

Top Notch Catering

Plated Entrée

All entrée selections include Coffee, Ice Tea, and Assorted Dinner Rolls

	1 Side	2 Sides	3 Sides
Chicken Savory <i>Breast of Chicken seared over an open flame and baked in teriyaki sesame seed glaze</i>	10.95	12.50	13.95
Award Winning BBQ Baby Back Pork Ribs <i>Tender, slow roasted Baby Back Pork Ribs glazed with our unique award winning Maple BBQ Sauce</i>	14.95	16.50	17.95
Stuffed Pork Chop with Molasses Butter <i>A generous butter fried bone-in chop baked with seasoned apple raisin bread stuffing and topped with a molasses compound butter</i>	12.95	14.50	15.95
Chicken Tarragon with Fettuccine <i>Breast of Chicken over fettuccine topped with a light white wine mushroom sauce</i>	11.95	13.50	14.95
Bourbon BBQ Pork Chop <i>A tender pork medallion wrapped in bacon and caramelized with our signature bourbon barbeque sauce</i>	12.95	13.95	14.95
Top Sirloin Steak with Mushroom Demi Glace <i>USDA Top Choice Sirloin cooked medium crowned with a mushroom demi glace</i>	12.95	14.50	15.95
Filet Mignon with Bordelaise <i>A juicy and tender filet cooked medium – served with bordelaise</i>	15.95	17.50	18.95
Baked Atlantic Salmon or Salmon on the Barbie <i>Baked salmon filet plain or marinated & seasoned with a zesty BBQ flare</i>	12.95	13.95	14.95
Bombay Sirloin <i>A USDA Choice Top Sirloin steak flavorfully marinated in our own special rum sauce and cooked to desired tenderness – we recommend medium</i>	13.95	15.50	16.95
Hand Carved Prime Rib <i>Slow cooked and seasoned USDA Prime cooked medium rare</i>	18.95	20.50	21.95



Chicken Tarragon with Fettuccine



Chicken Savory

Vegetables & Salads

Rosemary Redskin Potatoes
Potatoes Au Gratin
Baked Potatoes with Butter and Sour Cream
Smashed Potatoes and Gravy
Oven Roasted Garlic Redskin Potatoes
Caesar Salad
Spinach Salad w/ Hot Bacon Dressing
Strawberry Bibb Salad with Raspberry Vinaigrette

Green Bean Almondine
Honey Glazed Carrots
Vegetable Medley
Buttered Corn
Sweet Potato Casserole
House Salad
Raspberry Walnut Salad