



Day Darmet Catering, Inc.

phone: 415-671-3944 · fax: 415-671-3822
email: daydarmet@gmail.com · www.daydarmetcatering.com

Smart Breakfasts

Start your Day off on the Right Foot

Bakers Medley Morning Pastries **\$9.75**
A Basket of Homemade Muffins, Danishes, Blueberry Hand Pies, and Bagels, Accompanied with Whipped Cream Cheese, Jams, Sweet Butter, Hand Cut Fruit display, Fresh Squeezed Orange Juice, Fair Trade Italian Roast Coffee Service and Herbal Tea Selection

Build Your Own Granola **\$9.75**
Make Your Own Healthy Breakfast with Handcrafted Granola Accompanied By: Toasted Almonds, Raisins, Cranberries, Honey, Brown Sugar, Low Fat Milk, Low Fat Yogurt. Served with A Fresh Fruit Platter, Chilled Orange Juice, Italian Roast Coffee Service and Herbal Tea Selection

French Country Platter **\$11.75**
Hard Boiled Eggs, Sliced Rosemary Ham, Brie, Served with Flaky Miniature Croissants, Sweet Butter and Fruit Preserves, Fresh Fruit and Berry Display, Chilled Orange Juice, Italian Roast Coffee Service and Herbal Tea Selection

East Coast Bagel Bar & Smoked Salmon Display **\$13.50**
Assorted Bagels Served with Sliced Norwegian Smoked Salmon, Sliced Tomatoes, Onions, Capers, Hard Boiled Eggs and Whipped Cream Cheese, Served with Fresh Squeezed Orange Juice, Italian Roast Coffee Service & Herbal Tea Selection

To Your Health **\$9.75**
Greek Yogurt Served with Fresh Blueberries, Whole Grain Puff Cereals, Lemon Poppy Muffins, Chilled Orange Juice, Italian Roast Coffee Service and Herbal Tea Selection



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Berry Granola and Quinoa Parfaits \$10.75
Layers of Fresh Berries, Granola with Quinoa and Coconut Layered with Greek Yogurt and Blueberries. Served in Individual Mason Jars. Accompanied by Little Morning Apricot Cakes and Jam. Served with Fresh Squeezed Orange Juice, Italian Roast Coffee Service & Herbal Tea Selection

A La Carte Order of Berry Granola and Quinoa Parfait
\$3.95 per person

Stove to Table Breakfasts

Breakfast really is most important meal of the day. Eating a well balanced, high protein meal helps stabilize blood sugar, improve mental clarity and focus while curbing cravings later in the day.

Farm Table Scramblers \$13.25
Farm Fresh Scrambled Eggs with Cream Cheese
Served with Our Signature Potatoes, Sautéed Onions, Garden Herbs and Grated Parmesan Cheese, Rustic Baguette with Sweet Butter & Jam, Fresh Squeezed Orange Juice, Fair Trade Italian Roast Coffee Service and Herbal Tea Selection

Additions

Applewood Bacon \$2.50
Pork Link Sausage \$2.75
Turkey Sausage \$2.95

Miniature Breakfast Burritos \$12.25
Whole Wheat Tortillas Stuffed With:
-Scrambled Eggs, Salsa and Sharp Cheddar Cheese
-Scrambled Eggs with Honey Baked Ham, Garlic Sautéed Potatoes, Jack Cheese
-Scrambled Eggs with Spinach, Mushroom, Onions And Goat Cheese
Served with Fiesta Potatoes with Confetti Pepper, Celery, Onions and Cilantro, Fresh Squeezed Orange Juice, Italian Roast Coffee Service and



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Herbal Tea selection

Scramble Bar \$12.25

(to satisfy each person's individual tastes)

Fluffy Scrambled Eggs Accompanied by Baby Spinach, Mushrooms, Bell Peppers, Turkey Apple Sausage, Cheddar Cheese, Feta Cheese, Red Onions and Salsa Served with Morning Potatoes with Fresh Herbs, Whole Wheat Baguette with Butter, Chilled Orange Juice, Coffee and Herbal Tea selection

