

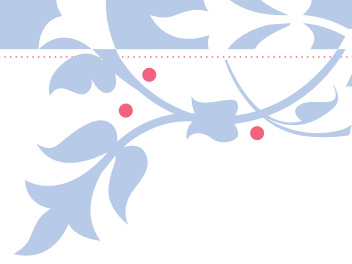
Children's Menu



Macaroni and Cheese with Soft Bread Stick and Fresh Fruit Cup	14.00
Grilled Cheese Sandwich served with Pickles, Potato Chips, Vegetable Sticks and Dip	14.00
Crispy Chicken Tenders served with Dipping Sauce, French Fries and Fruit Cup Off-Premise Catering substitute Mashed Potatoes, Tater Tots or Macaroni and Cheese for Fries	14.00
Ham and Cheese Wrap with Fresh Fruit and Potato Chips	14.00
Penne Pasta tossed with Butter and Parmesan with Fresh Fruit Cup and Soft Garlic Bread	14.00
Cheese Lasagne with Tossed Salad and Soft Breads Sticks	14.00
Spaghetti with Red Sauce with Caesar Salad and Soft Garlic Bread	14.00
Tuna Melt with Cheddar Cheese served with Chips and Fresh Vegetable Sticks	14.00
All Beef Hot Dog on a Bun served with Baked Beans, Potato Chips and Pickle	14.00

GF - Gluten Free DF - Dairy Free V - Vegetarian VV - Vegan

Food prices do not include tax or service 612.238.4444 www.damicocatering.com



D'AMICO
CATERING

Plated & Served Luncheon Entrées

Salads

Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan Peppercorn Dressing - GF, V	6.75
Butter Lettuce Salad, Radish, Herbs, Cucumber, Yuzu Buttermilk Dressing - GF, V	6.75
Mixed Baby Greens, Fresh Berries, Shaved Parmesan, Balsamic-Herb Vinaigrette - GF, V	7.00
Arugula and Frisee Salad, Oranges, Strawberries, Pistachio, Elderflower Vinaigrette - GF, DF, VV	6.75
Mixed Greens, Heirloom Grape Tomatoes, Shaved Pecorino, Charred Tomato Vinaigrette - GF, V	6.75
Mixed Greens, Grapefruit, Heirloom Grape Tomato, Pepitas, Saffron Vinaigrette - GF, DF, VV	6.75
Baby Kale, Chickpeas, Watermelon Radish, Roasted Tomato, Parmesan, Almonds, Goat Cheese Dressing - GF, V	6.75
Roasted Beet Salad, Tomato, Fennel, Mint, Arugula, Pumpnickel Crouton, Beet Crema, Herb Vinaigrette - V	7.00

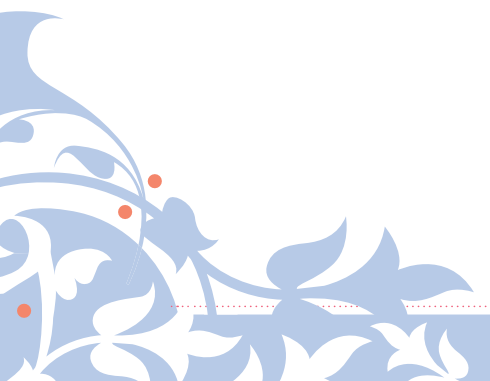
Hot Luncheon Entrées

All hot entrées include freshly baked breads with sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and tea.

Herb-Roasted Chicken, Haricot Vert, Cipollini Onion, Fingerling Potato, Miso Mustard Sauce - GF	15.75
Sautéed Chicken, Braised Potato, Asparagus, Sorrel Cream Sauce - GF	15.75
Sautéed Chicken, Braised Chickpeas, Chard, Pea Tendril and Radish Salad, Tahini Vinaigrette - GF, DF	15.75
Sautéed Chicken Breast, Lemon Potato Puree, Warm Vegetable Slaw, Tarragon Sauce - GF	15.75
Sautéed Salmon, Yukon Gold Smashers, Grilled Asparagus, Basil Pesto - GF	16.50
Sautéed Salmon, Peas, Fingerling Potato, Charred Tomato Relish - GF, DF	16.50
Mahi Mahi, Roasted Root Vegetables, Red Potatoes, Crème Fraiche, Chives, Romesco - GF	16.50
Balsamic-Glazed Short Ribs, Roasted Garlic Potato Purée, Broccolini - GF	17.25
Grilled Sirloin, Brown Rice, Oyster Mushrooms, Watercress, Miso Vinaigrette - GF, DF	17.25
Vegan "Crab" Cakes, Hearts of Palm, Chickpea, Warm Fingerling Potato Salad, Arugula, Chili Oil - DF, VV	15.25
Cauliflower "Steak", Red Quinoa, Cilantro Pesto, Coconut Cauliflower Purée - GF, DF, VV	15.25
Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers, Chimichurri, Cumin Spiked Yogurt - GF, V	15.25
Mushroom Lasagna, Swiss Chard, Parmesan, Boursin, Herbs, Balsamic Mushroom Glaze - V	15.25

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Luncheon Plated Desserts



Cheesecake can be made with gluten free crust upon request .75 per person upcharge

Tropical Tart, Passion Fruit, Mango, Toasted Coconut	7.50
Raspberry Angel Food Cake, Chocolate Shavings, Seasonal Berries	7.50
Salted Caramel Cheesecake, Chantilly Cream, Toffee Peanuts - GF	7.50
Yuzu Ginger Tart, Meringue, Blackberry Gelee	7.50
Baked Chocolate Mousse Cake, Raspberries - GF	7.50
Vanilla Bean Cheesecake, Fresh Berry Compote	7.50
Signature Chocolate Truffle Torte, Chocolate Ganache Glaze	7.50
Milk Chocolate Bourbon Pecan Tart, Caramel Sauce	7.50
Family-Style Miniature Dessert-Chef's Choice	3.50 each
Family-Style Cookies and Bars	5.50



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Luncheon Buffets

Salad & Sandwich Sampler Buffets – (choose three items) 21.25

Freshly baked breads with sweet butter, condiments, chef's choice of dessert, certified organic, free trade dark roast coffee, decaffeinated coffee and tea. Gluten Free Buns available for sandwiches upon request for 1.25 per person upcharge.

- Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan Peppercorn Dressing - GF, V
- Caesar Salad, Garlic Croutons, Shaved Parmesan
- Roasted Beet, Arugula, Tomato, Fennel, Mint, Pumpnickel Crouton, Beet Crema, Herb Vinaigrette - V
- Grilled Chicken and Baby Kale Salad, Roasted Tomato, Chickpea, Radish, Parmesan, Almond, Goat Cheese Vinaigrette - GF
- Miso Yuzu Grilled Chicken, Rice Noodle Salad, Carrot, Pepper, Mint, Cilantro, Sesame Seed, Scallion - GF, DF
- Grilled Salmon Salad, Mixed Greens, Grapefruit, Heirloom Grape Tomato, Pepita, Saffron Vinaigrette - GF, DF
- Grilled Chicken Breast Sandwich, Sweet Onion Marmalade, Arugula, Lemon Aioli, Onion Roll
- Pesto Chicken Salad Sandwich, Mozzarella, Lettuce, Tomato, Pesto Aioli, Onion Roll
- Turkey and Smoked Bacon Sandwich, Mozzarella, Lettuce, Tomato, Basil Aioli, Focaccia
- Roast Beef Sandwich, Caramelized Onions, Mushrooms, Lettuce, Tomato, Fontina Cheese, Focaccia
- Ham and Mortadella Sandwich, Lettuce, Tomato, Pickled Peppers, Olive Anchovy Aioli, Focaccia
- Creamy Tuna Salad Sandwich, Capers, Olives, Cornichon, Lettuce, Tomato, Tarragon, Shaved Fennel, Lemon Aioli, Focaccia
- Raw Vegetable Wrap, Carrots, Cucumber, Red Cabbage, Arugula, Sprouts, Hummus - DF, VV

D'Amico Luncheon Buffet – (choose three items) 23.00

Includes chef's choice of fresh seasonal vegetable and starch, freshly baked breads with sweet butter, condiments, chef's choice of dessert, certified organic, free trade dark roast coffee, decaffeinated coffee and tea.

- Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan Peppercorn Dressing - GF, V
- Caesar Salad, Garlic Croutons, Shaved Parmesan
- Arugula and Frisee Salad, Orange, Strawberry, Pistachio, Elderflower Vinaigrette - GF, DF, V
- Butter Lettuce Salad, Pickled Shrimp, Radish, Fines Herbes, Cucumber, Yuzu Buttermilk Vinaigrette - GF
- Grilled Chicken Breast, Olive, Roasted Tomato, Tahini Vinaigrette - GF, DF
- Sautéed Chicken Breast, Fried Arugula, Miso Mustard Sauce - GF
- Grilled Chicken Breast, Roasted Pineapple, Chimichurri - GF, DF
- Braised Beef Tips, Crimini Mushrooms, Red Wine, Horseradish Sauce - GF
- Fermented Chili BBQ Glazed Short Ribs, Scallions - GF, DF
- Pan-Seared Salmon, Crème Fraiche, Basil Pesto - GF
- Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers, Chimichurri, Cumin Spiked Yogurt - GF, V
- Vegan "Crab" Cakes, Hearts of Palm, Chickpea, Lemon Dill Aioli - DF, VV

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Boxed Lunches



*Boxed lunches are priced per person.
All boxed lunches include a fresh fruit cup, chips and cookie.*

Miso Yuzu Chicken and Rice Noodle Salad, Mint, Basil, Carrots, Cucumbers, Peppers - GF, DF	12.50
Grilled Salmon Salad, Roasted Vegetables, Couscous and Charmoula - DF	14.00
Vegetarian Pasta Salad, Grilled Broccolini, Artichokes, Roasted Peppers, Baby Kale, Tomato, Lemon Vinaigrette - DF, VV	12.50
Vegetable Cobb Salad, Mixed Greens, Asparagus, Tomato, Egg, Cucumber, Lemon Vinaigrette - DF, V	12.50
Hummus, Fresh Vegetables, Marinated Olives, Pita, Sliced Manchego - V	12.50
Turkey, Smoked Bacon Sandwich, Lettuce, Tomato, Provolone Cheese	13.50
Grilled Chicken Breast Sandwich, Sweet Onion Marmalade, Arugula, Lemon Aioli	13.50
Grilled Chicken Breast Sandwich, Pickled Sweet Peppers, Goat Cheese, Arugula	13.50
Grilled Tenderloin Sandwich, Lettuce, Tomato, Gorgonzola, Dijon Mustard	14.50
Roast Beef Sandwich, Sautéed Mushrooms, Lettuce, Tomato, Onions, Provolone Cheese	13.50
Pastrami Sandwich, Swiss Cheese, Pickles, Lettuce, Tomato	13.50
Ham and Salami Deli Sandwich, Roasted Peppers, Olives, Pepperoncinis, Provolone, Italian Vinaigrette	13.50
Creamy Tuna Salad, Capers, Green Olives, Cornichons, Bibb Lettuce, Fennel, Tomato	13.50
Roasted Vegetable Sandwich, Arugula, Tomato, Chèvre - V	13.50
Raw Vegetable Wrap, Carrots, Cucumber, Red Cabbage, Arugula, Sprouts, Hummus - DF, VV	13.50

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