

Take your summer soirees to the next level with fresh, creative noshes featuring fun party themes for all your outdoor dining occasions.  
**WE'VE DONE IT ALL:** Backyard Bashes, Graduations, Park Parties, Friday Fun at the Office, Company Celebrations, Signature Experiences



## *American Grill Out*

\$18.50 per person\*

Garden Salad with Marinated Tomatoes and Champagne-Herb Vinaigrette	Chef Grilled Hamburgers, All Beef Hot Dogs and Southwest Black Bean Burgers
Creamy Potato Salad	Fresh Baked Buns and Condiments
Watermelon Slices	S'more Bars
Cowboy Baked Beans	Blueberry Bars

## *Caribbean Feast*

\$23.50 per person

Napa Cabbage and Carrot Salad with Sesame Vinaigrette	Jerk Chicken Kabobs
Tropical Fruit Salad	Orange-Jalapeno Glazed Pork Ribs
Szechuan Potato Salad, served warm with Chopped Scallions	Coconut Rum Tartlet
Saffron Rice with Currants, Diced Mango and Peanuts	Grilled Pineapple-Ginger Cakelette

## *Fresh Fare*

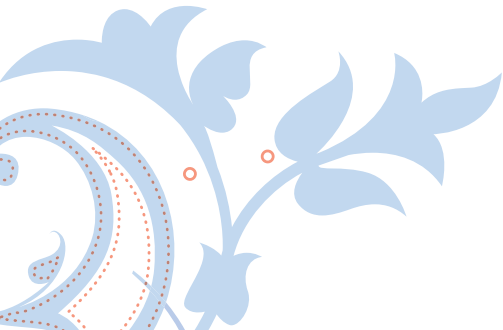
\$21.50 per person

Mixed Greens with Cucumbers, Tomatoes and Red Wine Vinaigrette	Mediterranean Chicken and Fingerling Potato Spiedini with Tomato Olive Sauce
Quinoa with Garbanzo Beans and Fresh Herbs	Chocolate and White Chocolate Dipped Strawberries, Pineapple, Banana, Apricot
Squash and Zucchini Carpaccio with Pine Nuts, Mint Basil and Lemon Vinaigrette	

## *It's Greek To Me*

\$17.50 per person

Greek Salad with Lettuce, Tomato, Onions, Olives, Pepperoncini and Red Wine Vinaigrette	Chicken Kabobs with Onion, Green and Red Bell Peppers
Grilled Pita with Hummus, Red Pepper Hummus and Baba Ghanoush	Create Your Own Gyro: Pita Bread, Beef and Lamb, Onion, Tomato, Lettuce and Tzatziki Sauce
Greek Flatbread with Spinach and Feta	Baklava
	Greek Chocolate and Walnut Strudel



# Al Fresco Fare

## *Summer Picnic Menus*



### *Summertime Classics*

\$19.50 per person

Summer Vegetable Pasta Salad	Cowboy Baked Beans
Fresh Fruit Salad	Apple Bar
Pulled Pork and Grilled Chicken	Double Chocolate Brownie
Fresh Baked Buns and Condiments	

### *South of the Border*

\$21.50 per person

Baby Greens with Hearts of Palm, Grape Tomatoes, Cotija Cheese and Charred Jalapeno Vinaigrette	Create Your Own Tacos: Hard and Soft Shells, Shredded Beef, Chicken Tinga, Shredded Lettuce, Sour Cream, Diced Tomato, Chopped Onion, Salsa and Shredded Cheddar Cheese
Black Bean, Sweet Corn and Spanish Rice Salad with Chipotle-Lime Vinaigrette	Churros with Chocolate Dipping Sauce
Tri Color Tortilla Chips with Guacamole	Miniature Mexican Wedding Cakes

### *Food Truck Fare*

\$16.50 per person\*

Orzo Pasta Salad with Fresh Seasonal Vegetables	Cuban Slider with Roast Pork, Ham, Swiss Cheese, Mustard and Pickles
Thai Green Curry Vegetable Rice Bowl	Homemade Salted Nut Rolls
Beef Short Rib Slider with Pickled Vegetables and Asian Barbeque	Malted Milk Doughnut Slider
Pulled Chicken Taco with Chipotle Crema and Cilantro	

### *Italian Celebrazione*

\$24.50 per person\*

Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese	Chef Carved Torte with Chicken, Portobello Mushrooms, Roasted Peppers, Spinach, Three Cheeses and Tomato Basil Sauce
Antipasto Platter with Assorted Meats, Cheeses, Mostarda and Baguette Slices	Espresso Panna Cotta Shooter
Caprese Salad with Tomato, Fresh Mozzarella, Basil, Aged Balsamic and Shaved Parmesan	Lemon Polenta and Pine Nut Wafer
Prosciutto, Goat Cheese and Fig Jam Panini	

\* Experiences! Grill Rental and Chef required for this menu

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