



CHABONES
CATERING AND EVENT PLANNING

5-course Sit-Down Menu

All served with our Brie en Croute appetizer, special Cranberry & Candied Pecan Salad with a balsamic vinaigrette, sorbet, appropriate starches & fresh vegetables, hot Rolls & Butter, coffee or tea and of course...Dessert!

10 ounce Top Sirloin
Chicken Roulade
Garlic Crusted Chicken over Penne
Herb Stuffed Pork Chop
\$23.95 per person

12 ounce Prime Rib
Blackened Halibut
Chicken Provencal over Penne
Slow Roasted Short Ribs
Double-cut Pork Chops with Applesauce
\$28.95 per person

Blackened Prime Rib
Shrimp & Scallops Eva
Roast Glazed Duck Breast over Risotto
Veal Saltimbocca
Rack of Lamb with a Rosemary Reduction
\$32.95 per person

8 ounce Filet Mignon with Madeira & Béarnaise
Veal Chantale with King Crab
Roast Glazed Duck Breast over Risotto
Tournedos of Beef with Lobster Medallions
...Asparagus & Hollandaise
\$39.95 per person

Australian Lobster - two 9 ounce tails
Filet Mignon & Lobster
26 oz Prime Rib & Lobster
\$76.95 per person

Please select from just one of our specially priced menus to offer your guests. Your menu selection is due at least 5 days prior to your function to guarantee availability. Your exact entree count is due 48 hours prior to your event. Prices do not reflect a 9.85% sales tax or a 20% gratuity. If you don't see something that you may prefer, please be sure to inquire as our knowledge is quite extensive. We thank you for the opportunity to serve you.
20 Guest Minimum. 928/854-5554 ~ www.chabones.com.