**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.

**Tourneados au Poive**: Pan-Seared Tenderloin. Accompanied by a Pink and Green Peppercorn Demi-Glace

**Filet Mignon Beauregard**: Ladled with Seafood Bisque

**Tourneados 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 Braciole**: 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-glace.

**BBQ Brisket**: Slow cooked, moist and tender.

**VEAL**

**Veal Dannielle**: 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 ≈ 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**

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

**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.