

Sample Menu

HORS D' OEUVRES

Smoke Salmon & Osetra Caviar on Toast Points
Prawns Cocktail With Organic Lemons & Limes

ENTRÉES

SEAFOOD • POULTRY • BEEF

Seafood Pan Roast

Lobster Tails

Shrimp & Scallops
(Served With Organic Tomatoes & Corn)

½ Organic Free Range Chicken
(Hot Smoked With Rosemary & Thyme Au Jus)

Braised Dry Aged Short Ribs
(Dressed In A Savory Cabernet Reduction)

STEAKS

Filet Mignon

Dry Aged Angus Rib Eye

Grilled New York Strip

Dry Aged T-bone Filet

STEAK SAUCE SELECTIONS

Red Wine Reduction · Cognac Cream & Mushrooms

Garlic Butter · Béarnaise

ACCOMPANIMENTS

Garlic Mashed Potatoes · Roasted Redskin Potatoes

Sweet Potato Mash · Asparagus

Kale · Broccoli · Organic Collards

Baked Potato With Traditional Condiments

CRUDITÉS & LIGHT FARE

Assorted Fresh Organic Fruits & Cheeses

Hot & Cold Petite Sandwiches

Assorted Crisp Organic Vegetables & Field Greens

SOUPS

Potato & Chive · Carrot & Ginger

Chicken & Sausage Gumbo

DOMINION DC CHARTER LTD

introduces the

Gourmet Offerings

of Atlanta's

Chef Joel

