

QUICK LUNCH BUFFETS

Delivered on Platters and set up as a Buffet Line

PRICES ARE PER GUEST ❖ 10 GUEST MINIMUM

Each Lunch Includes your Choice of Dessert:
Cookies, Brownies, Dessert Bars, Mini Pastries or Fresh Fruit Tarts

Substitutions on Accompaniments Always Available on Request See Page 17

Chafers Rental \$10.00 Each

Basic Plastic Ware \$0.75 per person ❖ Acrylic Ware \$1.50 per person

Cold Buffet Lunches

- #1 ❖ DELI SANDWICH TRAY \$10.95
An assortment of Turkey, Ham, Roast Beef, Tuna Salad and Cashew Chicken Salad on an assortment of Squaw, Wheat and Sourdough Breads (Vegetarian available on request)
**Choice of Two Side Salads, Chips, Pickle Spears, Choice of Dessert
- #2 ❖ EXECUTIVE SANDWICH TRAY \$11.95
Includes Focaccia Breads, Croissants, Baguettes and Specialty Deli Wraps
**Choice of Two Side Salads, Chips, Pickle Spears, Choice of Dessert
- #3 ❖ BUILD YOUR OWN SANDWICH \$10.95
Assorted Rolls and Bread, Sliced Turkey, Ham, Roast Beef, Cheddar, Swiss and Provolone, Mayo, Mustard, Lettuce and Sliced Tomatoes
**Choice of Two Side Salads, Pickle Spears, Choice of Dessert
- #4 ❖ MINI SANDWICH TRAY \$10.95
Soft Dinner Rolls With Thinly Shaved Turkey, Ham and Roast Beef, Cheese, Lettuce and Tomatoes, Mayo and Mustard (2 sandwiches per guest)
**Choice of Two Side Salads, Chips, Pickle Spears, Choice of Dessert

**SIDE SALAD SELECTIONS:

Italian Pasta ❖ Macaroni ❖ Tricolor Baja Pasta
Old Fashion Potato ❖ German Potato ❖ Fresh Fruit
Tossed Green ❖ Caesar ❖ Coleslaw ❖ Gourmet Herb with Vinaigrette

UPGRADED SIDE SALAD SELECTIONS. Add \$1.00 per Person

- ❖ Tuna Pasta Salad ❖
❖ Baby Greens with Candied Walnuts, Dried Cranberry, Feta Cheese with Raspberry Vinaigrette ❖
❖ Baby Greens with Fresh Pears, Candied Pecans, and Bleu Cheese with Balsamic Vinaigrette ❖

#5 ❖ SIMPLE SUMMER SALAD BAR

\$10.95

Mixed Iceberg and Romaine, Chicken Breast, Chopped Crab, Sliced Olives, Bacon Bits, Grated Cheddar, Cucumbers, Cherry Tomatoes, Carrots, Ranch and Italian Dressing
Fresh Fruit Platter, Rolls & Butter, Choice of Dessert

#6 ❖ DELUXE SALAD BAR

\$12.95

Mixed Iceberg and Romaine, Baby Greens, Spinach, Blackened Chicken Breast, Candied Pecans, Dried Cranberries, Fresh Pears, Blue Cheese Crumbles, Feta Cheese, Bacon Bits, Chopped Egg and Red Onion. Choose Two Dressing Selections: Ranch, Italian, Honey Mustard, Balsamic Vinaigrette, Raspberry Vinaigrette, Pear Gorgonzola Dressing
Fresh Fruit Platter, Rolls & Butter, Choice of Dessert

#7 ❖ CHOOSE ANY MAIN ENTRÉE SALAD

\$11.95

Fresh Fruit Platter, Rolls & Butter, Choice of Dessert

ANTIPASTO SALAD

Traditional Italian Salad with a Romaine Base, with Pepperoncinis, Marinated Mushrooms, Artichoke Hearts, Salami and Provolone Cheese

CHEF SALAD

Traditional Chef's Salad with Julienne Ham, Turkey, Cheddar and Swiss Cheeses. Garnished with Sliced Cucumbers and Tomatoes. Served with Ranch on the Side.

