**Beef and Pork Entrees**

**Beef prices have increased and your menu price might be adjust 2 weeks prior to your event**

Entrée, 2 sides, and assorted bread basket.

**Old-Fashioned Meatloaf** topped with Tomato or a brown gravy. **16.99**

**Burger Bar** grilled burgers with all the topping:

Lettuce, tomatoes, onions, pickles, ketchup, mayo, mustard and cheese. **14.99**

**Beef Faijita’s**

Served with sautéed peppers and onions and topping of sour cream, shredded cheeses, roasted salsa and flour tortillas **21.99**

**Pepper Steak** served with sautéed onions and peppers and served with rice pilaf or Wide noodles **21.99**

**Pabellon Criollo ( shredded beef) 21.99**

Slow cooked tomatoes and beef served with seasoned black beans, white rice and fried plantains

**Beef Tips in a brown gravy** served with rice or egg noodles **21.99**

**Roast beef with pan gravy** slow roasted with onions carrots and celery **21.99**

**Beef Stroganoff** served with egg noodles or rice **19.99**

**Pot Roast** slow roasted with onions and celery served with a natural brown gravy **21.99**

**Beef brisket**

Served with pickles, onions and peppers with bbq sauce on the side **23.99**

**Beef tenderloin Medallions**

Served with petite rolls and creamy horseradish and whole-grain mustards **23.99**

**Choice cut Filet Steak**

4 oz choice cut steak **23.99**

8oz choice cut steak **36.99**

(served from medium rare to medium well)

**Filet pontchartrain**

4 oz grilled Filet with a creamy crawfish and shrimp

Sauce **36.99**

**Baron of Beef Market Price** (requires chef attended station at an additional cost of $150.00) minimum 100 guests and has no sides. Only available at sites with a full kitchen. Market price 2 weeks prior to the event

**Honey-glazed Ham**

Slow roasted and glazed **17.99**

**Herb- Roasted Pork tenderloin 17.99**

Sliced pork served with a raspberry Chipotle sauce or a marsala Sauce