

Top Hat Catering

EPICURE'S LUNCHEON BUFFETS

Menu 1

Thai Shrimp and Noodle Salad
with Artichokes & Peanut Sauce

Curried Chicken Salad
with Carrots, Celery, and Sliced Water Chestnuts

Garden-Style Tossed Salad
Choice of Two Dressings

Fresh Fruit Salad

Whole Wheat Rolls
Whipped Butter

Coconut & Almond Cookies

Menu 2

Chicken Azteca
*Marinated in Lemon and Cilantro
with Chile Hollandaise*

Scallion Rice

Jicama Salad

Warm Corn and Flour Tortillas
Whipped Butter

Fresh Fruit Salad

Kahlua Brownies

Menu 3

Herbed Chicken Pita Sandwiches

*Herbed Boneless Chicken Medallions, Pita Pocket Bread,
Sliced Tomatoes, Onions, Sprouts, Lettuce, Cheese,
and Our Tangy Cucumber Sauce*

Artichoke Rice Salad

Basket of Fresh Vegetables

Dilled Potato Salad

Raspberry Swirl Cheesecake

with Melba Sauce

Menu 4

Salmon or Albacore Nicoise

*with Green Beans, Potatoes, Cherry Tomatoes,
Eggs, Olives, and Onions; with Vinaigrette*

Fresh Fruit Salad

Baguettes

Whipped Butter

Brownie Torte

Menu 5

Mediterranean Chicken Breast Salad

*with Olives, Tomatoes, Green Beans,
and Herb Dressing*

Rice and Pine Nut Salad

Sliced Fresh Fruit Tray

Choice of Rolls

Whipped Butter

Baklava

Menu 6

Smoked Beef Brisket

Poppy seed Noodles

Marinated Vegetable Salad

Fresh Fruit Platter

-with Honey-Lemon Dressing-

Assorted Dinner Rolls

Whipped Butter

Double Chocolate Brownies

Menu 7

Smoked Turkey Salad

with Sherry Dressing, Swiss Cheese, Celery, and Scallions

Pasta Primavera Salad with Shrimp

Summer Garden Salad

Choice of Two Dressings

New Potato and Green Bean Salad

with Vinaigrette

Assorted Dinner Rolls

Whipped Butter

Lemon Cake

Menu 8

Steak Napoli Sandwiches

Thinly Sliced Marinated Steak, with Rolls

Red Potato Salad

Marinated Vegetable Salad

Pasta and Smoked Provolone Salad

Cassata

An Italian Torte with Raspberry and Ricotta Filling

Menu 9

Marinated Baked Chicken

With Greek Herbs

Vegetarian Pasticcio

Greek-style Pasta with Cheese

Greek Salad

Tossed Greens with Feta Cheese, Sliced Olives, Onions, and Tomatoes

Ratatouille

a Flavorful Blend of Tomatoes, Zucchini, Eggplant, and Herbs

Baguettes

Whipped Butter

Baklava or Cheesecake

Menu 10

Vegetarian or Beef & Sausage Lasagna

Antipasto Salad

Italian Meats and Cheeses, Tomatoes, Olives, Peppers, Giardiniera, Lettuce

Sliced Melon Tray

Garlic Bread

Amaretto Mousse Cake

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Epicure's Luncheon Buffets

Price List

Prices start at **\$15** per person

Beverage Service Included *At No Additional Charge*

Choice of Two:

Regular or Decaf Coffee, Hot Tea Selection,
Iced Tea, Fruit Punch, or Pink Lemonade

OPTIONAL BEVERAGES

Includes plastic cups and Ice

Canned National Brand Soft Drinks (Per Can Consumed)	<u>\$2.00</u>
Bottled Sparkling or Still Water (Per Bottle Consumed)	<u>\$2.00</u>
Assorted Flavored Sparkling Water (Per Bottle Consumed)	<u>\$2.00</u>

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

This is a Sample Menu; Many Other Choices are Available
including Salads & Other Luncheon Entrees to Complete Your Menu.

***Once you have selected your style of service and menu
we will prepare a proposal for you with a complete cost estimate.***