

PLEASE USE THIS MENU TO
ASSIST YOU IN CREATING A
MENU FOR

12 OR MORE PEOPLE.

OR

CALL FOR A CUSTOM
DESIGNED MENU
FOR YOUR EVENT.

**5510 Morningside
Houston, Texas 77005
www.damico-cafe.com**

713-526-3400

or

713-662-2183



Catering Menu



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HORS D' OEUVRES

Italian Sausage Stuffed Mushrooms	\$13 per dozen
Prosciutto Wrapped Jumbo Shrimp	\$36 per dozen
Artichoke Heart Casserole Cakes	\$10 per dozen
Sliced Chicken Braciolentini	\$15 per dozen slices
Bruschetta	\$8 per dozen

SALAD

Mixed Green Salad	\$2.25 per person
tossed with our mixture of house dressing and vinaigrette dressing	
Caesar Salad	\$2.50 per person
Bubba Salad	\$3.50 per person
Cold Pasta Salad	\$2.25 per person

TRAYS

SMALL TRAYS FEED 12-15 PEOPLE

LARGE TRAYS FEED 25-30 PEOPLE

Frutti di Mari	small \$40.00	large \$80.00
Assorted Sandwiches	small \$40.00	large \$80.00
Fresh Fruit (available seasonally)	small \$30.00	large \$60.00
Fresh Vegetable	small \$22.50	large \$45.00
Imported Meat, Cheese & Olive	small \$45.00	large \$90.00

Antipasto

assorted meats and cheese, on a bed of lettuce, topped with anchovies, fresh vegetables and balsamic vinaigrette	
small	\$40.00
large	\$80.00

ENTREE

Meat Lasagna

Full Pan-Serves 25-30 people	\$95.00
Half Pan - Serves 12-15 people	\$49.50

Chicken Lasagna

Full Pan - Serves 25-30 people	\$100.00
Half Pan - Serves 12-15 people	\$50.00

Vegetable Lasagna or Spinach Lasagna

Full Pan - Serves 25-30 people	\$90.00
Half Pan - Serves 12-15 people	\$45.00

Seafood Lasagna

Full Pan - Serves 25-30 people	\$125.00
Half Pan - Serves 12-15 people	\$62.50

Chicken Grandeza

grilled 4 oz. chicken breast sauteed with tomatoes, mushrooms & artichoke hearts	
	\$5.50 per person

Chicken Cannelloni

homemade pasta stuffed with chicken, ricotta cheese, fresh spinach and carrots topped with Bechamel sauce	
	\$4.00 per person

Chicken Braciolentini

rolled breast of chicken stuffed with Italian sausage, ricotta cheese and spinach, topped with brown mushroom sauce	
	\$5.50 per person

Chicken Marsala or Veal Marsala

topped with mushrooms, onions and Prosciutto in a Marsala wine sauce	
<i>chicken</i>	\$5.50 per person
<i>veal</i>	\$8.50 per person

Crawfish Ravioli

homemade ravioli stuffed with crawfish, poblano peppers, green onion, ricotta and Romano cheese in a spicy crema rosa sauce - two per serving	
	\$4.50 per person

Pork Tenderloin

tenderloin stuffed with seasoned bread crumbs, cheeses, peppers and bacon topped with a brown gravy	
	\$5.50 per person

Rolled Stuffed Eggplant

sliced eggplant stuffed with ricotta cheese and fresh spinach, topped with marinara sauce	
Full pan serves 25-30	\$95.00
Half pan serves 12-15	\$47.50

Eggplant Parmesan

sliced eggplant coated with seasoned breadcrumbs, layered with marinara and mozzarella cheese	
Full pan serves 25-30	\$95.00
Half pan serves 12-15	\$47.50

Seafood Cannelloni

black pepper pasta stuffed with shrimp, crabmeat & ricotta cheese topped with a crema rosa sauce	
	\$5.00 per person

PASTA

Baked Ziti

pasta baked with marinara sauce, sauteed eggplant, ricotta cheese and capers, topped with mozzarella cheese \$3.50 per person

Penne Asparagus with Chicken

sauteed with Roma tomatoes, fresh basil, fresh garlic, grilled chicken and fresh asparagus \$4.00 per person
without chicken \$3.50 per person

Pasta and Meatballs \$4.00 per person
no meatballs \$3.50 per person

Bowtie Pasta

Pasta in Alfredo sauce with mushrooms and green peas \$5.00 per person
with chicken \$6.00 per person

