

# 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

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

BLT Chicken Sandwich, Bacon, Lettuce, Tomato, Aioli, Onion Roll

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

Roast Beef Sandwich, Caramelized Onions, Mushrooms, Lettuce, Tomato, Horseradish Sauce, Focaccia

Bahn Mi, Roasted Pork, Pickled Carrot, Cucumber, Cilantro, Chili Mayo, Hoagie Roll

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

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

## *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

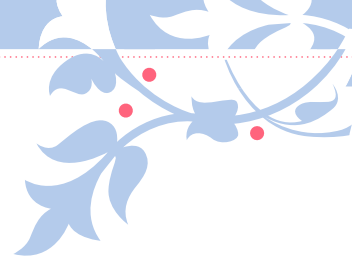
Grilled Chicken Caesar Salad, Garlic Croutons, Shaved Parmesan

Cobb Salad, Grilled Chicken, Romaine Lettuce, Tomato, Avocado, Egg, Bacon, Blue Cheese, Creamy Parmesan Dressing

Mango Chicken Salad, Bibb Lettuce, Heirloom Grape Tomatoes, Cucumber, Mint, Scallion, Creamy Citrus Dressing

Grilled Steak Salad, Mixed Greens, Bacon, Blue Cheese, Grilled Scallions, Avocado, Smoked Tomato Vinaigrette

Grilled Salmon, Korean Fermented Chili Barbeque, Napa Cabbage, Carrot, Cucumber, Mint, Basil, Sesame Vinaigrette



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# Plated & Served Luncheon Entrées

## *Salads*

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

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





# Luncheon Plated Desserts



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

Pineapple Mango Tart, Passion Fruit Sauce

Blueberry Cornmeal Upside-down Cake,  
Greek Yogurt, Wildflower Honey

Angel Food Cake, Chocolate Shavings, Seasonal Berries

Salted Caramel Cheesecake, Sautéed Apples

Chai Chocolate Cheesecake, Cocoa Nib,  
Amarula Caramel, Plantain

Yuzu Ginger Tart, Caramelized Grapefruit

Double Chocolate Mousse "Cupcake," Strawberry Sauce

Vanilla Bean Cheesecake, Seasonal Berry Compote

Chocolate Truffle Torte, Chocolate Ganache Glaze

Chocolate Bourbon Pecan Tart,  
Milk Chocolate Chunks, Caramel Sauce

Family-Style Miniature Dessert-Chef's Choice

Family-Style Cookies and Bar





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# Luncheon Buffets

## *Salad & Sandwich Sampler Buffets – (choose three items)*

*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)*

*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

Grilled Salmon Salad, Roasted Vegetables, Couscous and Charmoula

Vegetarian Pasta Salad, Grilled Broccolini, Artichokes, Roasted Peppers, Baby Kale, Tomato, Lemon Vinaigrette

Vegetable Cobb Salad, Mixed Greens, Asparagus, Tomato, Egg, Cucumber, Lemon Vinaigrette

Hummus, Fresh Vegetables, Marinated Olives, Pita, Sliced Manchego

Turkey, Smoked Bacon Sandwich, Lettuce, Tomato, Provolone Cheese

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

Grilled Chicken Breast Sandwich, Pickled Sweet Peppers, Goat Cheese, Arugula

Grilled Tenderloin Sandwich, Lettuce, Tomato, Gorgonzola, Dijon Mustard

Roast Beef Sandwich, Sautéed Mushrooms, Lettuce, Tomato, Onions, Provolone Cheese

Pastrami Sandwich, Swiss Cheese, Pickles, Lettuce, Tomato

Ham and Salami Deli Sandwich, Roasted Peppers, Olives, Pepperoncini, Provolone, Italian Vinaigrette

Creamy Tuna Salad, Capers, Green Olives, Cornichons, Bibb Lettuce, Fennel, Tomato

Roasted Vegetable Sandwich, Arugula, Tomato, Chèvre

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