



THE FLAVORS OF EVELYN
CATERING & GRILL EVENTS

MEATS MENU

- ◆ **NIÑO ENVUELTO**
Fine beef fillet rolled with vegetable julienne, grilled, and bathed in meat cream.
- ◆ **LOMO SALTADO**
Peruvian style beef strips with red onion and juicy tomato soy sauce.
- ◆ **MEAT LOFT**
Ground beef prepared with vegetables and a lot of flavor, baked and painted with BBQ.
- ◆ **MEAT LOFT**
Delicious meat balls dipped in Neapolitan sauce.
- ◆ **HAMBURGERS STUFFED WITH HAM AND CHEESE**
- ◆ **SHREDDED MEAT** Oven roasted.
- ◆ **SAUTÉED BEEF WITH BROCCOLI**
Slices of meat sautéed with diced vegetables and broccoli.
- ◆ **TERIYAKI BEEF TENDERLOIN**
Sautéed in the wok with thick teriyaki sauce, chives and sesame seeds.



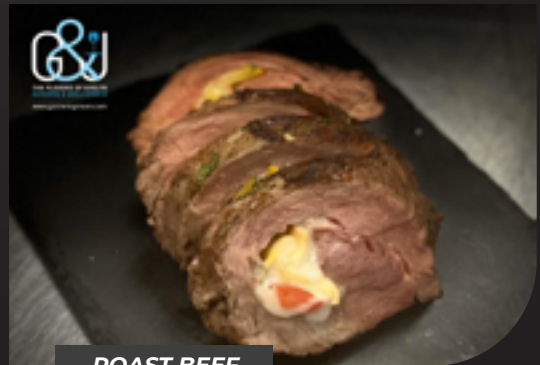
MEAT MILANESA

- ◆ **BEEF BROCHETTE**
Tenderloin cubes interspersed with onions peppers and grilled bacon.
- ◆ **BEEF TENDERLOIN STEW**
Pieces of loin baked with juicy vegetable tomatoes.
- ◆ **BEEF TENDERLOIN STRAGONOFF**
Sautéed with mushrooms, white wine, cream and onions.
- ◆ **BEEF MEDALLION**
Lean meat stuffed with herbs, dried tomatoes and onions, baked for hours served with its juice.
- ◆ **MEAT MILANESE**
Delicious crispy breaded fillet served with the special house mayonnaise.
- ◆ **NAPOLITAN MILANESE**
Breaded fillet bathed in Neapolitan sauce with mozzarella cheese gratin.
- ◆ **GRILLED PICANHA**
Served with Creole sauce.



RIBEYE

Specials



ROAST BEEF

- ◆ **MILANESA DELUXE**
Breaded fillet bathed in Neapolitan sauce, sliced ham, gratin cheeses and olives.
- ◆ **ROAST BEEF**
Delicious imported fillet with fine herbs with chimichurri.
- ◆ **FILLET MIGÑON**
Thin tenderloin wrapped with bacon bathed in cream of mushrooms.
- ◆ **FILLET WELLINGTON**
Loin wrapped in puff pastry with bacon, mustard paste and mushrooms.
- ◆ **PEPPER STEAK**
Fillet of tenderloin in cream of red wine and a variety of peppers.
- ◆ **BLUE CHEESE LOIN**
Roast beef fillet bathed in blue cheese cream.
- ◆ **STUFFED FLAT MEAT**
Roast stuffed with caramelized onions, provolone and bacon.
- ◆ **BEEF RIBS**
Rack of ribs slowly roasted for several hours and served with chimichurri sauce.