COBB SALAD

Cubed Turkey and Ham, Crumbled Blue Cheese, Bacon Bits, Chopped Egg and Tomatoes. Served with Ranch on the side. (Italian or Honey Mustard avail. on request)

THAI NOODLE SALAD

Tender chopped Chicken Breast, Mandarin Soft Noodles, Peanuts, Cabbage, Green Onion and Fresh Spices with a Ginger Hoisin Sauce.

GREEK SALAD

Grilled Chopped Chicken Breast, Roma Tomatoes, Kalamata Olives, Red Onion and Feta Cheese with a Tangy Mediterranean Dressing

FIELD OF GREENS WITH BLACKENED CHICKEN BREAST

Baby Greens with Candied Walnuts, Dried Cranberries and Feta Cheese. Topped with a Blackened Chicken Breast and Served with a Delicious Raspberry Vinaigrette

FIESTA CHICKEN SALAD

Tender Chicken Breast, Romaine Lettuce, Black Olives, Tomatoes, Carrots, Green Onion, Red Cabbage, Fresh Salsa and Tortilla Strips.

CHINESE CHICKEN SALAD

Marinated Chicken, Romaine Lettuce, Roasted Almonds, Red & Green Bell Peppers, Bean Sprouts and Snow Peas in a Teriyaki Soy Dressing with Crispy Noodles

CHICKEN CAESAR SALAD

Tender Chicken Breast, Romaine Lettuce, Homemade Croutons and Parmesan Cheese tossed in a fabulous Caesar Dressing.

MEXICAN CHICKEN CAESAR

Crisp Romaine topped with Strips of Spicy Chicken Breast, Fresh Cilantro, Cotija Cheese, and Roasted Pepitas. Choice of Spicy Caesar or Cilantro Caesar Dressing

Chicken And Turkey Entrees

- #8 ❖ BARBECUE CHICKEN BREAST \$11.95
Grilled Boneless Breasts smothered in Tangy Barbecue Sauce
Green Salad, Mashed Potatoes, Baked Beans, Rolls & Butter, Choice of Dessert
- #9 ❖ CALIFORNIA CHICKEN \$11.95
Delectable Wine, Mushroom and Sun Dried Tomato Sauce. One of the Favorites!
Green Salad, Fettuccini with Grilled Vegetables, Rolls & Butter, Dessert
- #10 ❖ CHICKEN PARMESAN \$11.95
Topped with Melted Provolone Cheese and Marinara Sauce
Caesar Salad, Rosemary Romano Penne Pasta, Garlic Bread, Choice of Dessert
- #11 ❖ CHICKEN PICATTA \$11.95
An Unbelievable White Wine, Lemon and Cream Sauce with Capers
Green Salad, Wild Rice, Asparagus, French Bread & Butter, Choice of Dessert
- #12 ❖ CHICKEN MARSALA \$11.95
Sauteed Mushrooms in a Demi-glaze with Marsala Wine
Green Salad, Wild Rice, Julienne Vegetables, Rolls & Butter, Choice of Dessert
- #13 ❖ ROSEMARY CHICKEN \$11.95
Grilled then Baked with Fresh Rosemary and topped with a Delicious Béarnaise Sauce
Green Salad, Rice Pilaf, Julienne Vegetables, Rolls & Butter, Choice of Dessert
- #14 TERIYAKI CHICKEN BREAST \$11.95
Topped with Sweet Teriyaki, Red and Green Peppers, and Pineapple Rings
Chinese Salad, White Rice, Stir Fry Vegetable, Hawaiian Rolls & Butter, Choice of Dessert
- #15 ❖ ARTICHOKE CHICKEN \$11.95
Mushrooms and Artichokes in a Creamy White Wine Sauce
Caesar Salad, Garlic Mashed Potatoes, Herb Carrots, Rolls & Butter, Choice of Dessert
- #16 ❖ LEMON CHICKEN BREAST \$11.95
Tender, Juicy Lemon Spiced Chicken Breast
Green Salad, Rice Pilaf, Steamed Asparagus, Sourdough Loaves, Choice of Dessert
- #17 ❖ CHICKEN POT PIE \$11.95
Green Salad, Garlic Mashed Potato, Rolls & Butter, Choice of Dessert
- #18 ❖ ROASTED TURKEY BREAST \$11.95
Slow Roasted until Tender and Sliced
Mashed Potatoes, Gravy, Sweet Glazed Carrots, Rolls & Butter, Choice of Dessert

