



## Prime Rib, Steaks, & Chops

Plantation Catering is a company born out of the desire to provide exceptional, beautifully presented food of the highest quality, while maintaining impeccable standards of service. We are committed to this philosophy. Our foods are freshly prepared, using the best ingredients available. Our service staff is trained to graciously respond to, and even anticipate, the needs of our clients.

We serve these menus from creatively designed premium buffets, using our best serving wares and presentation techniques. Selections must be the same for all guests, we have a minimum charge for 30, and steak & prime rib selections are charged one serving per person. A service support charge of 500.00 will be added to the final total for the premium buffet set-up, premium serving wares, & buffet décor. A travel charge may apply depending on your location.

### ***Plantation Chop House Style Rib Eye***

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*Bone-In Hand-Cut Rib Eye Steak, Seared over a Red-Hot Charcoal Fire*

Chop House Style Rib Eye Steak – *Extra Thick Hand-Cut 16-18 oz Steak, Seasoned & Fire-Grilled to Order with Herbed Butter*  
Roasted Red Skinned Potatoes with French-Fried Onions • Steamed Broccoli Florets with Almonds & Browned Butter  
Deluxe Plantation Salad Bar with Baby Shrimp & Choice of Dressings • Crusty Dinner Rolls with Butter • 26.95

### ***Slow Roasted Prime Rib of Beef***

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*Aged Beef, Thoroughly Seasoned, then Slow Roasted • Available in 1 of 3 Portion Sizes to Fit Your Event*

Prime Rib of Beef – *Slow Roasted & Hand-Carved by our Uniformed Chef, served with Au Jus & Horseradish Sauce on the side*  
Baby Potatoes with Herbs & Butter • Green Bean Casserole • Plantation Salad Bar with Salad Shrimp • Dinner Rolls & Butter  
12-14 oz King Cut 23.95 per person • 10-12 oz Baron Cut 22.95 per person • 8-10 oz Regular Cut 21.95 per person

### ***Filet Mignon & Shrimp Combination***

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*The Supreme Combination of a Filet Mignon Steak and Grilled Gulf Shrimp*

The Very Best Cut of Beef - The Tenderloin – *A 6 ounce Cut, Bacon Wrapped, then Seasoned & Fire-Grilled to Order*  
Grilled Large Gulf Shrimp - *Brushed with Citrus Butter & served with Zesty Cocktail Sauce on the side*  
Roasted Garlic Mashed Potatoes • Steamed Fresh Seasonal Vegetables • Dinner Rolls with Butter  
Deluxe Plantation Salad with Baby Shrimp & Choice of Dressings • 29.95  
*If you wish, Beer-Battered Deep Fried Large Gulf Shrimp may be substituted for the Grilled Shrimp*

### ***Fire-Grilled Filet Mignon***

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*Tenderloin of Beef Fire-Grilled over Red-Hot Pecan Wood Charcoal*

Filet Mignon – *A Six ounce Beef Tenderloin - The Very Best Cut of Beef - Bacon Wrapped, then Seasoned & Fire-Grilled to Order*  
Baby Whole Potatoes with Butter & Parsley • Cinnamon-Baked Sweet Potatoes • Steamed Fresh Seasonal Vegetables  
Deluxe Plantation Salad with Baby Shrimp & Choice of Dressings • Assorted Breads & Butter 24.95

### ***Grilled Lamb Chops & Brochettes of Beef***

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*Tender Grilled Lamb Chops & Skewered Beef Loin, both Fire-Grilled to Order at Your Event Site*

Grilled French-Style Lamb Chops – *Richly Seasoned and Fire-Grilled to Medium Rare*  
Tender Rib Loin of Beef – *Skewered portions of the Prime Rib cut, Fire-Grilled with Bacon, Sweet Red Onion, & Mushrooms*  
Garlic Smashed Potatoes with Root Vegetables • Au Jus • Sautéed Fresh Green Beans & Button Mushrooms  
Plantation Cobb Salad Bar with Choice of Dressings • French Rolls with Real Butter • 29.95

### ***🍄 Sautéed Mushrooms 🍄***

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*A Plantation Catering Company signature item!*

Mushrooms with Sweet Cream Butter, Fresh Rosemary, Minced Garlic, & Merlot • add to any menu for only 0.95 per person

### ***Included on the Buffet with any of the selections above***

**Self Service Beverage Station:** Iced Tea • Plantation Punch or Coffee • Ice for these Beverages

**All the Essentials:** Heavy Weight Disposable Plates & Utensils • Napkins • Cups • Salt & Pepper • Sugar • Condiments

🍷 CELEBRATING TWENTY-TWO YEARS • 1984 - 2006 🍷

## **PLANTATION CATERING COMPANY**

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