

# BLACK ANGUS *Catering*



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# BLACK ANGUS Catering



## General Information

### Menu Selection

The following menus are some of our most popular selections. Our event coordinators and culinary team will be happy to tailor a menu specifically for your event. Menu pricing does not include Service Labor Fees.

### Service Labor Fees

Because every event is unique and requires different levels of service, service labor fees will vary depending on the duration and size of the event, the type of service and the location of the event. Labor is billed for time specified in contract. Should the event last longer than specified time, additional charges will apply. Black Angus will determine number of staff needed to ensure the success of your event.

### Rentals

Black Angus has a complete line of quality rentals to complement any event. Ask your catering consultant to assist you with your needs.

### Delivery Only Events (No Service Labor)

Please call to verify if \$15.00 delivery charges apply to your location. Disposable service ware is included with all menu pricing for deliveries. We cannot provide hot beverages for delivery only events.

### Food Service

Food service is typically for a maximum of two hours.

### Pricing

Menu prices quoted are provided for comparative purposes and are subject to change. When menu selections are finalized pricing will be confirmed. All prices are subject to 5.0% state tax and 5.5% meal tax.

### Payments

To reserve a date a \$250 non-refundable deposit is due at time of booking along with 25% of the estimated bill. 50% of the estimated bill will be due 30 days prior to your event. The balance of the bill is due three days prior to the event.

### Guarantee

A preliminary guarantee for the number of guests that will be attending is due seven days prior to your event. A final guarantee must be received three working days before your event. The final guarantee cannot be less than the preliminary guarantee. Client shall be responsible for payment of guests that exceed the number of guests given on the final guarantee.

### Facility Equipment

Some facilities have tables and chairs available for your use included in the room rental fee. If additional tables, chairs, tents or other equipment is needed, one of our event coordinators will be happy to arrange them for you.

### Licenses and Insurance

Black Angus Catering is fully licensed and insured for food and liquor service on and off our property. If you are providing the liquor for your event, you will need to obtain an ABC license and provide us with a copy of it prior to your event.



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# BLACK ANGUS Catering



## Liability

Damages to the premises caused by any person attending a function will be the responsibility of the client. Black Angus Catering cannot assume responsibility for personal property or equipment. Black Angus shall not be liable for the non-performance of the contract when such non-performance is attributable to labor trouble, disputes or strikes, accidents, government regulations or restrictions upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of Black Angus Catering, preventing and interfering with the performance.

## Liquor Service

### Host Sponsored Bar

The sponsor of the function pays for the liquor based on the number of drinks consumed.

Liquor pours are 1.50 oz. Prices include mixers, bar fruit and ice.

Client must guarantee a minimum of \$300.00 in sales for all types of bar service.

### Well Bar

(\$5.00 per drink)

Harvey's Scotch, Aristocrat Vodka, Ten High Bourbon,  
Aristocrat Rum, Aristocrat Gin

### Call Bar

(\$6.00 per drink)

Dewars White Scotch, Absolut Vodka, Jack Daniels Black Label Bourbon,  
Bacardi Light Rum, Beefeaters Gin, Cuervo Gold

### Premium Bar

(\$8.00 per drink)

Glenlivet Scotch, Grey Goose Vodka, Knob Creek Bourbon,  
Appleton Extra 12 yr Rum,  
Tanqueray 10 Gin, Cuervo 1800

**Imported Beer: \$4.00 (2 selections)**

**Domestic Beer: \$3.00 (2 selections)**

### Wine Selection

(price based on bottle)

(select one red, white and blush)

Trinchero Cabernet	-\$26.00	Palandri Chardonnay	-\$24.00
Red Rock Merlot	-\$26.00	St. Clement Chardonnay	-\$28.00
Sterling Merlot	-\$26.00	Sterling Chardonnay	-\$26.00
Zintry Zinfandel	-\$28.00	Williamsburg Governor's White	-\$25.00
Sterling Cabernet	-\$26.00	Hogue Cellars Reisling	-\$20.00
Alexander Valley Cabernet	-\$32.00	Maso Canali Pinot Grigio	-\$27.00
St. Francis Merlot	-\$32.00	Firestone Sauvignon Blanc	-\$26.00
Mirassou Pinot Noir	-\$24.00	Sutter Home White Zinfandel	-\$20.00



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## Breakfast Buffet \$10.95

Fresh fruits of the season

Hickory smoked bacon

Maple sausage patties

Breakfast potatoes with onions and peppers

Creamy Southern-style grits

Scrambled eggs

Homemade biscuits with gravy

A variety of fresh-baked scones and pastries

Coffee bar and orange juice included

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All prices based on 100 pieces

