

Plated & Served Lunch



Sandwiches

All sandwich entrées include kettle chips, certified organic, free trade dark roast coffee, decaffeinated coffee and tea. Gluten Free Buns available upon request for 1.25 per person upcharge.

Turkey and Bacon Sandwich, Provolone Cheese, Lettuce, Tomato, Basil Aioli, Focaccia	11.75
Grilled Chicken Sandwich, Sweet Onion Marmalade, Arugula, Lemon Aioli, Onion Roll	12.00
BLT Chicken Sandwich, Bacon, Lettuce, Tomato, Aioli, Onion Roll	12.00
Pesto Chicken Salad Sandwich, Mozzarella, Tomato, Lettuce, Pesto Aioli, Onion Roll	12.00
Roast Beef Sandwich, Caramelized Onions, Mushrooms, Lettuce, Tomato, Horseradish Sauce, Focaccia	12.25
Bahn Mi, Roasted Pork, Pickled Carrot, Cucumber, Cilantro, Chili Mayo, Hoagie Roll	12.00
Creamy Tuna Salad Sandwich, Capers, Olives, Cornichon, Lettuce, Tomato, Tarragon, Shaved Fennel, Lemon Mayo, Focaccia	12.25
Raw Vegetable Wrap, Carrots, Cucumber, Red Cabbage, Arugula, Sprouts, Hummus	11.00

Salads

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

Miso Yuzu Chicken, Rice Noodle Salad, Carrots, Peppers, Mint, Cilantro, Sesame Seeds, Scallions	13.00
Grilled Chicken Caesar Salad, Garlic Croutons, Shaved Parmesan	12.25
Cobb Salad, Grilled Chicken, Romaine Lettuce, Tomato, Avocado, Egg, Bacon, Blue Cheese, Creamy Parmesan Dressing	13.00
Mango Chicken Salad, Bibb Lettuce, Heirloom Grape Tomatoes, Cucumber, Mint, Scallion, Creamy Citrus Dressing	13.00
Grilled Steak Salad, Mixed Greens, Bacon, Blue Cheese, Grilled Scallions, Avocado, Smoked Tomato Vinaigrette	14.25
Grilled Salmon, Korean Fermented Chili Barbeque, Napa Cabbage, Carrot, Cucumber, Mint, Basil, Sesame Vinaigrette	14.25



D'AMICO
CATERING

Plated & Served Luncheon Entrées

Salads

Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan-Peppercorn Dressing	5.75
Butter Lettuce Salad, Radish, Herbs, Cucumber, Yuzu Buttermilk Dressing	5.75
Mixed Baby Greens, Fresh Berries, Shaved Parmesan, Balsamic-Herb Vinaigrette	6.00
Arugula and Frisee Salad, Oranges, Strawberries, Pistachio, Elderflower Vinaigrette	5.75
Mixed Greens, Heirloom Grape Tomatoes, Shaved Pecorino, Charred Tomato Vinaigrette	5.75
Mixed Greens, Grapefruit, Heirloom Grape Tomato, Pepitas, Saffron Vinaigrette, Baby Kale, Chickpeas, Watermelon Radish, Roasted Tomato, Parmesan, Almonds, Goat Cheese Dressing	5.75
Baby Kale, Chickpeas, Watermelon Radish, Roasted Tomato, Parmesan, Almonds, Goat Cheese Dressing	5.75
Roasted Beet Salad, Tomato, Fennel, Mint, Arugula, Pumpnickel Crouton, Beet Crema, Herb Vinaigrette	6.00

Hot Luncheon Entrées

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

Herb-Roasted Chicken, Haricot Vert, Cipollini Onion, Fingerling Potato, Miso-Mustard Sauce	14.00
Sautéed Chicken, Braised Potato, Asparagus, Sorrel Cream Sauce	14.00
Sautéed Chicken, Braised Chickpeas, Chard, Pea Tendril and Radish Salad, Tahini Vinaigrette	14.00
Sautéed Chicken Breast, Lemon Potato Puree, Warm Vegetable Slaw, Tarragon Sauce	14.00
Sautéed Salmon, Yukon Gold Smashers, Grilled Asparagus, Basil Pesto	14.75
Sautéed Salmon, Peas, Fingerling Potato, Charred Tomato Relish	14.75
Mahi Mahi, Roasted Root Vegetables, Red Potatoes, Crème Fraiche, Chives, Romesco	14.75
Balsamic-Glazed Short Ribs, Roasted Garlic Potato Purée, Broccolini	15.50
Grilled Sirloin, Brown Rice, Oyster Mushrooms, Watercress, Miso Vinaigrette	15.50
Vegan "Crab" Cakes, Hearts of Palm, Chickpea, Warm Fingerling Potato Salad, Arugula, Chili Oil	13.50
Cauliflower "Steak", Red Quinoa, Cilantro Pesto, Coconut Cauliflower Purée	13.50
Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers, Chimichurri, Cumin Spiked Yogurt	13.50
Mushroom Lasagna, Swiss Chard, Parmesan, Boursin, Herbs, Balsamic Mushroom Glaze	13.50





Luncheon Plated Desserts



Cheesecake can be made with gluten free crust upon request .75 per person upcharge

