



## APPETIZERS

**PICK 3** \$20 per person\*   **PICK 4** \$27 per person\*   **PICK 5** \$35 per person\*  
minimum guest count 25 | 2-3 servings per person

### **Chicken Salad Endive Cups | GF**

curried chicken salad, pickled red onion, and cilantro in belgian endive cups

### **Potato Salad Endive Cups | VG, GF**

curried potato salad, pickled red onion, and cilantro in belgian endive cups

### **Bruschetta | VG**

fresh tomatoes tossed with olive oil, salt & pepper, topped with fresh basil and feta, drizzled with balsamic glaze on roasted garlic crostinis

### **Caprese Skewers | VG, GF**

cherry tomatoes with fresh basil and mozzarella pearls, drizzled with balsamic glaze

### **Cranberry & Brie Tart | VG**

mini tart shells filled with house-made cranberry sauce and brie cheese

### **Smoked Salmon Cucumber Roundels | GF**

mini cucumber cups filled with smoked salmon cream cheese pâté, topped with chive

### **Crab Cakes | DF**

creole style crab cakes served with cajun remoulade

### **Ahi Poke Crisps | DF**

poke marinated ahi tuna, cucumber, jalapeño, and avocado on fried wonton crisps, topped with spicy mayo and sesame seeds

### **Steak Frites Bites | GF, DF**

pan-seared petite fillet medallions on top of waffle cut potato frites, drizzled with l'entrecote sauce

### **Satay Skewers**

served with a side of peanut sauce, choice of:

**Korean BBQ** - marinated strip loin | **GF, DF**

**Tandoori Chicken** - marinated chicken breast | **GF**

### **Meatballs**

mixture of beef and pork, served in choice of sauce:

**Korean BBQ** | **DF**

**Creamy Dijon**

**Marinara** | **DF**

**Huckleberry BBQ** | **DF**



# TOP HAT CATERING

## WINGS

\$10 per pound\*  
4-8 wings per pound, 3-4 wings per serving

bone-in chicken wings tossed in choice of sauce or dry rub, served with ranch, bleu cheese dressing, carrots, and celery:

- Buffalo** | GF
- Huckleberry BBQ** | GF, DF
- Korean BBQ** | GF, DF
- Parmesan Garlic** | GF
- Honey Chipotle** | GF, DF
- Cajun dry rub** | GF, DF
- Lemon Pepper dry rub** | GF, DF

## SLIDERS

\$7 per person\*  
2 sliders per person

**Vegetarian Black Bean** | VG  
house-made vegetarian black bean patty, avocado spread, pico de gallo, and cotija cheese

**BLT** | DF  
thick-cut bacon, roma tomato, romaine lettuce, and sriracha mayo

**Petite Tenderloin**  
pan-seared petite beef tenderloin medallion, caramelized onions, bleu cheese crumbles, roasted garlic-horseradish aioli

## BOARDS

minimum guest count 25 | large sharing board or small plates

### Charcuterie Board

chef's choice of meats and cheeses with fresh fruit, spreads, and pickles, served with crackers and bread  
\$12 per person\*

### Deli Platter

sliced ham, turkey, and roast beef deli meats, swiss, cheddar, and provolone cheese, served with crackers  
\$10 per person\*

### Mediterranean Mezze Board | VG

falafel, hummus, tzatziki, baba ganoush, feta cheese, olives, cucumbers, tomatoes, and bell peppers, served with pita bread  
\$15 per person\*

### Hummus & Veggie Board | V, VG, GF, DF

roasted red pepper hummus with carrots, celery, bell pepper, cucumber, and cherry tomatoes  
\$10 per person\*

### Cheese & Fruit Board | VG

chefs choice of assorted cheeses and fresh fruits, served with crackers and bread  
\$10 per person\*

### Fruit & Dip Board | VG

assorted fresh fruits and cheeses, served with yogurt, caramel, and chocolate dips  
\$10 per person\*

### Chocolate & Berries Board | VG

chocolate dipped strawberries, mixed fresh berries, chocolate covered pretzels, chocolate covered raisins and nuts, with assorted chocolate treats  
\$13 per person\*



# TOP HAT CATERING

## DINNER

choice of 2 main courses, 3 sides, and a dessert | starting at \$35 per person\*  
minimum guest count 25

