

## **CARVED BEEF DINNER**

- Prime Rib or Roast Beef- w/ a cabernet reduction sauce
  - Roasted Red Potatoes- roasted garlic cloves, organic herbs & spices
  - Gourmet Green Salad- walnuts, cranberries, blue cheese crumbles & citrus vinaigrette
  - Green Bean Almondine- browned butter, almonds, salt & pepper
  - Fresh Rolls & Butter Balls
- \$20.00

## **BEEF & PORK**

- Slow roasted prime rib w/ creamy horseradish sauce, rolls & butter \$8.00
- Brown sugar rubbed pork loin w/ blackberry chutney \$5.50
- Roast beef w/cabernet reduction sauce \$6.00
- Pork tenderloin sliced w/ natural gravy \$5.50
- Barbequed pulled pork w/ caramelized onions, rolls & shredded cheddar \$5.50
- Grilled barbeque pork Loin \$5.25
- Marinated tri-tip steaks 6-7 oz \$7.75
- Barbequed pork ribs \$7.00
- Pork chops w/ apple & pine nut stuffing \$6.00

## **CHAFER COMBOS**

### **Choose one...**

- Lasagna Beef or Vegetable
- Parmesan Chicken or Vegetable
- Pork & Apple Stuffing
- Chicken Pot Pie
- Shepherd's Pie
- Enchiladas Chicken or Vegetable

Served w/ Homemade Bread & Butter  
\$15.00 per guest

### **Choose one...**

- Stir Fried Chicken, Beef, Tempeh or Vegetable
- Curried Chicken, Beef, Tempeh or Vegetable
- Teriyaki Chicken, Beef, Tempeh or Vegetable

Served w/ Homemade Bread & Butter  
\$15.00 per guest

### **Choose one...**

- Caesar Salad
- Gourmet Greens Salad
- Green Beans Almondine
- Broccoli & Cauliflower Au Gratin
- Corn Romesco

### **Choose one...**

- Jasmine Rice
- Chinese Noodles

*All compostable plates, cutlery & napkins included  
Upgrade to earth friendly glass plates & silverware for \$1.50 per guest*