Stuffed Chicken Entrees

#19 ❖ CRAB & ASPARAGUS STUFFED CHICKEN \$12.95

Topped with a Hollandaise Sauce

Green Salad, Rice Pilaf, French Bread & Butter, Choice of Dessert

#20 ❖ CHICKEN CORDON BLEU \$12.95

A Breaded Chicken Breast Stuffed with Ham and Swiss Cheese

Garlic Mashed Potatoes, Julienne Vegetables, Rolls & Butter, Choice of Dessert

#21 ❖ PASTA STUFFED CHICKEN \$12.95

Chicken Breast Stuffed with Spaghetti and Sun Dried Tomato Marinara

Caesar Salad, Zucchini and Squash Coins, Garlic Cheese Bread, Choice of Dessert

Beef Entrees

#22 ❖ BEEF STROGANOFF \$11.95

Tender Beef In a Delicious Stroganoff Sauce with Mushrooms over Egg Noodles

Green Salad, Tender Carrots, French Bread & Butter, Choice of Dessert

#23 ❖ BEEF BURGUNDY \$12.95

Thinly sliced Beef Strips in a Burgundy Sauce

Green Salad, Red Roasted Potatoes, Tender Carrots, Rolls & Butter, Choice of Dessert

24 ❖ NEW YORK STEAK \$13.95

Dressed with a Red Wine Demi-glaze

Garlic Mashed Potatoes, Asparagus with Hollandaise, French Bread & Butter, Choice of Dessert

25 ❖ CAJUN POT ROAST \$11.95

Tender and Cooked to Perfection

Green Salad, Red Roasted Potatoes, Tender Carrots, Rolls & Butter, Choice of Dessert

26 ❖ HERB CRUSTED TRI TIP \$12.95

Slow Roasted and Thinly Sliced

Green Salad, Mashed Potatoes, Broccoli & Cauliflower in a Cheese Sauce,

Fresh Rolls & Butter, Choice of Dessert

27 ❖ BARBECUED TRI TIP \$12.95

Marinated Overnight, Grilled and Thinly Sliced

Red Roasted Potatoes, Corn on the Cob, Baked Beans, Rolls & Butter, Choice of Dessert

28 ❖ HOMESTYLE MEATLOAF \$10.95

Mashed Potatoes and Gravy, Herb Carrots, Rolls & Butter, Choice of Dessert

Mexican Entrees

- #29 ❖ BEEF OR CHICKEN* FAJITA BAR** **\$11.95**
**minimum 20 guest to split*
Flour Tortillas, Fresh Salsa, Guacamole, Sour Cream, Shredded Cheese, Chips and Salsa, Cilantro Lime Rice, Black Beans, Choice of Dessert
Shrimp Fajitas Available for an additional \$2.00 per person
- #30 ❖ CARNE OR POLLO ASADA* TACO BAR** **\$11.95**
*Marinated, Grilled and Chopped Traditional Style *minimum 20 guests to split*
Flour and Corn Tortillas, Fresh Pico De Gallo, Guacamole, Cilantro and Onions, Lime Wedges, Shredded Cheese, Spanish Rice, Refried Beans, Choice of Dessert
- #31 ❖ SOFT TACO BAR** **\$11.95**
*Beef, Chicken or Carnitas *minimum 10 guest per meat selection*
Flour and Corn Tortillas, Fresh Pico De Gallo, Guacamole, Shredded Cheese, Shredded Lettuce and Sour Cream, Spanish Rice, Refried Beans, Choice of Dessert
- #32 ❖ SHREDDED BEEF OR CHICKEN* TOSTADA BAR** **\$11.95**
**minimum 20 guests to split*
Fresh Tostadas, Fresh Pico De Gallo, Guacamole, Shredded Cheese, Sour Cream, Shredded Lettuce, Cilantro Lime Rice, Pinto Beans, Choice of Dessert
- #33 ❖ SHREDDED BEEF OR CHICKEN* NACHO BAR** **\$10.95**
**minimum 20 guests to split*
Tri Colored Tortilla Chips, Nacho Cheese, Shredded Cheddar Cheese, Fresh Pico De Gallo, Guacamole, Sour Cream, Pinto Beans
Mexican Caesar Salad with Cilantro Dressing, Choice of Dessert
- #34 ❖ CHICKEN OR CHEESE ENCHILADAS** **\$10.95**
Available In a traditional Red Sauce or Suiza Style in a Creamy Tomatillo Sauce
Fiesta Salad with Salsa Ranch, Spanish Rice, Refried Beans, Choice of Dessert
- #35 ❖ BEEF, CHICKEN OR VEGETARIAN BURRITOS** **\$10.95**
Large Flour Tortillas with Meat, Rice, Beans, Cheese. Top with Ranchero Sauce for \$1.00 more
Mexican Caesar Salad with Cilantro Dressing, Chips with Salsa and Guacamole, Choice of Dessert
- #36 ❖ CHICKEN OR BEEF FLAUTAS** **\$10.95**
Rolled in Flour Tortillas, Deep Fried and Served with Salsa and Guacamole
Chips and Salsa, Spanish Rice, Refried Beans, Choice of Dessert
- #37 ❖ MEXICAN LASAGNA** **\$10.95**
Layers of Corn Tortillas, Ground Beef, Black Beans, Red Sauce and Cheese
Fiesta Salad with Salsa Ranch, Chips and Salsa, Spanish Rice, Choice of Dessert