Pineapple Mango Tart, Passion Fruit Sauce	6.50
Blueberry Cornmeal Upside-down Cake, Greek Yogurt, Wildflower Honey	6.50
Angel Food Cake, Chocolate Shavings, Seasonal Berries	6.50
Salted Caramel Cheesecake, Sautéed Apples	6.50
Chai Chocolate Cheesecake, Cocoa Nib, Amarula Caramel, Plantain	7.00
Yuzu Ginger Tart, Caramelized Grapefruit	6.50
Double Chocolate Mousse "Cupcake," Strawberry Sauce	6.00
Vanilla Bean Cheesecake, Seasonal Berry Compote	6.50
Chocolate Truffle Torte, Chocolate Ganache Glaze	6.50
Chocolate Bourbon Pecan Tart, Milk Chocolate Chunks, Caramel Sauce	6.50
Family-Style Miniature Dessert-Chef's Choice	3.00 each
Family-Style Cookies and Bars	5.00





D'AMICO
CATERING

Luncheon Buffets

Salad & Sandwich Sampler Buffets – (choose three items) 18.75

Freshly baked breads with sweet butter, condiments, chef's choice of dessert, certified organic, free trade dark roast coffee, decaffeinated coffee and tea. Gluten Free Buns available for sandwiches upon request for 1.25 per person upcharge.

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

Caesar Salad, Garlic Croutons, Shaved Parmesan

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

Grilled Chicken and Baby Kale Salad, Roasted Tomato, Chickpea, Radish, Parmesan, Almond, Goat Cheese Vinaigrette

Miso Yuzu Grilled Chicken, Rice Noodle Salad, Carrot, Pepper, Mint, Cilantro, Sesame Seed, Scallion

Grilled Salmon Salad, Mixed Greens, Grapefruit, Heirloom Grape Tomato, Pepita, Saffron Vinaigrette

Grilled Chicken Breast Sandwich, Sweet Onion Marmalade, Arugula, Lemon Aioli, Onion Roll

Pesto Chicken Salad Sandwich, Mozzarella, Lettuce, Tomato, Pesto Aioli, Onion Roll

Turkey and Smoked Bacon Sandwich, Mozzarella, Lettuce, Tomato, Basil Aioli, Focaccia

Roast Beef Sandwich, Caramelized Onions, Mushrooms, Lettuce, Tomato, Fontina Cheese, Focaccia

Ham and Mortadella Sandwich, Lettuce, Tomato, Pickled Peppers, Olive Anchovy Aioli, Focaccia

Creamy Tuna Salad Sandwich, Capers, Olives, Cornichon, Lettuce, Tomato, Tarragon, Shaved Fennel, Lemon Aioli, Focaccia

Raw Vegetable Wrap, Carrots, Cucumber, Red Cabbage, Arugula, Sprouts, Hummus

D'Amico Luncheon Buffet – (choose three items) 20.25

Includes chef's choice of fresh seasonal vegetable and starch, freshly baked breads with sweet butter, condiments, chef's choice of dessert, certified organic, free trade dark roast coffee, decaffeinated coffee and tea.

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

Caesar Salad, Garlic Croutons, Shaved Parmesan

Arugula and Frisee Salad, Orange, Strawberry, Pistachio, Elderflower Vinaigrette

Butter Lettuce Salad, Pickled Shrimp, Radish, Fines Herbes, Cucumber, Yuzu Buttermilk Vinaigrette

Grilled Chicken Breast, Olive, Roasted Tomato, Tahini Vinaigrette

Sautéed Chicken Breast, Fried Arugula, Miso Mustard Sauce

Grilled Chicken Breast, Roasted Pineapple, Chimichurri

Braised Beef Tips, Crimini Mushrooms, Red Wine, Horseradish Sauce

Fermented Chili BBQ Glazed Short Ribs, Scallions

Pan-Seared Salmon, Crème Fraiche, Basil Pesto

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

Vegan "Crab" Cakes, Hearts of Palm, Chickpea, Lemon Dill Aioli

Boxed Lunches



*Boxed lunches are priced per person.
All boxed lunches include a fresh fruit cup, chips and cookie.*

Miso Yuzu Chicken and Rice Noodle Salad, Mint, Basil, Carrots, Cucumbers, Peppers	11.00
Grilled Salmon Salad, Roasted Vegetables, Couscous and Charmoula	12.50
Vegetarian Pasta Salad, Grilled Broccolini, Artichokes, Roasted Peppers, Baby Kale, Tomato, Lemon Vinaigrette	11.00
Vegetable Cobb Salad, Mixed Greens, Asparagus, Tomato, Egg, Cucumber, Lemon Vinaigrette	11.00
Hummus, Fresh Vegetables, Marinated Olives, Pita, Sliced Manchego	11.00
Turkey, Smoked Bacon Sandwich, Lettuce, Tomato, Provolone Cheese	12.00
Grilled Chicken Breast Sandwich, Sweet Onion Marmalade, Arugula, Lemon Aioli	12.00
Grilled Chicken Breast Sandwich, Pickled Sweet Peppers, Goat Cheese, Arugula	12.00
Grilled Tenderloin Sandwich, Lettuce, Tomato, Gorgonzola, Dijon Mustard	12.50
Roast Beef Sandwich, Sautéed Mushrooms, Lettuce, Tomato, Onions, Provolone Cheese	12.00
Pastrami Sandwich, Swiss Cheese, Pickles, Lettuce, Tomato	12.00
Ham and Salami Deli Sandwich, Roasted Peppers, Olives, Pepperoncinis, Provolone, Italian Vinaigrette	12.00
Creamy Tuna Salad, Capers, Green Olives, Cornichons, Bibb Lettuce, Fennel, Tomato	12.00
Roasted Vegetable Sandwich, Arugula, Tomato, Chèvre	12.00
Raw Vegetable Wrap, Carrots, Cucumber, Red Cabbage, Arugula, Sprouts, Hummus	12.00