



Chicken Entrees

Stuffed Chicken Breast - Stuffed with crabmeat and shrimp served with a rice pilaf & garlic butter sauce

Chicken & Shrimp Pie - Boneless chunks of chicken w/shrimp delivered in a creamy Béchamel sauce

Split Cornish Hen - Game hens split then baked in a semi-sweet Apricot Glaze.

Baked Chicken w/Mushroom Gravy - Baked chicken with wild mushroom gravy.

Grilled Chicken w/ Blueberry Apple Chutney-grilled chicken breasts w/ ladled blueberry apple chutney to compliment.

Rosemary Lemon Pepper Chicken- chicken baked golden brown with fragrant rosemary & lemon pepper

Chipotle BBQ Chicken-chicken smothered in smoked chipotle BBQ sauce.

Stuffed Chicken w/ Feta Cheese & Spinach-Tender chicken breasts stuffed with seasoned spinach & feta cheese

Baked Lollipop Chicken -French shaved drumsticks baked with mild jerk seasonings

Sliced Deep Fried Turkey Breasts w/ sourdough rolls -Cajun fried turkey breasts seasoned and sliced w/ soft sourdough rolls

German Schnitzel w/ Sour Cream Mushroom Gravy-veal, pork or chicken filets dredged in bread crumbs w/ a sour mushroom gravy

Whole Deep-fried Turkey- whole deep -fried turkey with your choice of Cajun, garlic butter or spiced herb seasonings

Sautéed Chicken w/ Portobello Mushroom Red Curry Sauce- seasoned chicken with red curry sauce & mushrooms served w/ wild rice

Stir Fry Chicken & Vegetables w/ Garlic Chili Sauce- stir fried veggies and chicken with spicy garlic chili sauce -

Grilled Chicken w/Mango Pear Glaze -Chicken breasts glazed in a fresh mango pear glaze

Beef & Pork Entrees

Beef Stroganoff -Well-seasoned beef smothered in a sour cream mushroom sauce served with bow-tie noodles or rice.

Smoked Pork Loin w/Blueberry Chipotle Glaze - slow cooked pork loin glazed in a blueberry chipotle sauce.

Sliced Beef and Wild Mushroom Sauce - Tender sliced beef with savory gravy with button mushrooms and onions.

Spiced BBQ Ribs -Pork ribs seasoned with Doz'ia five spice blend.

Roast Beef Tenderloin w/ Black Pepper Rosemary Crust & Au Jus

Grilled Rib Eye Steak-choice cut ribeye steak grilled to perfection

Doz'ia's Steak Lasagna - prepared cuts of flank steak delivered in a four-cheese blend

Flaming Beef Fajitas- grilled beef skirt with peppers & onions flamed with Bacardi Rum

Doz'ia's Meatloaf w/ Fresh Tomato Chili Glaze-ground beef loaf smothered in fresh tomato chili glaze

Pot Roast w/ Root Vegetables-slow cooked beef shoulder w/carrots, red potatoes, parsnips & onions

Beef Bourguignon-tender beef stewed in a red wine

Ossobuco w/ Beef Shank-slow cooked beef that is off the bone tender served w/ garlic mash potatoes

Meatballs w/ Mushroom gravy- hand rolled beef with season mushroom gravy

Beef Shepherd's Pie-ground beef, corn, mash potatoes and cheese give this classic a seat at any table.

Red Curry Beef Stew-stewed beef in a Middle Eastern red curry sauce w/ root vegetable

Beef Bolognese w/ Thin Pasta Noodles-tomato based beef and white wine sauce tops angel hair pasta

Pepper Crusted Filet Mignon w/ Blue Cheese & Cilantro Butter-top of the line beef grilled and

topped w/ blue cheese & cilantro butter

Italian Sausage & Marinara Sauce -Sweet Italian sausage smothered in marinara sauce served over linguini noodles.

Pasta with Spicy 3 Meat Sauce - noodles served with ground beef, Italian sausage, chorizo sausage and mushrooms.

Seafood Entrees

Shrimp Alfredo - Plum shrimp simmered in an Alfredo sauce served over fettuccine noodles.

Doz'ia's Seafood Paella - The essence of Spanish Cuisine with a seafood medley of large shrimp, crabmeat, crawfish tails, chicken, smoked Italian sausage and rice slow cooked in a vegetable stock.

Shrimp Egg Foo Young - Large shrimp fried in an egg batter with an assorted veggie mix

Baked Sea Bass w/Apricot Chutney - Fresh Sea Bass filets baked with an apricot chutney glaze

Seafood Etouffee -Shrimp and crawfish in a tomato-based roux served with curry rice.

Stuffed Red Snapper - Snapper stuffed with shrimp & scallops served on a bed of rice with a black bean moat.

Crab Boil -Includes crab legs, mussels, crawfish, shrimp, new potatoes, ears of corn and bratwurst in a seasoned boil. Lots of fun!

Seafood Gumbo - This dish has everything, period!

Crab Cakes w/ wasabi mayo

Grilled Salmon w/ Brown Sugar Glaze- grilled 4-6 oz. salmon filets with a brown sugar flash glaze

Lobster Bisque- creamy lobster finished w a splash of cognac

Fried Lobster Tails-seasonal item

Vegetable & Starch Options

Macaroni & Cheese

Spanish Corn

Green Beans w/Roasted Peppers

Roasted Red Potatoes

Broccoli w/Lemon Pepper Sauce

Marinated Vegetables

Cajun Rice

Parmesan Mash Potatoes

Garlic Mash Potatoes

Veggie Rice Pilaf

Parsley Potatoes

Mixed Vegetables

Cream Spinach

Grilled Asparagus

Stir Fry Vegetables

Squash Casserole

Steamed Cabbage w/ Roasted Red Peppers

Sweet Potato Medley

Collard Greens w/ Red Curry Pot Liquor

Salad Options

Doz'ia Garden Salad

Mediterranean Salad

Italian Pasta Salad

Parmesan Caesar Salad

Creamy Pasta Salad

Doz'ia Chef Salad

Blackened Chicken Salad

Grilled Chicken Salad

Cobb Salad

Spinach Blue Cheese Crumble Salad

The Green Salad- Mixed Green lettuce w/ Cucumbers, Asparagus & Avocado with Parsley Rice Wine Vinaigrette

3 Cheese Salad w/ Mixed Spring Greens- Parmesan, Blue & Feta cheese round out this mixed green salad w/ Sweet Onion Vinaigrette

Garden Veggie Display - fresh broccoli, baby carrots, cucumbers, celery and tomatoes served with a onion or ranch dressing