Italian Entrees

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| <p>#38 ❖ MEAT, VEGETABLE OR 5 CHEESE LASAGNA
 <i>* Must order in groups of 10</i>
 Fresh Fruit Platter, Caesar Salad, Garlic Bread, Choice of Dessert</p> | <p>\$10.95</p> |
| <p>#39 ❖ PARMESAN CHICKEN
 <i>Topped with Melted Provolone Cheese and Marinara Sauce</i>
 Caesar Salad, Rosemary Romano Penne Pasta, Garlic Bread, Choice of Dessert</p> | <p>\$11.95</p> |
| <p># 40 EGGPLANT PARMESAN
 <i>Breaded Eggplant Baked and Topped with Cheese</i>
 Caesar Salad, Spaghetti with Marinara, Garlic Bread, Choice of Dessert</p> | <p>\$10.95</p> |
| <p># 41❖ SANTA FE CHICKEN FETTUCCHINI
 <i>Spicy Alfredo Sauce with Bell Peppers, Jalapenos and a Dash of Tequila</i>
 Tortilla Salad, Grilled Vegetables, Rolls & Butter, Choice of Dessert</p> | <p>\$11.95</p> |
| <p>#42❖ RICOTTA STUFFED PASTA SHELLS IN MARINARA
 <i>Sausage and Peppers can be added for \$2.75 Per Guest</i>
 Caesar Salad, Fruit Tray, Garlic Bread, Choice of Dessert</p> | <p>\$10.95</p> |
| <p>#43 ❖ BAKED ZITI WITH BOLOGNESE SAUCE
 <i>Ziti Pasta with Bolognese Meat Sauce Baked with Mozzarella Cheese on Top</i>
 Caesar Salad, Zucchini and Squash Coins, Garlic Bread, Choice of Dessert</p> | <p>\$10.95</p> |
| <p># 44 ❖ CHEESE TORTELLINI OR RAVIOLI
 <i>With choice of Pesto, Alfredo, Bolognese or Marinara</i>
 Caesar Salad, Fruit Tray, Garlic Bread, Choice of Dessert</p> | <p>\$10.95</p> |
| <p># 45 ❖ BUILD YOUR OWN PASTA
 <i>Includes Caesar Salad, Garlic Bread and Choice of Dessert</i></p> | <p>\$11.95</p> |

Choose your Pasta

Penne ❖ Fettuccine ❖ Rainbow Rotelli ❖ Farfalle (Bow Tie) ❖ Spaghetti

Choose your Sauce

Marinara ❖ Bolognese ❖ Rosemary Romano ❖ Pesto
 Alfredo ❖ Creamy Tomato Vodka

Choose 1 Meat

Grilled Chicken ❖ Blackened Chicken ❖ Sliced Sausage ❖ Meatballs

Choose 2 Compliments

Fresh Mushrooms ❖ Sundried Tomatoes ❖ Fresh Spinach ❖ Peas
 Roasted Garlic Cloves ❖ Julienne Zucchini ❖ Chopped Eggplant
 Fresh Parmesan Cheese ❖ Grated Mozzarella

