



HOT LUNCH BUFFET SELECTIONS

Chef Dominique would be pleased to create a menu, specifically designed for your event, reflecting your personal taste & budget, just ask.

ENTRÉE SELECTIONS

Boneless Chicken Breast - \$8.95

served with "The Original" salad, your choice of gourmet sauce, potato or vegetable & bread

Roasted Pork Loin - \$9.95

served with "The Original" salad, your choice of gourmet sauce, potato or vegetable & bread

Chicken Stir Fry - \$8.95

served with white rice, "The Original" salad & bread

Au Gratin Potatoes with Ham - \$8.95

Sliced potatoes, Black Label ham, garlic, & heavy cream, served with "The Original" salad & bread

Homemade Lasagna - \$8.95

served with "The Original" or Caesar salad & garlic toast

Chef Rane's Meatloaf - \$9.95

served with "The Original" salad, your choice of potato or vegetable & bread

6-oz Fresh Atlantic Salmon - \$9.95

served with "The Original" salad, your choice of potato or vegetable & bread

PASTA FEATURES

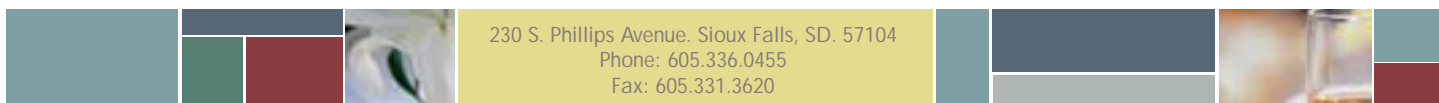
served with "The Original" salad & bread

Tuscany Chicken - \$8.95

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

Penne Chicken Alfredo - \$8.95

Azzara Marinara with Meatballs & Italian Sausage - \$8.95





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Beef Stroganoff with Mushrooms - \$9.95

Chicken Pomadora - \$9.95

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

POTATO SELECTIONS

- Garlic Mashed Potatoes •
 - Baked Potato •
 - Garlic-Roasted Baby Reds •
- Garlic Parmesan Potatoes with fresh Parsley •
- Yukon Gold Potatoes with Fresh Apples •
 - Rosemary Roasted Red Potatoes •
 - Horseradish Mashed Potatoes •
- Homemade Au Gratin - additional \$1.50 per person •
- Penne Pasta with Alfredo - additional \$1.00 per person •

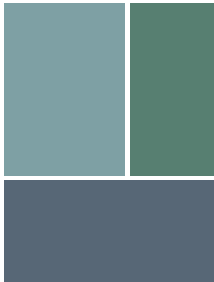
VEGETABLE SELECTIONS

- Green Beans Almondine •
 - Greek Green Beans •
- Sautéed Mixed Vegetables •
 - Marsala Glazed Carrots •
 - Green Bean Casserole •
 - Buttered Corn Casserole •
- Fresh Steamed Asparagus - additional \$1.00 per person •



230 S. Phillips Avenue. Sioux Falls, SD. 57104
Phone: 605.336.0455
Fax: 605.331.3620





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SAUCE SELECTIONS

Prosciutto

(served with chicken); Prosciutto ham & mushrooms in red wine & garlic butter

Picatta

(served with chicken & salmon); lemon, butter, mushrooms, capers, parsley & Parmesan cheese

Tandoori

(served with chicken); a secret authentic Indian recipe

Chutney Curry

(served with chicken); white wine, curry, chicken broth, chutney & a splash of cream

Greek

(served with chicken); rosemary, garlic, fresh lemon, & pan juice

Pomadora

(served with chicken); roasted garlic simmered with tomatoes, basil, and Prosciutto ham then topped with Parmesan cheese

Manchego

(served with chicken); lemon, butter, capers & Manchego cheese accompanied by Romesco sauce

Cordon Bleu

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

Cuban

(served with chicken); black beans, tomatoes, pineapple, peppers, onions, lime juice, and fresh cilantro

Garlic Hunter

(served with chicken); mushrooms & bacon finished with garlic au jus & a touch of cream

Creamy Peppercorn

(served with chicken & pork); cognac, two-peppercorn mélange & heavy whipping cream



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Lemon Rosemary

(served with chicken & pork); drippings from the meat accompanied by white wine, lemon & rosemary

Morrel Mushroom

(served with chicken & pork); white wine, cognac, shallots, Morrel mushrooms & heavy cream

Maderia Mushroom Glace

(served with pork); Maderia wine, shallots, garlic, Veal glace & pan juice

Beurre Blanc Sauce

(served with seafood); white wine, seafood broth & cream

DESSERT SELECTIONS

(see dessert selections)