

Continental Caterers

918 Industrial Avenue Palo Alto, CA 94303 Ph: (650) 322-4189 Fx: (650) 322-1023

BEEF ENTRÉES

Herb Crusted Filet Mignon

served with

- pinot noir and sun dried cherry sauce
- merlot demi glaze
- mushroom wine sauce
- burgundy sauce
- béarnaise
- green pepper corn sauce
- marinated texas style served with a chili butter
- filled with roquefort cheese, walnuts, sun dried tomatoes, and fresh herbs
- in a phyllo pastry with madeira sauce
- blackened with a bourbon glaze
- stuffed with spinach and mushrooms

Traditional Prime Rib

served with au jus and horseradish

Classic New York Strip

choice of

- au jus
- pinot noir and sun dried cherry sauce
- merlot demi glaze
- mushroom wine sauce
- burgundy sauce
- teriyaki marinated

Beef Bourgninon

Beef Stroganoff

with mushrooms, herbed sour cream and tri colored noodles

Barbeque Beef Ribs

served with a traditional BBQ sauce

Brochettes of Beef

with baby vegetables in a fresh herb marinade

Filet of Wellington

with a rich brown sauce

Brisket of Beef

served with

- onions and wine
- broccoli and farfel stuffing

Flank Steak

choice of

- marinated and stuffed with chard, mushrooms, and shallots
- stuffed with mushrooms, pine nuts, spinach, roasted in galliano and pesto
- roasted garlic and ginger sauce

Sirloin Au Poivre Vert

Sliced Sirloin

with a chili sauce

Tornadoes Au Poivre Flambé

Tornadoes Autoidre

Standing Rib Roast

rolled or on the bone

Baron of Beef Teriyaki

choice of

- barbequed
- teriyaki
- curried