Top Notch EVENTS
Specializing in Corporate Events

Holiday Menus

Buffets are served up to 2 hours. All buffets include a Beverage Station w/ coffee, iced tea, holiday punch and warm apple cider along with a Dessert Bar including holiday cookies, cheesecake bites and mini cream puff pastries. Buffet tables are draped with floor-length linens and festively decorated with holiday props and décor. Heavy duty plastic cutlery, plates & napkins are provided.

Traditional Holiday Feast

Hand Carved Breast of Turkey / Spiral Honey Baked Ham
Garlic Mashed Potatoes w/ Turkey Gravy / Apple Walnut Stuffing
Mixed Green Dinner Salad / Sautéed Green Beans
Homemade Cranberry Sauce / Fresh Baked Dinner Rolls

Italian Classico

Chicken Picatta or Marsala / Baked Mostaccioli
Sicilian Mushrooms / Pepper Mostaccioli (Vegetarian)
Tossed Caesar Salad / Italian Pasta Salad
Sourdough Rolls / Garlic Bread

Mele Kaliki Maka

Breast of Teriyaki Pineapple Chicken
Smoked Baby Back Ribs / BBQ Island Beans / Polynesian Rice
Ambrosia Salad / Hawaiian Macaroni Salad
Hawaiian Sweet Rolls w/ Butter

Winter Feast

Pot Roast w/ Au Jus / Swiss Mushroom Chicken
Braised Carrots / Mashed Potatoes w/ Brown Gravy
Mixed Green Dinner Salad / Homemade Cranberry Sauce
Fresh Potato Rolls w/ Butter

Feliz Navidad

Grilled Carne Asada & Pollo Asada
Homemade Beef & Pork Tamales
Seasoned Pinto Beans / Spanish Rice / Fiesta Salad
Fresh Roasted Peppers / Chip & Salsa Bar
Fresh Corn & Flour Tortilla w/ Butter

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Menu Options

Menu Additions

Carving Station & Chef 2.50pp (with Traditional Buffet)
Homemade Tamale Bar 3.95pp / Pasta Bar 3.95pp
Cheese Enchiladas 2.50pp / Chip & Salsa Bar 1.95pp
Stir Fried Veggies 2.95pp / Asparagus Parmigiana 2.95pp
Fried Turkey injected w/ Butter Creole or Roasted Garlic & Herb 2pp
Steamed Seasonal Vegetables 2.95pp / Fresh Seasonal Fruit Platter 2.95pp

Hors D' Oeuvres

(30-40 Servings)

Meat & Cheese Platter 129 / Deli Wrap Spirals 99
Veggie Tray 85 / Stuffed Potato Skins 79 / Stuffed Mushrooms 89
Wild Wing Bar (Spicy, Honey BBQ & Tequila Lime) 99
Chicken or Veggie Egg Rolls 79 / Sicilian Mushrooms 79
Petite Four Cheese & Lorriane Quiche 85 / Antipasto Tray 129
Jalapeno Bread w/ Fondue Sauce 79 / Coconut Shrimp 99
Meatballs in Marinara Sauce 59 / Spinach & Artichoke Dip 99
Lil' Smokies in BBQ or Plumb Sauce 59 / Bruschetta 89 / Mini Tacos 69
Fresh Tiger Shrimp 129 / Bacon Wrapped Tenderloins 99
Mini Crab Cakes 99 / Bacon Wrapped Jumbo Scallops 129

Desserts

Assorted Cheesecakes, Black Forest Cake & Tiramisu 3.95pp
Cherry & Apple Strudel 2.95pp / Cappuccino & Spumoni Ice Cream 3.50pp
Pie Assortment ~ Apple, Peach, Cherry & Chocolate Cream 3.50pp

Chocolate Fountain - 695

Fresh Fruit, Marshmallows, Pound Cake Bites, Pretzels and more
dip in rich Belgian chocolate 200 Servings

Beverage Options

Sodas & Bottled Water 2pp
Cappuccino, Espresso, Lattes, Mochas, Chai & Herbal Teas 5.95pp
Premium Bar Service w/ Beer, Wine & Spirits Call for quote
Real Fresh Fruit Smoothies 5.95pp

***All pricing is subject to change*

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Simply Platters

Our platters are elegantly displayed and include only the freshest and tastiest ingredients available. For convenience, our platters will be delivered to your location and include heavy duty plastic cutlery, plates and napkins when required.

SANDWICHES & MEATS

Sandwich Platter - Chicken salad served on croissants and assorted deli meats & cheeses served with deli rolls.

Italian Meatball Sub Platter- Sliced French rolls with Italian meatballs cooked in a marinara sauce and topped with provolone and mozzarella cheese.

Spiral Wraps- Spinach, wheat, flour or sun-dried tomato tortillas layered with chesse & thinly sliced turkey, roast beef, ham or grilled & roasted veggies. Includes choice of our barbeque ranch or horseradish cream cheese spread.

