



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 - \$9.20

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

Roasted Pork Loin - \$10.25

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

Chicken Stir Fry - \$9.20

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

Au Gratin Potatoes with Ham - \$9.20

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

Homemade Lasagna - \$9.20

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

Chef Rane's Meatloaf - \$10.25

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

6-oz Fresh Atlantic Salmon - \$10.25

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

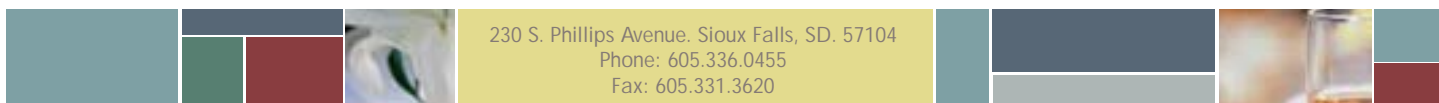
PASTA, COUSCOUS, & ORZO FEATURES

served with "The Original" salad & bread

Tuscany Chicken - \$9.20

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 - \$9.20





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Azzara Marinara with Meatballs & Italian Sausage - \$9.20

Beef Stroganoff with Mushrooms - \$10.00

Chicken Pomadora - \$10.00

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

Chicken Couscous - \$9.20

with roasted red & yellow peppers, artichokes, roasted chicken, asparagus, bacon, mushrooms, pine nuts, shaved Parmesan cheese, parsley & tomatoes

Garden Orzo & Chicken - \$9.20

sautéed zucchini, pear tomatoes, red peppers, asparagus, & corn tossed in a naked sauce with chicken, orzo, & Parmesan cheese

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 •



230 S. Phillips Avenue. Sioux Falls, SD. 57104
Phone: 605.336.0455
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VEGETABLE SELECTIONS

- Green Beans Almondine •
 - Greek Green Beans •
- Sautéed Mixed Vegetables •
 - Marsala Glazed Carrots •
 - Green Bean Casserole •
 - Buttered Corn Casserole •
- Fresh Steamed Asparagus •

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

Caper

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

A La Creme

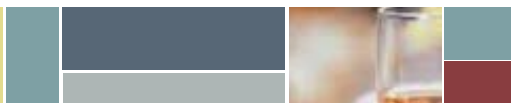
(served with chicken); Reduction of white wine, shallots, mushrooms, and chicken broth, finished with a splash of cream

Greek

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



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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 & pork); 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

DESSERT SELECTIONS

(see dessert selections)



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