

Top Hat Catering

SERVED DINNER MENU

Please select one salad, one entree, and a dessert if desired.

*You may select more than one entree,
however you will need to call us for correct pricing.*

1. SALADS

2. BEEF ENTREES

3. POULTRY ENTREES

4. ADDITIONAL ENTREES

5. DESSERT MENU

Our sit-down dinners are served exclusively on china, and include stainless flatware and dining table linens in your choice of color. One Glass stemware (Wine or Water) of your choice is also provided at no additional charge.

Entrees are served with Fresh Grade A California Fresh Vegetable Medley, an Assortment of Warm Rolls with Premium Dairy Butter, and your choice of two beverages: Freshly Brewed Custom Blend Regular or Decaf Coffee, Iced Tea, Fruit Punch or Pink Lemonade.

Ice Water is Served on Request.

SALADS**Marinated Garden Salad** **\$3**

Tender 'n Crisp Fresh Vegetable Assortment, Tossed with a Delicate Herb Vinaigrette, Served on a Bed of Salad Greens.

Southwestern Jicama Salad **\$3**

Thin Sticks of Crisp Jicama, Sweet Red Onion, and Cilantro Tossed in our Spiced Ranch Dressing and Served on Salad Greens.

Fresh Fruit With Creme Fraiche **\$4**

As Assortment of In-Season Fruit, Served with a Generous Dollop of Creme Fraiche or, if you prefer, Low-fat Yogurt.

Salad Panache **\$3**

A Trio of Salad Greens, Cherry Tomatoes, and Crumbled Gorgonzola Cheese, Tossed with a Raspberry Vinaigrette Dressing and Sprinkled with Walnuts.

Caesar Salad **\$3**

A Classic Caesar, Made with Crisp Romaine, Fresh Parmesan Cheese, and Garlic Croutons.

Top Hat Spinach Salad **\$3**

Fresh Spinach, Cherry Tomatoes, and Thinly Sliced Red Onion, Tossed with our own Honey-Bacon Dressing.

Wild Salad Greens **\$3**

Assorted Wild Salad Greens topped with Feta Cheese and Toasted Pecans. Served with Red Wine Vinaigrette.

Pacific Spinach Salad **\$3**

Fresh Spinach, Pineapple, and Mandarin Orange Segments Tossed in an Oriental Sesame Dressing.

Shrimp Louie **\$4**

A Petite Version of this Classic Salad. A Generous Serving of Bay Shrimp with Celery and Scallions, Topped with our Zesty Louie Dressing.

BEEF ENTREES**Beef Bourguignon** **\$21**

Served in a crisp Vol-Au-Vant Pastry, Choice Beef in a Rich Red Wine Sauce with Tiny Onions, Mushrooms, and Fresh Carrots. Served with our Wild Rice Pilaf.

Classic Steak Diane **\$25**

Tender Grilled Flat-Iron Steak with Mushrooms and a Honey Jack Daniels Reduction served with Sour Cream and Chives Red Mashed Potatoes

Veal Parmesan **\$27**

One of our Italian Specialties, Tender Veal Lightly Breaded and Baked in our Own Marinara Sauce, Topped with Mozzarella Cheese. Fettuccine Marinara accompanies this Classic.

Prime Rib of Beef – with pepper Demi Glace **\$25**

Perfectly Seasoned, Boneless Prime Rib carved to order. We include roasted Red Potatoes with Rosemary and Garlic, and our Horseradish Cream.

Filet Mignon **\$27**

Another Specialty we roast with herbs and fresh garlic, served medallion style with a Merlot Peppercorn Demiglace. Included is a Baked Russet Potato with Butter, Sour Cream, and Chives.

Tenderloin Steak Au Poivre **\$28**

Choice Tenderloin Filet seared with crushed peppercorns and served with a Cognac Cream Sauce. Baby Red Potatoes accompany the filet.

Chateau Briand **\$30**

Tender, Juicy Slices of Roast Tenderloin Garnished with Béarnaise Sauce. Served with our Stuffed Baked Potato.

POULTRY ENTREES**Chicken Azteca** **\$20**

Boneless Skinless Breast of Chicken marinated with Lemon, Garlic, and Cilantro; grilled and topped with Spicy Hollandaise. Served with Scallion Rice.

Mediterranean Chicken **\$19**

A Spicy Sauté of Boneless Skinless Chicken Breasts, Tomatoes, and Ripe Olives with Exotic Spices and Wine. Served over a bed of Pasta to Catch the Flavorful Juices.

