

# TOPAZ

www.topazcafe.com

## Topaz 3-Course Dinner \$45 per person

*Perfect for gatherings large & small*

### ~Starters~

*Choose one, soup or salad:*

#### Soups

Tomato & Roasted Pepper Bisque  
Cream of Potato  
Chicken Tortilla  
Lobster Bisque

#### Salads

Arugula shaved fennel, endive, goat cheese, lemon vinaigrette  
Field Greens mixed greens, cherry tomatoes, English cucumber, Easter radishes, red wine vinaigrette  
Baby Spinach endive, frisee, green beans, pecans, dried apricots, goat cheese, balsamic vinaigrette  
Caesar romaine, parmigiano, croutons, signature Caesar dressing

### ~Main Courses~

*Choose three:*

Duet of Beef Tenderloin  
Roasted Airline Chicken Breast  
Salmon  
Whitefish  
Tilapia  
Pork Tenderloin

Short Ribs  
Rigatoni or Angel Hair  
(vodka, marinara, alfredo or rustic tomato)  
Goat Cheese Ravioli  
Lamb Loin

### ~Potatoes and Vegetables~

*Choose two, one starch & one vegetable:*

Crème fraiche mashed potatoes  
Roasted fingerling potatoes  
Mushroom risotto  
Italian couscous

Sautéed green beans & baby carrots  
Broccolini  
Seasonal vegetable medley  
Grilled seasonal vegetables

### ~ Dessert ~

*Choose one plated:*

Topaz Tiramisu  
Chocolate Cake

Carrot Cake  
Cheesecake

*Or, Platters:*

*Current sales tax and 20% gratuity applies to all food and beverage. Prices and availability subject to change. 0709*

Chef's Assortment of freshly baked cookies, mini cakes & handmade truffles

## Topaz 4-Course Dinner \$55 *per person*

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### ~Starters~

Choose one:

Crab Cake spanish spiced with piquillo pepper coulis, garlic ships, micro green salad

Latkes with cured Salmon

Gnocchi Homemade potato gnocchi, confit of rabbit, caramelized onions, peas, parmesan broth

Grilled & Chilled Shrimp Grilled and chilled gulf shrimp with cocktail sauce and fresh greens

Serrano Ham & Melon

Mushroom Risotto

Scallops & Grits

Italian Sausage

### ~Soup or Salad~

Choose one, soup or salad:

#### Soups

Tomato & Roasted Pepper Bisque

Lobster Bisque

Chicken Tortilla

Cream of Potato

#### Salads

Arugula shaved fennel, endive, goat cheese, lemon vinaigrette

Field Greens mixed greens, cherry tomatoes, English cucumber, Easter radishes, red wine vinaigrette

Baby Spinach endive, frisee, green beans, pecans, dried apricots, goat cheese, balsamic vinaigrette

Caesar romaine, parmigiano, croutons, signature Caesar dressing

### ~Main Courses~

Choose three:

Duet of Beef Tenderloin

Roasted Airline Chicken Breast

Salmon

Whitefish

Tilapia

Scallops

Pork Chops

Rack of Lamb

Short Ribs

Rigatoni or Angel Hair:

(vodka, marinara, alfredo or rustic tomato)

Skirt Steak

*Additional Selections, add \$10:*

Bone-In Filet

Bone-In Ribeye

Surf & Turf with Shrimp

Surf & Turf with Lobster

### ~Potatoes and Vegetables~

Choose two, one starch & one vegetable:

Crème fraiche mashed potatoes

Roasted fingerling potatoes

Mushroom risotto

Italian couscous

Sautéed green beans & baby carrots

Broccolini

Seasonal vegetable medley

Grilled seasonal vegetables

### ~ Dessert ~

Topaz Tiramisu

Chocolate Cake

Carrot Cake

Cheesecake

Or, Platters:

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Chef's Assortment of freshly baked cookies, mini cakes & handmade truffles

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## *Hors d'oeuvre's*

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*priced individually, per piece | served passed or family style*

### *~COLD~*

Miniature lobster salad sandwiches, \$4

Trio of Bruschetta, \$2.50  
tomato & basil, roasted red pepper & grilled portobella

