Garlic

Au Gratin Potatoes

Baked Potatoes

Butter, Sour Cream, Chives

Penne Pasta Provincial

Olives, Capers, Tomatoes and Olive Oil

Rosemary Roasted Red Potatoes

Grilled Mushrooms and Quinoa

Lemon Rice

Pasta Marinara

Pearl Barley Pilaf

Black Beans *with Toasted Herbs*

Linguine with Garlic & Red Pepper

Pasta *with Herb Butter*

Bleu Cheese Mashed Potatoes

Salads

Choose 3

Caesar Salad or Southwest Caesar Salad *Dressing, Croutons, Parmesan Cheese*

Tossed Green Salad

with Choice of Two Dressings

Ambrosia Fruit Salad

Greek Tossed Salad

with Tangy Herb vinaigrette

Baja Cole Slaw

Potato Salad

Italian Potato Salad

with lemon and capers

Greek Pasta Salad

Southwestern Rice Salad

Waldorf Salad

Jicama Salad

Quinoa Vegetable Salad

Florida Citrus & Cucumber Salad

***Seasonal Fruit Salad**

Three-Bean Salad

Cole Slaw

Asian Cole Slaw

with Ginger Dressing

Tomatoes Vinaigrette

Fresh & Pickled Vegetable Basket

Red Potato Salad

Rainbow Pasta Salad

Caesar Pasta Salad

California Cole Slaw

Carrot and Raisin Salad

Pasta Del Sol

Sunshine Spinach Salad

with Honey-Bacon Dressing

****Add \$0.60***

All Buffets Include

*Entree Selection, One Vegetable,
One Side Dish, and Three Salads;
Plus*

*Assorted Dinner Rolls, Butter
And Choice of Two Beverages:
Brewed Regular or Decaf Coffee,
Iced Tea (lemons), Fruit Punch, or Pink Lemonade*

One Entree Buffet

Disposable Service Package

Category I	\$23
Category II	\$19
Category III	\$16

Two Entree Buffet

Category I & I	\$28
I & II	\$26
I & III	\$25
II & II	\$24
III & II	\$23
III & III	\$21

*All Prices are Based on Disposable Table Service
and are Subject to Service Charge and Tax*

For the China & Wait Staff Service Package
please add \$5 to the per-person menu pricing above