Tea Sandwich Platter- Assortment of finger sandwiches for your Afternoon Tea. Tomato, basil and cream cheese sandwich served on white bread. Fresh raspberries with strawberry cream cheese sandwich served on wheat bread. Chicken salad sandwich served on croissants rolls.

Fiesta Platter- Assortment of bite sized taquitos, jalapeno poppers, mini tacos & quesadillas. Served with dipping sauces.

Italian Ring Sandwich Platter- Ham, capocollo, mortadella, salami and provolone cheese, topped with shredded lettuce, fresh sliced tomatoes and Italian dressing.

Soft Taco Platter- Carne asada, chicken asada and carnitas, served with corn tortillas, pico de gallo, sour cream, guacamole and salsa.

Wild Wings- Spicy hot wings, honey bbq wings and tequila lime wings served with celery, bleu cheese and ranch dressings.

Tri-Tip Sandwich Bites- Thinly shaved slices of mesquite grilled tri-tip served atop a grilled garlic bread with a cream cheese horseradish spread.

Chicken & Beef Skewers- Grilled Yakitori Chicken and Hoisin Beef skewers with dipping sauce.

BREADS & DIPS

Focaccia Bread Platter - Warm bread served with balsamic vinaigrette dressing.

Beer Dip - Warm, cheesy beer dip served with an assortment of breads and pretzels.

Spinach Dip - Served with an assortment of breads and crackers.

Hot Artichoke Dip - Served with an assortment of breads and crackers.

Fondue - Melted Swiss, Gorgonzola and Gruyere cheeses served with cubes of French bread.

Bruschetta - Tomatoes, fresh garden basil and garlic served with sliced French baguettes.

Jalapeno Cheese Bread - Served with warm cheese sauce for dipping.

Chips, Salsa & Guacamole - Tortilla chips with homemade salsa and guacamole.

Buffalo Wing Dip - Bite sized pieces of chicken mixed with hot wing sauce and warm cheese served with tortilla chips And Doritos.

**Call for current price list / $500 minimum order*

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Simply Platters
(Continued)

FINGER FOODS

Antipasto - Served with an assortment of Italian meats, cheeses, peperoncinis, olives, artichoke hearts and mushrooms.

Hummus Platter - Assortment of hummus served with triangles of pita and flat breads.

Baked Brie Platter - Baked Brie and sweet Brie served with an assortment of crackers, breads and apples.

Just Add Wine Platter - Various cheeses, crackers, fruits and chocolates to complement your favorite wine.

Sushi Platter - Traditional cut rolls including California, Philly and Spicy Tuna served with wasabi, ginger and soy sauce.

Veggie Platter - Carrots, celery, zucchini, broccoli, grape tomatoes and cauliflower served with ranch dressing.

Marinated Veggie Platter - Marinated mushrooms, artichoke hearts, spicy garlic olives, pepperoncinis, Kalamata olives and red roasted peppers.

Fruit Platter - Seasonal display of fruits including sliced melons, grapes, strawberries and pineapple.

SALAD PLATTER

Salmon Salad - Our chef's personal favorite! Dill buttered and grilled salmon served over baby spinach with grape tomatoes, avocado toasted almonds and sesame seeds. Dressed lightly with balsamic vinaigrette. OH SO GOOD....

Caesar Salad - Romaine lettuce with black olives, roma tomatoes, parmesan cheese, crotons and traditional caesar dressing.

Greek Salad - Mixed salad with bell peppers, tomatoes, black olives, pepperoncinis, feta cheese and Greek dressing.

Chinese Chicken Salad - Mixed salad with grilled chicken, mandarin oranges, water chestnuts, green onions, sliced almonds and sesame seeds tossed with a toasted sesame vinaigrette.

Fiesta Salad- Mixed greens w/ grilled chicken, corn, black beans, tomatoes, cilantro, blue corn chips, tossed w/ chipotle dressing.

Pasta Salad - Rotini pasta tossed with Italian dressing, marinated mushrooms, artichoke hearts, tomatoes, red onions and parmesan cheese.

EARLY BIRD PLATTER

A.M. Platter- Assorted muffins, croissants, danishes and bagels. Thinly sliced Norwegian smoked salmon, sliced red onions, diced tomatoes and capers can be added to your to platter.

Breakfast Platter - Bite sized pieces of french toast and waffles dusted with powdered sugar and served with warm syrup and strawberry compote topping. Breakfast sausages, ham and bacon can be added to your platter.

DESSERT PLATTERS

Chocolate Dipped Strawberry Platter - Fresh strawberries dipped in milk , dark and white chocolates.

Chocolate Fondue - Chilled creamy chocolate fondue served with cinnamon twists, brownies, strawberries and pound cake.

Oh So Good Dessert Platter - Homemade brownies, lemon bars and chocolate peanut butter surprises.

Strudel Platter - Assortment of homemade apple and cherry strudels.

Cookie Platter- Assortment of homemade chocolate chip, peanut butter and oatmeal sugar cookies

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