



CORPORATE DELIVERY MENU

PLEASE FAX TO 612-238-4040

FOR INDIVIDUALS – EXECUTIVE BOXED LUNCHES

SANDWICHES AND WRAPS 11.95 *Includes fresh fruit, vegetable pasta salad, chef's choice of cookie and a candied mint. Gluten-free roll available, add 1.00.*

	QTY	SUBTOTAL
ACE CLUB with thinly sliced smoked turkey, bacon, tomato, leaf lettuce and Swiss cheese with roasted red pepper sauce on the side	_____	_____
PESTO CHICKEN SANDWICH with roasted red peppers, mozzarella, lettuce, tomato and pesto sauce on the side	_____	_____
ROAST BEEF SANDWICH with provolone, leaf lettuce, tomato and creamy horseradish sauce on the side	_____	_____
DELI STACKER with ham, turkey, salami, provolone, tomato, leaf lettuce and honey-mustard sauce on the side	_____	_____
SMOKED TURKEY SALAD SANDWICH tossed with cooked wild rice, dried cranberries, onion, celery, parsley and lemon aioli, served with lettuce on a multigrain roll <i>gluten-free bun add 1.00</i>	_____	_____
CURRIED CHICKEN SALAD LETTUCE WRAPS with dried cherries, celery, red onion and bibb lettuce on the side <i>gluten-free upon request</i>	_____	_____
SANTA FE CHICKEN WRAP with shredded cheese, sweet corn, black beans, lettuce, salsa and chipotle ranch sauce on the side	_____	_____
TURKEY SANDWICH with smoked cheddar, lettuce, tomato and honey mustard sauce on the side	_____	_____
VEGETABLE ASIAN WRAP with Napa cabbage, red peppers, scallions, carrots, sunflower seeds and sweet and spicy sauce on the side	_____	_____

GOURMET SALADS 11.95 *each*
Includes fresh fruit, roll, butter, freshly baked cookie and a candied mint

SMOKED TURKEY SALAD tossed with cooked wild rice, dried cranberries, onion, celery, parsley and lemon aioli, served on mixed greens and topped with toasted pecans	_____	_____
ASIAN CHICKEN SALAD with sliced chicken, romaine, Napa cabbage, crispy noodles and tangy honey-sesame dressing on the side	_____	_____
MEDITERRANEAN VEGETABLE SALAD with field greens, chopped romaine, grilled fresh vegetables, tomato, peppadew peppers and balsamic vinaigrette on the side <i>gluten-free & vegan</i>	_____	_____
SAUTÉED SALMON with fresh greens, tomato, cucumber, red onion and dill mustard vinaigrette <i>Add 1.50</i>	_____	_____
SPICY GINGER TOFU NOODLE SALAD with tofu, shiitake mushrooms, English cucumber, green onions, bell peppers, cilantro, gluten-free pasta and tamari ginger Asian dressing on the side <i>gluten-free & vegan</i>	_____	_____
HERB-CRUSTED STEAK SALAD with fresh greens, strawberries, oranges, toasted almonds, shredded parmesan cheese and blackberry vinaigrette on the side <i>Add 1.50</i>	_____	_____

ADD TO ANY MEAL *priced per person*

Gourmet Potato Chips	1.50	_____	_____
Seasonal Fresh Fruit	2.25	_____	_____
Chop House Salad or Caesar Salad	2.25	_____	_____
Vegetable Pasta	2.25	_____	_____
Individual Beverages	1.50-2.75	_____	_____

ORDERING

Please call Atrium Culinary Express Drop Off Catering at 612-238-4016, fax 612-238-4040 or e-mail ahoffer@damico.com

Orders must be received at least 24-72 hours in advance. Cold food orders must be placed by noon the previous business day. Hot food orders must be placed by noon two business days in advance.

Delivery hours: Monday-Saturday 6:00 am-6:00 pm
Sunday 6:00 am-2:00 pm

Prices do not include tax or delivery charge. There is a minimum of 75.00 per order Monday-Friday and 600.00 per order Saturday and Sunday.

All changes and cancellations require a 24 business hour notice. All prices are subject to change. Full-service catering available.

Delivery Pick-up

Day Requested _____ Date _____ Time Desired _____

DELIVER TO

Company Name _____

Building / Address _____

Floor _____ Suite _____ Phone _____

Contact _____

ORDER PLACED BY

Company _____

Ordered by _____

Phone _____ Fax _____

E-mail _____

PAYMENT

Cash Check AmEx Visa MasterCard Discover

Acct.# _____ Exp. ____ / ____

Name on Card _____

Statement Address _____

City, State, Zip _____

Signature _____

ATRIUM CULINARY EXPRESS USE ONLY

Order Taken By _____ Changes Taken By _____

Additions / Instructions _____

FOR GROUPS – BUFFETS

LIGHT BUFFETS 14.50 per person, minimum of 10 people
Includes one entrée selection below with assorted freshly baked bars and cookies. Add a cold vegetarian, vegan or gluten-free option a la carte for 6.95 each, no minimum

	QTY	SUBTOTAL
DELI BUFFET with assorted meats and cheeses, condiment tray (sauce on the side), fresh fruit, potato salad, buns and butter	_____	_____
EXECUTIVE SANDWICH BUFFET or TORTILLA WRAP SAMPLER a gourmet selection of sandwiches or wraps, fresh fruit and pasta salad with sauce on the side	_____	_____
CHICKEN FAJITA BAR with chicken strips, peppers, onions, salsa, sour cream, taco chips, tortilla shells, served with Spanish rice and fresh fruit	_____	_____
TACO BAR with meat filling, chili con queso, cheese, tomato, lettuce, black olives, salsa, sour cream, corn chips, hard taco shells, tortilla shells and fresh fruit	_____	_____
ASIAN BUFFET with sweet and sour chicken or chicken stir fry, fried rice, egg rolls and Asian sauce, oriental salad with tangy honey-sesame dressing	_____	_____
ITALIAN BUFFET with choice of chicken pasta (diced chicken in Alfredo sauce) or Italian sausage pasta (in pomodoro sauce, topped with four-cheese blend), served with fresh fruit, Caesar salad, artisan breads, rolls and butter	_____	_____