### MAIN COURSE

pick two | main course 4oz portion per person, per item

#### Roasted Herb Chicken Breast | GF

creamy dijon sauce

#### Roasted Pork Loin | GF, DF

whole-grain mustard sauce

#### Pan Seared Cod | GF

lemon caper beurre blanc  
add \$5 per person

#### Blackened Salmon | GF

citrus herb compound butter  
add \$5 per person

#### Seared Beef Strip Loin | GF

l'entrecote sauce  
add \$5 per person

#### Beef Tenderloin Medallions | GF

au poivre  
(peppercorn medley sauce)  
add \$10 per person

#### Beef Bourguignon

with egg noodles  
add \$5 per person

#### Eggplant Parmesan | VG

with penne

#### Southwest Stuffed Peppers | VG

cilantro-lime crema

### SIDES

pick three | 2-3 oz serving per person, per item

roasted garden vegetables | V, VG, GF, DF

sauteed green beans | V, VG, GF, DF

quinoa salad | V, VG, GF, DF

rice pilaf | V, VG, GF, DF

creamy polenta | VG, GF

roasted fingerling potatoes | V, VG, GF, DF

garlic red skin mashed potatoes | VG, GF

curried potato salad | VG, GF

mac & cheese | VG

### DESSERT

pick one | 1-2 servings per person

chocolate mousse tart | VG

flourless chocolate torte | VG, GF

cheesecake bites | VG

cookies | VG

dessert bars | VG

DINNER

V vegan | VG vegetarian | GF gluten free | DF dairy free  
please inquire for substitutions

\*20% Service Fee (Food & Beverage Only)



# TOP HAT CATERING

## DINNER BUFFET

choice of buffet with dessert  
minimum guest count 25

### BBQ

\$35 per person\*

bbq pulled pork | **GF, DF**  
smoked brisket | **GF, DF**  
mac & cheese | **VG**  
potato salad | **VG, GF, DF**  
coleslaw | **VG, GF, DF**  
cornbread | **VG**  
bbq sauces | **V, VG, GF, DF**

### Pasta

\$30 per person\*

grilled lemon-garlic chicken | **GF, DF**  
pork and beef meatballs | **DF**  
alfredo sauce | **VG, GF**  
marinara sauce | **V, VG, GF, DF**  
fettuccine & penne noodles | **V, VG, DF**  
garlic toast | **VG**  
caesar salad  
shaved parmesan cheese | **VG**

### Asian

\$30 per person\*

sweet & sour chicken | **GF, DF**  
beef and broccoli | **GF, DF**  
lo mein | **VG, DF**  
stir-fried vegetables | **V, VG, GF, DF**  
*choice of:* fried rice | **VG, GF, DF**  
*or:* steamed rice | **V, VG, GF, DF**  
napa cabbage salad with  
sesame-ginger dressing | **V, VG, GF, DF**

### Taco Bar

\$30 per person\*

southwest chicken | **GF, DF**  
beef barbacoa | **GF, DF**  
seasoned black beans | **V, VG, GF, DF**  
spanish rice | **V, VG, GF, DF**  
corn tortillas | **V, VG, GF, DF**  
flour tortillas | **V, VG, DF**  
shredded cheese | **VG, GF**  
lettuce, tomatoes, onions, jalapeños,  
hot sauce, and salsas | **V, VG, GF, DF**

## DESSERT

pick one | 1-2 servings per person

chocolate mousse tart | **VG**  
flourless chocolate torte | **VG, GF**  
cheesecake bites | **VG**  
cookies | **VG**  
dessert bars | **VG**

DINNER

**V** vegan | **VG** vegetarian | **GF** gluten free | **DF** dairy free  
*please inquire for substitutions*

*\*20% Service Fee (Food & Beverage Only)*



# TOP HAT CATERING

## LUNCH BUFFET

choice of buffet with soup, salad, & dessert | \$30 per person\*  
minimum guest count 25

### Bison Chili & Baked Potato Bar

bison chili | **GF, DF**  
baked yukon gold potatoes | **V, VG, GF, DF**  
butter, cheddar cheese, & sour cream | **VG, GF**  
diced green onion & jalapeños | **V, VG, GF, DF**  
bacon bits | **GF, DF**  
cornbread muffins | **VG**

### Pick 3 Sandwiches

smoked turkey & bacon sandwich  
pesto chicken sandwich  
roast beef sandwich  
grilled veggie sandwich | **VG, DF**  
grilled chicken caesar wrap  
*(see boxed lunches for description)*

### BYO Sandwich & Panini Bar

sliced turkey, ham, & roast beef | **GF, DF**  
cheddar, provolone, & swiss cheese | **VG, GF**  
lettuce, tomato, onion, & pickles | **V, VG, GF, DF**  
assorted sliced bread & condiments  
includes panini press, cooking spray, & butter

### Burgers & Brats

grilled beef patties | **DF**  
grilled brats | **GF, DF**  
cheddar, swiss, & pepper jack cheese | **VG, GF**  
sauerkraut, lettuce, tomato, onion, pickles,  
buns, & assorted condiments

### SALAD

pick one

**Mixed Greens** | **V, VG, GF, DF**  
mixed greens with cucumber, carrot,  
red onion, & cherry tomatoes, served with  
buttermilk ranch or huckleberry vinaigrette

**Berry** | **VG, GF**  
mixed greens, strawberries, blueberries,  
feta cheese, & sliced almonds with  
huckleberry vinaigrette

**Caesar**  
romaine, parmesan, garlic croutons,  
& caesar dressing

**Chopped Wedge** | **GF**  
chopped iceberg, cherry tomatoes, bacon,  
bleu cheese crumbles, & candied walnuts with  
bleu cheese dressing