Cheese Ravioli
two per serving \$3.50 per person

Meat Ravioli
two per serving \$3.50 per person

Rigatoni Carmine
with Italia sausage, broccoli, Roma tomatoes, and garlic \$4.00 per person

BREAD

Focaccia (*requires 2 days notice please*)
topped with plumb tomatoes, calamata olives, artichoke hearts and green onion, with Romano cheese
Half pan serves 30 \$25.00
Full pan serves 60 \$50.00

Garlic Bread per piece \$0.75

Rustic Italian Loaf
sliced serves 10-12 \$3.50 each

VEGETABLES

Sauteed Fresh Green Beans

sauteed in olive oil with onions, peppers and garlic
Full pan serves 25-30 \$70.00
Half pan serves 12-15 \$35.00

Sauteed Vegetables

Full pan serves 25-30 \$70.00
Half pan serves 12-15 \$35.00

Roasted Potatoes

oven roasted with fresh rosemary, garlic and olive oil
Full pan serves 25-30 \$70.00
Half pan serves 12-15 \$35.00

Sauteed Spinach

with Roma tomatoes and garlic
Full pan serves 25-30 \$60.00
Half pan serves 12-15 \$30.00

Artichoke Casserole

artichoke hearts baked with seasoned bread crumbs, Romano cheese and olive oil
Full pan serves 25-30 \$90.00
Half pan serves 12-15 \$45.00

DESSERT

Mini Cannoli \$2.50 each

Tiramisu

Full pan serves 25-30 \$90.00
Half pan serves 12-15 \$45.00

Bread Pudding

Full pan serves 25-30 \$60.00
Half pan serves 12-15 \$30.00

D'Amico's Homemade Italian Cookies

biscotti \$0.50 each
seed cookies \$0.50 each
cucidati (fig cookie) \$0.75 each

Assorted Italian Cookie Tray

small \$22.50
large \$45.00

* Menu Prices Subject to Change *

**The following information is provided for all customers
placing orders from D'Amico's Catering Menu.**

Food:

- All bulk orders for twelve (12) or more persons should be ordered from our catering menu. Some additional items, which are not listed on the Catering Menu, are also available for bulk orders.
- Items listed on the Catering Menu are priced and portioned with the assumption that each item ordered will be accompanied by two to three other items (this includes bread, salads, pasta dishes, entrée items and desserts). Suggestions of quantity will be made at time of placing order.
- Hors d'oeuvres are portioned based on menu selection and guest count. Suggestions of quantity will be made at time of menu selection.
- All items which D'Amico's does not keep par-levels on must be ordered at least forty-eight (48) hours before pick-up or delivery time. Some items do have minimum quantity requirements.

Staffing & Pick-up:

- D'Amico's can provide staff persons to assist in food & beverage service, set-up and light clean up. Each person that D'Amico's provides to assist during the course of, before and after the event is for a time period of 5 hours, at a cost of \$100.00 per staff person. Additional time may be required and is charged by the half hour at a rate of \$15.00 per half hour. This additional time is applied for each staff person that D'Amico's sends.
- For larger events additional staff may be hired from a staffing company; alternate staffing charges may apply.
- Recommendations for staff quantities and times will be made after the menu and guest count have been determined.
- Pick-up orders can be arranged at time of order placement. All orders are to be picked up at 5510 Morningside during normal business hours. No exceptions, please.

Miscellaneous:

- All catering orders are fully prepared in disposable containers, unless otherwise arranged with catering manager or manager.
- D'Amico's can provide high quality, clear disposable plates, utensils, cups, napkins and serving utensils for additional costs. Entrée plate - \$0.95 each, dessert plate - \$.045 each, eating utensils - \$0.10 each, beverage cup - \$0.25 each, coffee mug - \$.050 each
- For catered events, which are staffed by D'Amico's, D'Amico's can provide stainless steel chaffing dishes, serving utensils, and pewter trays and bowls for no additional cost. D'Amico's can not provide any serving pieces or utensils for events that are not staffed by D'Amico's. No exceptions.
- The minimum order of food from our Catering Menu is twelve servings (12). If your order does not meet this guideline, you are welcome to order individual items from our dinner menu. We will be happy to package these items in bulk if desired.
- All payments are due at the time of pick-up, or at end of event if staffed by D'Amico's. For large orders we may require a deposit or credit card information to secure your date and event.

Please forward all catering inquiries to Brina D'Amico Donaldson at 713-662-2183.