



BEEF, VEAL, PORK, AND LAMB

PLATED TENDERLOIN

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

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

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: Pan-Seared Tenderloin. Accompanied by a Pink and Green Peppercorn Demi-Glaze

Filet Mignon Beauregard: Ladled with Seafood Bisque

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

Grilled Filet Mignon: Perfectly seasoned and Grilled, Topped with Steak Butter Sauce

Filet Mignon Chasseur: Ladled with Hunter Sauce and Pearl Onions.

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

PLATED BEEF

Grilled Sirloin: Top Sirloin served with Madeira Wine Sauce.

Boneless Braised Beef Short Ribs Slow cooked and Tender

Herb Roasted Prime Rib Of Beef: Cooked to your liking, and served with au Jus. (12 oz. only plated)

HAND CARVED ROASTS FOR BUFFETS

Herb Roast Sirloin: Sirloin of Beef Oven Roasted to your liking. Served with a Green Peppercorn Sauce.

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 & BEEF ROUND

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.

BBQ Brisket: Slow cooked, moist and tender.

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.

PORK

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

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

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

Pine Nut, Apricot and Fig Stuffed Pork Loin: With a 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 \approx 30 People. (We recommend adding additional pulled pork for additional servings.)

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

Cuban Pork Loin Mojo: With Traditional Cuban Mojo Sauce.

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.

