

FOR INDIVIDUALS

ORDERING

Please call Atrium Culinary Express Drop Off Catering
at 612-238-4016, fax 612-238-4040
or e-mail ahoffer@damico.com

Orders must be received at least 24-72 hours in advance.
Cold food orders must be placed by noon the previous
business day. Hot food orders must be placed by noon
two business days in advance.

Delivery hours: Monday-Sunday 6:00 am-6:00 pm.
Prices do not include tax or delivery charge.
There is a minimum of 75.00 per order Monday-Friday
and 350.00 per order Saturday and Sunday.

All changes and cancellations require
a 24 business hour notice.

All prices are subject to change.
Full-service catering available.

A
ACE
CATERING

DROP-OFF SERVICE

FOR GROUPS

MORNING STARTERS

CONTINENTAL BREAKFAST 7.75 per person, minimum of 10 people
Assorted pastries and homemade breakfast breads, butter, fresh fruit platter and bottled juices

HOT BREAKFAST 10.95 per person, minimum of 10 people
Egg frittata with bacon or ham, caramelized onions and roasted tomatoes, served with above Continental Breakfast items

COFFEE (regular or decaffeinated) or **HOT TEA** 30.00 per gallon

LIGHT BUFFETS

13.75 per person, minimum of 10 people
Includes one entrée selection below with assorted freshly baked bars and cookies. Add a cold vegetarian, vegan or gluten-free option a la carte for 5.95 each, no minimum

DELI BUFFET with assorted meats and cheeses, condiment tray (sauce on the side), fresh fruit, potato salad, buns and butter

EXECUTIVE SANDWICH BUFFET or TORTILLA WRAP SAMPLER
a gourmet selection of sandwiches or wraps, fresh fruit and pasta salad with sauce on the side

SALAD SAMPLER with chicken salad, vegetable pasta salad, chop house salad, fresh fruit, rolls and butter

CHICKEN FAJITA BAR with chicken strips, peppers, onions, salsa, sour cream, taco chips, tortilla shells, served with Spanish rice and fresh fruit

TACO BAR with meat filling, chili con queso, cheese, tomato, lettuce, black olives, salsa, sour cream, corn chips, hard taco shells, tortilla shells and fresh fruit

ASIAN BUFFET with sweet and sour chicken or chicken stir fry, fried rice, egg rolls and Asian sauce, oriental salad with tangy honey-sesame dressing

ITALIAN BUFFET with choice of bowtie chicken pasta with diced chicken breast in a light pesto cream sauce or baked ziti pasta with Italian sausage in pomodoro sauce and four cheese blend with fresh fruit, Caesar salad, artisan breads, rolls and butter

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FOR GROUPS

ACE BUFFETS

SELECT ONE ENTRÉE 14.75 per person, minimum of 10 people

Includes house salad and dressing on the side, artisan breads, rolls, butter and freshly baked bars and cookies

Add second entrée for 5.95 each, minimum 10 people

Add vegetable du jour or fresh fruit for 1.75 per person

Custom orders and substitutions available

ACE POT ROAST with rich brown gravy and buttery red potatoes

SAUTÉED CHICKEN BREAST with diced tomato and basil bruschetta in a light cream sauce, served with herb roasted potatoes

BEEF BRAISED TIPS with a savory tomato, olive and rosemary sauce, served with herb basmati rice

SAUTÉED CHICKEN BREAST in a light roasted red pepper cream sauce, served with mashed baby red potatoes

TERIYAKI CHICKEN BREAST with pineapple-ginger teriyaki sauce and fried rice

GRILLED CHICKEN BREAST with charred tomato sauce and cherry peppers, served with herb roasted potatoes

SAUTÉED CHICKEN BREAST with dried cherry-rosemary sauce and potato purée

GRILLED CHICKEN BREAST with roasted tomatoes and olives in a saffron cream sauce and herb basmati rice

CHEESE TORTELLINI with sun-dried tomato pesto sauce vegetarian

SAUTÉED WALLEYE with toasted almonds and lemon caper butter sauce, served with rice pilaf

GRILLED SALMON with a citrus sauce, served with vegetable rice

BLACK BEAN CAKES with pico de gallo *gluten-free & vegan*

VEGGIE-ZITI PASTA with vegetarian ragu

MONTHLY SPECIAL

Please call 612-238-4016 for this selection.

Monthly e-mail list is also available for this selection.

