



STEAK HOUSE MENU

serves 8

TO BEGIN:

Jumbo Shrimp Cocktail with Tangy Dip [18]
Iceberg Lettuce Wedges with Chopped Tomato, Cucucumber, Red onion, Bleu Cheese and Bacon - House Ranch Dressing

MAIN:

12oz. NY Strip Steaks Marinated with Fresh Garlic and Savory Herbs [4 steaks]
(Marked on the grill very rare - reheat the way you like it!)

Horeseradish Creme and Chimichurri Sauce

[ADDITIONAL STEAKS AVAILABLE AT \$25.00 EA.]

BBQ Grilled Chicken Halves (Bone Out) - Honey-Pepper Glaze [2 Birds]

["SURF-N-TURF": ADD 1-1/2 LBLOBSTERS AT \$25.00 EA.]

SIDES:

Mexican Street Corn: Chili, Grated Cheese, Cilantro and Lime Wedges
Pan Roasted Baby Yukon Gold Potatoes - Browned Butter and Fresh Rosemary
Blistered French Beans and Grape Tomatoes with Fresh Lemon

Sliced Focaccia with Basil Oil

DESSERT:

NY Cheese Cake with Strawberry Sauce

Chocolate Fudge Layer Cake

Fresh Fruit Salad with Berries

PRICE: \$285.00

Paul Evans & Tibbles Catering

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