## Plated $\$$ Served Lunch

SandwichesAll sandwich entrées include kettle chips, certified organic, free trade dark roast coffee, decaffeinatedcoffee and tea. Gluten free buns available upon request for 1.5 o per person upcharge.
Turkey and Smoked Bacon Sandwich, Provolone, 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, Sautéed Mushrooms, Lettuce, Tomato, Provolone, 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, Shaved Fennel, Lemon Mayo, French Bread - DF ..... 13.75
Raw Vegetable Wrap, Carrots, Cucumber, Red Cabbage, Arugula, Pea Shoots, Hummus - DF, VV ..... 12.50
Salads
All salad entrees 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 Barbeque Sauce, Napa Cabbage, Carrot, Cucumber, Mint, Basil, Sesame Vinaigrette - DF ..... 15.75

## Plated \& Served Luncheon Entrees

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, Pumpernickel Crouton, Beet Crema, Herb Vinaigrette - V ..... 7.00
Hot Luncheon Entrees
All hot entrées include freshly baked breads with sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and tea. ..... 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
Sauteed Salmon, Yukon Gold Smashers, Grilled Asparagus, Basil Pesto - GF ..... 16.50
Sautéed Salmon, Peas, Fingerling Potato, Charred Tomato Relish - GF, DF ..... 16.50
Mahi Mani, 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, Lemon Dill Aioli - 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, Red Chimichurri, Cumin Spiked Yogurt - GF, V ..... 15.25
Butternut Squash Ravioli, Cream Sauce, Chives - V ..... 15.25

## Luncheon Plated Desserts

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 Desserts ..... 3.50 each
Family-Style Cookies and Bars ..... 5.50

D'AMICO

## 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 1.50 per person upcharge.

Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan Peppercorn Dressing - GF, V
Caesar Salad, Garlic Croutons, Shaved Parmesan
Roasted Beet Salad, Arugula, Tomato, Fennel, Mint, Pumpernickel Crouton, Beet Crema, Herb Vinaigrette - V Grilled Chicken Corn Salad, Brown Rice, Pickled Onions, Cilantro, Jicama, Yogurt Sauce, Cumin Vinaigrette - GF 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, Provolone, Lettuce, Tomato, Basil Aioli, French Bread
Roast Beef Sandwich, Caramelized Onions, Sautéed Mushrooms, Lettuce, Tomato, Provolone, Horseradish Sauce, French Bread Ham and Mortadella Sandwich, Lettuce, Tomato, Pickled Peppers, Olive Anchovy Aioli, French Bread - DF 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'Cumica 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, 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 - DF, VV

## Boxed lunches are priced per person. <br> All boxed lunches include a fresh fruit, chips and cookie. Gluten free buns available upon request for 1.50 per person upcharge.

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

