



Entrées – Beef & Pork

Beef Tenderloin

Pan-Seared and Caramelized, served w/ a Rosemary Demi-Glaze

Grilled Tri-Tip

*Tender Tri-Tip Beef marinated in a light Asian-Style Sauce
(Soy Sauce, Teriyaki Sauce, Fresh Garlic, & Onions)*

Lamb Chops

*Encrusted w/ Herbs de Provence and Roasted Pistachios w/ a
drizzle of Rosemary Oil, served Medium Rare*

Petit Filet Mignon

Salt & Pepper & Butter or Port Wine Reduction

*Petit Filet Mignon wrapped in Apple-Smoked Bacon
Topped w/ crumbled Stilton Bleu Cheese*

Pulled Pork

Roasted Pork Butt infused w/ Fresh Pineapple

Ribs

*Dry-Rubbed and Slow-Roasted to perfection
Choice of either St. Louis or Baby-Back style*

Roasted Pork Chop

Served w/ a warm Spiced Apple Compote

Roasted Pork Tenderloin

*Mustard Ginger & Hoisin Glaze or Southern Dry Rub & BBQ
Sauce or Rosemary Pear Reduction or Mushroom Gravy*



Seasoned Prime Rib

Whole Glazed Spiral Sliced Ham

Carving Station:

*We are able to serve a wide selection of meat entrées
on the carving station, including:*

Beef Tenderloin

Pork Tenderloin

Roasted Turkey Breast

Lamp Chops