Baked Potato Bars

- # 46 ❖ **Baked Potato Bar with Chili** \$10.95
*Large Baked Potato, Chili Con Carne Butter, Sour Cream, Cheddar Cheese,
Green Onions, Chopped Red Onions*
Green Salad, Fruit Salad, Choice of Dessert
- # 47 ❖ **Baked Potato Bar with Chicken** \$10.95
*Large Baked Potato, Chicken Breast (Available Shredded or in Strips)
Butter Pats, Cheddar Cheese, Bacon Bits, Green Onions and Sour Cream.*
Green Salad, Fruit Salad, Choice of Dessert
- # 48 ❖ **Vegetarian Baked Potato Bar** \$10.95
*Large Baked Potato, Steamed Broccoli, Cauliflower and Carrots in a Cheddar Cheese Sauce
Butter Pats, Green Onions and Sour Cream, Fresh Salsa*
Green Salad, Fruit Salad, Choice of Dessert

BBQ Entrees

- #49 ❖ **BARBECUE CHICKEN BREAST** \$11.95
Grilled Boneless Breasts smothered in Tangy Barbecue Sauce
Green Salad, Mashed Potatoes, Baked Beans, Rolls & Butter, Choice of Dessert
- #50 ❖ **BARBECUE CHICKEN BREASTS AND LEGS** \$11.95
Bone In and Slow cooked
Coleslaw, Potato Salad, Baked Beans, Rolls & Butter, Choice of Dessert
- #51 ❖ **BABY BACK RIBS** \$13.95
Fall off the bone BBQ Pork Ribs
Green Salad, Mashed Potatoes, Baked Beans, Rolls & Butter, Choice of Dessert
- #52 ❖ **BEEF RIBS** \$11.95
Marinated, Slow Cooked and Smothered with a Tangy BBQ Sauce
Coleslaw, Red Roasted Potatoes, Corn on Cob, Rolls & Butter, Choice of Dessert
- # 53 ❖ **BARBECUED TRI TIP** \$12.95
Marinated Overnight, Grilled and Thinly Sliced
Red Roasted Potatoes, Corn on the Cob, Baked Beans, Fresh Rolls, Choice of Dessert
- # 54 ❖ **GERMAN BBQ BUFFET** \$11.95
Bratwursts, Peppers and Onions, and Sauerkraut, Served with freshly baked rolls with Dijon Mustard
Tossed Green Salad, German Potato Salad, Apple Strudel

BBQ Sandwiches, Burgers and Hot Dogs

55 ❖ BBQ BRISKET SANDWICHES **\$11.95**

Shredded Brisket in a Hickory Barbecue Sauce served with Fresh 6" Rolls
Choice of Two Side Dishes, Choice of Dessert

56 ❖ PULLED PORK SANDWICHES **\$10.95**

Tender and Juicy Shredded Pork in a Tasty Barbecue Sauce served with Fresh 6" Rolls
Choice of Two Side Dishes, Choice of Dessert

57 ❖ BBQ CHICKEN SANDWICHES **\$10.95**

Shredded White Meat Chicken in a Barbecue Sauce served with Fresh 6" Rolls
Choice of Two Side Dishes, Chips, Choice of Dessert

#58 ❖ BUILD YOUR OWN BURGER **\$10.95**

Grilled 1/3 lb Hamburgers with Fresh Buns
Toppings: Cheddar Cheese Slices, Lettuce, Tomato, Red Onion, Pickles,
Thousand Island, Ketchup and Mustard
Choice of Two Side Dishes, Chips, Choice of Dessert

#59 ❖ BUILD YOUR OWN "BETTER" BURGER **\$12.95**

Grilled 1/3 lb Hamburgers with Fresh Buns
Toppings: Cheddar and Swiss Cheese Slices, Lettuce, Tomato, Red Onion, Pickles,
Sautéed Mushrooms, Grilled Onions, Avocado Spread, Crispy Bacon,
Thousand Island, Ketchup and Mustard
Choice of Two Side Dishes, Chips, Choice of Dessert

#60 ❖ CHILI DOG BAR **\$10.95**

All Beef 1/4 lb Hot Dogs with Fresh Buns
Toppings: Chili, Grated Cheddar, Chopped Onion, Relish, Ketchup and Mustard
Choice of Two Side Dishes, Chips, Choice of Dessert

Side Dishes

SALAD SELECTIONS:

