



BANQUET MENU

At times when Top Cut is closed, we are happy to offer this special banquet menu for **\$67.00**.

A minimum of 35 Guests is required.

Brewed coffee, hot tea, fountain sodas and iced tea are included. Further bar service of beer, wine and cocktails may be customized, and is charged on consumption.

6% sales tax on food and N/A beverages and 20% gratuity are additional to menu pricing.

APPETIZER — GUEST CHOOSES ONE

Mixed Baby Lettuces cucumber, grape tomato, red onion, olives, balsamic vinegar

Caesar Salad romaine lettuce, toasted garlic croutons, garlic-romano dressing

Pasta Fagioli Soup pasta, beans, sweet sausage, parmesan, basil pesto

ENTRÉE — GUEST CHOOSES ONE

Pan Roasted Atlantic Salmon lemon vinaigrette

Grilled Chicken Breast

Black Angus Filet Mignon 8 oz. red wine sauce

Black Angus New York Strip 8 oz. red wine sauce

ADD ONS:

Crab Cake \$10 / 3 pieces Grilled Shrimp \$12 / South African Lobster Tail MP

PLATE COMPOSED WITH HOST'S CHOICE OF TWO SIDES:

Broccoli garlic, extra-virgin olive oil

Roasted Zucchini

Baked Asparagus butter, parmesan

Roasted Garlic Potatoes

DESSERT — GUEST CHOOSES ONE

Dark Chocolate Raspberry Tart dark chocolate hazelnut ganache, raspberry pate de fruit, chocolate crust, sweet cream

New York Style Cheesecake sweet cream, macerated strawberries

The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.