Chicken Piccata **\$20**

Boneless Skinless Breast of Chicken sautéed in Lemon and Garlic Butter with Imported Capers. Pasta with our Marinara Sauce accompanies the entree.

Chicken Breast Béarnaise **\$20**

Boneless Skinless Breast of Chicken roasted with Herbs de Provence and served on Béarnaise Sauce. Served with Baby Red Potatoes with Parsley.

Chicken Marsala **\$21**

Boneless Skinless Breast of Chicken sautéed in Savory Marsala Wine with Mushrooms. This Italian Favorite is served with Pasta tossed in Fresh Herb Butter.

Chicken Californian **\$23**

We top a Baked Boneless Chicken Breast with Sliced Smoked Ham, Fresh Avocado Slices, Monterey Jack Cheese, and a spoonful of Mild Green Chile Salsa. Served with our Wild Rice Pilaf.

Southwestern Chicken Breast **\$24**

One of our Chef's Signature Entrees, A Boneless Skinless Chicken Breast Stuffed with Monterey Jack Cheese and Cilantro Lime Pesto, Topped with a Smoked Salsa Fresca. Served with Sonoran Rice.

Chicken Palermo **\$24**

Our Most Popular Chicken Entree, A Boneless Skinless Chicken Breast Stuffed with Mushrooms, Cheese, and Herbs; napped with Tomato Concasse. Served with Wild Rice Pilaf.

ADDITIONAL ENTREES**Beef & Sausage Lasagna** **\$18**

Classic Lasagna with Beef, Sausage, and Three Cheeses. Baked slowly with our Rich Marinara Sauce. Fettuccine in a delicate Basil and Garlic Sauce is served with this favorite.

Old Town Combination **\$18**

Flavorful Marinated Carne Asada, expertly grilled, and served with a Cheese Enchilada, our Black Bean Rice, Warm Flour and Corn Tortillas, Cilantro, and Salsa.

Cajun Pork Loin **\$18**

Roast Pork Loin with traditional Cajun seasoning and Spicy Au Jus. The slices are served with Escalloped Apples and Black Beans garnished with Sour Cream.

Shrimp Scampi **\$20**

Our version of this Classic Sauté, Large Shrimp with ample Garlic Butter. Served over Fettuccine.

Salmon Filet **\$20**

We Poach a flavorful Salmon Filet and top it with our Dill Cream Sauce. Steamed Red Potatoes with Parsley are included.

Grilled Marinated Halibut **\$22**

A boneless filet of Halibut is marinated in Soy Sauce and Spices, then grilled to perfection. We serve this entree with our Scallion Rice.

Italian Style Chicken Cordon Bleu **\$24**

A Boneless Skinless Breast of Chicken Stuffed with Prosciutto and Provolone Cheese, served with Fettuccine and Marinara sauce.

Teriyaki Chicken with Shrimp **\$25**

We glaze a Boneless Skinless Chicken Breast with Teriyaki Sauce and serve it with Scallion Rice topped by a skewer of Grilled Shrimp. Garnished with a tangy Pineapple wedge.

DESSERT MENU

CAKES

Incredible[®] Cheesecake	Carrot Cake
Amaretto Mousse Cake	Black Forest Torte
Chocolate Mint Mousse Cake	Fudge Brownie Torte
Cappuccino Mousse Cake	Sara's Sacher Torte
Blackout Layer Cake	
New York Style Baked Cheese Cake	
Black Raspberry Supreme	Italian Raspberry Cassata
White Chocolate Raspberry Cheesecake	
Cream Style Cheese Cake <i>with Melba Sauce</i>	

ICE CREAM SPECIALTIES

Scotch & Espresso Sundaes	
Ben & Jerry's[®] Ice Cream	Mississippi Mud Pie
Peach Melba	Cherries Jubilee
Strawberries Romanoff	Peach Grand Marnier
Assorted Gelato	Spumoni
Ice Cream Truffles	Assorted Sorbets
Old Fashioned Sundaes <i>with Fan Wafer</i> <i>with Fudge, Butter Scotch and Strawberries</i>	

OTHER DELIGHTS

Peach Melba Crepes	Fresh Fruit Trifle
Fresh Strawberry Pie	Baked Alaska
Bourbon-Pecan Pie	Petit Fours
Apples 'n Spice Crepes	Key Lime Pie
Fresh Strawberry Crepes	Strawberries Grenache
French Pastries	Strawberry Shortcake
Fresh Fruit Jewels	
Chocolate Grand Marnier Crepes	
Tiramisu <i>with Bittersweet Chocolate Sauce</i>	
Pecan Coconut Bars <i>with Chocolate Sauce</i>	

DESSERTS START AT \$3