



Beef Entrées

Stuffed Beef Tenderloin — Butterflied Whole Tenderloin stuffed with Lobster Tail and Lump Crabmeat, roasted, and topped with Madeira Wine Sauce or Bernaise.

Tournedos Henry IV — Medallions of Beef Tenderloin topped with Artichoke Bottoms, Tomato Concasse, and Mushroom Caps served with a Madeira Wine Sauce or Bordelaise.

Beef Tenderloin — with Shitake and Oyster Mushrooms with a Cabernet Butter Sauce.

Filet Mignon — Baked or Grilled: Bordelaise, Bercy Butter, Brown Sugar Chile Rub Roasted, Béarnaise, Horseradish Sauce, Au Poivre.

Medallions of Beef Louis — Tenderloin Medallions topped with Sautéed Onion, Mushrooms and melted Gruyère Cheese.

Marinated Grilled Flank Steak

Roulade Pesto — Beef Flank Steak rolled with Pesto, Gruyère and Romano Cheese, sliced into medallions.

Prime Rib — Roasted Prime Rib served Au Jus (available boneless).

Steaks — Filets, New York Strips, T-Bone.

Skirt Steak Chimichurri

Tenderloin Tips — Stroganoff or Bourguignon.

New England Pot Roast — with Cranberry and Horseradish Sauce.

Lamb Entrées

Butterfly Leg of Lamb — marinated in a Zinfandel sauce with herbs — grilled.

Rack of Lamb — with a Mustard Pistachio Crust — Dijonaise Sauce.

Curried Lamb

Lamb Satay — Skewered Lamb in an Indonesian Peanut Sauce.

Roulade— with Rosemary, Thyme, and Basil filling.

Pork Entrées

Marinated Pork Tenderloin — Port Wine or Citrus Marinade Mango Chutney

Boneless Loin of Pork — sliced and served with sauce (Maple Glaze, Apple Apricot)

Stuffed Pork Chops — Apple Apricot

Spare Ribs— marinated in Molasses Bar-B-Que Sauce and slowly grilled.

Pork Satay — marinated in an Indonesian Peanut Sauce, skewered and grilled.

Veal Entrées

Veal Scaloppini — see Chicken entree sauces.

Veal Cutlet Parmigiana

Stuffed Breast of Veal — Bread Stuffing with Pignoli Nuts.

Veal Rollatine — Scallops of Veal pounded and stuffed with Prosciutto Ham, Mozzarella, and Sun-Dried Tomato or Seasoned Spinach with Béchamel Sauce.

Veal Chops — Sautéed and Baked, or Grilled served with a choice of sauce.