LUNCHEON BUFFETS

SALAD & SANDWICH SAMPLER BUFFET (choose three items)  18.25

All buffets include fresh fruit, freshly baked breads, condiments, chef’s choice of dessert, coffee, decaffeinated coffee and tea.

D’Amico Garden Salad with Cucumber, Tomato, Sweet Red Onion and Parmesan-Peppercorn Dressing
Caesar Salad with Garlic Croutons and Shaved Parmesan
Cobb Salad with Grilled Chicken, Romaine Lettuce, Tomato, Avocado, Diced Egg, Bacon, Maytag Bleu Cheese and Creamy Parmesan Dressing
Grilled Salmon Salad, Grilled Vegetables and Roasted Tomatoes on a Bed of Couscous with Cilantro-Garlic Vinaigrette
Tropical Chicken Salad with Organic Baby Greens, Island Fruits, Toasted Cashews and Mango-Ginger Dressing
Asian Chicken Salad with Carrots, Cellophane Noodles, Scallions and Sesame-Ginger Dressing
Pesto Chicken Salad Sandwich with Mozzarella, Tomato, Lettuce and Pesto Aioli
Roast Beef and Caramelized Onion Sandwich with Mushrooms, Tomato, Romaine and Fontina Cheese
Fresh Vegetable Wrap with Tomatoes, Sprouts and Cucumber-Dill Dressing
Turkey and Smoked Bacon Sandwich with Mozzarella, Tomato and Romaine
Jerk Chicken Sandwich with Tomatoes, Avocado, Romaine and Chili-Lime Dressing
Creamy Tuna Salad Sandwich with Capers, Tomato and Fresh Basil
Italian Ham Sandwich with Fontina Cheese, Roasted Peppers, Pepperoncinis, Black Olives and Italian Vinaigrette

D’AMICO LUNCHEON BUFFET (choose three items)  19.75

All buffets include chef’s choice of fresh seasonal vegetable and starch, freshly baked breads, condiments and chef’s choice of dessert, coffee, decaffeinated coffee and tea.

D’Amico Garden Salad with Cucumbers, Tomato, Sweet Red Onion and Parmesan-Peppercorn Dressing
Caesar Salad with Garlic Croutons and Shaved Parmesan
Baby Spinach Salad with Strawberries, Mandarin Oranges, Spiced Almonds and Raspberry Vinaigrette
Chopped Romaine Salad with Kalamata Olives, Sweet Red Onion, Tomato, Diced Egg, Pepperoncinis and Champagne-Herb Vinaigrette
Seasonal Fruit and Berry Platter with Candied Nuts
Grilled Chicken Breast in Saffron Cream Sauce with Roasted Tomatoes and Black Olives
Sauteed Chicken with Bacon, Mushrooms and Pearl Onion Sauce
Grilled Chicken with Honey Crystallized Ginger Sauce
House-made Pot Roast with Herb Horseradish Sauce
Pan-Seared Salmon with Basil Pesto and Crème Fraiche
Spinach-and-Ricotta-Stuffed Shells with Fontina Cream Sauce
Balsamic-Glazed Short Ribs
Spinach and Fresh Mushroom Manicotti with Fresh Tomato Basil Sauce

Food prices do not include tax or service

D’Amico Catering
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- page 6 -