Italian Pasta ❖ Macaroni ❖ Tricolor Baja Pasta
Old Fashion Potato ❖ German Potato ❖ Fresh Fruit
Tossed Green ❖ Caesar ❖ Coleslaw ❖ Blue Cheese Coleslaw

HOT SELECTIONS:

Oven Roasted Sweet Potatoes ❖ Macaroni and Cheese
BBQ Baked Beans ❖ Corn Cobbettes

California Asian

61 ❖ TERIYAKI SHISH KEBABS

\$11.95

Chicken, Beef or Veggie on Skewers with Peppers and Onions

Chinese Salad with Mandarin Dressing, White Rice, Hawaiian Rolls & Butter, Choice of Dessert

62 ❖ ORANGE CHICKEN

\$11.95

Lightly Breaded with a Tangy Orange Sauce (Available Mild or Spicy)

Chinese Salad with Ginger Soy Dressing, White Rice, Stir Fry Vegetables, Mini Egg Rolls, Choice of Dessert

63 ❖ KUNG PAO CHICKEN

\$11.95

Chinese Salad with Mandarin Dressing, White Rice, Stir Fry Vegetables, Mini Egg Rolls, Choice of Dessert

From The Sea

64 ❖ FILET OF HALIBUT

\$12.95

In a Tasty Lemon Dill Sauce

Rice Pilaf, Steamed Asparagus, Rolls & Butter, Choice of Dessert

65 ❖ FILET OF SALMON

\$12.95

In a Creamy White Wine Sauce

Rice Pilaf, Julienne Vegetables, Rolls & Butter, Choice of Dessert

INDIVIDUAL BOX LUNCHES

10 BOX MINIMUM ❖ \$10.95 Each

#1 ❖ DELI SANDWICH BOX LUNCH

A Variety of Deli Meats and Cheeses on an assortment of Squaw, Wheat and Sourdough

#2 ❖ EXECUTIVE BOX LUNCH

Our upgraded Sandwiches on an assortment of Croissants, Baguettes, Foccacia Breads and Deli Wraps, Italian Subs and Turkey BLT's

Each Sandwich Box Includes Choice of :

- ❖ Whole Fresh Fruit or Bag of Chips
- ❖ Italian Pasta Salad, Potato Salad, Green Salad or Fruit Salad
- ❖ Cookie or Brownie

#3 ❖ MAIN COURSE SALAD

Your Choice of Chef, Cobb or Chicken Caesar Salad

- ❖ Includes: Whole Fresh Fruit, Roll & Butter, Cookie or Brownie

Beverages

DRINKS BY THE GALLON: (20 Cups) Iced Tea, Fruit Punch or Lemonade	\$12.00
SPARKLETTTS BOTTLED WATER	\$ 1.25
PERRIER SPARKLING WATER	\$ 2.00
ASSORTED CANNED SODAS	\$ 1.25
ASSORTED SNAPPLES	\$ 2.00
CUBED BAR ICE (10 LB. BAG)	\$ 3.00

Service and Plastic Ware

Chafer Rental	\$10.00 Each
Set Up/Pick Up Fee	Depends on Location
Basic Plastic ware	\$0.75 Guest
Acrylic Plastic Ware	\$1.50 Guest

Thank you for your interest in Top Hat Productions.
We take great pride in our team and the
products and services we provide.

Please ask your Event Coordinator for Our Special Event Menus:
Summer Picnics ❖ Theme Parties ❖ BBQs ❖ Weddings ❖ Anniversaries

TOP HAT PRODUCTIONS

QUICK AND EASY FAX FORM

FAX: 949.757.0036 ❖ TELEPHONE: 949.757.0030

OR EMAIL ORDERS TO: Jaclyn@tophatoc.com

DELIVERY DATE: ____/____/____

COMPANY NAME: _____

DELIVERY ADDRESS: _____

CONTACT NAME: _____

PHONE NUMBER: (_____) _____

DELIVERY TIME: ____ am\pm PICK UP TIME: ____ am\pm

____ # OF GUEST QUICK BREAKFAST # ____

____ # OF GUEST QUICK LUNCH # ____

____ # OF GUEST BOX LUNCH # ____

DISPOSABLE PANS ____ CHAFERS (\$10.00 Each) ____

ADDITIONS: _____

PLASTIC WARE: BASIC: ____ ACRYLIC: ____ NONE: ____