



# Catering Menu

LET US TAKE CARE OF THE DETAILS

## BUFFETS

*All buffets serve 12-16 and are served with Caesar Salad and Freshly Baked Bread.*

**LASAGNA BUFFET** Layers of Bolognese, Sausage, Meatballs, Ricotta and Tomato Sauce 114.50

**SPAGHETTI with SICILIAN MEATBALLS BUFFET** 114.50

**CHICKEN PARMIGIANA BUFFET**  
All-Natural Chicken, Mozzarella with Spaghetti Marinara 114.50

**TUSCAN CHICKEN SOUP BUFFET**  
with Vegetables, Tomato and Pastina 68.99

**FEATURED SOUP BUFFET** 68.99

## PLATTERS

*Serves 12-18 unless specified*

### SPREADS

**SPREADS SAMPLER** Artichoke Spread, Chevre Spread, Sun-Dried Tomato Pesto, Smoked Salmon Spread, and Chickpea Pine Nut Spread, served with Crackers 49.95

**CRAB DIP** Tomato Pesto, Cream Cheese, Mayonnaise, Romano, Garlic and Green Onions topped with Bread Crumbs. Served with Crackers. Take and Bake 29.95

**PANCETTA and GREEN ONION DIP** with Sour Cream, Cream Cheese and Bread Crumbs. Served with Crackers. Take and Bake 29.95

**SPINACH, FETA and ARTICHOKE DIP** Mayonnaise, Sour Cream, Garlic and Bread Crumbs. Served with Crackers. Take and Bake 29.95

### MEATS

**GRILLED CHICKEN WINGS** with Gorgonzola Dressing (50 wings) 39.95

**ANTIPASTO TASTING**  
Prosciutto, Salami Toscano and Baked Ham with Gorgonzola and Parmigiano Cheese. Served with Imported Olives, Fresh Mozzarella, Roasted Peppers and Vegetable Salad 59.95

**GRILLED STEAK**  
Grilled Seasoned Steak sliced and served with Grilled and Roasted Vegetables and Spicy Tomato Aioli 74.95

**HAM and SAUSAGE TORTA MILANESE**  
with Roasted Peppers, Spinach, Mozzarella and Provolone, baked in a Pastry Crust. Served cold with Tomato Sauce. (serves 12-15) 47.95

**TUSCAN STROMBOLI**  
with Italian Sausage, Salami Toscano, Piperade, Tomatoes, Ricotta and Provolone Cheese, baked in a Bread Crust. Served cold with Tomato Sauce 39.95

## VEGETABLES AND FRUIT

**CAPRESE** Sliced Fresh Mozzarella and Vine-Ripened Tomatoes with Fresh Basil and Extra Virgin Olive Oil 47.95

**VEGETABLE TORTA MILANESE** Layers of Spinach, Artichokes, Roasted Peppers, Garlic, Caramelized Onions, Mozzarella and Provolone, baked in a Pastry Crust. Served cold with Tomato Sauce. (serves 12-15) 47.95

**VEGETABLE STROMBOLI** with Artichoke, Onion, Mozzarella, Piperade, Ricotta and Spinach, baked in a Bread Crust. Served cold with Tomato Sauce 39.95

**GRILLED and ROASTED VEGETABLES** Zucchini, Mushrooms, Asparagus, Bell Peppers, Tomatoes and Sicilian Onions with Aioli or Saffron Aioli 49.95

**ITALIAN CHEESE and FRUIT** Fresh Mozzarella, Garlic Chevre Spread, Gorgonzola, Parmigiano, Aged Provolone and Seasonal Fruit 49.95

**SLICED FRESH FRUIT** Assorted Melons, Grapes and Strawberries 39.95

## SEAFOOD

**GRILLED ATLANTIC SALMON**  
served with a Pasta and Vegetable Salad and Romesco 79.95

**GULF SHRIMP** with Aioli or Cocktail Sauce (50 Shrimp) 64.95

**GRILLED SHRIMP and ASPARAGUS**  
with Romesco Sauce (50 shrimp) 74.95

## SANDWICH PLATTERS

*Serves 10-20 unless specified*

**SANDWICH SAMPLER PLATTER**  
(serves 10-20) 79.95

- ROSEMARY ROMANO CHICKEN SALAD Bibb Letuce on Multigrain Bread
- ROAST TURKEY BACON CLUB Swiss Cheese, Tomato, Aioli on Ciabatta
- MOLINARI SALAMI TOSCANO Provolone, Tomato, Spinach, Vinaigrette on Ciabatta
- VEGETABLE on MULTIGRAIN FOCACCIA Goat Cheese, Bell Peppers, Tomato, Zucchini, Onion, Arugula, Provolone

