



Beef Menu

Filet Mignon

Grilled Filet Mignon with Roasted Tomato Sauce and Summer Squash

Beef Burgundy

Classically Old Fashioned French, Wine consommé, onions, potato, carrots and
Mushrooms

Flank Steak

Marinated Steak then Grilled, Red Wine Shallot Sauce, Served with Country
Potatoes or Asparagus

Pot Roast:

Oven Roasted Beef, horseradish, Potato, Carrot Stew

Rib Eye Steak

Bone in Rib Eye marinated with Olive Oil, Corn Pepper the Grilled, Garlic Lemon
Sauce. Served with Blanched Vegetables

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Beef Menu

New York Steak

Seasoned with Corn Pepper and Species, Grilled, Ancho Honey Sauce. Served with Wasabi Mashed Potato

Lamb Medallions

Oven Roasted Lamb Medallions with Corn Pudding and Summer Stew

Veal Loins

Pan Seared Veal, Basil Pesto Sauce with Ratatouille Fettuccine

Beef Skewers

Arrachera Beef Grilled with Bell Pepper, Mushrooms, Onions and Pineapple, Tarragon Butter Sauce. Served with White Rice

Short Ribs

Braised Short Ribs, Slowly Oven Roasted with Red Wine, Vegetables and Herbs
Served with Garlic Mashed Potatoes

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Steak Poblano

Mesquite Grilled Arrachera Steak, Mole Sauce. Served with Grilled Balsamic Vegetables

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