ACE BUFFETS

SELECT ONE ENTRÉE 15.75 per person, minimum of 10 people
Includes house salad and dressing on the side, artisan breads, rolls, butter and freshly baked bars and cookies

Add second entrée for 6.95 each, minimum 10 people

Add vegetable du jour or fresh fruit for 2.25 per person

Custom orders and substitutions available

ACE POT ROAST with rich brown gravy and buttery red potatoes Add 1.00 per person	_____	_____
SAUTÉED CHICKEN BREAST with diced tomato and basil bruschetta in a light cream sauce, served with herb roasted potatoes	_____	_____
BEEF BRAISED TIPS with savory tomato, olive and rosemary sauce, served with herb basmati rice Add 1.00 per person	_____	_____
SAUTÉED CHICKEN BREAST with maple mustard sauce and herb basmati rice	_____	_____
SAUTÉED TILAPIA with MANGO-PINEAPPLE SALSA served with vegetable rice pilaf <i>gluten-free</i>	_____	_____
GRILLED CHICKEN BREAST with roasted tomatoes and olives in saffron cream sauce and herb basmati rice <i>gluten-free</i>	_____	_____
SAUTÉED CHICKEN BREAST with dried cherry-rosemary sauce and potato purée	_____	_____
GRILLED CHICKEN BREAST with TUSCAN ROASTED PEPPER MARINARA served with garlic rosemary potatoes <i>gluten-free</i>	_____	_____
CHEESE TORTELLINI with roasted red pepper sauce <i>vegetarian</i>	_____	_____
SPICY TOFU with fresh vegetables in a coconut curry sauce <i>vegan, vegetarian & gluten-free</i>	_____	_____
FRESH VEGETABLE RATATOUILLE with herb basmati rice <i>vegan, vegetarian & gluten-free</i>	_____	_____
MONTHLY SPECIAL Please call 612-238-4016 for this selection. Monthly e-mail list is also available for this selection.		

PLATTER-STYLE RECEPTION EMBELLISHMENTS

Priced per platter; 12-15 servings per platter

	QTY	SUBTOTAL
HOMEMADE BARBECUED MEATBALLS 44.95	_____	_____
ASIAN BARBECUE CHICKEN WINGS 44.95	_____	_____
WARM BRIE GRATIN with roasted tomatoes, caramelized onions, flatbreads and whole wheat crackers 44.95	_____	_____
ASSORTED SPRING ROLLS with spicy dipping sauce 44.95	_____	_____
POACHED BLACK TIGER SHRIMP with lemons and tomato horseradish sauce 54.25	_____	_____
SLICED GRILLED TENDERLOIN of BEEF PLATTER with wild mushrooms, horseradish sauce and rolls 115.95	_____	_____
ANTIPASTO PLATTER with assorted cheeses, meats and marinated vegetable salad 54.95	_____	_____
REGIONAL HARD and SOFT CHEESE PLATTER garnished with fresh fruit and berries, served with crackers 54.95	_____	_____
FRESH SEASONAL VEGETABLE or GRILLED VEGETABLE PLATTER with fresh dill dip 44.95	_____	_____
ROASTED RED PEPPER and LEMON DILL HUMMUS PLATTER with grilled pita wedges or whole wheat crackers and vegetable sticks 44.95	_____	_____
SEASONAL FRUIT and BERRY PLATTER 44.95	_____	_____

Please call for additional appetizer selections.

DESSERTS

CHEF'S SELECTION of HOMEMADE BARS and COOKIES 24.00 per dozen	_____	_____
CHEF'S SELECTION of ASSORTED HOMEMADE MINIATURE DESSERTS 30.00-36.00 per dozen	_____	_____
VANILLA CHEESECAKE with berry compote (16 slices) 60.00 each	_____	_____
Custom sheet cakes and whole desserts available. Please call 612-238-4016 for this selection.		

MORNING STARTERS

CONTINENTAL BREAKFAST 8.75 per person, minimum of 10 people Assorted pastries and homemade breakfast breads, butter, fresh fruit platter and bottled juices	_____	_____
HOT BREAKFAST 11.95 per person, minimum of 10 people Egg frittata with bacon or ham, caramelized onions and roasted tomatoes, served with above Continental Breakfast items	_____	_____
BUILD YOUR OWN YOGURT PARFAIT 6.45 per person, minimum of 10 people Bulk yogurt, bulk granola, two kinds of berries and bananas	_____	_____
ASSORTED INDIVIDUAL YOGURTS 3.45 each	_____	_____
ASSORTED INDIVIDUAL GRANOLA BARS 3.45 each	_____	_____

BEVERAGES

COFFEE (regular or decaffeinated) or HOT TEA 34.00 per gallon	_____	_____
SODA and MINERAL WATER 1.50		
Write in quantities of each kind		
_____ Coke _____ Diet Coke		
_____ Sprite _____ Mineral Water	_____	_____
ICED TEA and LEMONADE 2.25		
_____ Iced Tea _____ Lemonade	_____	_____
SPRING WATER 1.50	_____	_____
FLAVORED SAN PELLEGRINO 2.75	_____	_____

SERVING ACCESSORIES

Disposable Chafing Dish	12.00	_____
Linen-Look Disposable Tablecloth	10.00	_____