

Buffet

CHOICE OF TWO ENTREES FOR LUNCH
THREE ENTREES FOR DINNER

Carved Prime Rib
Barbeque Beef Ribs
Sautéed Chicken

Stuffed Chicken Breast topped with light sautéed wine, garlic, and mushroom sauce.

Vegetarian Lasagna
Honey Baked Ham

Teriyaki Chicken Breast
Rice Pilaf with Bay Shrimp
Chicken Parmigiana

Stuffed Shells with Ricotta Cheese

Fresh Tilapia Fish served with Olive Oil and Garlic Fettuccine - Served with our Homemade Alfredo Sauce

Bow Tie Pasta - Mixed with Chicken and Pesto Sauce

Chicken Cordon Bleu - Chicken Cutlets, cooked ham, Swiss cheese, bread crumbs, and simple spices.

Honey Garlic Chicken - Boneless Chicken Marinated & Topped with a Delicious Garlic Dijon Honey Glaze.

CHOICE OF TWO STARCH

Rosemary Potatoes
Rice Pilaf

Mexican Rice
Beans

Scalloped Potatoes
Garlic Mashed Potatoes

Grilled Mixed Vegetables
French Fries

Garlic French Fries

CHOICE OF TWO SALADS FOR LUNCH
OR THREE SALADS FOR DINNER

Caesar Salad
Green Salad

Macaroni Salad
Fruit Tray

Relish Tray

Assorted Cold Cuts

Assorted Cheese Platter

Potato Salad

Cobb Salad

Fresh Spring Mix Salad

Fruits & Berries

DESSERT CAROUSEL

Cheesecake

Chocolate Cake

Bread Pudding

Fresh Baked Cookies

LUNCH \$29.00

DINNER \$39.00

WE CAN BRING THE FOOD TO YOU!

LET US CATER YOUR HOLIDAY EVENT AT THE OFFICE

Our staff understands the challenges that come with putting a holiday party together. Whether it's a simple drop off or a full catered event we are here to accommodate your needs.

Book your Holiday Party for a Monday or Tuesday and we will take 20% off the price of the package (Discount is before tax and tip).

*A 17% service charge and a 10% tax will be added to all packages.



Holiday PACKAGE

Our Family here at Stevens knows how hard it is to put a holiday party together. We created these holiday packages for your convenience.

These packages are all inclusive. We can change any package to fit your needs. You may also order from our regular banquet menu if you prefer.

Our banquet rooms can accommodate from 7 to 700 people. We have private rooms as well as rooms for our nightly entertainment.

Our newly built patio is available for Holiday parties. We can accommodate up to 100 people in an open air setting or enclosed partially. We have over 20 heaters to keep the setting warm and festive.



5332 Stevens Place Commerce, CA 90040-3914
Ph. 323.723.9856 StevensSteakHouse.com

The Office Special

10oz CHICKEN CORDON BLEU & FETTUCCINE COMBINATION

Served with Swiss cheese, deli ham topped with light parmesan sauce, rice pilaf and Chef's seasonal vegetables.

Fresh baked rolls & butter, New York cheesecake, coffee, iced tea upon request.

Lunch \$25.00 Dinner \$30.00



Steven's Special

10oz NEW YORK STEAK TOPPED WITH OUR HOMEMADE MARINADE SAUCE OR GRILLED SALMON

Both entrées served with garlic mashed potatoes and Chef's seasonal vegetables. Chips and Salsa on the table.

Served with New York cheesecake coffee and ice tea upon request.

Lunch \$30.00 Dinner \$40.00



Deck the Halls

10oz NEW YORK STEAK AND TWO LARGE SHRIMP COMBINATION

Served on top of garlic mashed potatoes. Chef's seasonal vegetables, Fresh baked rolls & butter.

Served with New York cheesecake coffee and iced tea upon request.

Lunch \$35.00 Dinner \$45.00

Santa Clause

HORS D'OEUVRES

Chips & Salsa, Vegetables with Dip

ENTRÉE

SHRIMP SCAMPI, SLICED TRIANGLES OF BEEF AND BONELESS CHICKEN BREAST ALL ON ONE PLATE

Green Salad or Caesar Salad. Served with rice pilaf & Chef's seasonal vegetables, fresh baked rolls & butter, coffee, iced tea upon request.

Holiday cheesecake or chocolate cake dessert.

Lunch \$35.00 Dinner \$45.00



Rudolph's

HORS D'OEUVRES

Chips & Salsa, Vegetables with Dip

ENTRÉE

SLOW ROASTED PRIME RIB OR SALMON STEAK

Green Salad or Caesar Salad. Served with double stuffed potato & Chef's seasonal vegetables, fresh baked rolls & butter, holiday cheesecake or chocolate cake dessert.

Two drink tickets good for all drinks.

Lunch \$40.00 Dinner \$59.00

Christmas Tree

HORS D'OEUVRES

Chips & Salsa, Vegetables with Dip

ENTRÉE

FILET MIGNON AND SAUTÉED SHRIMP COMBINATION

Served with rice pilaf & Chef's seasonal vegetables fresh baked rolls & butter. Holiday mints on the table, holiday cheesecake or chocolate cake dessert.

House wine served with dinner and Two drink tickets.

(All bar inclusive)

Lunch \$55.00 Dinner \$69.00

Bar Options:

NO HOST (Everyone pays for their own drink)

HOSTED (All drinks on one credit card)

DRINK TICKET (Customer Pre-Purchased Tickets for Guest)

ALL NON-ALCOHOLIC DRINKS \$5.00 Per Ticket

ALL BEER AND HOUSE WINE \$8.00 Per Ticket

ALL EXCLUSIVE ANY DRINK SERVED AT BAR \$10.00 Per Ticket

**A 17% service charge and a 10% tax
will be added to all packages.*