## Cold Hors d'oeuvres



### Domestic and Imported Cheese Display \$200.00

An arrangement of assorted cheeses, including white American, cheddar, swiss, smoked gouda, and havarti garnished with fresh fruit



### Grilled Vegetable Platter \$200.00

Asparagus, roasted eggplant, mushrooms, zucchini, yellow squash, red and yellow peppers, marinated and grilled



### Fresh Fruit Medley \$250.00

Sliced seasonal fruit display served with Grand Marnier Dip



### Antipasto Display \$200.00

Mozzarella and provolone cheese with sliced ham, pepperoni, Genoa salami, pepperoncini, marinated mushrooms, artichokes, roasted red peppers, green beans, olives



### Marinated Asparagus \$250.00

Marinated asparagus, topped with parmesan cheese and basil



### Bruschetta \$185.00

Tomato Mozzarella Bruschetta  
Country Ham and Swiss Bruschetta  
Feta and Kalamata Olives



### Whole Poached Salmon \$375.00

Sliced Nova Scotia salmon with red onions, cucumbers, capers, eggs, and sliced olives



### Smoked Side of Salmon \$195.00

Delicious side of smoked salmon



### Skewered Caprese Salad \$175.00

Fresh mozzarella, basil, and cherry tomatoes, skewered and drizzled with balsamic vinaigrette



### Colossal Shrimp Cocktail \$275.00

Steamed shrimp with a spicy cocktail sauce



### Tequila Lime Shrimp \$175.00

Chilled shrimp marinated in a tequila lime marinade



\*Price does not include gratuity or tax\*



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## Cold Hors d'oeuvres

All prices based on  
100 pieces



### Shrimp Canapes

**\$175.00**

Creamy mixture topped with shrimp on a French baguette Sushi  
Call for prices Your selection is served with soy sauce, Wasabi, and ginger



### Beef Tenderloin Canapes

**\$200.00**

Tender beef with a dollop of horseradish, served on a toasted baguette



### Spinach and Artichoke Dip

**\$185.00**

Served with tortilla chips



### Greek Bruschetta

**\$185.00**

A unique blend of feta cheese and garlic, topped with cucumbers, tomato, green onion, and sliced Kalamata olives, served with pita wedges



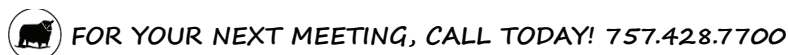
### Seven Layer Dip

**\$185.00**

Refried beans, sour cream, salsa, tomato, green peppers, lettuce, cheddar cheese, olives, and guacamole, served with tortilla chips



\*Price does not include gratuity or tax\*



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All prices are based on 100 Pieces. Inquire about other hors d'oeuvres options.

## Warm Hors d'oeuvres

- Spanikopita \$175.00**  
Delicate phyllo dough triangles filled with spinach and Feta cheese
- Baked Brie Cups \$175.00**  
Mini hors d'oeuvres cups filled with walnuts, Brie, and preserves and baked.
- Baked Brie \$65.00 (serves 50)**  
Baked Brie topped with fruit sauce and served with crackers
- Meatballs \$125.00**  
Your choice of either Grecian, Barbecue or Swedish
- Marinated Beef Kebobs \$185.00**  
Marinated sirloin skewered with onions and peppers
- Cocktail Lamb chops \$315.00**  
Marinated and grilled to perfection
- Lumpia \$175.00**  
Choice of vegetable, chicken, or beef lumpia. Served with sweet and sour sauce.
- Quesadillas \$175.00**  
Chicken, beef or vegetable with peppers, onions, shredded cheese and served with salsa and sour cream
- Steak au Poivre Brochettes \$185.00**  
Delectable bites of aged beef, marinated and skewered, finished with a peppercorn sauce
- Teriyaki Chicken Kebobs \$160.00**  
Chicken marinated in a sweet teriyaki sauce, skewered
- Sesame Chicken \$160.00**  
Tender pieces of marinated chicken in a sweet sesame sauce
- Lemon Chicken \$160.00**  
Skewers of marinated chicken, finished with a sweet lemon glaze
- Hot Crab Dip \$299.00**  
Served with Pita Wedges
- Miniature Crab Cakes \$299.00**  
Our special blend of seasoned Lump Crabmeat
- Bacon Wrapped Scallops \$250.00**  
Broiled to perfection
- Shrimp Skewers \$200.00**  
Grilled shrimp prepared on skewers and served with cocktail sauce. Two per skewer
- Salmom en Croute \$200.00**  
Side of salmon encrusted in puff pastry and baked
- Tuna Bites \$195.00**  
Bitesized tuna, blackened or sauteed, prepared medium and served with a cool aioli mayonnaise
- Twice Baked Red Potatoes \$195.00**  
Baby red potatoes stuffed with cheddar cheese, sour cream, and chives