Frittata Orleans \$12.00

Whipped Eggs Baked with Sautéed Tomatoes, Parmesan Cheese, Chopped Chives & Turkey Sausages. With Whole Grain Baguette and Preserves. Spicy Roasted Sweet Potatoes, Fresh Squeezed Orange Juice, Fair Trade Italian Roast Coffee Service and Herbal Tea Selection

Strata \$13.75

Wild Mushroom and Asparagus Strata. Accompanied by Spiced Potatoes with Onions, Bell Peppers and Dusted with Dark Chili Powder. Served with Pork Sausage Links, Fresh Fruit and Berry Salad, Whole Grain Baguette with Butter and Chilled Orange Juice, Italian Roast Coffee Service & Herbal Tea Selection

Cinnamon Kissed French Toasts \$13.25

Thick Cut Egg Bread Baked Until Golden Brown, Served with Applewood Bacon, Maple Syrup, Sweet Butter, Fresh Fruit and Berry Display, Chilled Orange Juice, Italian Roast Coffee Service and Herbal Tea Selection

Heavenly Fluffed Buttermilk Pancakes \$13.25

Light and Fluffy Buttermilk Pancakes, Served with Maple Syrup, Sweet Butter, Fresh Berry Toppers, Turkey Sausage, Chilled Orange Juice, Italian Roast Coffee Service and Herbal Tea Selection

Cheese Blintzes \$13.25

Paper-Thin Crepes Filled with Sweetened Cheese and Served with Mixed Berry Compote, Fresh Fruit Display, Chilled Orange Juice, Italian Roast Coffee Service and Herbal Tea Selection



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A La Carte and Power Snack Side Orders

Greek Yogurt Fruit Flavored Yogurt Cups	\$3.50
Turkey Sausage	\$2.95
Applewood Smoked Bacon	\$2.75
Pork Link Sausage	\$2.50
Fresh Sliced Fruit	\$4.25
(a beautiful arrangement of sliced seasonal fruits and berries)	
Whole Fruit Basket	\$3.75
Hard Boiled Eggs	\$2.00
Fresh Fruit and Berry Spears	\$4.50
Bulk Beverage Service	\$1.95

Italian Roast Coffee Service

Fresh Brewed Coffee, Regular or Decaf Served From Airpots and The Following, Sugar, Equal and Half and Half

10-15 Cups Per Airpot

\$35.00 Per Airpot Or \$3.75 Per Person with 10 Person minimum

Tea Service

Assortment of Herbal and Green Teas

Airpot of Hot Water, Sugar, Equal, Half and Half, Fresh Sliced Lemons

10-15 Cups per Airpot

\$20.00 per airpot

Mint Iced Tea

Fresh Brewed Mint Infused Iced Tea

Delivered in Pitchers with Fresh Lemon and Sweeteners

\$15.00 Per Pitcher

Iced Water Pitcher

Six 10oz Servings

\$8.00 Per Pitcher



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The Ultimate Classic Sandwich Display

A Selection of Thinly Sliced Meats, Cooked Fresh Daily: Roasted Turkey Breast, Grilled Chicken Breast, Herbed Crusted Roast Beef, Honey Ham, Caper Tuna Salad, Served on a Variety of Breads and Rolls, with Crisp Lettuce and a Variety of Cheeses, Veggie Delight option. Served with Chefs' Choice Salad Du Jour and a Variety of Freshly Baked Cookies
\$10.25

Dynamic Taster Display

Select a variety of 3 choices or let our chef choose for you:
\$13.25

All Sandwiches Served with: Quinoa Salad with Arugula, Cucumber, Red Onion and Spiced Citrus Dressing. Chocolate Chip Cookie Bites

Tuna Provencal

Capers, Sun Dried Tomato, Oil Cured Olives and Basil on Multigrain Bread
Rosemary Ham and Swiss Roma Tomato, Green and Dijon Aioli on Crusty Baguette

Primavera

Grilled Eggplant, Peppers, Onions, Zucchini with Herbed Bean Puree on Crisp Ciabatta

Thai Chicken

Chicken Breast Marinated in Thai Green Curry, Topped with Thinly Sliced Cucumbers, Fresh Cilantro and Basil on Crusty Baguette

