

# BLACK ANGUS *Catering*



For your convenience, an area next to each selection is provided to help keep track of selection quantities.

**Filet au Poivre Lunch \$25.95**

**Spinach Salad**  
Fresh baby spinach, with walnuts, dried candied cranberries, mandarin oranges and red onions, tossed in raspberry vinaigrette  
**Filet au Poivre**  
Medallions of beef tenderloin topped with a creamy black peppercorn sauce  
**Garlic Mashed Potatoes**  
**Fresh Asparagus**  
with Walnuts and Vinaigrette  
**Dinner Rolls and Butter**  
**Chef's Choice Dessert**  
**Iced Tea and Coffee**

**Virginia Crab Cakes Lunch \$25.95**

**Classic Caesar Salad**  
Romaine hearts tossed in our homemade Caesar dressing, topped with shredded parmesan and croutons  
**Virginia Crab Cakes**  
Fresh lump crabmeat, bound together with a special blend of seasonings, served with our remoulade sauce  
**Mediterranean Roasted Potatoes with Onions and Pepperoncini**  
**Balsamic Roasted Vegetable Medley**  
**Dinner Rolls and Butter**  
**Chef's Choice Dessert**  
**Iced Tea and Coffee**

**Mediterranean Stuffed Chicken Lunch \$24.95**

**Greek Salad**  
Mixed greens, onion, tomato, cucumber, kalamata olives, feta cheese and an authentic Greek Dressing  
**Mediterranean Stuffed Chicken**  
Fresh chicken stuffed with a mixture of artichoke hearts, feta cheese, pepperoncini and roasted red peppers  
**Broccoli Parmigiano**  
**Wild Rice and Vegetable Pilaf**  
**Dinner Rolls and Butter**  
**Chef's Choice Dessert**  
**Iced Tea and Coffee**

**Sliced Sirloin Lunch \$17.95**

**Classed Caesar Salad**  
Romaine hearts tossed in our homemade Caesar dressing, topped with shredded parmesan and croutons  
**Sliced Sirloin**  
USDA choice sirloin, aged and seasoned. Served with your choice of mushroom burgundy or a black peppercorn sauce  
**Garlic Mashed Potatoes**  
**Balsamic Roasted Vegetable Medley**  
**Dinner Rolls and Butter**  
**Chef's Choice Dessert**  
**Iced Tea and Coffee**

**Peppercorn Salmon Lunch \$17.95**

**Field Greens**  
Baby greens with cherry tomatoes, crumbled bleu cheese and toasted almonds  
**Peppercorn Salmon**  
Fresh wild caught salmon, studded with peppercorns, cooked and finished with a lemon dill sauce  
**Oven Roasted Cauliflower Vinaigrette**  
**Orzo with Sundried Tomato, Parmesan and Basil**  
**Dinner Rolls and Butter**  
**Chef's Choice Dessert**  
**Iced Tea and Coffee**

**Chicken Marsala Lunch \$17.95**

**Spinach Salad**  
Served with chopped apples, strawberries, purple onion, walnuts, and an apple cider vinaigrette  
**Chicken Marsala**  
Chicken breast sautéed with mushrooms, chives and a sweet Marsala wine  
**Green Beans with Feta and Roasted Peppers**  
**Roasted New Potatoes**  
**Dinner Rolls and Butter**  
**Chef's Choice Dessert**  
**Iced Tea and Coffee**

\*Price does not include gratuity or tax\*



WE DELIVER



FOR YOUR NEXT MEETING, CALL TODAY! 757.428.7700