



THE MEAT GUY



themeatguyla



CLASSIC MENU

— \$159 PER PERSON —

SALADS (CHOOSE 3)

MEDITERRANEAN MARKET SALAD

Chopped cucumber, cherry tomatoes, and radishes, dressed with fresh lemon, olive oil, coarse salt, and black pepper.

CREAMY RED CABBAGE SALAD

Shredded red cabbage in a creamy mayonnaise dressing.

CITRUS ARUGULA SALAD

Baby arugula, cherry tomatoes, and red onion, lightly dressed with fresh lemon and finished with balsamic glaze.



APPETIZERS (CHOOSE 2)

MEAT GUY'S ARAYES

Grilled pita quarters stuffed with seasoned ground beef and lamb fat, topped with tahini, chimichurri, and garlic confit.

BEEF CARPACCIO

Beef carpaccio served with baby arugula, chimichurri, truffle oil, and balsamic glaze

CHARRED BALADI EGGPLANT

Chopped fire-roasted baladi eggplant with tahini, truffle oil, lemon, and garlic confit

MAIN COURSE (CHOOSE 2)

SIGNATURE PINEAPPLE TOWER

A stacked tower of fire-grilled ribeye and pineapple, served with chimichurri, garlic confit, and flaky salt.

CHEF'S CHICKEN THIGHS

Juicy chicken thigh, carved from the knife and seasoned with our signature blend.

DENVER CUT

Tender Denver cut steak grilled over open fire, served with garlic confit and flaky salt.

PICANHA

Slow-cooked for 6 hours and finished over charcoal





PREMIUM MENU

— \$179 PER PERSON —

SALADS (CHOOSE 4)

MEDITERRANEAN MARKET SALAD

Chopped cucumber, cherry tomatoes, and radishes, dressed with fresh lemon, olive oil, coarse salt, and black pepper.

SPICY TOMATO SALAD

Tomatoes, cherry tomatoes, serrano chili, and fresh cilantro.

CITRUS ARUGULA SALAD

Baby arugula, cherry tomatoes, and red onion, lightly dressed with fresh lemon and finished with balsamic glaze.

CREAMY RED CABBAGE SALAD

Shredded red cabbage in a creamy mayonnaise dressing.

WALDORF SALAD

Apples, celery, and pineapple in a creamy mayonnaise dressing, topped with walnuts.



APPETIZERS (CHOOSE 3)

MEAT GUY'S ARAYES

Grilled pita quarters stuffed with seasoned ground beef and lamb fat, topped with tahini, chimichurri, and garlic confit.

BEEF CARPACCIO

Beef carpaccio served with baby arugula, chimichurri, truffle oil, and balsamic glaze

CHARRED BALADI EGGPLANT

Chopped fire-roasted baladi eggplant with tahini, truffle oil, lemon, and garlic confit

HANGER TENDER STEAK

Tender and juicy hanger steak skewers, grilled over open fire.

MAIN COURSE (CHOOSE 3)

SIGNATURE PINEAPPLE TOWER

A stacked tower of fire-grilled ribeye and pineapple, served with chimichurri, garlic confit, and flaky salt.

CHEF'S CHICKEN THIGHS

Juicy chicken thigh, carved from the knife and seasoned with our signature blend.

DENVER CUT

Tender Denver cut steak grilled over open fire, served with garlic confit and flaky salt.

PICANHA

Slow-cooked for 6 hours and finished over charcoal

24K GOLD PLATED TOMAHAWK

24K gold plated tomahawk steak served with chimichurri and garlic confit.





SIGNATURE MENU

— \$199 – \$219 PER PERSON —

SALADS (CHOOSE 4)

MEDITERRANEAN MARKET SALAD

Chopped cucumber, cherry tomatoes, and radishes, dressed with fresh lemon, olive oil, coarse salt, and black pepper.

SPICY TOMATO SALAD

Tomatoes, cherry tomatoes, serrano chili, and fresh cilantro.

CITRUS ARUGULA SALAD

Baby arugula, cherry tomatoes, and red onion, lightly dressed with fresh lemon and finished with balsamic glaze.

CREAMY RED CABBAGE SALAD

Shredded red cabbage in a creamy mayonnaise dressing.

WALDORF SALAD

Apples, celery, and pineapple in a creamy mayonnaise dressing, topped with walnuts.



APPETIZERS (CHOOSE 4)

MEAT GUY'S ARAYES

Grilled pita quarters stuffed with seasoned ground beef and lamb fat, topped with tahini, chimichurri, and garlic confit.

BEEF CARPACCIO

Beef carpaccio served with baby arugula, chimichurri, truffle oil, and balsamic glaze

CHARRED BALADI EGGPLANT

Chopped fire-roasted baladi eggplant with tahini, truffle oil, lemon, and garlic confit

HANGER TENDER STEAK

Tender and juicy hanger steak skewers, grilled over open fire.



MAIN COURSE (CHOOSE 4-5)

FILET MIGNON WITH PINEAPPLE

Tender filet grilled to perfection with caramelized pineapple.

24K GOLD PLATED TOMAHAWK

24K gold plated tomahawk steak served with chimichurri and garlic confit.

LAMB CHOPS

Tender and juicy baby lamb chops grilled over open fire, served with garlic confit.

DENVER CUT

Tender Denver cut steak grilled over open fire, served with garlic confit and flaky salt.

PICANHA

Slow-cooked for 6 hours and finished over charcoal

CHEF'S CHICKEN THIGHS

Juicy chicken thigh, carved from the knife and seasoned with our signature blend.





THE MEAT GUY EXPERIENCE

MENU COMPARISON

	CLASSIC	PREMIUM	SIGNATURE
Salads	Choose 3	Choose 4	Choose 4
Appetizers	Choose 2	Choose 3	Choose 4
Main Course	Choose 2	Choose 3	Choose 4-5
Live Fire Show	✓	✓	✓
Setup & Cleanup	✓	✓	✓
Ribeye with Pineapple	✓	✓	✓
Chicken Thighs	✓	✓	✓
Denver / Picanha	✓	✓	✓
Tomahawk	✗	✓	✓
Filet Mignon	✗	✗	✓
Lamb Chops	✗	✗	Optional (+\$)

WHAT'S INCLUDED IN YOUR EXPERIENCE

- Professional Chef + 1-2 Assistants (based on guest count)
- All Equipment, Plates & Utensils - We bring everything
- High-Energy Live Cooking Show for your guests
- On-site setup & cleanup

WHAT YOU PROVIDE

- Tables & chairs (if needed)
- Soft drinks & alcohol (optional)

Sit back, relax, and enjoy the full Meat Guy experience.