

beef & veal

classic American cuisine by
foodleigh.com



beef dishes

Beef bourguignon – tender chunks of beef with bacon, carrots, onions and parsnips simmered in red wine sauce served with garlic mashed potatoes

Beef Stroganoff – thin slices of tenderloin sautéed with mushrooms, onions and garlic and sour cream sauce

Standing rib roast served with Yorkshire pudding

Filet mignon oscar with asparagus, lump crab, browned butter and Bearnaise

Filet mignon with mustard caper sauce

Roast tenderloin of beef with horseradish cream sauce

Italian pot roast with tangy tomato sauce

Traditional pot roast served with carrots, onions and potatoes in a brown sauce

Shepherd's pie with shredded beef, mushrooms, carrots, green beans and corn topped with mashed Yukon potatoes

All-American meatloaf topped with bacon and served with mushroom sauce

Short ribs of beef with pineapple, onions and chili sauce

Stuffed peppers with ground beef, rice and seasonings in a simple tomato sauce

Stuffed cabbage rolls with seasoned ground beef and rice and tangy tomato sauce

All-American burgers with perfectly seasoned ground beef

Marinated grilled London broil tender and juicy

Mustard coated grilled flank steak fantastic!

Grilled rib-eye or New York strip steaks

Shredded beef barbecue made with tender chuck roast

Italian style meatballs seriously like Grandmom's

Southwestern grilled flank steak with tropical salsa

Stuffed pepper casserole with ground beef and rice topped with mozzarella

Talerine beef casserole – ground beef, egg noodles, onions, peppers, mushrooms, tomatoes, olives and corn topped with melted cheddar. what?!?!?

veal dishes

Veal scallopini – with mushrooms and onions in a Marsala sauce; with capers and lemon piccata sauce; with mushrooms and asparagus in a Madeira cream sauce; with spinach and feta in lemon butter sauce; with lump crab, asparagus and Bearnaise; with prosciutto, sage and white wine sauce

Veal chop stuffed with prosciutto and fontina, lightly breaded with wild mushrooms in a Marsala sauce

Veal osso bucco – tender veal shanks braised with carrots, onions, celery, tomatoes and garlic white wine sauce and served with gremolata

Veal stew with carrots, onions, celery, rosemary and wine served with polenta

Veal Parmesan – lightly breaded scallops of veal in a fresh tomato sauce with mozzarella and parmesan

Veal Milanese – lightly breaded scallops of veal sautéed served with fresh lemon and arugula salad

Veal Marengo roast – shoulder roast of veal braised with olives, mushroom, tomatoes, orange marmalade and red wine

**“If Mama ain’t happy,
ain’t nobody happy.”**

Tracy Byrd, Musician
(b. 1966)

**“Roast beef, medium,
is not only a food.
It is a philosophy.”**

Edna Ferber, Author
(1885-1968)

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