

ONE ENTRÉE DINNER SELECTION

Includes your choice of salad, potato, vegetable, and bread. Price per person.

PROSCIUTTO CHICKEN / \$26.77

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

CHICKEN PICATTA (GF) / \$26.77

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

CAPER CHICKEN (GF) / \$26.77

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

FAJITA CHICKEN (GF) / \$26.77

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

GARLIC HUNTER CHICKEN (DF) / \$26.77

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

CREAMY PEPPERCORN CHICKEN (GF) / \$26.77

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

CILANTRO LIME CHICKEN (GF/DF) / \$26.77

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

LEMON ROSEMARY CHICKEN / \$26.77

Boneless chicken breast & pan juice accompanied by white wine, lemon & rosemary

MOREL MUSHROOM CHICKEN (GF) / \$26.77

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

CHICKEN CORDON BLEU / \$26.77

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

BASIL BUTTER CHICKEN / \$26.77

Boneless chicken breast finished with creamy basil butter

CREOLE MARSALA CHICKEN / \$26.77

Chef Dominique's

CATERING & BANQUET FACILITY
Estd. 2006

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

MANCHEGO CHICKEN / \$26.77

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

PAN ROASTED CHICKEN BREAST /\$26.77

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

ROANNAISE CHICKEN / \$26.77

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

GLUTEN-FREE HERB CHICKEN (GF) / \$26.77

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) / \$26.77

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

ROASTED CREAMY PEPPERCORN PORK LOIN (GF) / \$29.90

Cognac, two-peppercorn melange & heavy whipping cream

ROASTED LEMON ROSEMARY PORK LOIN / \$29.90

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

ROASTED MOREL MUSHROOM PORK LOIN (GF) / \$29.90

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

ROASTED PORK LOIN / \$29.90

Dijon Crusted, Fresh Rosemary, Pan Juice

BEURRE BLANC SALMON / \$29.05

White wine, seafood broth & cream

SORREL SALMON / \$29.05

White seafood sauce with sorrel

SALMON PICATTA / \$29.05

Lemon, butter, capers, parsley & Parmesan cheese

Chef Dominique's

CATERING & BANQUET FACILITY
Estd. 2006

SALMON w/ SWEET CHILI GLAZE / \$29.05

ROASTED BEEF SIRLOIN CARVING STATION / \$29.85

Served with garlic au jus & horseradish sour cream. Minimum of 40 guests required.

WELLINGTON PARADOX / \$32.42

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

ROASTED PRIME RIB / \$37.43

Served with garlic au jus & horseradish sour cream

Salad

(some of these salads carry an upcharge)

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

SPINACH SALAD / MINIMUM OF 25 REQUIRED

Spinach greens, onions, dried berries, mandarin oranges & honey poppy seed dressing

CAESAR SALAD / MINIMUM OF 25 REQUIRED

Romaine lettuce, croutons, parmesan cheese & caesar dressing

BABY CAESAR SALAD / MINIMUM OF 25 REQUIRED

Baby romaine lettuce, croutons, sun-dried tomatoes, Parmesan cheese & Homemade Caesar dressing served with your choice of TWO dressings. Dressing choices: Homemade Caesar dressing (GF), hazelnut (GF), garlic bleu cheese, Ranch, French (GF), sweet & sour, or balsamic vinaigrette (GF)

CHAMPAGNE SALAD

Spring mix & bibb lettuce tossed in a champagne vinaigrette dressing then topped with pear tomatoes, shaved Parmesan cheese & homemade croutons

WEDGE SALAD / MINIMUM OF 25 REQUIRED

Iceberg wedge topped with diced tomatoes, onions, bacon and your choice of Bleu Cheese OR Ranch dressing

Chef Dominique's

CATERING & BANQUET FACILITY
Est. 2006

MARCIGNY SALAD / MINIMUM OF 25 REQUIRED

Spring mix & romaine lettuce tossed in a bacon dressing then topped with pear tomatoes, Marcigny cheese & homemade croutons

SUMMER SALAD / SEASONAL – MINIMUM OF 25 REQUIRED

Garden tomatoes, fresh mozzarella cheese, basil & field greens with balsamic vinaigrette.

ROANNAISE SALAD / MINIMUM OF 25 REQUIRED

Bibb lettuce tossed in a Roannaise Vinaigrette (GF) then topped with bacon bits, fresh tomatoes, croutons, and Parmesan cheese

SPANISH SALAD / MINIMUM OF 25 REQUIRED

Spring mix lettuce, Manchego cheese, figs, and sliced apples, finished with a fig vinaigrette

Vegetables

FRESH STEAMED ASPARAGUS

GREEN BEANS ALMONDINE

GREEN BEANS WITH MUSHROOMS, ONIONS, & OLIVE OIL

BUTTERED CORN CASSEROLE

GREEN BEANS WITH BACON & A HINT OF BROWN SUGAR

CARAMELIZED BRUSSELS SPROUTS (GF)

CREAMY TARRAGON CORN (GF)

MADEIRA CARROTS (GF)

ROASTED BRUSSELS SPROUTS WITH SPICY PISTACHIOS (GF)

SAUTÉED MIXED VEGETABLES

Assorted vegetables including peppers, asparagus, onions, mushrooms, zucchini, & yellow squash

CAPRESE CORN (GF)

sweet corn accompanied by fresh basil, garden tomatoes, butter, and seasoning

GRILLED ASPARAGUS / \$1.56

With roasted garlic butter crumbs

VEGETARIAN COUSCOUS / \$1.15

Assorted sautéed vegetables accompanied by Israeli couscous & fresh herbs

Potatoes

GARLIC MASHED POTATOES (GF)

BAKED POTATO (GF)

Served with butter and sour cream on the side

BOMBAY POTATOES (GF)

HOMEMADE AU GRATIN POTATOES (GF) / \$1.69

With garlic, heavy cream, and a blend of white cheeses

GARLIC ROASTED BABY RED POTATOES (GF)

PENNE PASTA w/ ALFREDO

HORSERADISH MASHED POTATOES (GF)

AGED PARMESAN MASHED POTATOES (GF)

YUKON GOLD POTATOES w/ FRESH APPLES (GF)

ROSEMARY ROASTED RED POTATOES (GF)

YUKON GOLD POTATOES ROASTED WITH KOSHER SALT (GF)

YUKON GOLD CREAMY CHIVE POTATOES (GF)

ROASTED POTATOES w/ LEMON, ROSEMARY, & FRESH THYME (GF)

ROASTED SWEET POTATOES / \$1.29

TUSCAN YUKON GOLD POTATOES (GF)

Chef Dominique's

CATERING & BANQUET FACILITY
Estd. 2006

GARLIC PARMESAN YUKON GOLDS ROASTED WITH FRESH ROSEMARY (GF)

SOUTHWEST MAC & CHEESE / \$1.69

With a southern spin of poblano peppers, onion, sweet corn, chipotle, & Cowboy McCoy's secret cheese sauce

(Rev. 9.10.20)