**PICNIC-STYLE SANDWICH SAMPLER**  
(serves 10-20) 59.95

- HAM AND SWISS Apricot Mustard, Bibb Lettuce on Multigrain Bread
- TURKEY Tomato, Bibb Lettuce Aioli on Vienna
- TUNA SALAD Bibb Lettuce on Vienna
- TOMATO AVOCADO Provolone, Bibb Lettuce, Aioli on Multigrain Bread

**MEAT and CHEESE SANDWICH-MAKING PLATTER**  
Allows guests to build their perfect sandwich. (serves 15-20) 79.95

- Freshly Baked Breads
- Select Meats and Cheeses
- Fresh Garden Condiments, Mustard, Mayonnaise, and Aioli



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### FAMIGLIA-STYLE SALADS

*Serves 7-10. Served with Freshly Baked Bread.*

#### CAESAR SALAD

Romaine, Caesar Dressing, Croutons, Pecorino Romano 35.95

#### CHICKEN CAESAR SALAD 46.95

#### MIXED GREEN SALAD

Tomato, Red Wine Vinaigrette, Pecorino Romano 35.95

#### GRILLED and ROASTED VEGETABLE SALAD

Zucchini, Bell Pepper, Green Beans, Red Onion, Butternut Squash, Balsamic Vinaigrette 36.95

#### SHRIMP, CALAMARI, WHITE BEAN Roasted Grape Tomatoes 39.95

#### FRESH MOZZARELLA, VEGETABLE and ROMESCO SALAD

Zucchini, Tomato, Asparagus, Ceci Beans 39.95

#### CHICKEN with DRIED CHERRIES

Turkey, Pasta, Almonds, Celery, Onion, Poppyseed Dressing 36.95

#### CHICKEN GORGONZOLA SALAD Pasta, Chicken, Bacon, Roasted

Tomatoes, Spinach, Gorgonzola Dressing 36.95

### FAMIGLIA-STYLE SIGNATURE SALADS

*Serves 7-10. Served with Freshly Baked Bread.*

#### TUNA SALAD with GRILLED and ROASTED VEGETABLES

Tomato, Bibb Lettuce, Balsamic Vinaigrette 44.95

#### SONS CHOPPED SALAD Romaine, Radicchio, Salami, Chicken, Olives, Red Wine Vinaigrette 44.95

#### BALSAMIC CHICKEN SALAD All-Natural Chicken, Strawberries, Walnuts, Chevre, Mixed Greens, Balsamic Vinaigrette 46.95

### FAMIGLIA-STYLE PASTA

*Serves 6-8. Served with Freshly Baked Bread.*

#### STROZZAPRETI with TOMATO and BROCCOLI Grana, Soffritto 38.95 with Chicken 46.95

#### WHOLE WHEAT SPAGHETTI PRIMAVERA

Mushroom, Zucchini, Tomato, Asparagus, Broccoli 38.95

#### SPAGHETTI NAPOLITANA

Tomato, Garlic, Basil, Parsley, Romano Cheese 35.95

#### OVEN-ROASTED GARLIC SHRIMP with Spaghetti Aglio E Olio 44.95

#### FETTUCCINE alla BOLOGNESE a classic Beef and Pork Ragù 42.95

#### SPAGHETTI with SICILIAN MEATBALLS and Marinara 44.95

#### PENNE with ITALIAN SAUSAGE Tomato, Cream, Romano Cheese 46.95

#### LINGUINE with MUSHROOMS

Pancetta, Garlic, Onion, Fontina Cheese Sauce, White Wine 46.95

### FAMIGLIA-STYLE ENTRÉES

*Serves 4-8. Served with Freshly Baked Bread.*

#### PAN-ROASTED SALMON with Cucumber-Yogurt Sauce, served with sautéed Zucchini, Bell Peppers and Tomato 49.95

#### LASAGNA BOLOGNESE Layers of Bolognese, Sausage, Meatballs, Ricotta and Tomato Sauce (serves 5-10) 46.95

#### TUSCAN POT ROAST Carrot, Roasted Garlic, Parsley, Horseradish Sauce with Garlic Mashed Yukon Gold Potatoes 49.95

#### CHICKEN PARMIGIANA

All-Natural Chicken, Mozzarella with Spaghetti Marinara 48.95

### DESSERTS

*All of our desserts are house-made.*

*Small Platter = 12 pieces, Large Platter = 24 pieces*

#### S'MORE CUPCAKE small platter 39.95 / large platter 79.49

#### TIN ROOF TART

Chocolate Tart filled with Caramel and Peanut Butter Mousse small platter 39.95 / large platter 79.49

#### LEMON MERINGUE CROSTATA small platter 39.95 / large platter 79.49

#### VANILLA PANNA COTTA with SEASONAL FRUIT

small platter 39.95 / large platter 79.49

#### WHOLE CHOCOLATE MASCARPONE TORTA 39.95

Brandy-infused Devil's Food Cake, Chocolate Ganache, Chocolate Mascarpone Mousse and Chocolate Glaze. (The Chocolate Mascarpone Torta can be cut to serve 8-16 and is served whole unless number of slices is specified.)