Out to Lunch

select a variety of 3 choices or let our chef choose for you:
\$13.25

All Sandwiches Served with: Yukon Gold Potato Salad with Shallots, Chive, Celery and Lemon Vinaigrette and a Variety of Home Baked Mini Cookies and Brownie Bites



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Harvest Chicken Salad

Diced Red Apple, Grape, Red Onion, Sliced Toasted Almond, Greek Yogurt and Dijon Mustard

Turkey, Bacon & Avocado Club

With Smoked Gouda, Sliced Tomatoes, On Whole Wheat Bread

Coppola Tuna Salad

Caper, Celery, Raisin, Red Onion, Lemon Aioli and Fresh Tarragon, on Sour Dough Bread

Garden Party Club

Three Layers of Cucumber, Mushroom, Tomato, Sprout, Lettuce, Marinated Artichoke & Red Pepper with Chive Cream Cheese.

DDC Kabobs

Grilled Four Tortilla Filled with a Variety of the Following: Served with: Citrus Couscous Salad with Fresh Basil Mint Pesto, Sunflower Seed, Zest of Lemon, Lime and Orange. Accompanied by Cheesecake Fudge Brownie
\$13.25

Shredded Sesame Chicken

Cabbage, Carrot, Bean Sprout, Thai Peanut Sauce

Grilled Veggies

Feta, Eggplant, Lime Yogurt with Shredded Napa Cabbage

Salmon Cozy

Sweet Red Onion, Watercress with Cucumber Yogurt

Greek Beef

Cucumber Salad, Garbanzo & Kidney Bean with Curry Yogurt
Asian Shrimp: Carrot Peanut Slaw with Cucumber Yogurt, Bean Sprout



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Risky Business Wrap

Select a Variety of 3 Choices or Let Our Chef Choose For You: Served with Roasted Ginger Sweet Potato Salad & a Variety of Home Baked Mini Cookies
\$12.50

Vegan Wrap

with Chickpeas, Carrot, Raisin, Apple, Lemon Cumin Dressing

Tokyo Beef Wrap

Ginger Marinated Flank Steak with Shredded Carrots, Napa Cabbage and Asian Vegetable Slaw with a Drizzle of Sweet Chili Garlic Sauce

Cobb Salad Wrap

Roasted Turkey Breast, Applewood Smoked Bacon, Hard Boiled Eggs Crumbled Blue Cheese, Romaine Lettuce with Sun-dried Tomato Mayo

Fusion Wrap

Marinated Sautéed Tofu with Julienne of Cabbage, Carrots, Jasmine Rice Infused with Basil Peanut Sauce and Dried Coconut Moroccan Grilled

Chicken

Bell Pepper, Garbanzo Beans, Parsley, Mint, Cilantro, Rice, and Coriander Dressing

Roast Beef Caesar Wrap

Roast Beef Tossed with Crisp Romaine, Parmesan, Garlic Croutons, Cornichon Pickles, and our Homemade Fresh Caesar Dressing

Thai Chicken Wrap

Marinated Grilled Chicken Breast, Coconut Jasmine Rice, Red Bell Pepper, Cucumber, & Cilantro Peanut Dressing Southwest Chicken and Pepper Slaw with Pepper Jack Cheese and Mixed Greens



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Team Builder: Create Your Own Sandwich Your Way!!

Create Your Own Sandwich \$13.50

An assortment of Roasted and Cured Meats, Imported and Domestic Cheeses, Lettuce, Tomatoes, Red Onions, our homemade Pickles, Peperoncini, Italian Roasted Seasonal Vegetables. Coppola Tuna Salad. Accompanied by: Rustic Sliced Breads and Rolls, Pesto Mayo, Sun-dried Tomato Mayo, Artichoke Parmesan Spread, Traditional and Whole Grain *Dijon Mustards*. *Penne Pasta Salad with Walnut Pesto, Rocket & Goat Cheese* Double Chocolate Brownies

Banish Boring Salads

Salads Displayed in Decorative Bowls and Accompanied by Whole Grain Sliced Baguette with Whipped and Salted Butter, Fresh Fruit Display, Miniature Cookies and Brownie Bites.

