

Plated & Served Dinner



Salads

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

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

Plated Dinner Desserts



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



D'AMICO
CATERING

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



D'AMICO
CATERING

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



D'AMICO
CATERING

Dinner Buffets

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

