

# Top Hat Catering

## HORS D'OEUVRES & STATIONS MENU

Your Choice of items from our Hot or Cold Hors d'oeuvres Menu

### Hot Hors d'oeuvres Selection

**Garlic Herb Grilled Fresh Button Mushrooms**

**Reuben Pastry Squares** *with Imported Dijon*

**Gourmet Pizza Triangles** *traditional & vegetarian*

**Miniature Monte Cristo Sandwiches**

**Quichettes**-*Chili and Cheese, Spinach and Cheese. Classic Lorraine, Artichoke, Bacon and Cheese*

**Cocktail Chicken Hors d'Oeuvres**

**Traditional Wings or Boneless Medallions**

**Bay:** *in a Sweet & Hot Glaze, Seasoned with Old Bay Seasoning*

**Coconut Macadamia Nut**

**Thrillers:** *in a Chili Pepper Glaze*

**Herb:** *Seasoned with Herbs de Provence*

**Piccata:** *Sautéed with White Wine, Lemon & Imported Capers*

**Crushed Pecan**

**Smoked Turkey Strudel**

**Quesadillas** *with Salsa Fresca*

*Seafood Picante - Black Bean & Cheese - Smoked Chicken*

**Toasted Almond Brie Rounds**

**Hot Shrimp and Feta Mini Filo Cups**

**Crab Bouche's Del Mar**

**Breaded Mozzarella Sticks** *with Marinara Dipping Sauce*

**Quatro Fromage Galettes** *four cheeses with pesto & pignolis*

**Beef and Gorgonzola Toasts**

**Sundried Tomato and Smoked Mozzarella Tartlets**

**Crab Rangoon** *with garlic dipping sauce*

**Chicken Apple Sausage on Potato Crisps** *served with cranberry Dijon*

**Spanakopita**

**Sherried Gorgonzola Stuffed Mushrooms**

**Chicken Satay**

**Cocktail Size Taquitos** *with Cheese, Scallions and Salsa*

**Breaded Zucchini Sticks** **Parmesan,** *with Herb Dip*

**Potato Skin Strips** *with Bacon and Cheese, Herb Dip*

**Cocktail Knishes** *Beef or Potato*

**Pot Stickers** *with spicy rice vinegar dip*

**Cocktail Meatballs**

*Scandinavian, Sweet 'n Sour, Bar-B-Que, Italian*

*Middle Eastern Meatballs With Coriander Yogurt Dip, Pork Verde Meatballs*

**Lumpia with Two Dips** *(Hot Mustard, Traditional Garlic-Vinegar)*

**Rosemary & Asiago Cheese Straw**

# HORS D'OEUVRES MENU

## Cold Hors d'oeuvres Selection

**Devilicious Eggs**  
**Shrimp Tartlets**  
**Oriental Chicken Salad Tartlets**  
**Tarragon Chicken Salad on French Bread Rounds**  
**Salami Cornucopias**

## Premier Hors d'oeuvres

*Please add \$0.75 per item selected to the price below*

**Vegetable Quesadilla Cornucopia**  
**Pear & Brie Almond Phyllo Purse**  
**Antipasto Skewers**  
**Fresh Spring Roll** *with Thai Dipping Sauce*  
**Artichoke Croustini**  
**Bruschetta**  
**Lobster Bruschetta**  
**Deviled Crab Cakes with Tomato Remoulade**  
**Petite Potato Pancakes with Caramelized Onions & Sour Cream**  
**Smoked Salmon & Caper Bouchee's**  
**Rumaki** *with sherryed teriyaki marinade*  
**Smoked Salmon Dip with Cucumber Cups**  
**New Potatoes with Sour Cream and Caviar**  
**Caramelized Pear & Sage Croustini**  
**Cornish Pasties** - *Beef & Potato; Spinach and Cheese; or Potato & Caramelized Onion*  
**Cucumber Cups with Bleu Cheese Mousse & Crispy Bacon**  
**Caprese**

# Top Hat Catering

## STATION MENU

### Salad Station

*Wild Field Greens, Romaine Lettuce, Toasted Pecans,  
Dried Cranberries, Crumbled Gorgonzola Cheese, Grape Tomatoes,  
Garlic Croutons, Fresh Grated Parmesan Cheese  
Raspberry Vinaigrette, Caesar; Herb Ranch & Bleu Cheese Dressings  
Other options available at market price or create your own salad bar*

### Tender Baron of Beef

*Carved on site for Cocktail Sandwiches, with Petite Rolls,  
Mayonnaise, Mustard, Creamed Horseradish*

### Succulent Turkey (Roasted or Lightly Smoked)

*Carved on site for Cocktail Sandwiches with Petite Rolls,  
Mayonnaise, Whole Grain Mustard, Cranberry Relish*

### Combo Carving Station

*Beef & Turkey, Beef & Ham, or Turkey & Ham;  
Carved on site for cocktail sandwiches with Petit Rolls,  
Whole Grain Mustard, Mayonnaise, and Horseradish Cream*

### Steak Napoli

*Thin slices of Top Sirloin, marinated in Olive Oil, Red Wine,  
Garlic, Oregano, and Basil; Grilled and served atop Italian Bread Rounds*

### Slider Station

*Beef, Chicken or Pulled Pork Burgers, served with Cheddar Cheese  
Dill Pickles, Onions, Mustard, Mayonnaise, Ketchup and Bleu Cheese Spread*

### Chicken Medallions

*Boneless Breast of Chicken Medallions in herb-seasoned glaze  
Grilled and served with French Bread Slices*

### Pasta Bar

*Rotelli and Bow Tie Pasta with your choice of three Sauces (Basil-Marinara,  
Alfredo, Pesto, Gorgonzola Cream, Primavera, Roasted Red Pepper Garlic,  
Marsala Mushroom, or White Clam Sauces) and Parmesan Cheese*