ORDER ONE SALAD OR MAKE A COMBINATION OF YOUR CHOOSING

Quinoa and lentil Salad \$13.50
With Asparagus, Mint And Haloumi Cheese

Cuban Chicken Salad \$13.50
Pimento Stuffed Green Olives, Tomatoes, Chick peas, Orange Zest, Lettuce, Cumin and Cilantro Vinaigrette

Pearl Barley Salad \$13.50
with Harissa Spiced Chicken, Broccoli, Slivered Almonds, Scallions

Yukon Gold Planks And Chorizo Salad \$13.50
With Hard Boiled Egg, Arugula And Manchego Shavings Tossed with Virgin Olive Oil and Maple Syrup Dressing



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Grilled Chicken Caesar Grilled Chicken, crisp Romaine, Parmesan Cheese, Herb Croutons and Caesar dressing	\$13.50
Thai Noodle Salad Grilled Tofu, Soba Noodles, Scallions, Carrots, Dressed with Thai Peanut Sauce	\$13.50
Indian Chicken Salad Shredded Breast of Chicken with Crisp Romaine, Mandarin Oranges, Green Onions, Raisins, Apples & Indian Curry Dressing	\$13.50
California Cobb Salad Oven Roasted Turkey, Smoked Bacon, Lettuce, Hard-boiled Eggs, Tomato & Crumbled Blue Cheese, with French Dijon Dressing	\$13.50
Basil Parmesan Chicken Salad with Fresh Basil, Chives, Leafy Lettuce and Arugula, Celery and Crisp Apples	\$13.50
BBQ Chicken Salad with Fresh Greens, Diced Tomatoes, Grilled Sweet Corn, Cucumbers, Black Beans, Cheddar Cheese and Served With Ranch Dressing	\$13.50
Sesame Hoisin Salmon Served with Spicy Asian Noodle Salad	\$13.50
Chile Garlic Shrimp Served on a Bed of Leafy Greens with Mango Peach Relish	\$13.50
Grilled Lemon Thyme Chicken Served on a Bed of Grilled Vegetable Couscous and Garnished with a Slice of Charred Lemon	\$13.50
Grilled Seasonal Veggie Spears Served on a Bed of Garlic Infused Quinoa Salad	\$13.50
Nicoise Salad Albacore Tuna, Artichoke Hearts, Hardboiled Egg, Potatoes, Tomatoes, Green Beans and Black Olives with Red Wine & Shallot Dressing.	\$14.50



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Banish Boring Salads

- Salad Bar** **\$13.75**
Invent your own Creative Salad: Bowls of Mixed Greens, diced Tomatoes, Seasonal Roasted and Steamed Vegetables, Shredded Carrots, Chicken Breast, Tofu, Swiss Cheese, Chopped Green Onions and Cottage Cheese, Served with Italian Balsamic Vinaigrette, and Creamy Blue Cheese.
- Mt Tam Salad** **\$13.25**
A Volcano of Romaine Lettuce Topped with Grilled Shrimp, Grilled Corn Kernels, Tomato, Cucumber, Green Onion, Shredded Cheese with Green Goddess Dressing. Served with Rustic Bread, Fresh Fruit Bouquet, Homemade Cookie Sampler
- Acapulco Salad** **\$13.75**
Blend of Spinach and Romaine, Black Beans, Crisp Seasoned Tortilla Strips, Red Onion and Red Peppers Grilled Chile Lime Chicken Breast served with Honey White Balsamic and Spicy Ranch Dressing
- Mediterranean Chef Salad** **\$14.25**
Chopped Romaine with Roma Tomatoes, Cucumber, Red Onion, Bell Peppers, Feta Cheese, Kalamata Olives, Scallions, Artichoke Hearts Hard Salami, Roasted Turkey and Prosciutto, with Sun-dried Tomato Vinaigrette: Served with Seasoned Pita Chips



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Executive Box Lunch Selections

*Each Recyclable. Box Clearly Labeled with Compostable Fork, Knife, Napkin set
Please Choose From Any Sandwich or Salad Options*

Basic Box Lunches includes \$10.25
Ultimate Classic Sandwich Selection,
Chef's Choice Salad, fresh Hand Cut Fruit & Berries , Mini Cookie

