

# HOT LUNCH BUFFET

All lunch buffets include

## THE ORIGINAL

Field greens & iceberg lettuce, tomatoes, onions & caramelized almonds, served with your choice of three dressings. Dressing choices: hazelnut, garlic bleu cheese, Ranch, French, sweet & sour, Caesar or balsamic vinaigrette.

## Poultry

(Price per person) All entrees are served with your choice of potato OR Vegetable

### **PROSCIUTTO CHICKEN / \$12.61**

Boneless chicken breast, Prosciutto ham & mushrooms in red wine & garlic butter

### **CHICKEN PICATTA (GF) / \$12.61**

Lightly breaded in gluten-free Panko then finished with lemon, butter, mushrooms, capers, parsley & Parmesan cheese

### **CAPER CHICKEN (GF) / \$12.61**

Boneless chicken breast, rich cream sauce, fresh lemon juice, capers, & sun-dried tomatoes

### **GARLIC HUNTER CHICKEN (DF) / \$12.61**

Boneless chicken breast, mushrooms & bacon finished with garlic au jus

### **CREAMY PEPPERCORN CHICKEN (GF) / \$12.61**

Boneless chicken breast, cognac, two-peppercorn melange & heavy whipping cream

### **FAJITA CHICKEN (GF) / \$12.61**

Boneless sautéed chicken breast marinated in lime & cilantro then finished with cumin, caramelized onions and red peppers

### **LEMON ROSEMARY CHICKEN (GF) / \$12.61**

Boneless chicken breast & drippings from the meat accompanied by white wine, lemon & rosemary

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## **CILANTRO LIME CHICKEN (GF/DF) / \$12.61**

Boneless sautéed chicken breast marinated then simmered in a fresh citrus sauce & cumin

## **MOREL MUSHROOM CHICKEN (GF) / \$12.61**

Boneless chicken breast, white wine, cognac, shallots, Morel mushrooms & heavy cream

## **CHICKEN CORDON BLEU / \$12.61**

Boneless chicken breast stuffed with Provolone cheese & ham then wrapped with bacon, served with a creamy wild mushroom sauce

## **CREOLE MARSALA CHICKEN / \$12.24**

Lightly floured chicken breast finished with fresh tomatoes, mushrooms, Marsala, & Creole seasoning

## **MANCHEGO CHICKEN / \$12.61**

Boneless chicken breast topped with Manchego cheese & fresh basil then finished with basil butter

## **PAN-ROASTED CHICKEN BREAST (GF-including the sauce) / \$12.61**

With carrots & almonds, served with pan juice & a citrus greek yogurt sauce on the side

## **ROANNAISE CHICKEN (GF) / \$12.61**

Boneless sautéed chicken breast simmered in a light creamy mustard sauce with savory bacon

## **CREAMY SAGE CHICKEN (GF) / \$12.61**

Boneless sautéed chicken breast finished with creamy sage sauce

## **SUN-DRIED TOMATO CHICKEN (GF) / \$12.61**

With olive oil & fresh thyme

## **GLUTEN-FREE HERB CHICKEN (GF) - \$12.61**

Lightly breaded in herb flavored gluten-free Panko then Simmered in chicken stock with roasted garlic cloves and sweet caramelized onion, finished with a splash of cream

## **SAGE CHICKEN CORDON BLEU (GF) / \$12.61**

Lightly breaded in herb flavored gluten-free Panko then stuffed with Provolone cheese, fresh sage, sun-dried tomatoes & ham. Served with a creamy sage sauce

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## Beef

(Price per Person) All entrees are served with The "Original" salad, bread and butter and your choice of potato OR vegetable

### **CHEF RANEE'S HOMEMADE MEATLOAF / \$13.51**

### **WELLINGTON PARADOX (individual lunch price) / \$19.58**

6-oz medium-rare beef paradox wrapped inside a puff pastry with Provolone cheese. Served with Garlic Au Jus on the side

### **BEEF BOURGUIGNON / \$15.15**

tender beef slowly cooked in a red wine sauce with mushrooms, onions, carrots, & fresh thyme. Served over white rice.

### **BEEF STROGANOFF / \$14.30**

With mushrooms & Penne pasta.

## Pasta, Grains, Noodles & Rice

*(Price per person) All entrees are served with The "Original" salad and bread & butter*

### **SHRIMP PRIMAVERA / \$15.17**

Sautéed shrimp accompanied by mixed vegetables including peppers, yellow squash, zucchini, onions, & tomatoes, served in a marinara sauce with bowtie pasta & Parmesan cheese on the side

### **BLACK LABEL HAM & BACON FETTUCCHINE ALFREDO / \$14.04**

Fettuccine Alfredo tossed with Black label ham and bacon pieces served with Parmesan cheese on the side

### **VEGETARIAN PASTA / \$12.10**

Assorted fresh vegetables tossed in a light pesto cream sauce & Penne pasta, served with Parmesan cheese on the side

### **AZZARA MARINARA WITH MEATBALLS & ITALIAN SAUSAGE / \$12.10**

Served over Penne pasta with Parmesan cheese on the side

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## **CHICKEN ALFREDO / \$12.10**

