



# Plated & Served Dinner



## Salads

Green Goddess Salad, Romaine, Cucumber, Avocado, Pickled Red Onion	7.75
Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan Peppercorn Dressing	7.50
Caesar Salad, Garlic Croutons, Shaved Parmesan	7.00
Baby Organic Greens, Fresh Berries, Asiago Cheese, Balsamic Herb Vinaigrette	7.50
Arugula, Radish, Fennel, Heirloom Baby Tomato, Puffed Farro, Yuzu Buttermilk Vinaigrette	7.50
Mixed Green Salad, Caramelized Apples, Toasted Walnuts, Hard Cider Vinaigrette	7.25
Baby Boston Bibb BLT Salad, Bacon, Tomato, Pickled Red Onion, Lemon Asiago Vinaigrette	8.00
Roasted Beet Salad, Beet Crema, Tomato, Fennel, Pumpernickel Crouton, Arugula, Herb Vinaigrette	7.75
Arugula and Frisee Salad, Orange, Strawberry, Pistachio, Elderflower Vinaigrette	7.75

## Entrées

All entrées include freshly baked breads with sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and tea.

Herb-Roasted Farmhouse Chicken Breast, Fingerling Potato, Haricot Vert, Roasted Pearl Onion, Miso Mustard Sauce	26.00
Sautéed Chicken, Lemon Potato Puree, Warm Vegetable Slaw, Tarragon Cream Sauce	24.00
Sautéed Chicken, Champagne Sauce, Dried Fruit Chutney, Haricot Vert, Fennel, Mushroom	24.00
Sautéed Farmhouse Chicken Breast, Potato Gnocchi, Parsnip, Carrot, Parmesan Black Pepper Butter Sauce	26.00
Sautéed Farmhouse Chicken Breast, Asparagus, Oyster Mushroom, Roasted Fennel, Fingerling Potato, Watercress Vinaigrette	26.00
Beet Cured Halibut, Mushroom, Marble Potato, Charred Tomato, Salsa, Beurre Monté	44.00
Mahi Mahi, Black Rice, Fennel, Asparagus, Salsa Verde, Chili Oil	31.00
Salmon, Asparagus, Crème Fraiche Yukon Gold Potato Purée, Herb Pesto	31.00
Salmon, Fingerling Potato Salad, Baby Kale, Quail Egg, Charmoula	31.00
Sautéed Tenderloin, Sweet Corn, Wild Mushroom, Roasted Tomato, Fingerling Potato, Madeira Sauce	41.00
Hanger Steak, Potato Galette, Charred Broccoli, Wild Mushroom Sauce	31.00
Red Miso Braised Short Rib, Baby Bok Choy, Carrot Purée	32.00
Grilled Tenderloin, Farro, Asparagus, Tomato, Shiitake, Soy Butter Sauce	41.00
Grilled Tenderloin, Fingerling Potato, Yellow Squash, Zucchini, Baby Carrot, Crème Fraiche, Romesco	41.00
Seared Tenderloin, Fried Yukon Potato, Charred Broccoli, Blue Cheese, Red Chimichurri Vinaigrette	41.00
Vegan "Crab" Cakes, Hearts of Palm, Chickpea, Warm Fingerling Potato Salad, Arugula, Chili Oil	24.00
Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers, Chimichurri, Cumin Spiked Yogurt	24.00
Grilled Tofu, Sweet Pea Purée, Mushroom and Edamame Fricassee, Pea Shoot, Smoked Chili Oil	24.00
Braised Fennel, Sautéed Baby Kale, Pickled Mustard Seeds, Hummus, Tarragon Basil Oil, Fried Lotus Root	24.00
Cauliflower Steak, Red Quinoa, Cilantro Pesto, Coconut Cauliflower Purée	24.00



# Plated Dinner Desserts



Green Tea Panna Cotta, Pineapple Kiwi Compote, Almond Florentine	8.00
Dark Chocolate Mousse, Hazelnut Crème Custard, Frangelico, White Chocolate Sauce	9.00
Mojito Tart, Hibiscus Syrup, Mint	8.00
Spiced Ancho Chili Chocolate Torte, Mango Lime Compote	8.00
Limoncello Tiramisu, Balsamic Strawberries	8.00
Cocoa Fig Terrine, Cocoa Truffle Glacèd Fig	8.00
Pear, Cardamom, Brown Butter Tart, Honey Cream	8.00
Chocolate Panna Cotta, Spiced Orange Caramel Sauce, Chocolate Dipped Tuile	8.00
Pine Nut Custard Tart, Raspberry Gelée, Pine Nut Brittle	8.00
Chocolate Truffle Torte, Chocolate Ganache Glaze	7.75
Vanilla Bean Cheesecake, Seasonal Berry Compote	7.75
Individual Turtle Pie, Chocolate, Caramel, Pecans	8.00
Individual White Chocolate Cheesecake, Hazelnut Shortbread, Seasonal Garnish	8.00
Family-Style Miniature Desserts-Chef's Choice	3.00 <i>each</i>
Family-Style Cookies and Bars	5.00



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# Dinner Buffets

32.00 price includes 2 choices from each category

34.50 price includes 2 choices from each category + 3 entrées

38.50 price includes 3 choices from each category

*Per person upgrade charges may apply as indicated*

*100.00 fee will apply for buffets with less than 50 people*

*All buffets include freshly baked breads with sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and tea.*

## *Dinner Buffet Starters & Salads – Category I*

Green Goddess Salad, Romaine, Cucumber, Avocado, Pickled Red Onion

Arugula, Radish, Fennel, Tomato, Puffed Farro, Yuzu Buttermilk Vinaigrette

Baby Kale, Pickled Shiitake Mushroom, Grilled Scallion, Chive, Mint, Lemon Parmesan Vinaigrette