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**PARTY STYLE**  
**\$895 ea.**  
**Minmun of 10 orders**

- Utensils and napkins are provided; plates and serving utensils as required
- Beverages are served with 100% biodegradable cups
- All Sandwiches are served on Whole Grain Bread unless specified
- All Sandwiches & Wraps are served with freshly made pasta salad, fresh cut seasonal fruit and our awesome Chocolate Chip cookies
- Salads are served with Dressing on the side, Pasta Salad and our famous cookie
- Minimum of 10 orders required; free delivery of orders of 25 or more
- Minimum of 3 of any single item is appreciated
- 24 hours notice required for orders
- 5% VA State Tax and 5.5% VA Beach Meal Taxes will be added to all orders

## SANDWICHES



- CREEDS CHICKEN SALAD**  
 Chef's specialty chunky chicken salad with red grapes and shaved almonds
- PUNGO**  
 Cheddar, havarti, swiss, cucumbers, lettuce, tomato, and herb mayo
- BIRDNECK**  
 Roasted turkey, monterey jack cheese, onion, lettuce, herb mayo and banana peppers
- LYNNHAVEN**  
 Maple turkey, cheddar, cranberry relish, lettuce, and herb mayo
- RUDEE INLET**  
 Roast beef, cheddar, lettuce, tomato, horseradish, and herb mayo
- CHESAPEAKE BAY**  
 A sub of ham, hard salami, and, provolone with lettuce, tomato, onions, hot peppers, oregano, oil and vinegar on a deli roll
- KEMPSVILLE**  
 Country ham, swiss, honey mustard, lettuce, tomato, and herb mayo
- FALSE CAPE**  
 Smoked turkey, bacon, havarti, cole slaw, lettuce, tomato, and herb mayo

## WRAPS

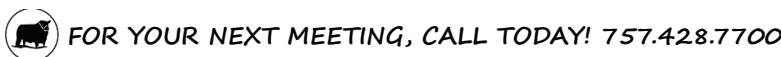


- SOUTHWEST CHICKEN WRAP**  
 Chipotle & cumin spiced chicken breast with southwest cheddar blend, sliced olives, lettuce and salsa
- HAM & CHEDDAR WRAP**  
 Sliced ham topped with cheddar cheese and sun dried tomato spread with lettuce and tomato
- ROAST BEEF DANISH**  
 Roast beef, havarti cheese, lettuce, tomato, horseradish, herb mayo in a tortilla wrap
- GARDEN VEGGIE WRAP**  
 Sliced cucumber, tomatoes, onion, lettuce, roasted vegetables, and garlic herb cream cheese
- SMOKED TURKEY & SWISS WRAP**  
 Smoked turkey and swiss served with shredded lettuce, tomato, and sun dried tomato spread

## BEVERAGES

- ASSORTED SOFT DRINKS**      \$2.50ea.  
 20 oz Coca Cola products
- BOTTLED WATER**      \$1.50ea.

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## SALADS

### GRILLED CHICKEN SALAD

Grilled chicken breast served on a bed of fresh mixed greens, topped with olives, bell pepper & feta cheese. Served with BALSAMIC VINAIGRETTE DRESSING

### BUFFALO FRIED CHICKEN SALAD

Mixed greens with buffalo seasoned, breaded chicken, tossed with olives, tomato, cheddar cucumber and RANCH DRESSING

### GREEK SALAD

The Ultimate! Fresh crisp greens with sliced onions, tomatoes, cucumbers, feta cheese, pepperoncini, calamata olives, capers, and our own GREEK DRESSING

### CAESAR SALAD

Fresh crisp romaine with our own CAESAR DRESSING, topped with croutons and shredded parmesan cheese

### CHEF'S SALAD

Sliced turkey, ham, along with shredded cheeses top a bed of fresh greens with tomatoes, onions, and cucumbers

### CHINESE CHICKEN SALAD

Asian greens of spinach leaves & Napa cabbage with grilled citrus marinated chicken, mandarin oranges & almonds. Served with a SOY VEGETABLE VINAIGRETTE & crunchy chow mein noodles



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**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\*



