

## BEEF SHORT RIBS

IN RED WINE DEMI GLAZE REDUCTION

slow-braised short ribs finished in a rich red wine demi glaze, served with creamy mashed potatoes and roasted carrots

\$120 • 12 PCS

## PORK TENDERLOIN

IN SAVORY PORK DEMI GLAZE

herb-roasted tenderloin with rosemary and garlic, paired with sweet cipollini onions, crisp roasted potatoes, and charred brussels sprouts

\$120 • 5 OR 6 LBS

## BAKED LASAGNA

WITH MEAT & TOMATO CREAM SAUCE

classic baked lasagna layered with fresh pasta sheets, creamy ricotta, mozzarella, and a rich meat & tomato cream sauce, finished in the oven until the top is lightly browned and bubbling

HALF TRAY: \$90 • FULL TRAY: \$160

## SHRIMP COCKTAIL PLATTER

jumbo shrimp gently poached for peak tenderness and served chilled with Stefani Prime signature cocktail sauce

\$60 • 12 SHRIMP