

Name: \_\_\_\_\_

Tel: \_\_\_\_\_

Date: \_\_\_\_\_

## SPECIAL NOTES



Number of People

Tel: (212) 629-4818

Fax: (718) 767-8462



## MENU BUILDER

### GRAND BUFFET ENTRÉES

Check your selection

#### BEEF Page 1 of 2

- Barbecue sirloin of beef
- Beef Bourguignon
- Beef bracciole steak in ragu sauce
- Beef goulash
- Beef Wellington (P/A)
- Boneless roasted lamb
- Braised short ribs (osso bucco style)
- Brisket of beef
- Broiled sweet sirloin pepper steak
- Corned beef
- Filet Mignon (served room temp) (P/A)
- Hearty beef stew
- Italian-style fluffy meatballs
- Leg of lamb
- New York sirloin
- Old-fashioned meatloaf
- Prime rib roast (P/A)
- Rib eye steak (P/A)
- Roasted sirloin beef
- Salisbury steak with onions
- Sliced flank steak
- Sliced sirloin au jus
- Steak pizzaiola
- Stuffed roasted veal breast
- Texas BBQ brisket
- Veal cutlet Parmigiana
- Veal Francese

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#### **BEEF Page 2 of 2**

- Steak pizzaiola
- Stuffed roasted veal breast
- Texas BBQ brisket
- Veal cutlet Parmigiana
- Veal Francese
- Veal Marsala
- Yankee pot roast

#### **HORS D'OEUVRES**

May be priced accordingly (PA).