



## DINNER BUFFET SELECTIONS



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

### ONE-ENTRÉE DINNER BUFFET

served with salad, your choice of gourmet sauce, potato, vegetable & bread

<b>Boneless Chicken Breast</b>	<b>20.16</b>
<b>Fresh Atlantic Salmon</b>	<b>23.34</b>
<b>Salmon Coulibiac</b>	<b>24.37</b>
<b>Roasted Pork Loin</b>	<b>23.34</b>
<b>Roasted Prime Rib</b>	<b>27.58</b>

~ Chef Dominique's seafood is flown in from market twice weekly to ensure freshness & the highest standards of excellence~

### TWO-ENTRÉE DINNER BUFFET

served with salad, your choice of gourmet sauce, potato, vegetable, bread & dessert

<b>Black Label Ham &amp; Roasted Turkey with gravy</b>	<b>23.34</b>
<b>Boneless Chicken Breast &amp; Fresh Atlantic Salmon</b>	<b>26.52</b>
<b>Roasted Pork Loin &amp; Fresh Atlantic Salmon</b>	<b>28.64</b>
<b>Roasted Prime Rib &amp; Boneless Chicken Breast</b>	<b>31.83</b>



230 S. Phillips Avenue. Sioux Falls, SD. 57104  
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## DINNER BUFFET SELECTIONS

<b>Roasted Pork Loin &amp; Roasted Prime Rib</b>	<b>32.89</b>
<b>Roasted Prime Rib &amp; Fresh Atlantic Salmon</b>	<b>32.89</b>
<b>Roasted Prime Rib &amp; Special Seafood Selection</b>	<b>Market Price</b>

## THREE-ENTRÉE DINNER BUFFET

served with salad, your choice of gourmet sauce, potato, vegetable, bread & dessert

<b>Roasted Pork Loin, Boneless Chicken Breast &amp; Fresh Atlantic Salmon</b>	<b>31.83</b>
<b>Roasted Prime Rib, Boneless Chicken Breast &amp; Fresh Atlantic Salmon</b>	<b>36.07</b>
<b>Roasted Prime Rib, Roasted Pork Loin &amp; Fresh Atlantic Salmon</b>	<b>37.13</b>
<b>Roasted Prime Rib, Roasted Pork Loin &amp; Special Seafood Selection</b>	<b>Market Price</b>

## SALAD SELECTIONS

### “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*

### Summer Salad

(seasonal, add \$1.25 per person)

garden tomatoes, fresh mozzarella cheese, basil & field greens with a balsamic vinaigrette

### Spinach Salad

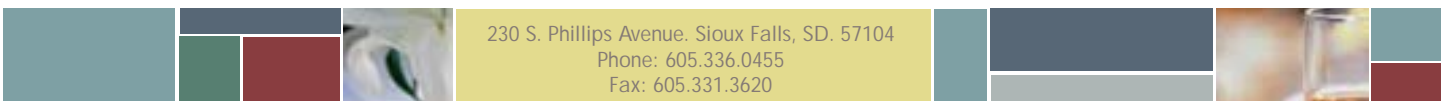
(add \$1.25 per person)

spinach greens, onions, dried berries, mandarin oranges & honey poppeyseed dressing

### Caesar Salad

(add \$1.00 per person)

romaine lettuce, croutons, Parmesan cheese & Caesar dressing



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## DINNER BUFFET SELECTIONS

### **Marcigny Salad**

(add \$1.25 per person)

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

### **Roannaise Salad**

(add \$1.00 per person)

field greens tossed in Roannaise dressing with olive oil, garlic, Dijon mustard, fresh ground pepper, and malt vinegar

### **Champagne Salad**

(add \$1.25 per person)

spring mix & bibb lettuce tossed in a Champagne Vinaigrette dressing then topped with pear tomatoes, shaved Parmesan cheese & homemade croutons

~For an elegant touch all of the above salads have the option of being preset or individually served for an additional \$1.50 per person~

## SAUCE SELECTIONS

### **Prosciutto**

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

### **Champagne**

(served with chicken); champagne & chicken glaze with Italian parsley

### **Picatta**

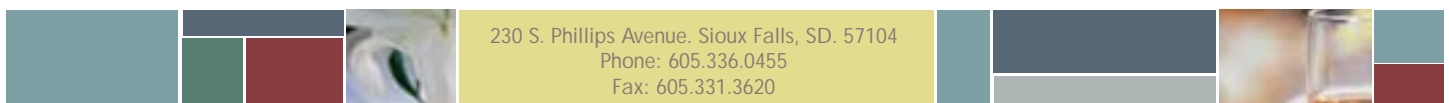
(served with chicken & salmon); lemon, butter, mushrooms, capers, parsley & Parmesan cheese

### **Tandoori**

(served with chicken); a secret authentic Indian recipe

### **A La Crème**

(served with chicken); Reduction of white wine, shallots, mushrooms, and chicken broth, finished with a splash of cream



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### **Caper**

(served with chicken); rich cream sauce, fresh lemon juice, capers, & sun-dried tomatoes

### **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); bacon & wild mushroom sauce

### **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

### **Lemon Rosemary**

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

### **Morel Mushroom**

(served with chicken & pork); white wine, cognac, shallots, Morel 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



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## DINNER BUFFET SELECTIONS

### POTATO SELECTIONS

**Garlic Mashed Potatoes**

**Baked Potato**

**Au Gratin Garlic Mashed Potatoes**

**Garlic-Roasted Baby Reds**

**Garlic Parmesan Potatoes with fresh Parsley**

**Yukon Gold Potatoes with Fresh Apples**

**Rosemary Roasted Red Potatoes**

**Horseradish Mashed Potatoes**

**Aged Parmesan Mashed Potatoes**

**Potatoes Lyonnaise**

**Homemade Au Gratin**

(additional \$1.00 per person/per serving)

**Penne Pasta with Alfredo**

(additional \$1.00 per person/per serving)

**Sweet Potato**

(additional \$1.00 per person/per serving)

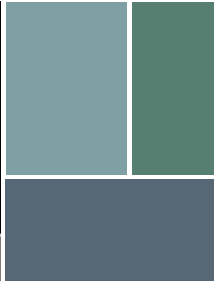
**Homemade Twice-Baked Potato**

(additional \$1.00 per person/per serving)



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## DINNER BUFFET SELECTIONS

### VEGETABLE SELECTIONS

**Fresh Steamed Asparagus**

**Green Beans Almondine**

**Greek Green Beans**

**Sautéed Mixed Vegetables**

**Marsala Glazed Carrots**

**Green Bean Casserole**

### DESSERT SELECTIONS AVAILABLE UPON REQUEST



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