

# Beef

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Price Per Head

## **Veal Saltimbocca**

*Tender pan seared veal cutlet wrapped in prosciutto and sage smothered in sherry gravy*

## **Steak Marsala**

*Pan seared steak medallions, button mushrooms over linguine smothered in Marsala gravy*

## **Blackened Beef Tips**

*Grand Marnier demi glaze*

## **Beef Bourguignon**

*Stewed tender beef tips with shallot, sun-dried tomato, Applewood smoked bacon, green onion, mushrooms, red wine demi-glaze*

## **Filet**

*Seasoned & seared served mid rare (recommended)*

## **Meatballs**

*Any style - Italian, Swedish, BBQ, Thai*

*- Wagyu (Kobe Beef) available upon request and extra charge -*

## **Goulash**

*Hungarian style with seared ground beef, peppers, onions, pomodoro, demi-glaze, macaroni noodles, cheddar cheese*

## **Roasted Top Round (Roast Beef)**

*Au jus*

## **Beef & Gravy**

*Tender stewed beef tips with brown gravy*

## **Veal Parmigiana**

*Italian breaded veal cutlets smothered in marinara mozzarella cheese, Parmesan*

# Pork

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Price Per Head

## **Pulled Pork BBQ**

*Any Style*

## **Pork Tenderloin**

*Seared & Roasted*

## **Sausage Links**

*One type or assorted - mild Italian, spicy Italian, Chorizo, andouille, linguica or breakfast style*

## **Applewood Smoked Bacon**

## **Pork Belly Pad Thai**

*Braised and roasted pork belly, bean sprouts, tamarind pulp, shallot, chili pepper, egg, sugar, roasted peanuts and rice noodles*

*Prices Subject to Change Due to Market Conditions*