

Meats & Fowl

Sliced London Broil – served with a horseradish cream sauce

Beef Bourguignon – potatoes, mushrooms, pearl onions, baby carrots, fresh herbs and red wine

Shepherds Pie – ground beef and vegetables topped with potato purée

Texas Style Chili – chunks of beef in a savory sauce

Chateaubriand – served with a wild mushroom sauce

Prime Rib au Jus – served with a cream horseradish sauce

Grilled Sirloin Steak – topped with glazed onions

Thai Beef Kebabs – marinated beef, assorted vegetables with Thai herbs and spices

Beef Wellington – filet of beef in puff pastry served with a mustard/horseradish sauce on the side

Steak au Poivre – grilled sirloin steak with a black pepper and red wine cognac sauce

Cajun Beef Stew – marinated beef, potatoes, carrots, onions, peppers and fresh herbs

Meatloaf – ground beef and vegetables with fresh herbs and spices topped with a spicy tomato glaze

Beef Stroganoff – sirloin steak with mushrooms and sour cream best served with buttered noodles

Sliced BBQ Brisket – with an oriental bbq sauce

Grilled Spare Ribs – with a cherry cola glaze

Flank Steak Rollatini – with pesto and parmesan filling

Grilled Sirloin or Hangar Steaks – with sautéed onions

Porterhouse Steaks – with arugula and parmesan cheese

Lorean-Style Steaks – with spicy cilantro sauce

Beef Lo Mein – with flat noodles, scallions, peppers and cabbage

Sliced Corned Beef – served with deli mustard on the side

Country Turkey Loaf – with fresh spinach, portabello mushrooms, sun dried tomatoes and marsala wine sauce

Roast Turkey – served with a fresh mint-cranberry chutney

Rack of Lamb – with parsley, thyme, garlic and bread crumbs

Lamb Piccata with Capers – with white wine, lemon, butter, capers and fresh parsley

Veal Francais, Piccata, Marsala, Parmigiana, Cordon Bleu and Florentine

Roast Loin of Pork – served with spice apple sauce on the side

Pork au Poivre – with a black pepper and red wine cognac sauce

Pan Roasted Pork or Veal Chops – with arugula

Stuffed Loin of Pork – eggplant, black olives, roasted red peppers, artichokes and fresh herbs served with apple sauce on the side

Seasoned Roast Beef – filled with a cranberry apple stuffing

Pineapple Glazed Virginia Ham – with pineapple, cinnamon and honey

Baked Moussaka – ground lamb, eggplant, onions, tomato, garlic and fresh herbs

Wiener Schnitzel – sautéed veal cutlets

Knockwurst

Italian Meatballs – in a marinara sauce

Italian Sausage and Peppers – with sautéed onions

Roasted breast of Duck – with an orange glaze

Herb Roasted Cornish Hen

Sliced Tenderloin Platter – with horseradish sauce

Tender Steak – peppers and potatoes in brown sauce

In most cases substitutions can be made.

Disposable plates, cups, utensils, paper napkins and condiments included.