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# BLACK ANGUS *Catering*



Please see your catering consultant for other options or vegetarian suggestions

## Black Angus Signature Dinner Buffet Selection

\$25.99

### Salad Please Choose One

*Fresh Garden Salad* crisp lettuce, cucumbers, shredded carrots, and tomatoes, served with a choice of Ranch or Balsamic Vinaigrette

*Classic Caesar Salad* romaine hearts tossed in our homemade Caesar dressing, topped with shredded parmesan and croutons

*Sautéed Vegetable Salad* mixed greens tossed with sautéed vegetables in a Balsamic Vinaigrette Dressing

### Entrée Please Choose One Beef and One Seafood or Chicken

*Sliced Sirloin* finished with your choice of mushroom burgundy or a black peppercorn sauce

*Sirloin Chimichurri* tender slices of sirloin, topped with a sauce of olive oil, vinegar and finely chopped parsley, oregano, onion and garlic, all seasoned with salt, cayenne, and black pepper

*Chicken Tarragon* boneless breast of chicken topped with a tarragon cream sauce

*Chicken a la Roma* marinated boneless breast of chicken sautéed and topped with fresh spinach, sliced mushrooms, and a mixture of cheeses

*Grilled Salmon Filet* Fresh Salmon marinated in an orange teriyaki glaze and topped with a mango fruit salsa

*Tuna broiled or blackened* filet of tuna topped with asparagus spears and hollandaise sauce.

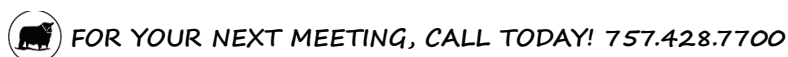
*Grecian Flounder* stuffed with a blend of feta cheese, spinach, sundried tomatoes and fresh herbs, topped with a lemon, olive oil and oregano sauce

### Sides Please Choose Three

Steamed Broccoli  
Honey Glazed Carrots  
Sautéed Vegetable Medley

Corn & Bell Pepper Confetti  
Green Bean Almondine  
Wild Rice Pilaf

Roasted New Potatoes  
Au Gratin Potatoes  
Garlic Mashed Potatoes



# BLACK ANGUS *Catering*



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## Black Angus Premium Dinner Buffet Selection \$29.99

### Salad Please Choose One

Spinach Salad Served with chopped apples, strawberries, purple onion, walnuts, and an apple cider Vinaigrette

Classic Caesar Salad romaine hearts tossed in our homemade Caesar dressing, topped with shredded parmesan and croutons

Sautéed Vegetable Salad mixed greens tossed with sautéed vegetables in a Balsamic Vinaigrette Dressing

### Entrée Please Choose One Beef and One Chicken or Seafood

Prime Rib slow roasted and served medium rare to medium with au jus

Stuffed Beef Tenderloin Roulade Beef Tenderloin Stuffed with a wild mushroom dressing, topped with a roasted red pepper cream sauce

Stuffed Chicken Calvados boneless breast of chicken stuffed with apples, cranberries and pecans, topped with a brandy cream sauce

Tequila Lime Chicken boneless breast of chicken marinated in a citrus glaze, sautéed in tequila and lime juice and topped with a black bean salsa

Virginia Crab Cakes fresh lump crabmeat bound together with a special blend of seasonings, served with remulade sauce

Jumbo Scallops broiled Flavored with spices.

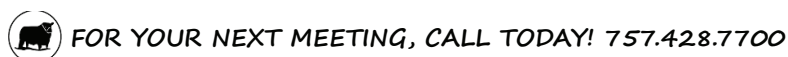
Fresh baked Flounder with lemon, white wine, and scallions, topped with sautéed spinach

### Sides Please Choose Three

Risotto  
Green Bean Almondine  
Wild Rice Pilaf

Steamed Asparagus  
Green Beans w/ Julienne Peppers  
Grilled Vegetable Medley

Roasted New Potatoes  
Au Gratin Potatoes  
Garlic Mashed Potatoes





# BLACK ANGUS *Catering*



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## Black Angus Platinum Dinner Buffet Selection

\$34.99

### Salad Please Choose One

*Spinach Salad Served with chopped apples, strawberries, purple onion, walnuts, and an apple cider Vinaigrette*

*Classic Caesar Salad romaine hearts tossed in our homemade Caesar dressing, topped with shredded parmesan and croutons*

*Traditional Greek Salad mixed greens, feta cheese, tomatoes, sliced onions, cucumbers, pepperoncini, colossal kalamata olives, capers, and Greek Dressing*

### Entrée Please Choose One Beef and One Chicken or Seafood

*Beef Wellington beef tenderloin topped with a mushroom duxelle, wrapped in puff pastry and baked*

