



CATERING & BANQUET FACILITY
Estd. 2006

TWO ENTRÉE DINNER SELECTION

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

BLACK LABEL HAM & ROASTED TURKEY w/ GRAVY / \$29.42

Minimum of 40 guests required

BONELESS CHICKEN BREAST & FRESH ATLANTIC SALMON / \$32.98

ROASTED BEEF SIRLOIN & BONELESS CHICKEN BREAST / \$34.25

Minimum of 40 guests required

ROASTED BEEF SIRLOIN & ROASTED PORK LOIN / \$35.44

Minimum of 40 guests required

WELLINGTON PARADOX & BONELESS CHICKEN BREAST / \$35.58

Individual serving of wellington paradox

ROASTED BEEF SIRLOIN & FRESH ATLANTIC SALMON / \$36.68

Minimum of 40 guests required

WELLINGTON PARADOX & ROASTED PORK LOIN / \$37.44

Individual serving of wellington paradox

WELLINGTON PARADOX & FRESH ATLANTIC SALMON / \$37.95

Individual serving of wellington paradox

ROASTED PORK LOIN & FRESH ATLANTIC SALMON / \$37.50

ROASTED PRIME RIB & BONELESS CHICKEN BREAST / \$41.03

ROASTED PORK LOIN & ROASTED PRIME RIB / \$41.43

ROASTED PRIME RIB & FRESH ATLANTIC SALMON / \$41.74

Salad

(some of these salads carry an upcharge)

THE ORIGINAL

Chef Dominique's

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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

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)

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Served with butter and sour cream on the side

BOMBAY POTATOES (GF)

HOMEMADE AU GRATIN POTATOES (GF) / \$1.64

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)

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)