



PLATED SANDWICH LUNCHEON ENTRÉES

All sandwich entrées include kettle chips, coffee, decaffeinated coffee and tea.

SANDWICHES

Grilled Chicken Breast with Sicilian Onion, Fresh Mozzarella, Tomato and Aioli	11.50
Turkey and Bacon Sandwich with Provolone Cheese, Lettuce, Tomato and Basil Aioli	11.00
Fresh Mozzarella and Tomato Sandwich with Sweet Pickled Peppers and Basil	10.50
BLT Chicken Sandwich with Bacon, Lettuce, Tomato and Aioli	11.00
Roast Beef Sandwich with Caramelized Onions, Mushrooms and Horseradish Sauce	11.25
Thai Chicken Wrap with Napa Cabbage, Peppers, Scallions, Carrots and Spicy Peanut Sauce	11.00
Sante Fe Chicken Wrap with Shredded Cheese, Sweet Corn, Black Beans, Lettuce, Salsa and Chipotle Ranch Sauce	11.00
Asian Chicken Wrap with Napa Cabbage, Peppers, Scallions, Carrots and Sesame-Ginger Dressing	11.00

PLATED SALAD LUNCHEON ENTRÉES

All salad entrées include freshly baked breads, butter, coffee, decaffeinated coffee and tea.

SALADS

Asian Chicken Salad with Carrots, Cellophane Noodles, Scallions and Sesame-Ginger Dressing	12.25
Grilled Chicken Caesar Salad with Garlic Croutons and Shaved Parmesan	11.25
Grilled Steak Salad with Fresh Berries, Blue Cheese, Crispy Onions and Blackberry Vinaigrette	13.75
Blackened Shrimp Salad with Grilled Pineapple, Sweet Corn, Black Beans and Cilantro Vinaigrette	13.75
Grilled Chicken Gyro Salad with Pita, Lettuce, Tomato, Red Onion, Olives, Pepperoncinis, Cucumbers and Tzatziki Sauce	12.00
Grilled Salmon Salad glazed with Asian Barbecue and Napa Cabbage Slaw	13.00
Blackened Chicken Salad with Black Beans, Sweet Corn, Bell Peppers, Cilantro-Lime Vinaigrette, Chipotle Cream and Fried Tortilla Strips	12.00

Food prices do not include tax or service

D'Amico Catering

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LUNCH SALADS

D'Amico Garden Salad with Cucumber, Tomato, Sweet Red Onion and Parmesan-Peppercorn Dressing	5.75
Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese	5.50
Mixed Baby Greens and Fresh Berries with Shaved Parmesan and Champagne-Herb Vinaigrette	5.50
Baby Spinach Salad with Strawberries, Oranges, Candied Pecans and Raspberry Vinaigrette	5.50
Mixed Greens with Shaved Pecorino and Charred Tomato Vinaigrette	6.50
Romaine Lettuce with Cucumber, Tomato, Feta and Lemon Vinaigrette	5.75

HOT LUNCHEON ENTRÉES

All hot entrées include seasonal vegetables, freshly baked breads with sweet butter, coffee, decaffeinated coffee and tea.

Herb-Roasted Chicken with Cippolini Onions, Fingerling Potatoes and Miso-Mustard Sauce	13.50
Sautéed Chicken Breast with Herb Basmati Rice and Saffron, Roasted Tomato and Olive Sauce	13.50
Sautéed Chicken Breast with Buttered Wild Rice and Mushroom, Bacon and Pearl Onion Sauce	13.50
Sautéed Chicken Breast with Potato Purée and Orange, Bacon-Thyme Sauce	13.50
Sautéed Salmon with Yukon Gold Smashers and Basil Pesto	14.25
Sautéed Salmon with Peas, Fingerling Potatoes and Charred Tomato Relish	14.25
Balsamic-Glazed Short Ribs with Roasted Garlic Potato Purée	14.75
House-Made Pot Roast with Mashed B-Red Potatoes and Herb-Horseradish Sauce	14.00
Black Bean Cake with Sweet Potato Puree and Pico de Gallo	13.25
Sauteed Crepes with Ricotta, Caponata and Curry Oil	13.25

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LUNCHEON PLATED DESSERTS

Double Chocolate Mousse "Cupcake" with Strawberry Sauce	6.00
Vanilla Bean Cheesecake with Seasonal Berry Compote	6.50
Toffee Cheesecake with Ganache and Caramel	7.00
Caramel Apple Cheesecake with Caramel Sauce	7.00
Dark Chocolate Cheesecake with Milk Chocolate Sauce	6.50
Apple Crisp with Oatmeal Cookie Topping and Cinnamon Cream	6.00
Chocolate Truffle Torte with Chocolate Ganache Glaze	6.50
Passion Fruit Panna Cotta with Pineapple Compote and Almond Florentine	7.00
Sour Cherry Almond Tart with Amaretto Sauce	6.50
Mixed Berry Streusel Tart with Brown Butter Custard and Whipped Cream	6.75
Lemon Raspberry Tart with Lemon Curd, Raspberry Jam and Fresh Raspberries	7.00
Chocolate Bourbon Pecan Tart with Milk Chocolate Chunks and Caramel Sauce	6.50
Individual Turtle Pie with Chocolate, Caramel and Pecans	7.00
Raspberry Almond Cake with Seedless Raspberry Jam and Chocolate Ganache	6.75
Family-Style Chocolate Toffee Trifle with Devil's Food Cake, Toffee, Caramel and Chocolate Mousse	6.00
Lemon Blueberry Trifle with Lemon Sauce, Yellow Cake, White Chocolate Mousse and Blueberry Compote	6.00
Family-Style Platters of Miniature Desserts:	3.00 each
Family-Style Cookies and Bars	5.00

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