Romaine Salad, Charred Corn, Roasted Tomato, Pickled Red Onion, Cilantro Feta Vinaigrette

Watermelon, Heirloom Tomato Salad, Cotija, Arugula, Green Chili Vinaigrette

Roasted Beet, Tomato, Fennel, Mint, Arugula, Pumpnickel Crouton, Beet Crema, Herb Vinaigrette

Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan-Peppercorn Dressing

Melon and Crispy Prosciutto Mixed Green Salad, Shaved Fennel, Citrus Vinaigrette

Summer Berry Salad, Mixed Greens, Herb Marinated Feta, Sherry Vinaigrette

Butter Lettuce Salad, Bacon, Scallion, Avocado, Egg, Creamy Herb Dressing

Grilled Cauliflower Salad, White Bean, Pickled Pepper, Smoked Almond, Baby Kale, Sorrel Vinaigrette

Hummus Trio Platter, Lemon Garlic, Roasted Beet and Charred Poblano Herb, Fresh Vegetables, Pita

American and European Cheese Tasting Platter, Mostarda, Truffle Honey, Fig Jam, Baguette

Spring Roll Platter, Fresh Ginger Slaw, Spicy Dipping Sauce

Burrata, Tomato, Fresh Basil, Mint, Salsa Verde, Sea Salt



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# Dinner Buffets

## *Dinner Buffet Entrées – Category II*

Herb-Roasted Chicken, Miso-Mustard Sauce

Sautéed Chicken, Tahini Vinaigrette

Grilled Chicken, Watercress Vinaigrette

Balsamic-Glazed Beef Short Ribs *Add 2.00 Per Person*

Braised Beef Brisket, Smoky Kansas Barbecue

Pan-Seared Salmon, Crème Fraiche, Basil Pesto *Add 3.00 Per Person*

Sautéed Sea Bass, Stewed Baby Artichokes *Add 5.00 Per Person*

Sautéed Grouper, Veracruz Sauce *Add 3.00 Per Person*

Sautéed Halibut, Lemon Caper Butter Sauce *Add 5.00 Per Person*

Angel Hair Pasta Cake, Spicy Tomato Sauce

Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers,  
Chimichurri, Cumin Spiked Yogurt

Vegan “Crab” Cakes, Hearts of Palm, Chickpea, Lemon Dill Aioli

## *Chef-Carved Meats – Category II*

*Chef charge of 125.00 flat rate per buffet*

Herb-Crusted Beef Tenderloin, Wild Mushroom Sauce *Add 5.00 Per Person*

Herb-Encrusted Beef Tenderloin, Tarragon Aioli *Add 5.00 Per Person*

Slow-Roasted Turkey Breast, Smoked Tomato Cream Sauce

Pork Loin, Raspberry Chipotle Sauce

Berkshire Farm Rack of Pork, Cherry Mustard

Herb-Rubbed Leg of Lamb, Romesco Aioli

Bistecca Fiorentina (Beef Porterhouse), Lemon, Garlic,  
Fresh Herb Butter *Add 5.00 Per Person*

Tomahawk Chop, Red Chimichurri Sauce *Add 5.00 Per Person*

Beef Brisket, Smoky Kansas Barbecue



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## *Dinner Buffet Accompaniments – Category III*

### *Vegetables*

Asparagus, Fresh Herbs  
Haricots Verts, Oyster Mushrooms, Roasted Fennel  
Green Beans, Garlic, Herbs  
Farro, Asparagus, Roasted Tomato, Wild Mushrooms  
Green Beans, Bell Peppers, Red Onion  
Brussels Sprouts, Bacon  
Roasted Yellow Squash, Zucchini, Peppers, Red Onion  
Roasted Multi-Color Carrots, Spiced Greek Yogurt  
Sicilian Cauliflower, Parmesan, Lemon, Chili Flakes, Parsley

### *Starches*

Roasted Garlic Potato Purée  
Yukon Gold Smashers  
Lemon Potato Purée  
Roasted Fingerling Potatoes  
Red Quinoa, Spinach, Wild Mushrooms  
Red Potatoes, Butter, Garlic, Herbs  
Creamy Rosemary Potato Galette  
Vegetable Basmati Rice  
Roasted Sweet Potato, Smoked Paprika



# Dinner Buffet Desserts



Goat Cheese Cheesecake, Balsamic Strawberries  
Tiramisu  
Apple Cinnamon Bread Pudding  
Spiced Ancho Chili Chocolate Torte, Mango Lime Compote  
Guava Cheesecake, Spiced Cashew Crust, Blackberry Curd  
Pear, Cardamom, Brown Butter Tart, Honey Cream  
Vanilla Bean Cheesecake, Seasonal Berry Compote  
Chocolate Truffle Torte, Chocolate Ganache Glaze  
Mixed Fruit Crisp, Seasonal Stone Fruit, Whipped Cream  
Dark Chocolate Cheesecake, Milk Chocolate Sauce  
Rhubarb Ginger Croustade with Strawberries  
Warm Caramel Banana Bread Pudding, Crème Anglaise  
Chocolate Toffee Trifle, Devil's Food Cake, Caramel, Chocolate Mousse  
Mixed Berry Trifle, Yellow Cake, Berries, White Chocolate Mousse

## *Miniature Desserts*

*Handmade Truffles, Cheesecake Triangles, Truffle Triangles,  
Tartlets, Petit Fours, Assorted Dipped Fruit*

*Cookies and Bars*

*Assorted Tea Cookies*