#### BARS Chocolate Chunk Brownie, Strawberry Almond Shortbread Bar, Lemon Bar, Chocolate Hazelnut Bar (gluten-free) small platter 26.95 / large platter 52.95

#### DOZEN COOKIES Chocolate Peanut Butter, Snickerdoodle, Molasses, Double Chocolate or Assorted 17.79

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

—Minnesota Health Department

## Entertaining Made Easy

*Planning an office meeting, a small gathering, or a large celebration?*

*Let D'Amico & Sons make your event easy and memorable.*

*Order before 3:00 pm today.*

*Be the perfect host tomorrow.*



# Catering Menu

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## SALAD BOX LUNCHES

**DELUXE BOX** Salad, Chips, Fresh-Baked Cookie.  
**DELUXE BOX with FRUIT** Deluxe Box with Freshly Cut Fruit.

	Deluxe	Deluxe w/Fruit
<b>GRILLED and ROASTED VEGETABLE SALAD</b> Zucchini, Bell Pepper, Green Beans, Red Onion, Butternut Squash, Balsamic Vinaigrette	9.95	10.95
<b>CHICKEN with DRIED CHERRIES</b> Pasta, Almonds, Celery, Onion, Poppyseed Dressing	9.95	10.95
<b>CHICKEN GORGONZOLA</b> Pasta, Bacon, Roasted Tomatoes, Spinach, Gorgonzola Dressing	9.95	10.95
<b>FRESH MOZZARELLA, VEGETABLE and ROMESCO</b> Zucchini, Tomato, Asparagus, Ceci Beans	9.95	10.95
<b>CAESAR</b> Romaine, Caesar Dressing, Croutons, Pecorino Romano	9.95	10.95
<b>FEATURED SALAD</b>	9.95	10.95

## SANDWICH BOX LUNCHES

**DELUXE BOX** Whole Sandwich, Chips, Fresh-Baked Cookie.  
**DELUXE BOX with FRUIT** Deluxe Box with Freshly Cut Fruit.

	Deluxe	Deluxe w/Fruit
<b>ROSEMARY ROMANO CHICKEN SALAD</b> Bibb Lettuce on Multigrain Bread	9.95	10.95
<b>ROAST TURKEY with AVOCADO</b> Bibb Lettuce, Tomato, Provolone, Red Onion, Aioli on Multigrain Bread	9.95	10.95
<b>MOLINARI SALAMI TOSCANO</b> Provolone, Tomato, Spinach, Vinaigrette on Ciabatta	9.95	10.95
<b>VEGETABLE on MULTIGRAIN FOCACCIA</b> Goat Cheese, Bell Pepper, Tomato, Zucchini, Onion, Arugula, Provolone	9.95	10.95
<b>ROAST TURKEY BACON CLUB</b> Swiss Cheese, Tomato, Aioli on Ciabatta	9.95	10.95
<b>HAM and SWISS</b> Apricot Mustard, Bibb Lettuce on Multigrain Bread	9.95	10.95
<b>FEATURED SANDWICH</b>	9.95	10.95

## LOCATIONS

### MINNESOTA

**UPTOWN MINNEAPOLIS**  
2210 Hennepin Avenue South  
612.374.1858

**WAYZATA**  
810 East Lake Street  
952.476.8866

**EDEN PRAIRIE**  
9605 Anderson Lakes Pkwy  
952.828.9640

**EDINA**  
3948 West 50th Street  
952.926.1187

**GOLDEN VALLEY**  
7804 Olson Memorial Hwy  
763.546.1166

**GRAND AVENUE, ST. PAUL**  
975 Grand Avenue  
651.227.9933

**ROSEVILLE**  
1490 County Road B  
651.633.7667

**DOWNTOWN MINNEAPOLIS GAVIIDAE**  
555 Nicollet Mall  
612.342.2700

**DOWNTOWN MINNEAPOLIS MILL CITY MUSEUM**  
704 South 2nd Street  
612.341.7557

**UNIVERSITY of MINNESOTA McNAMARA CENTER**  
200 Oak Street Southeast  
612.626.9659

**GENERAL MILLS CAMPUS**  
One General Mills Boulevard  
Golden Valley  
763.293.1100

**FLORIDA NEAPOLITAN WAY**  
4691 9th Street  
239.430.0955



*We are committed to using the freshest ingredients to create our menu from scratch and we use natural ingredients, including naturally raised chicken, pork and beef, that are free of antibiotics and growth hormones, fed a vegetarian diet, and humanely raised whenever possible.*