

Beef, Veal and Pork Entrees

Minimum of 20 Guests

(Call us for menu options for smaller groups)

Beef Tenderloin Marsala,
Served with Sliced Mushrooms and Marsala Wine Sauce

Broiled Tenderloin of Beef
Accompanied with Fresh Peppercorn Cabernet Wine Sauce

Grilled Mini Filet Tenderloin Served with Chimichurri on the side

Roast Prime Rib of Beef au Jus Minimum 20 guests

London Broil Accompanied with Sliced Mushrooms and Chives Minimum 20 guests

Beef Wellington Minimum 20 guests

Broiled Flank Steak Kabobs with Argentinean Chimichurri

Beef Roulade with Spinach, Red Pepper and Gruyere Cheese

Carne Asada Kabob served with Pico de Gallo Sautéed Peppers and Red Onions

Roast Veal Genovese Served with Natural Gravy

Veal Scaloppini a la Oscar Topped with Crabmeat and Buttered Asparagus Spears

Filet of Veal Marsala with Sliced Mushrooms and Marsala Wine Sauce

Veal Scaloppini Piccata with Fresh Artichoke Hearts and Lemon Wine Sauce

Veal Scaloppini Combination with Piccata, Marsala and Liguria

Pork Rosto Genovese Served with Natural Gravy

Puerco Asado/Roast Pork served with Natural Gravy and Vinagretta

Above served with choice of salad and dressing, Vegetable and Starches du Chef,

For example

Home made Caesar Dressing, Raspberry Vinaigrette, and Blue cheese, Ranch or Italian Dressing.

Please ask your event consultant for suggestions.

Mini Rolls, Foccacia Bread, and Butter Balls

Fresh Brewed Regular and Decaffeinated Coffee and Herbal Tea