### SOUP

pick one

chicken noodle | **GF, DF**  
beef & barley | **DF**  
butternut squash | **VG, GF**  
broccoli cheddar | **VG, GF**  
garden vegetable | **V, VG, GF, DF**  
minestrone | **V, VG, GF, DF**  
bison chili | **GF, DF**

### DESSERT

pick one | 1-2 servings per person

chocolate mousse tart | **VG**  
flourless chocolate torte | **VG, GF**  
cheesecake bites | **VG**  
cookies | **VG**  
dessert bars | **VG**

LUNCH

**V** vegan | **VG** vegetarian | **GF** gluten free | **DF** dairy free  
*please inquire for substitutions*

*\*20% Service Fee (Food & Beverage Only)*



# TOP HAT CATERING

## BOXED LUNCH

\$17 per person\*

### **Grilled Chicken & Mixed Berry Salad | GF**

grilled chicken breast, mixed greens, strawberries, blueberries, feta cheese, and sliced almonds with huckleberry vinaigrette

### **Grilled Chicken Caesar Salad**

sliced grilled chicken breast, chopped romaine, parmesan cheese, croutons, and caesar dressing

### **Smoked Turkey & Bacon Sandwich**

smoked turkey breast, bacon, red onion, and arugula with sun-dried tomato cream cheese spread on focaccia bread

### **Pesto Chicken Sandwich**

grilled chicken breast, pesto, provolone, tomato, red onion, and arugula on focaccia bread

### **Roast Beef Sandwich**

thin sliced roast beef, pepper jack cheese, and fried onion with roasted garlic-horseradish aioli on focaccia bread

### **Grilled Veggie Sandwich | VG, DF**

grilled portobello mushroom, zucchini, and eggplant with roasted red pepper hummus, red onion, and arugula on focaccia bread

### **Double Smash Burger**

two beef smash patties, american cheese, caramelized onions, mayo, shredded lettuce, and pickles on a potato bun

### **Double Smash Veggie Burger | VG**

two pea protein patties, american cheese, caramelized onions, mayo, shredded lettuce, and pickles on a potato bun

### **Grilled Chicken Caesar Wrap**

grilled chicken, romaine, tomatoes, bacon, and parmesan cheese with caesar dressing and wrapped in a flour tortilla

## SIDES & DRINK

included in each boxed lunch

house-made potato chips, apple, chocolate chip cookie,  
and sparkling water

LUNCH



# TOP HAT CATERING

## BREAKFAST

minimum guest count 25

### Continental Breakfast

\$15 per person\*

assorted pastries | **VG**  
fruit | **V, VG, GF, DF**  
yogurt | **VG, GF**  
toast station including assorted breads,  
english muffins, & bagels with butter, jelly,  
peanut butter, & cream cheese

### Breakfast Bar

\$25 per person\*

scrambled eggs | **VG, GF, DF**  
daily's bacon | **GF, DF**  
sausage links | **GF, DF**  
breakfast potatoes | **V, VG, GF, DF**  
fruit | **V, VG, GF, DF**  
yogurt | **VG, GF**  
toast station including assorted breads,  
english muffins, & bagels with butter, jelly,  
peanut butter, & cream cheese

### À la Carte Breakfast

\$5 per person, per item\*

scrambled eggs | **VG, GF, DF**  
daily's bacon | **GF, DF**  
sausage links | **GF, DF**  
biscuits & chorizo sausage gravy  
vegan sausage patties | **V, VG, DF**  
breakfast potatoes | **V, VG, GF, DF**  
french toast with maple syrup | **VG**  
pancakes with maple syrup | **VG**  
assorted pastries | **VG**  
fruit | **V, VG, GF, DF**  
yogurt | **VG, GF**  
toast station including assorted breads,  
english muffins, & bagels with butter, jelly,  
peanut butter, & cream cheese

BREAKFAST



## DESSERT

\$7 per person\*

minimum guest count 25 | 1-2 servings per person

### **Chocolate Mousse Tart | VG**

butter tart shells filled with chocolate mousse,  
topped with whipped cream and shaved chocolate pieces

### **Flourless Chocolate Torte | VG, GF**

served with huckleberry compote

### **Cheesecake Bites | VG**

new york style, strawberry, and chocolate cheesecake bites

### **Cookies | VG**

chefs choice of assorted cookies

### **Dessert Bars | VG**

chefs choice of assorted dessert bars

## DESSERT BOARDS

large sharing board or small plates

### **Fruit & Dip Board | VG**

assorted fresh fruits and cheeses,  
served with yogurt, caramel, and chocolate dips

\$10 per person\*

### **Chocolate & Berries Board | VG**

chocolate dipped strawberries, mixed fresh berries,  
chocolate covered pretzels, chocolate covered raisins and nuts,  
and assorted chocolate treats

\$13 per person\*

DESSERT