*Filet au Poivre medallions of beef tenderloin topped with a creamy black peppercorn sauce*

*Chicken Oscar Sautéed chicken breast topped with asparagus spears, jumbo lump crabmeat and hollandaise*

*Chicken Marsala chicken breast sautéed with mushrooms, chives and a sweet Marsala wine*

*Crabmeat Stuffed Shrimp colossal shrimp stuffed with fresh jumbo lump crabmeat*

*Seafood Medley jumbo scallops, lobster, jumbo shrimp, peppers and onions skewered and marinated with lemon and cilantro.*

### Sides Please Choose Three

*Steamed Asparagus  
Sautéed Spinach  
Summer Squash Medley*

*Risotto  
Grilled Vegetable Medley  
Orzo w/ Spinach & Onions*

*Roasted New Potatoes  
Wild Rice Pilaf  
Garlic Mashed Potatoes*



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## Served Beef Entrées

Slow Roasted Prime Rib 25.95

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

12oz New York Strip Steak 26.95

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

Filet Oscar 39.95

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

## Served Chicken Entrées

Chicken Marsala 21.95

Fresh breast glazed with Marsala wine, mushrooms and chives

Cordon Bleu 23.95

Lightly dusted and baked stuffed with ham and Smoked Gouda cheese

Caribbean Jerk 21.95

Fresh boneless breast rubbed with a Caribbean spice blend and baked

Grilled Teriyaki Chicken 21.95

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

Sautéed Chicken Breast Frangelico 21.95

Boneless chicken breast sautéed and topped with a Frangelico cream sauce

Chicken A La Roma 22.95

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

Stuffed Chicken Calvados 26.95

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



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## Served Seafood Entrees

*Grecian Stuffed Flounder 26.95*

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

*Grilled Tequila Lime Tuna 24.95*

*Fresh tuna steak marinated Tequila, lime juice and fresh herbs. Served with a homemade black bean salsa*

*Grilled Salmon Filet 23.95*

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

*Fresh Virginia Crab Cakes 27.95*

*Fresh lump crabmeat bound together with a special blend of seasonings, served with Remulade sauce*

*Crabmeat Stuffed Jumbo Shrimp 28.95*

*Jumbo shrimp stuffed with fresh crabmeat.*

*Salmon Oscar 32.95*

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

*Tuna Oscar 34.95*

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

*Broiled Lobster Tail Market Price*



# BLACK ANGUS *Catering*



## Served Pasta Entrees

Bow Tie Pasta Primavera 20.95

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

Florentine Stuffed Shells 20.95

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

Baked Manicotti 20.95

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

Penne Gorgonzola 23.95

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

Seafood Pasta 26.95

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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## *All-American Backyard Cookout*

*\$16.95*

*Char Grilled Hamburgers*

*Freshly ground steak, char grilled to temperature*

*Grilled Chicken Breast*

*Fresh chicken, marinated in our signature marinade and grilled on site*

*Jumbo Grilled Hot Dogs Hebrew National dogs, grilled*

*Fresh Garden Salad*

*Cut greens tossed with red cabbage, carrots, cucumbers &*

*vine ripe tomatoes*

*Pasta Salad*

*Freshly prepared Chef's selection of pasta salad*

*Red Bliss Potato Salad*

*Red potatoes tossed with fresh dill and parsley in an oil-based dressing*

*Kettle Cooked Potato Chips Fresh cut potatoes, cooked just before serving*

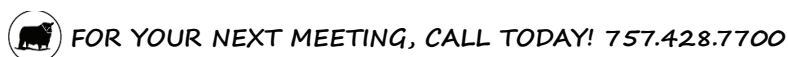
*and finished with our unique seasonings*

*Condiment Tray*

*Freshly sliced, vine ripe tomatoes, onions, cheeses and lettuce*

*Cookie and Brownie Tray An assorted selection, baked fresh in house*

*Iced Tea and Coffee Freshly brewed every time*



# BLACK ANGUS *Catering*



## Dessert Selections

New York Cheesecake with Berry Topping \$4.50

Carrot Cake \$4.50

Key Lime Pie \$5.00

Baklava \$4.50

Southern Pecan Pie \$4.50

Fudge Nut Brownies \$1.00

Chocolate Chip Cookies \$1.00

Chocolate Dipped Strawberries (seasonal)

Lemon Bars \$1.20

Assorted Chocolates \$3.75

*Please see your catering consultant for availability or other suggestions.*



WE DELIVER



FOR YOUR NEXT MEETING, CALL TODAY! 757.428.7700