### Cocktail Crepes

*Prepared on site, with your choice of two fillings: Tarragon  
Chicken, Savory Seafood, Florentine, Ham and Gruyere*

## **Fajitas Station**

*Seasoned Steak and Chicken stir-fried to order with Peppers, Tomatoes, and Onions; served with Warm Flour Tortillas, Salsa, Sour Cream, Guacamole, and Tortilla Chips*

## **Quesadilla Station**

*Made to Order, with two Cheeses, Black Beans, Tortilla Chips in a Sombrero, and Salsa*

## **Gyros Station**

*Succulent slices of Marinated Beef and Lamb, Grilled and served with thick pita bread, sliced Tomatoes, Onions, and Tzatziki sauce (tart yogurt-cucumber sauce)*

## **Potato Skin Station**

*Crispy Potato Skins with build-your-own toppings of grated Cheddar Cheese, Bacon Bits, Sour Cream, and Scallion Tops*

## **Vegetable Tempura Station**

*Select Fresh Vegetables dipped in a Light Batter and cooked on site in canola oil, served with Oriental Dipping Sauce*

## **Gourmet Mashed Potato Station**

*Mounds of delicious mashed potatoes, traditional, garlic or sweet potato (choice of 2) with topping: caviar, shredded cheese, bacon, sauteed mushrooms, peppercorn gravy, whipped butter and scallions.*

## **Won Ton Station**

*Crisp pastry filled with Vegetables & Pork served with Hot Mustard and Traditional Garlic Sauce*

## **Bagel Station**

*Cascades of fresh, assorted Bagels with Toppings:  
Smoked Salmon Spread, Cream Cheese, Sun-Dried Tomato Spread*

## **Carne Asada Street Tacos**

*Thinly sliced steak, marinated in Citrus Juices, Spices, and Chilies grilled on site, served with Soft Flour Tortillas, Chopped Cilantro and Onion*

## **Chicken Piccata**

*Boneless Chicken Breast Medallions marinated in White Wine, Lemon Juice, Capers and Herbs, served with French Bread Rounds*

## **Reuben Station – grilled on site**

*Rye Bread with Corned Beef, Swiss Cheese, Sauerkraut and Special Sauce*

## **Baja Fish Taco Station**

*Freshly battered White Fish fried in canola oil or Grilled White Fish served with Corn Tortillas, shredded Cabbage, Cilantro, Limes, and Sauce*

## **Sausage Station**

*An assortment of continental sausages, grilled and sliced into bite-sized pieces, served with assorted Mustards, Olives, Cornichons, and French Bread*

## **Focaccia Station**

*Freshly baked Focaccia, served with Sun-Dried Tomato and Olivada Dips*

## **Wild Rice Pancakes**

*Grilled on site, served with Salmon Madeira Topping or Sherried Chicken Topping*

## **Tortas de Gallos**

*Central American tortilla sandwiches: Soft Corn Tortillas, Black Beans, Browned Chorizo, Salsa, Cabbage*

## **Stir-Fry Station**

*Chicken & Vegetable, Beef & Vegetable, or Vegetarian, stir-fried to order, Mandarin Sauce accompanied by Steam Rice*

## **\*Cascade Display**

*In-Season Fresh Fruit, Fresh Cut Vegetable with Herb Dill Dip & Pickled Vegetables; A Variety of Natural Cheeses and Whole Grain Crackers*

## **\*Charcuterie Display**

*Sliced Dry Hard Genoa Salami; Hot Sopressata; Pepper Salami  
Red Seedless Grapes; Seedless Kalamata Olives; Assortment of  
Sweet Sliced Cherry Peppers and Pickled Sweet Garlic Cloves;  
Candied Pecans; Dried Seedless Dates  
Gorgonzola, French Brie and Manchego Cheese  
Sliced Fresh Baguettes*

## **Seafood Station (Market Price)**

*Choose from Whole Poached Salmon, Caviar Mosaic, Large Shrimp w/Sauce Assortment, Crab Claws, Grilled Marinated Fresh Seasonal Fish, Grilled Shrimp Scampi*

# Hors d'oeuvres & Station Pricing

## Cocktail Party Hors d'oeuvres

*Six Hors d'oeuvres Selections ( Hot or Cold)*

*and/or Cascade Display or Chrentrie Display*

	<b>Hors d'oeuvres</b>	<b>Cascade Display</b>	<b>Charcuterie Display</b>
One Hour:	\$9	\$11	\$13
Two Hours:	\$12	\$13	\$15
Three Hours:	\$14	\$15	\$17

## Stations

Two Stations \$13

Three Stations \$16

Four Stations \$19

## Combined Stations & Hors d'oeuvres

Three Hors d'oeuvres & Two Stations	\$17
Four Hors d'oeuvres & Two Stations	\$19
Three Hors d'oeuvres & Three Stations	\$21
Four Hors d'oeuvres & Three Stations	\$23
Three hors d'oeuvres & Four Stations	\$25
Four Hors d'oeuvres& Four Stations	\$27

## Optional Beverage Service

Regular or Decaf Coffee, Hot Tea Selections, Iced Tea, Fruit Punch, or Pink Lemonade (Choice of Two)	\$3.00
Canned National Brand Soft Drinks (per Can Consumed)	\$2.50
Bottled Sparkling or Still Water (per Bottle Consumed)	\$2.50

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

*\*Should you select our Cascade Display as one of your stations,  
please add \$1.00 to the above prices – this does not apply if you choose the hourly service only*

*\*Should you select our Chrentrie Display as one of your stations,  
please add \$2.00 to the above prices – this does not apply if you choose the hourly service only*