

H O T E N T R E E S C O M P L E T E M E A L

BEEF, VEAL AND LAMB SELECTIONS

10 Person Minimum • Prices are Per Person

All Our Beef is Certified Black Angus

Includes a Garden Salad, Choice of Two Side Dishes, Dinner Rolls and a Homemade Dessert Platter

FILET MIGNON \$32
Wild Mushroom Sauce

PEPPERCORN CRUSTED FILET MIGNON \$32
Black Jack Barbecue Sauce

STUFFED FILET MIGNON \$32
Sautéed Mushrooms,
Organic Spinach and Fontina, Shallot Sauce

PEPPERCORN AND GARLIC RUBBED FILET MIGNON \$32
Served Room Temperature
with Horseradish Cream

STUFFED FILET MIGNON
Bleu Cheese and Arugula,
Chive Madeira Sauce

STUFFED SIRLOIN \$32
Spinach, Roasted Peppers
and Fresh Mozzarella, Mushroom Madeira \$29

SLOW BRAISED FIRST CUT BRISKET OF BEEF \$29
Sweet Onion and Tomato Sauce

CANTONESE STYLE PEPPER STEAK \$25
Peppers and Onions

SHEPHERD'S PIE \$22
Ground Sirloin Layered with Mushrooms,
Corn and Topped with Garlic Whipped Potatoes

TRADITIONAL BEEF BOURGUIGNON \$29
Pearl Onions, Carrots and Potatoes

SIRLOIN MEAT LOAF \$23
Mushroom Gravy

BURGUNDY BRAISED SHORT RIBS OF BEEF \$30

BEEF STROGANOFF \$30
Strips of Tenderloin, Mushrooms and
Onions in a Dijon Cream Sauce

GRILLED ASIAN SESAME MARINATED SKIRT STEAK \$29
on a bed of Sautéed Baby Spinach

GRILLED CHIMICHURRI SKIRT STEAK \$28
on a bed of Sautéed Peppers and Onions

ROASTED STUFFED LEG OF LAMB \$32
Roasted Garlic, Spinach and Pine Nuts,
Rosemary Scented Au Jus

VEAL TOSCANA \$32
Tender Medallions of Plume de Veau Veal with
Shiitake Mushrooms, Sundried Tomatoes and a
Shallot Cream Sauce

VEAL MARSALA \$32
Tender Medallions of Plum de Veau Veal with
Mushroom Marsala Sauce

VEAL SALTIMBOCCA \$30
Tender Medallions of Plume de Veau Veal topped
with Spinach, Prosciutto and Fontina in a Sage
White Wine Butter Sauce

VEAL DANIELLA \$38
Tender Medallions of Plume de Veau Veal topped
with Jumbo Lump Crab Meat, Asparagus and a Lobster
Sherry Sauce on a bed of Sautéed Mushrooms

PORK SELECTIONS

\$23.50 pp • 10 Person Minimum

Includes a Garden Salad, Choice of Two Side Dishes, Dinner Rolls and a Homemade Dessert Platter

ST LOUIS STYLE SPARE RIBS
Black Jack Barbecue Sauce

STUFFED PORK LOIN
Apples and Raisins in a Bourbon Brown Sugar Glaze

CUBAN STYLE LOIN OF PORK
Sautéed Onions and a Cumin Garlic Sauce

12 HOUR BRAISED BARBECUE PULLED PORK

BRANDY AND BROWN SUGAR GLAZED SMOKED SPIRAL HAM
served with Dijon and Pommerey Mustards

SLOW BRAISED BABY BACK RIBS
Homemade Black Jack Barbecue Sauce

