

# BLACK ANGUS *Catering*



## Served Beef Entrées

Slow Roasted Prime Rib 24.95

Tender cut of Prime Rib, seasoned and cooked medium. Served with Au Jus.

12oz New York Strip Steak 24.95

Boneless cut of beef properly aged and trimmed.

Filet Au Poivre 28.95

Grilled beef tenderloin filet. Topped with a slice of Brie and slivered almonds. 10oz

Stuffed Beef Tenderloin Roulade 28.95

Beef tenderloin stuffed with wild mushroom dressing. Topped with Roasted red pepper cream sauce.

Filet Oscar 38.95

Filet Mignon topped with jumbo lump crabmeat, asparagus, and hollandaise sauce

Land and Sea Market Priced

Broiled tenderloin of beef plus a broiled lobster tail. Served Poultry Entrees

Chicken Marsala 16.95

Fresh breast glazed with Marsala wine, mushrooms and chives

Cordon Bleu 16.95

Lightly dusted and baked stuffed with ham and Smoked Gouda cheese

Caribbean Jerk 16.95

Fresh boneless breast rubbed with a Caribbean spice blend and baked

Grilled Teriyaki Chicken 16.95

Marinated boneless chicken breast with an orange teriyaki glaze, topped with a pineapple ring

Sautéed Chicken Breast Frangelico 16.95

Boneless chicken breast sautéed and topped with a Frangelico cream sauce

Chicken A La Roma 18.95

Marinated boneless breast of chicken sautéed and topped with fresh spinach, sliced mushrooms and a mixture of Gruyere and Parmesan cheeses

Stuffed Chicken Calvados 20.95

Boneless chicken breast stuffed with apples, cranberries and pecans. Oven baked and topped with a Calvados Brandy cream sauce



WE DELIVER



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## Served Seafood Entrees

Deep Sea Scallops 19.95  
Broiled Sea Scallops

Grecian Stuffed Flounder 20.95  
Flounder filet stuffed with a blend of Feta cheese, spinach, sundried tomatoes and fresh herbs. Topped with a rich sauce

Grilled Tequila Lime Tuna 20.95  
Fresh tuna steak marinated Tequila, lime juice and fresh herbs. Served with a homemade black bean salsa

Grilled Salmon Filet 21.95  
Fresh Salmon Grilled marinated in an Orange Teriyaki glaze. Topped with mango fruit salsa

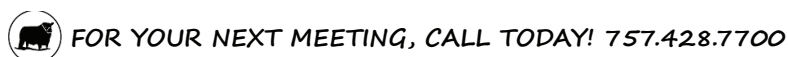
Fresh Virginia Crab Cakes 22.95  
Fresh lump crabmeat bound together with a special blend of seasonings, served with Remulade sauce

Crabmeat Stuffed Jumbo Shrimp 26.95  
Jumbo shrimp stuffed with fresh crabmeat.

Salmon Oscar 30.95  
Filet of Salmon topped with jumbo lump crabmeat, asparagus, and hollandaise

Tuna Oscar 32.95  
Filet of Tuna topped with jumbo lump crabmeat, asparagus, and hollandaise

Broiled Lobster Tail Market Price



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## Served Pasta Entrees

Bow Tie Pasta Primavera 14.95

Farfelle pasta and fresh steamed Vegetables tossed in a creamy Alfredo sauce

Florentine Stuffed Shells 14.95

Jumbo Pasta Shells stuffed with spinach, Parmesan and ricotta, baked and topped with a rosemary marinara sauce

Baked Manicotti 14.95

Cheese stuffed manicotti shells topped with a garlic and herb marinara and Parmesan cheese and baked

Penne Gorgonzola 15.95

Penne pasta, grilled chicken and mushrooms in a rosemary cream sauce

Seafood Pasta 16.95

Fresh Seafood with artichokes and mushrooms in a rich and creamy sauce

## Salads (Choose One)

Garden Tossed Salad Classic Caesar Salad

Lettuce Mix with Mandarin Oranges, Mesculin Salad walnuts, and a raspberry Vinaigrette Greek Salad\*

Spinach Salad \*Additional Charge of \$1.95 pp

## Sides (Choose Two)

Steamed Broccoli crowns Wild Rice Pilaf

Country Style Green Beans Red Beans and Rice

Grilled Vegetable Medley Garlic Smashed Red Potatoes

Steamed Asparagus Roasted New Potatoes

Buttered Corn with Bell Pepper Confetti Au Gratin Potatoes

Summer Squash Medley Mashed Potatoes with Gravy

Honey Glazed Baby Carrots Fresh Sautéed Green Beans

Penne Pasta with diced tomatoes with Julienne Red Peppers Fresh and olive oil vinaigrette



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## Duet Plated Dinners

*Petite Filet Mignon prepared Medium Rare With Your Choice of:  
Filet of Salmon-grilled and topped with a lemon dill sauce*  
39.95

*Blackened Tuna-topped with a black bean corn salsa*  
39.95

*Jumbo Lump Crab Cake*  
40.95

*Grilled Jumbo Shrimp Brochettes*  
41.95

*Chicken Breast-marinated with olive oil and fresh rosemary*  
36.95



*Filet Accompaniments*

*Mushroom Burgundy Sauce*  
1.15

*Caramelized Onions*  
.75

*Black Peppercorn Sauce*  
1.00

*Béarnaise Sauce*  
1.25

*Boneless Breast of Chicken: marinated in an orange teriyaki glaze, grilled and Served With  
Your Choice of:  
Filet of Salmon topped with a mango salsa*  
27.95

*Pan seared Tuna coated with crushed macadamia nuts*  
27.95

*Jumbo Lump Crab Cake*  
38.95

*Stuffed Shrimp-colossal shrimp stuffed with crabmeat*  
31.95