Served over Penne pasta with Parmesan cheese on the side

## **CHICKEN PARMESAN / \$12.10**

Breaded chicken breast topped with fresh mozzarella cheese, served over Penne pasta with Marinara sauce & Parmesan cheese on the side

## **TUSCANY CHICKEN / \$12.10**

Butter crumb chicken breast with roasted red peppers, tomatoes, basil & Penne pasta, tossed in a naked sauce, served with Parmesan cheese on the side

## **GARDEN COUSCOUS & CHICKEN / \$13.51**

Sautéed zucchini, pear tomatoes, red peppers, & asparagus tossed in a naked sauce with chicken, Israeli Couscous, & Parmesan cheese

## **CHICKEN POMADORA / \$13.17**

Roasted garlic simmered with tomatoes, chicken, basil, and Prosciutto ham, served with Penne Pasta & Parmesan cheese on the side

## **CHICKEN PENNE GORGONZOLA / \$13.83**

Penne pasta, gorgonzola cream sauce, mushrooms, garlic, walnuts, and roma tomatoes

## **CHICKEN COUSCOUS / \$12.10**

with roasted red & yellow peppers, artichokes, roasted chicken, asparagus, bacon, mushrooms, pine nuts, shaved Parmesan cheese, parsley & tomatoes

## **HOMEMADE LASAGNA / \$12.10**

## **VEGETARIAN LASAGNA / \$14.04**

With asparagus, leeks, & portobello mushrooms

## **SUMMER VEGETABLE & CHICKEN STIR-FRY / \$12.83**

Farro tossed with an assortment of fresh vegetables including bell peppers, zucchini, summer squash, carrots, mushrooms, garlic, olive oil, & chicken then finished with homemade pesto

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Farro tossed with an assortment of fresh vegetables including bell peppers, zucchini, summer squash, carrots, mushrooms, garlic, & olive oil then finished with homemade pesto

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## **CHICKEN STIR FRY / \$12.61**

Chicken, red peppers, carrots, onions, broccoli, and water chestnuts tossed with ginger & soy sauce then served with white rice

## **BEEF STROGANOFF / \$14.30**

With mushrooms & Penne pasta

## **BEEF BOURGUIGNON / \$15.15**

Tender beef slowly cooked in a red wine sauce with mushrooms, onions, carrots, & fresh thyme then served over white rice

## **CREAMY PESTO ZUCCHINI SPAGHETTI (GF – WE CAN ADD CHICKEN) / \$12.79**

Assorted fresh vegetables including peppers, asparagus, mushrooms, & sun-dried tomatoes tossed in a light pesto cream sauce & Zucchini spaghetti, served with Parmesan cheese on the side

## **ZUCCHINI SPAGHETTI (GF – WE CAN ADD CHICKEN) / \$13.17**

Assorted fresh vegetables including peppers, asparagus, mushrooms, & sun-dried tomatoes, with Thyme and Rosemary tossed in a creamy white wine sauce, served with Parmesan cheese on the side

## **NAKED ZUCCHINI SPAGHETTI (GF – WE CAN ADD CHICKEN) / \$13.17**

Assorted fresh vegetables including peppers, asparagus, mushrooms, sun-dried tomatoes, & herbs tossed in olive oil, white wine, & fresh garlic, served with Parmesan cheese on the side

## **Pork**

*(Price per Person) All entrees are served with The "Original" salad and your choice of Potato OR Vegetable*

### **ROASTED CREAMY PEPPERCORN PORK LOIN / \$13.51**

Cognac, two-peppercorn melange & heavy whipping cream

### **ROASTED LEMON ROSEMARY PORK LOIN / \$13.51**

Drippings from the meat accompanied by white wine, lemon & rosemary

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## **ROASTED MOREL MUSHROOM PORK LOIN / \$13.51**

White wine, cognac, shallots, Morel mushrooms & heavy cream

## **ROASTED CREAMY SAGE PORK LOIN (GF) / \$13.51**

Finished with creamy sage sauce

## **ROASTED CREOLE MARSALA PORK LOIN / \$13.51**

Lightly floured pork loin finished with fresh tomatoes, mushrooms, Marsala, & Creole seasoning

## **ROASTED JAMAICAN PORK LOIN (GF) / \$13.51**

Marinated in a Jamaican rub

## **ROASTED BASIL BUTTER PORK LOIN (GF) / \$13.51**

Finished with a creamy basil butter

## **ROASTED PORK LOIN / \$13.51**

Dijon Crusted, Fresh Rosemary, Pan Juice

## **AU GRATIN POTATOES WITH HAM / \$12.10**

sliced potatoes, Black Label ham, garlic, & heavy cream. Served with the "Original" Salad & bread

## **Seafood**

*(Price per Person) Minimum of 12 people required. Minimum of 5 day notice required.  
All entrees are served with your choice of potato OR Vegetable and The "Original" salad*

### **6-OZ BEURRE BLANC SALMON / \$19.40**

White wine, seafood broth & cream

### **6-OZ SORREL SALMON / \$19.40**

White seafood sauce with sorrel

### **6-OZ SALMON PICATTA / \$19.40**

Lemon, butter, capers, parsley & Parmesan cheese

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**SALMON w/ SWEET CHILI GLAZE / \$19.40**

(Rev. 9.9.20)