

## THREE ENTRÉE DINNER SELECTION

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

**ROASTED PORK LOIN, BONELESS CHICKEN BREAST, & FRESH ATLANTIC SALMON / \$42.94**

**WELLINGTON PARADOX, BONELESS CHICKEN BREAST, & ROASTED PORK LOIN / \$45.50** Individual serving of wellington paradox

**WELLINGTON PARADOX, BONELESS CHICKEN BREAST, & FRESH ATLANTIC SALMON / \$46.08** individual serving of wellington paradox

**WELLINGTON PARADOX, ROASTED PORK LOIN, & FRESH ATLANTIC SALMON / \$46.37**

**ROASTED PRIME RIB, BONELESS CHICKEN BREAST, & FRESH ATLANTIC SALMON / \$46.45**

**ROASTED PRIME RIB, ROASTED PORK LOIN & FRESH ATLANTIC SALMON / \$48.69**

## 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)

# Chef Dominique's

CATERING & BANQUET FACILITY  
Est. 2006

## **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

## **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)**

# Chef Dominique's

CATERING & BANQUET FACILITY  
Estd. 2006

## **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)**

# *Chef Dominique's*

CATERING & BANQUET FACILITY  
Estd. 2006

**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**

**TUSCAN YUKON GOLD POTATOES (GF)**

**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)