



Sample Menu

Beef, Bison, Veal and Lamb

Slow-Cooked Flank Steak with Tomatoes and Red Wine
Smoked Sirloin Beef Chili Con Carne
Moroccan Braised Lamb Shank*
Curried Beef and Butternut Squash
Pan Seared Bison Tenderloin with a balsamic reduction*
Pasta Bolognese
Red Wine Braised Chuck Roast with carrots and fennel
Veal Osso Buco con Gremolata*
Beef and Broccoli Stir Fry
Red Wine Braised Brisket with Potatoes and Carrots
Pan Seared Strip Steaks with Portobello Caps, Watercress and Gorgonzola*
Meaty Lasagna
Grilled Flank Steak with a Chimichurri sauce
Teriyake Marinated Filet Mignon*
Beef Stroganoff
Veal Chop with a Roasted Red Grape Sauce*
Lamb Biryani
Mediterranean Style Skillet Beef
Rosemary Flat-Iron Beef Skewers with a Horseradish Dipping Sauce
Old Fashion Meatloaf
Bucatini with Italian Sausage and Peas

Pork

Apple & Bacon Stuffed Pork Chops
Smoky Shredded Pork Papardelle
Baby Back Ribs with a Tangy BBQ Sauce
Roasted Pork Loin with Southwestern Spices
Pork and Tomatillo Stew
Southwestern Boneless Pork Chops
Pork Tenderloin Roast Stuffed with cilantro, garlic & cumin and coriander seeds
Pork Medallions with a Balsamic Cherry Sauce
Grand Marnier Pork Medallions
Pork Tenderloin with Garlic-Orange Vinaigrette
Boneless Pork Chops with Sautéed Apples
Pork Medallions with Arugala, Proscuitto and Tomatoes
Pork Tenderloin with a Rhubarb and Shallot Compote

*subject to a market price upcharge