

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

Boneless Chicken Breast	19.
Fresh Atlantic Salmon	22.
Salmon Coulibiac	22.
Roasted Pork Loin	22.
Roasted Prime Rib	26.

~ 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

Black Label Ham & Roasted Turkey with gravy	22.
Boneless Chicken Breast & Fresh Atlantic Salmon	25.
Roasted Pork Loin & Fresh Atlantic Salmon	27.
Roasted Prime Rib & Boneless Chicken Breast	30.



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





DINNER BUFFET SELECTIONS

Roasted Pork Loin & Roasted Prime Rib	31.
Roasted Prime Rib & Fresh Atlantic Salmon	31.
Roasted Prime Rib & Special Seafood Selection	Market Price

THREE-ENTRÉE DINNER BUFFET

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

Roasted Pork Loin, Boneless Chicken Breast & Fresh Atlantic Salmon	30.
Roasted Prime Rib, Boneless Chicken Breast & Fresh Atlantic Salmon	34.
Roasted Prime Rib, Roasted Pork Loin & Fresh Atlantic Salmon	35.
Roasted Prime Rib, Roasted Pork Loin & Special Seafood Selection	Market Price

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

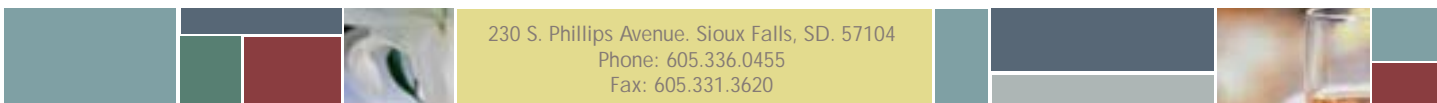
(seasonal, add \$1.25 per person)

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





DINNER BUFFET SELECTIONS

Caesar Salad

(add \$1.00 per person)

romaine lettuce, croutons, Parmesan cheese & Caesar dressing

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



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





DINNER BUFFET SELECTIONS

A La Crème

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

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

Pomodoro

(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

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



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





DINNER BUFFET SELECTIONS

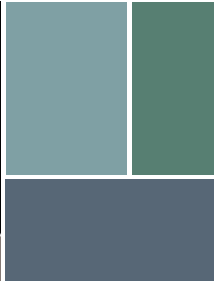
POTATO SELECTIONS

- **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**
- **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)



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





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

- Homemade Cheesecake •
 - Cream Puff Dessert •
 - Tiramisu •
 - Strawberry Napoleon •
- White Chocolate Mousse or Sabayon served in a Martini glass with fresh berries •

[Ask about additional dessert selections](#)



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

