

Plated & Served Lunch



Sandwiches

All sandwich entrées include kettle chips, certified organic, free trade dark roast coffee, decaffeinated coffee and tea. Gluten free buns available upon request for 1.25 per person upcharge.

Turkey and Bacon Sandwich, Provolone Cheese, Lettuce, Tomato, Basil Aioli, French Bread	13.25
Grilled Chicken Sandwich, Sweet Onion Marmalade, Arugula, Lemon Aioli, Onion Roll	13.50
BLT Chicken Sandwich, Bacon, Lettuce, Tomato, Aioli, Onion Roll	13.50
Pesto Chicken Salad Sandwich, Mozzarella, Tomato, Lettuce, Pesto Aioli, Onion Roll	13.50
Roast Beef Sandwich, Caramelized Onions, Mushrooms, Lettuce, Tomato, Horseradish Sauce, French Bread	13.75
Bahn Mi, Roasted Pork, Pickled Carrot, Cucumber, Cilantro, Chili Mayo, Hoagie Roll	13.50
Creamy Tuna Salad Sandwich, Capers, Olives, Cornichon, Lettuce, Tomato, Tarragon, Shaved Fennel, Lemon Mayo, French Bread	13.75
Raw Vegetable Wrap, Carrots, Cucumber, Red Cabbage, Arugula, Sprouts, Hummus - DF, VV	12.50

Salads

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

Miso Yuzu Chicken, Rice Noodle Salad, Carrots, Peppers, Mint, Cilantro, Sesame Seeds, Scallions - GF, DF	14.50
Grilled Chicken Caesar Salad, Garlic Croutons, Shaved Parmesan	13.75
Cobb Salad, Grilled Chicken, Romaine Lettuce, Tomato, Avocado, Egg, Bacon, Blue Cheese, Creamy Parmesan Dressing - GF	14.50
Mango Chicken Salad, Bibb Lettuce, Heirloom Grape Tomatoes, Cucumber, Mint, Scallion, Creamy Citrus Dressing - GF, DF	14.50
Grilled Steak Salad, Mixed Greens, Bacon, Blue Cheese, Grilled Scallions, Avocado, Smoked Tomato Vinaigrette - GF	15.75
Grilled Salmon, Korean Fermented Chili Barbeque, Napa Cabbage, Carrot, Cucumber, Mint, Basil, Sesame Vinaigrette - GF, DF	15.75

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
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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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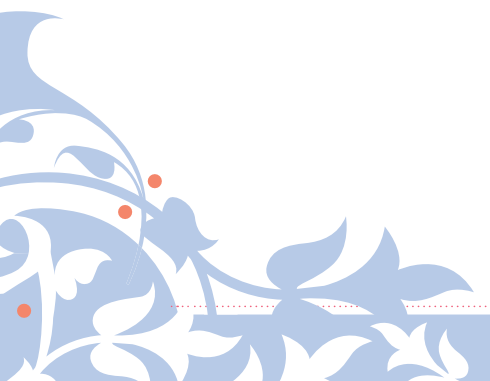


Luncheon Plated Desserts



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	7.00
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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