



## Plated & Served Lunch

### Salads

Available until 2:00 pm.

Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan Peppercorn Dressing - GF, V	7.00
Mixed Baby Greens, Fresh Berries, Shaved Parmesan, Balsamic-Herb Vinaigrette - GF, V	7.25
Arugula and Frisee Salad, Oranges, Strawberries, Pistachio, Elderflower Vinaigrette - GF, DF, VV	7.00
Mixed Greens, Heirloom Grape Tomatoes, Shaved Pecorino, Charred Tomato Vinaigrette - GF, V	7.25
Carmelized Peach Salad, Mixed Greens, Pickled Red Onions, Tomato, Tajin Vinaigrette - GF, DF, VV	7.00

### Lunch Entrées

All hot entrées include freshly baked breads with sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and tea. Gluten Free bread available upon request for 1.50 per person. Available until 2:00 pm.

Grilled Chicken, Mixed Greens, Port Braised Cherries, Toasted Almonds, Blue Cheese, Raspberry Balsamic Dressing - GF	15.00
Miso Yuzu Chicken, Rice Noodle Salad, Carrots, Peppers, Mint, Cilantro, Sesame Seeds, Scallions - GF, DF	15.00
Grilled Sesame Chicken Grain Bowl, Quinoa, Kimchi, Wakame Vinaigrette - DF	16.00
Herb-Roasted Chicken Breast, Roasted Red Potatoes, Haricot Vert, Roasted Pearl Onion, Miso Mustard Sauce - GF	16.00
Sesame Crusted Tuna Niçoise, Mixed Greens, Lemon Vinaigrette - GF, DF	16.00
Grilled Salmon Salad, Mixed Greens, Grapefruit, Heirloom Grape Tomato, Pepita, Saffron Vinaigrette - GF, DF	16.25
Orange Glazed Salmon Bowl, Brown Rice, Quinoa, Pickled Red Onion, Feta, Dill Vinaigrette - GF	18.00
Sautéed Salmon, Yukon Gold Smashers, Grilled Asparagus, Basil Pesto - GF	17.00
Grilled Steak Salad, Mixed Greens, Bacon, Blue Cheese, Grilled Scallions, Avocado, Smoked Tomato Vinaigrette - GF	16.25
Grilled Steak and Mushroom Grain Bowl, Farro, Pecans, Squash, Feta, Herb Balsamic Vinaigrette	16.50
Balsamic-Glazed Short Ribs, Roasted Garlic Potato Purée, Broccolini - GF	18.00
Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers, Red Chimichurri, Cumin Spiked Yogurt - GF, V	15.50
Roasted Acorn Squash, Warm Quinoa and Vegetable Salad, Roasted Tomato Chermoula - GF, DF, VV	16.00
Saffron Braised Fennel, Squash, Chickpea, Brown Rice - GF, DF, VV	16.00



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

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<b>Sandwich Entrées</b> All sandwich entrées include kettle chips, fresh fruit, certified organic, free trade dark roast coffee, decaffeinated coffee and tea. Gluten Free buns available upon request for 1.50 each. Available until 2:00 pm.	
Turkey and Smoked Bacon Sandwich, Provolone, Lettuce, Tomato, Basil Aioli, French Bread	14.00
Grilled Chicken Sandwich, Sweet Onion Marmalade, Arugula, Lemon Aioli, Onion Roll - DF	14.25
Roast Beef Sandwich, Caramelized Onions, Sautéed Mushrooms, Lettuce, Tomato, Provolone, Horseradish Sauce, French Bread	14.50
Bahn Mi, Roasted Pork, Pickled Carrot, Cucumber, Cilantro, Chili Mayo, Hoagie Roll - DF	14.00
Creamy Tuna Salad Sandwich, Capers, Olives, Cornichon, Lettuce, Tomato, Shaved Fennel, Lemon Mayo, French Bread - DF	14.25
Raw Vegetable Wrap, Carrots, Cucumber, Red Cabbage, Arugula, Pea Shoots, Hummus - DF, VV	13.00



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Lunch Plated Desserts



Raspberry Parfait, Chocolate Mousse, Cookie Crumble - GF, DF, VV	8.75
Strawberry Shortcake, Lemon Thyme Scone, Chantilly Cream	8.00
Fresh Fruit Tart, Citrus Mousseline, Dark Chocolate*	8.50
Butterscotch Panna Cotta, Sweetened Mascarpone Mousse - GF	8.00
Triple Chocolate Layer Cake, Chocolate Mousse, Ganache – DF, VV	8.50
Key Lime Blackberry Tart, Graham, White Chocolate	8.00
Seasonal Fruit Crumble, Cinnamon Oat Streusel* - DF, VV	8.50
Salted Caramel Cheesecake, Peanut Butter Cookie, Toffee Peanuts - GF	8.50
Signature Chocolate Truffle Torte, Chocolate Ganache Glaze - GF	8.00
Vanilla Bean Cheesecake, Mixed Berry Compote*	8.00
Seasonal Dessert, Chef's Choice	8.00
Family-Style Miniature Desserts, Chef's Assortment	7.50
Family-Style Cookies and Bars, Chef's Assortment	5.00

\*can be made gluten free, add .50 per guest. Seasonal and custom options available upon request. Available until 2:00 pm.