Asparagus wrapped in serrano, \$2.50

Grilled & chilled shrimp, \$3

Smoked Salmon Blini, \$3

Latkes: choose smoked salmon or trout, \$3

Tuna tartar on fried wonton, \$4

Veggie maki roll, \$2.50 (shrimp add \$2 or spicy tuna add \$3)

### *~HOT~*

Sateys: chicken with thai peanut sauce, \$2.50 (beef add .50 or shrimp add \$1)

Duck spring rolls with hot & sour ponzu, \$2.50

Wellingtons: Beef, \$3 or Cheese, \$2.50

Quiche (Lorraine or Florentine), \$2.50

Mini Crab Cake, \$3

Mini BLT, \$2.50

Mini Cheeseburger, \$2.50

Mushroom Tartlet, \$2.50

Flatbread with tomato marmalade & mozzarella, \$2.50

Bacon Wrapped Scallop, \$4

Bacon Wrapped Dates, \$2.50

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## Stations \$35 per person

*prices per guest unless otherwise indicated | self-serve stations | 30 guest minimum | stations refreshed for one hour*

### *Appetizers*

#### *Choose two:*

- Grilled Shrimp
- Smoked Salmon or Trout
- Crab Claws (add \$10)
- Bruschetta Trio  
(tomato & basil, roasted red pepper & grilled portobella)
- Antipasto or Vegetarian Antipasto
- Italian Sausage
- Artisan Cheese Platter

### *Salads*

#### *Choose two:*

- Arugula shaved fennel, endive, goat cheese, lemon vinaigrette
- Field Greens mixed greens, cherry tomatoes, English cucumber, Easter radishes, red wine vinaigrette
- Baby Spinach endive, frisee, green beans, pecans, dried apricots, goat cheese, balsamic vinaigrette
- Caesar romaine, parmigiano, croutons, signature Caesar dressing
- Greek mixed greens, cucumbers, tomatoes, feta, signature Greek dressing
- Caprese mixed greens, cubed bread, fresh mozzarella, tomatoes

### *Entrées\**

#### *Choose one:*

- Pork Tenderloin
- Chicken: Vesuvio, Marsala or Picata
- Salmon
- Tilapia

### *Pastas*

#### *Choose one:*

- Rigatoni Pasta
- Gnocchi
- Orechiette
- Fettuccini
- Goat Cheese Ravioli

#### *Choose one sauce:*

- vodka, marinara, alfredo or rustic tomato

### *Desserts*

- Chef's Assortment of freshly baked cookies, mini cakes (carrot cakes, cheesecakes and tiramisu) & handmade truffles

## *Chef Attended Carving Station*

*\*Replaces Entrée Station | \$65 Chef fee, per chef applies*

#### *Choose one:*

Served with assorted bakery fresh bread and grilled vegetables

- Whole Tenderloin of Beef | add \$20 per person
- Whole Honey Baked Ham | add \$10 per person
- Pork Loin | add \$10 per person
- Smoked Turkey Breast | add \$10 per person

# TOPAZ

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## *Topaz Lunch \$25 per person*

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### *~Starters~*

*Choose one, soup or salad:*

#### Soups

Tomato & Roasted Pepper Bisque  
Baked Potato Soup  
Soup de Jour  
Cream of Mushroom

#### Salads

Arugula  
Field Greens  
Baby Spinach  
Caesar  
Mesculan

### *~Main Course~*

*Choose three:*

Chicken: Vesuvio, Marsala or Picata  
Sirloin Steak (add \$10)  
Salmon  
Tilapia  
Pork Tenderloin  
Rigatoni or Angel Hair Pasta (vodka, marinara, alfredo or rustic tomato)

### *~Potatoes and Vegetables~*

*Choose two, one starch & one vegetable:*

Crème fraiche mashed potatoes  
Roasted fingerling potatoes  
Mushroom risotto  
Italian couscous

Sautéed green beans & baby carrots  
Broccolini  
Seasonal vegetable medley  
Grilled seasonal vegetables

### *~ Dessert ~*

*Choose one plated:*

Topaz Tiramisu  
Chocolate Cake  
Carrot Cake  
Cheesecake

### *Or, Platters:*

Chef's Assortment of freshly baked cookies, mini cakes & handmade truffles

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