M2015

FOR INDIVIDUALS

EXECUTIVE BOXED LUNCHES

SANDWICHES AND WRAPS Includes fresh fruit, vegetable pasta salad, chef's choice of cookie and a candied mint

ACE CLUB with thinly sliced smoked turkey, bacon, tomato, leaf lettuce and Swiss cheese with roasted red pepper sauce on the side 10.95

GRILLED CHICKEN SANDWICH with smoked gouda, leaf lettuce, tomato and aioli on the side 10.75

ROAST BEEF SANDWICH with smoked cheddar cheese, leaf lettuce, tomato, red onion and creamy horseradish sauce on the side 10.95

DELI HAM and SWISS on an onion roll, served with leaf lettuce, tomato, thinly sliced red onion and honey-mustard sauce on the side 10.75

DELI STACKER with ham, turkey, salami, provolone cheese, tomato, leaf lettuce and honey-mustard sauce on the side 10.95

CHICKEN SALAD, CREAMY EGG SALAD or TUNA SALAD with lettuce 10.75

SMOKED TURKEY and PROVOLONE CHEESE WRAP with roasted red pepper sauce on the side 10.95

SANTA FE CHICKEN WRAP with shredded cheese, sweet corn, black beans, lettuce, salsa and chipotle ranch sauce on the side 10.75

TURKEY SANDWICH with smoked provolone, caramelized onions and apricot mustard on the side 10.75

VEGETABLE ASIAN NOODLE WRAP with Napa cabbage, red pepper, scallions, carrots, sunflower seeds and sweet and spicy sauce on the side 10.75

GOURMET SALADS 10.95 each

Includes roll, butter, freshly baked cookie and a candied mint

CHICKEN CAESAR SALAD with sliced chicken, romaine lettuce, croutons, parmesan cheese and Caesar dressing on the side

ASIAN CHICKEN SALAD with sliced chicken and chicken pieces, romaine, Napa cabbage, crispy noodles, and tangy honey-sesame dressing on the side

SAUTÉED SALMON with fresh greens, tomato, cucumber, red onion and dill mustard vinaigrette Add .75

SPICY GINGER TOFU NOODLE SALAD

with tofu, shiitake mushrooms, English cucumber, green onions, bell peppers, cilantro and gluten-free pasta and tamari ginger Asian dressing on the side *gluten-free & vegan*

HERB CRUSTED STEAK SALAD with fresh greens, strawberries, oranges, toasted almonds, shredded parmesan cheese and blackberry vinaigrette on the side Add .75

PLATTER-STYLE RECEPTION EMBELLISHMENTS

priced per platter; 12-15 servings per platter

SLICED GRILLED TENDERLOIN of BEEF PLATTER
with wild mushrooms, horseradish sauce and rolls 105.00

ASSORTED SPRING ROLLS with spicy dipping sauce 39.95

POACHED BLACK TIGER SHRIMP
with lemons and tomato horseradish sauce 49.25

SEASONAL FRUIT and BERRY PLATTER 39.95

FRESH SEASONAL VEGETABLE or GRILLED VEGETABLE PLATTER with fresh dill dip 39.95

REGIONAL HARD and SOFT CHEESE PLATTER
garnished with fresh fruit and berries, served with crackers 49.75

JERK CHICKEN WINGS with mango ginger glaze 39.95

ANTIPASTO PLATTER with assorted cheeses, meats and marinated vegetable salad 49.25

HOMEMADE BARBECUED MEATBALLS 39.95

WARMED BRIE GRATIN with roasted tomatoes, caramelized onion and flatbreads 39.95

ROASTED RED PEPPER and LEMON DILL HUMMUS PLATTER
with grilled pita wedges or whole wheat crackers and vegetable sticks 39.95

DESSERTS

CHEF'S SELECTION of HOMEMADE BARS and COOKIES
21.00 per dozen

CHEF'S SELECTION of ASSORTED HOMEMADE MINIATURE DESSERTS 24.00 per dozen

VANILLA CHEESECAKE with berry compote (16 slices) 50.00 each

Custom sheet cakes and whole desserts available.
Please call 612-238-4016 for this selection.

EXTRA TO ADD TO ANY MEAL priced per person

Gourmet Potato Chips	1.00
Seasonal Fresh Fruit	1.75
Chop House Salad or Caesar Salad	1.75
Vegetable Pasta or Potato Salad	1.75
Coffee by the Gallon	30.00
Soda and Water	1.35 each

SERVING ACCESSORIES

Disposable Chafing Dish	12.00
Linen-Look Disposable Tablecloth	10.00