DOMELLIE'S

American STEAKHOUSE

CHEF-OWNED. FINE FARE. CRAFTED COCKTAILS.

By: Chef Matt

BANQUET MENU

DOMELLIE'S

Thanks for being here!

Catering private parties, corporate functions, anniversaries, and more, Domellie's aims to be one of Brookings' premier choices for unforgettable events.

Led by professional chef and owner Matt Chapman, our small team of trained culinary staff delivers refined, flavor-forward menus with friendly and reliable service.

Whether it's a casual celebration or an upscale gathering, Domellie's brings bold, chef-driven hospitality to every table.

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Chef Matt

APPETIZERS

\$3.50 PER ITEM - PER PERSON

MINI PORK TACOS

Pickled Red Onion,
Garlic-Chile Aioli

BEEF CANAPÉS

Cucumber, Chive Horseradish
Cream, Cherry Tomatoes

CAPRESE SKEWERS

Mozzarella, Tomato, Olives, Basil Pesto, Balsamic

MINI BEEF WELLINGTON

Mushroom, Dijon, Thyme*

PHYLLO CUPS

Cheddar Pimento Cream Cheese

CHICKEN SATAY SKEWER

Marinated, Mango Salsa

CHORIZO MEATBALL

Queso, Cilantro, Roasted Tomato Salsa

WINGS

(Bone-In) - Buffalo, BBQ, Teriyaki, Parmesan Garlic

CHIMICHURRI SEARED STEAK TIPS

Tomato, Bell Peppers

BACON WRAPPED MINI PEPPERS

Herb Cream Cheese

KOREAN BBQ PORK SLIDERS

Scallions, Sesame Seeds

FRIED EMPANADA

Garlic-Chile Aioli

BOURBON GLAZED CHISLIC

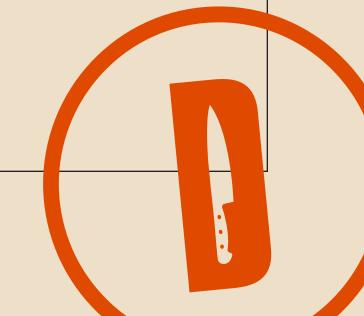
Bourbon, Soy, Garlic*

AHI TUNA WONTONS,

Soy-Teriyaki, Sesame Seeds

SAUSAGE STUFFED MUSHROOMS

Chorizo, Pepperjack



LUNCH Options

BUILD YOUR OWN DELI SANDWICH
(Add Soup +\$4.00)
ITALIAN PASTA BAR
MIDWEST TACO NIGHT
THE BURGER BARN
STADIUM NACHOS

By: Chef Math

ENTREE Options

Buffet served with tossed salad, assorted dressings, chef's choice of seasonal vegetable, potato, & dinner roll.

ONE ENTRÉE - \$22.95 | TWO ENTRÉES - \$28.95

GRILLED CHICKEN

With dill cream

ROASTED PORK LOIN

With maple bacon cream

ROASTED TURKEY BREAST & DRESSING

ROAST TOP ROUND OF BEEF

With au jus

OVEN ROASTED CHICKEN

With creamy marsala sauce

HONEY GLAZED HAM

SLICED FLANK STEAK

Onions, peppers, smoked gouda cheese sauce

BRUSCHETTA SALMON

POTATO Options

ROASTED ROSEMARY REDS

CREAM CHEESE & CHIVE MASHED

BAKED POTATO

With Butter & Sour Cream

AU GRATIN POTATOES

CHEESY HASHBROWNS

VEGETABLE Options

TOMATO BACON GREEN BEANS

CARAMEL GLAZED CARROTS

BUTTERED CORN



Desserts + REFRESHMENTS

ESSERTS

APPLE-RASPBERRY CRISP WITH WHIPPED CREAM \$3.75

CAROL'S CUPCAKES \$16.00/DOZEN (Assorted Flavors)

LEMON BARS \$3.00

FRUIT PIES \$4.25 (Apple, Cherry, Blueberry, Peach, Pumpkin) with Whipped Cream

ASSORTED DESSERT BARS \$16.00/DOZEN (Chef's Choice)

COFFEE	\$16.00/GALLON
ICED TEA	\$16.00/GALLON
LEMONADE	\$16.00/GALLON
FRUIT PUNCH	\$16.00/GALLON
BOTTLED WATER	\$1.50
BOTTLED ICED TEA (16 OZ.)	\$3.00
ASSORTED JUICES	\$2.75
ASSORTED SODA	\$2 . 00

SREAKS

SNACKS A LA CARTE

Take a Break!

TRADITIONAL WAKE UP	\$4.00
HEALTHY START	\$8.95
TRADITIONAL	\$4.75

CHEESE & CRACKERS CUP \$3.00
MEAT, CHEESE & CRACKERS CUP \$4.00
FRUIT CUP \$3.25
VEGETABLE CUP W/ RANCH \$3.00
DOUBLE CHOCOLATE BROWNIES \$3.00
ASSORTED MUFFINS (4 oz.)\$3.00
MINI MUFFINS (2 per person)\$3.00
ASSORTED CAKE DONUTS \$3.00
CARAMEL/CINNAMON ROLLS \$4.00
ASSORTED COOKIES (per dozen)\$18.00
GRANOLA BAR \$1.95
CHIPS & DIP \$2.50
PRETZELS \$1.50
YOGURT CUP \$2.00
TRAIL MIX \$2.25
WHOLE FRUIT \$1.75