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# Lunch Buffets

### Salad & Sandwich Sampler Buffets - (choose three items) 23.00

Freshly baked breads with sweet butter, fresh fruit platters, 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 1.50 per person. Available until 2:00 pm. Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan Peppercorn Dressing - GF, V Caesar Salad, Garlic Croutons, Shaved Parmesan Grilled Salmon Salad, Mixed Greens, Grapefruit, Heirloom Grape Tomato, Pepita, Saffron Vinaigrette - GF, DF Panzanella Salad, Romaine, Cucumber, Tomato, Red Onion, Red Wine Vinaigrette - DF, VV Grilled Cauliflower Salad, White Beans, Pickled Peppers, Smoked Almonds, Baby Kale, Basil Vinaigrette - GF, DF, VV Miso Yuzu Grilled Chicken, Rice Noodle Salad, Carrot, Pepper, Mint, Cilantro, Sesame Seed, Scallion - GF, DF Sautéed Chicken, Caramelized Peach Salad, Mixed Greens, Pickled Red Onions, Tomato, Tajin Vinaigrette - GF, DF Grilled Chicken, Mixed Greens, Port Braised Cherries, Toasted Almonds, Blue Cheese, Raspberry Balsamic Vinaigrette - GF Grilled Chicken Breast Sandwich, Sweet Onion Marmalade, Arugula, Lemon Aioli, Onion Roll - DF Pesto Chicken Salad Sandwich, Mozzarella, Lettuce, Tomato, Pesto Aioli, Onion Roll Turkey and Smoked Bacon Sandwich, Provolone, Lettuce, Tomato, Basil Aioli, French Bread Roast Beef Sandwich, Caramelized Onions, Sautéed Mushrooms, Lettuce, Tomato, Provolone, Horseradish Sauce, French Bread Creamy Tuna Salad Sandwich, Capers, Olives, Cornichon, Lettuce, Tomato, Shaved Fennel, Lemon Mayo, French Bread - DF Raw Vegetable Wrap, Carrots, Cucumber, Red Cabbage, Arugula, Pea Shoots, Hummus - DF, VV

### D'amico Lunch Buffet - (choose three items) 25.50

Includes chef's choice of fresh seasonal vegetable and starch, freshly baked breads with sweet butter, chef's choice of dessert, certified organic, free trade dark roast coffee, decaffeinated coffee and tea. Gluten Free bread available upon request for 1.50 per person. Available until 2:00 pm. 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, VV Grilled Chicken Breast, Olive, Roasted Tomato, Tahini Vinaigrette - GF, DF Sautéed Chicken Breast, Fried Arugula, Miso Mustard Sauce - GF Grilled Chicken Breast, Roasted Pineapple, Green Chimichurri - GF, DF Braised Beef Tips, Crimini Mushrooms, Red Wine, Horseradish Sauce - GF Balsamic Glazed Beef Short Ribs - GF, DF Pan-Seared Salmon, Crème Fraiche, Basil Pesto - GF Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers, Red Chimichurri, Cumin Spiked Yogurt - GF, V Vegan "Crab" Cakes, Hearts of Palm, Chickpea, Lemon Dill Aioli - GF, DF, VV



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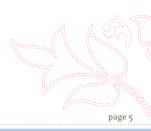
Boxed Lunches





Boxed lunches are priced per person. All boxed lunches include a fresh fruit, chips and cookie. Choose three boxed lunches per event. Gluten free buns available upon request for 1.50 per person. Available until 2:00 pm.

Miso Yuzu Chicken and Rice Noodle Salad, Mint, Basil, Carrots, Cucumbers, Peppers - GF, DF	14.00
Grilled Salmon Salad, Roasted Vegetables, Couscous and Charmoula - DF	15.00
Vegetarian Pasta Salad, Grilled Broccolini, Artichokes, Roasted Peppers, Baby Kale, Tomato, Lemon Vinaigrette - DF, VV	13.00
Vegetable Cobb Salad, Mixed Greens, Asparagus, Tomato, Egg, Cucumber, Lemon Vinaigrette - GF	13.00
Turkey and Smoked Bacon Sandwich, Provolone, Lettuce, Tomato, Basil Aioli	14.00
Grilled Chicken Breast Sandwich, Sweet Onion Marmalade, Arugula, Lemon Aioli	14.00
Grilled Tenderloin Sandwich, Lettuce, Tomato, Gorgonzola, Dijon Mustard	15.50
Roast Beef Sandwich, Caramelized Onions, Sautéed Mushrooms, Lettuce, Tomato, Provolone, Horseradish Sauce	14.50
Ham and Salami Deli Sandwich, Roasted Peppers, Olives, Pepperoncinis, Provolone, Italian Vinaigrette	14.00
Creamy Tuna Salad Sandwich, Capers, Olives, Cornichon, Lettuce, Tomato, Shaved Fennel, Lemon Mayo, French Bread - DF	14.50
Roasted Vegetable Sandwich, Arugula, Tomato, Chèvre - V	14.00
Raw Vegetable Wrap, Carrots, Cucumber, Red Cabbage, Arugula, Pea Shoots, Hummus - DF, VV	14.00



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