

Traditional Dinner Buffet

(Minimum of 100 guests required) \$32.12 per person

THE ORIGINAL SALAD

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

ROASTED BEEF SIRLOIN CARVING STATION (GF)

Accompanied by horseradish sour cream and garlic au jus

CHICKEN PICATTA (GF) (OTHER SAUCE SELECTIONS AVAILABLE)

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

Potatoes

Your choice of potato (upcharge per person)

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)

Chef Dominique's

CATERING & BANQUET FACILITY
Est. 2006

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 / \$1.28

TUSCAN YUKON GOLD POTATOES (GF)

GARLIC PARMESAN YUKON GOLDS ROASTED WITH FRESH ROSEMARY (GF)

GARLIC PARMESAN GOLDEN POTATOES & BROCCOLI (GF)

Lightly tossed in olive oil and Italian seasoning

SOUTHWEST MAC & CHEESE / \$1.69

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

Vegetables

Your choice of vegetable

FRESH STEAMED ASPARAGUS (GF)

GREEN BEANS ALMONDINE (GF)

GREEN BEANS WITH MUSHROOMS, ONIONS, & OLIVE OIL (GF)

GREEN BEANS WITH BACON & A HINT OF BROWN SUGAR (GF)

CARAMELIZED BRUSSELS SPROUTS (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

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GRILLED ASPARAGUS / \$1.56

With roasted garlic butter crumbs

VEGETARIAN COUSCOUS / \$1.15

Assorted sautéed vegetables accompanied by Israeli couscous & fresh herbs

Bread

ASSORTED WHITE & 7-GRAIN FRENCH BREAD

(Rev. 9.10.20)