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

29.50 Price includes 2 choices from each category
32.50 Price includes 2 choices from each category + 3 entrées
36.50 Price includes 3 choices from each category

Per person upgrade charges may apply as indicated
100.00 Set up fee will apply for buffets with less than 50 people

All entrees include freshly baked D’Amico breads and sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and hot tea.

Dinner Buffet Starters & Salads – Category 1

The McNamara Garden Salad
cucumbers, tomatoes, sweet red onion, parmesan peppercorn dressing

Caesar Salad
garlic croutons, shaved parmesan

Baby Spinach Salad
fresh berries, mandarin oranges, spiced almonds, sweet and sour vinaigrette

Romaine Salad
roma tomatoes, sweet red onion, feta, red wine vinaigrette

Fire Roasted Vegetable Platter
red tomato aioli

Fresh Seasonal Vegetable Platter
Maytag blue cheese

The McNamara Platter
assorted cheeses, meats, marinated vegetables, flatbreads

Regional Hard and Soft Cheeses
fresh fruit, berries, candied nuts, flatbreads

Spicy Wok Fried Green Beans
chile oil, crisp onion rings

Artichoke, Spinach and Wild Mushroom Gratin
croutons

Baked Brie
cranberry orange chutney, flatbreads

Greek Phyllo Pie
spinach, feta

Smoked Salmon
apple fennel slaw, honey lemon dressing

Baked Apple Gratin
gorgonzola, pita points
Dinner Buffet Entrees - Category II
Grilled Chicken Breast, Dried Cherry-Rosemary Sauce
Sautéed Chicken Breast, Wild Mushroom Marsala Sauce
Sautéed Chicken Breast, Lemon Tarragon Sauce
Grilled Chicken Breast, Ginger Apricot Sauce
Roasted Turkey Breast, Cranberry Chutney
Herb Crusted Pork Loin, Peach Barbeque Sauce
Vegetarian Lasagne, Wild Mushrooms, Artichokes, Roasted Red Peppers, Spinach
Pistachio Crusted Walleye, Red Pepper Cream Sauce
Sautéed Halibut, Lobster Sauce  add 4.00 per person
Grilled Salmon, Beet Horseradish, Tangerine Sauce  add 2.00 per person
Pan Seared Red Snapper, Ratatouille Sauce  add 2.00 per person
Wild Mushroom and Vegetable Strudel, Tomato Basil Sauce
Braised Beef Short Ribs, Balsamic Glaze  add 2.00 per person
McNamara Beef Pot Roast, Herb Horseradish Sauce

Chef Carved Meats - Category II
chef charge of 150.00 flat rate
Ginger Crusted Salmon
coriander crema  add 2.00 per person
Herb Crusted Tenderloin
tarragon aioli  add 4.00 per person
Turkey Breast
cranberry chutney
Top Round of Beef
horseradish sauce
Dinner Buffet Accompaniments - Category III

Roasted Garlic Potato Puree
Cilantro Garlic Baby Red Potatoes
Herb Saffron Couscous
Potato Polenta Puree
Braised Baby “B” Red Potatoes
Horseradish Potato Gratin
Parsnip Potato Puree
Yukon Gold Smashers
Creamy Rosemary Potato Galette
Vegetable Basmati Rice
Buttered Wild Rice, Dried Cranberries, Walnuts
Spinach, Sundried Tomato, Radicchio Orzo
Green Bean Sauté, Bell Peppers, Red Onion
Spicy Wok Fried Green Beans, Frizzled Onions
Sauté of Asparagus and Wild Mushrooms
Fire Roasted Seasonal Vegetables
Braised Brussels Sprouts, Balsamic Glazed Onions, Pine Nuts
Vegetable Sauté, Fresh Herbs, Shaved Parmesan
Fresh Seasonal Green Beans, Toasted Almonds
Sautéed Asparagus, Lemon Garlic Oil
Sweet Potato Purée, Ginger, Cinnamon
Dinner Buffet Desserts - Category IV

- **Triple Chocolate Cheesecake**
  - chocolate cheesecake, bittersweet chocolate, ganache glaze

- **Vanilla Bean Cheesecake**
  - seasonal berries

- **Apple Crisp**
  - oatmeal streusel, whipped cream

- **Cinnamon Raisin Bread Pudding**
  - bourbon sauce

- **Cherry Frangipane Tart**
  - sour cherries, almond filling

- **Bourbon Pecan Pie**
  - whipped cream

- **Seasonal Fruit Croustada**
  - rustic, free form tart, fresh fruit

- **Chocolate Truffle Torte**
  - flourless dark chocolate torte, chocolate ganache glaze

- **White Chocolate Passion Fruit Tart**
  - white chocolate mousse

- **Double Chocolate Pine Nut Tart**
  - toasted pine nuts

- **Chocolate Mocha Terrine**
  - flourless almond torte, mocha buttercream

- **Chocolate Coconut Terrine**
  - coconut meringue, chocolate ganache

- **Family Style Trifles**
  - strawberry shortcake
  - chocolate malted milk
  - German chocolate
  - devils food raspberry

- **Assorted Miniature Desserts**
  - white and dark chocolate dipped fruit
  - assorted handmade truffles
  - truffle torte triangles
  - assorted miniature cheesecakes
  - assorted fruit, nut and chocolate tartlettes
  - assorted fancy cookies

- **Platter Style Homemade Cookies and Bars**