Gourmet Box Lunch includes \$12.50
All Other "Sandwich Selection" Packages, Chef's Choice Salad, Fresh
Hand Cut Fruit & Berries, Fudge Brownies & Mini Cookie

Greens Box Lunch \$13.50
Includes Choices From *Ban Boring Salads Menu*, Served with Fresh Hand
Cut Fruit & Berries, Whole Grain Baguette with Sweet Butter, Fudge
Brownies & Mini Cookie

Little Extras

Asian Slaw \$4.50
Napa Cabbage, Orange Wedges, Cucumber, Grapefruit and Kale

Leafy Green Salad \$4.50
with Tomatoes, Feta, Olives and Mint with Lemon Zest Vinaigrette and
Balsamic Vinaigrette

Quinoa Salad \$5.50
with Arugula and Tomatoes with Cucumber, Red Onions, and Spicy Citrus

Tuscan Pasta Salad \$4.95
with Grilled Vegetables, Crunchy Radicchio, Fennel and Fresh Vegetables,
Cannellini Beans and Walnut Pesto



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Sweets Guaranteed To Bring A Smile

Miniature Hand Crafted Cookies, Chocolate Chip, Oatmeal Raisin, Peanut Butter	\$1.95
Lemon Bars, Raspberry Bars, Pecan bars, Wild Blueberry Bars	\$2.50
Chocolate Fudge Brownies	\$2.75
Cheesecake Fudge Brownies	\$2.95
Homemade Chocolate Dipped Biscotti	\$1.75
The Best Devils Food Cake with Chocolate Ganache EVER	\$2.75
Designer Cakes, Starting at \$3.75 (please, ask for our list)	
Assorted Petite Fours and French Macaroons Pistachio, Citron and Chocolate	\$4.75
Two Bite Cupcakes \$2.50 Yellow or Devils Food Cake with Chocolate and Lemon Cream Cheese Frosting	
Cake Pops Covered with Chocolate Ganache and Sprinkles	\$3.00



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Dessert Buffets

Ice Cream Sundae Bar **\$8.75**
Vanilla, Chocolate and Strawberry Ice Cream Accompanied by Hot Fudge, Caramel Sauce, Sliced Strawberries, Chocolate Sprinkles, Chopped Nuts, Rainbow Sprinkles, Waffle Ice Cream Cones and Individual Bowls.
(Minimum order 15 people)

Ice Cream Extravaganza **\$12.50**
5 Flavors of our Delicious Premium Ice Cream Flavors, Chocolate Sauce, Hot Fudge, Caramel Fudge, M&M's, rainbow Sprinkles, Chocolate Sprinkles, Oreo Cookie Crumb, Gummy Bears, Maraschino Cherries and Whipped Cream, Bananas, Fresh Strawberries, Waffle Ice Cream Cones and Individual Bowl Cones, (Minimum order 15 people)

Super Star Dessert Combo **\$9.00**
A beautifully Displayed Selection of: Petit Fours, Devils Food Cake, N.Y. Style Cheese Cake with Fresh Strawberries, Chocolate Dipped Strawberries, Heavenly Cookie Basket, and Sliced Seasonal Fruits

White and Dark Chocolate Dipped Strawberries
\$A/Q (seasonal Item)

Sips:

Sodas, Regular and Diet	\$1.95
Sparkling and Spring Water	\$2.50
Izzy Natural Sodas	\$2.75
Vitamin Water	\$3.25
Coconut Water With Pulp Or With Out Pulp	\$3.50
Agua Frescas Refresher (seasonal fresh fruit)	\$2.75
Minted Limeade	\$2.75
Iced Tea with Fresh Lemon Slices	\$2.50
Individual Fruit Juices	\$3.00
Strawberry Ginger Punch	\$2.75
Turning Lemons into Lemonade	\$2.25



