

# Beef, Veal, Pork, and Lamb

## TENDERLOIN

**Tuscan Filet:** Grilled Filet Tossed in Pesto and Sun Dried Tomatoes

**Black and Bleu Filet:** With Blackened Cajun Dust and Bleu Cheese Crumbles

**Beef Toumade:** With Seafood Ratatouille

**Seared Filet Mignon Forestière:** Topped with Port Wine and a Tri-mushroom Ragu

**Steak Diane:** Tenderloin Medallions of Beef Grilled and topped with a Light Mushroom Sauce.

**Tournedos au Poive:** Seared Tenderloin Accompanied by, Pink and Green Peppercorn Demi-Glaze

**Tournedos Cordon Rouge:** Filet Mignon Sautéed with Brandy, Port Wine and Pancetta

**Tournedos Meunière:** Perfectly seasoned and Grilled Topped with Herb Butter.

**Filet Mignon Chasseur:** Labeled with Hunter Sauce and Pearl onions.

*Add Fantail Shrimp garnish at \$ 0.90 each additional.*

## SIRLOIN / PRIME RIB

**Herb Roast Sirloin:** Sirloin of Beef oven roasted to your liking. Served with a Green Peppercorn Sauce.

**Grilled Sirloin:** Thinly sliced New York Sirloin served with Chantilly or Madeira Wine Sauce.

**Teriyaki Sirloin:** With Wasabi Ginger Sauce

**Herb Roasted Prime Rib Of Beef:** Cooked to your liking, and served with au Jus.

**Roasted Ribeye:** With Sage Crust and Cabernet Reduction

## ROUNDS / STEAMSHIP

**Herb Roasted Steamship Baron-of-Beef:** Carved to Order. 150-person minimum.

**Herb Roasted Eye-of-Round au Jus:** Carved to Order.

**Herb Roasted Châteaubriand:** Hand-Carved, and presented with a Peppercorn Sauce and Horseradish Chantilly.

## Flank Steak

**Stuffed Flank Steak:** Rolled and sliced, filled with Mushrooms, Spinach and Bacon.

**Beef Braciolo:** Pounded and rolled Flank Steak, filled with Romano Cheese, Parsley, and Garlic, accompanied by a Provençal Sauce.

**Marinated Flank Steak:** Marinated in Garlic, Red Wine, Herbs and Olive Oil.

**London Broil** with Bordelaise Sauce

## BRISKET

**Yankee Pot Roast Jardinière:** Braised Beef Brisket with Jardinière Vegetables in a Light Brown Sauce.

**Beef Rouladen:** Braised Round of Beef brushed with Dijon Mustard, stuffed with Bacon, Cornichons, Carrots, and Onions, and served with a Mustard Demi-glaze.

## VEAL

**Veal Danielle:** Veal and Chicken sautéed in White Wine garnished with Jumbo Shrimp.

**Veal Florentine:** Sautéed with Fresh Spinach and Provolone Cheese, garnished with Peppercorns.

**Veal Saltimbocca:** Pounded with Prosciutto, topped with a Sage Wine Sauce.

**Veal Oscar:** Stuffed with Asparagus and Crabmeat then topped with a Sauce Bèarnaise.

**Pistachio Crusted Veal Roulade:** With Wild Berry Compote.

## PORK

**Maple Glazed Pork Loin:** With a New England-Style Whiskey-Buttered Applesauce.

**Peanut Roasted Pork Loin:** Labeled with a Honey-Mustard Sauce.

**Roast Pork Loin Flamande:** Served with an Apple-Onion Sauce.

**Pine Nut, Apricot and Fig Stuffed Pork Loin:** With Plum Walnut Sauce.

**Bacon Wrapped Boneless Pork Loin:** Served with an Ancho Cream Sauce.

**Apple-Baked Roast Pork Loin:** Braised in an Apple Whiskey Sauce.

**Suckling Pig Display:** (Feeds 30 People)

**Jamaican Pork Tenderloin:** Marinated in Jerk Seasoning then Chargrilled.

**Pulled Pork:** Slow Cooked with Traditional BBQ or Mojo Sauce.

**Cuban Pork Tenderloin:** With a Black Bean Sauce garnished with Diced Crisp Tortillas.

*\*All pork entrées can be prepared using chicken suggestions*

## LAMB

**Rack Of Lamb:** With Rosemary and Marsala Wine or Hazelnut Crusted with Cherry Wine Sauce or Minted Demi-glaze.

**Grilled Lamb Chops:** Served with a Mint Chutney Sauce.

**Rolled Stuffed Leg Of Lamb:** Filled with Tomato, Green Onion, Veal, and Parsley, accompanied by a Mint Sauce.

**Passover Lamb:** Seasoned and stuffed with Long-grain Rice, Walnuts, Raisins, and Apricots.