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Nibbles, Nosh, Snack

- Cheese Please \$4.75
Brie en Croute (Baked Brie) Filled with Dried Fruits and Walnuts. Napa Grapes, Rustic Baguette & Crackers.
Strawberry Lemonade
- Go Nuts \$5.75
Assorted Salted and Spiced Nuts, Chile Lime Assorted Nuts, Trail Mix, Dried Fruits, Dark Chocolate Dip Pretzels
- The Big Dipper \$6.50
Coriander Hummus with Toasted Seasoned Pita Chips Caramelized Onion Dip with Ruffle Potato Chips Pico de Gallo with Rainbow Chips
- Health Kick \$5.25
Whole Fresh Fruits (apples, oranges and Bananas) Greek Yogurt Cups topped with Fresh Berries
- Candy Store \$4.50
Perfect Blend of Sweets to Please Everyone! Assortment of Snickers, Twix, Granola Bars Chocolate Covered Pretzel Cigars
- Dip It \$3.95
Fruit and Berry Kabobs with Yogurt and Honey Dip
- 3 Way Pop \$4.25
Buffalo Popcorn with Olive Oil, Hot Sauce and Crumbled Blue Cheese
Kettle Corn Made Fresh
Old Fashioned Popcorn with Butter and Salt



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Appetizing Appetizers

Chicken Lollipops with Peanut Marinade & Spicy Orange Marmalade Dip	\$3.75
Miniature Argentine Beef Empanadas Golden Pastry Filled with Queso Fresco, Golden Raisins And Cilantro and Mint Dip Sauce	\$3.50
Caesar Teaser Parmigiano Cheese Cups Filled with Romaine, Petite Garlic Croutons, Cornichon pickles & Drizzled with Caesar Dressing	\$3.50
Sweet Chili Grilled Shrimp Spears with Chili Lime Dipping Sauce	\$5.00
Sesame Crusted Petite Asian Crab Cakes Topped with Pickled Ginger, Cucumber and Wasabi Mayonnaise	\$5.50
Pizzettes with Smoked Chicken and Roasted Red Pepper (other toppings available)	\$3.00
Grazing Cowboy Steak Satay with Maple BBQ Dipping Sauce	\$4.75
Slider Cheese Burger with Caramelized Onion and Irish Cheddar Cheese	\$3.50
Slow Roasted Pork on Baby Croissant with Fontina Cheese, Thinly Sliced Green Apple and Homemade Yellow Mustard	\$3.25
Medjool Dates Filled with Maytag Blue Cheese & Applewood Bacon	\$3.50
Twisted Sombrero Chorizo-Chicken Quesadillas with Spiced Sour Cream	\$3.50



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Marinated Shrimp Spoon with Fennel, Green Onion & Virgin Olive Oil	\$5.50
Asian Smoked Salmon Served in crispy Wonton Skin Topped with a Dollop of Fresh Ginger Sour cream	\$4.50
7 Element Butter Leaf Wrap with 7 Mysterious Ingredients & Passion Fruit Dip	\$3.75
Spicy Catch Avocado and Spicy Tuna California Rolls with A Wasabi and Tahini Drizzle	\$5.50
Egg Roll filled with Pork Cilantro, Cabbage Slaw & Served with Mango Barbeque Sauce (vegetarian available)	\$3.75
Potato Pillows Fluffy Chive Mashed Potatoes, Lightly Fried with Aioli Dip	\$3.50
Italian Sausage Filled Mushrooms with Italian Sausage, Ricotta and Parmesan Cheese	\$3.25
Wok On Dim Sum Display a Variety of Dim Sum, Served in Bamboo Steamers with Assorted Sauces	\$5.75
Teriyaki Beef Satay with Gingered Lime Dip	\$3.95
Buffalo Diablo Chicken Wings on Fire Served with Celery Sticks and Blue Cheese Dip	\$3.75
Cheese Fondue Bites Goat Cheese Filled in Savory Graham Crust and Topped with Napa Valley Grape Relish	\$3.75
Prosciutto Wraps Asparagus Wrapped with Herbed Ricotta & Prosciutto	\$4.00



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Sinatra Shrimp	\$5.25
Classic Large Shrimp	
Served Chilled with Classic Red Cocktail Sauce	
Sesame Crusted Salmon Bites	\$5.00
Bite Size Sesame Crusted Seared Salmon Filet with a Cilantro Citrus Sauce	
Firecracker Shrimp	\$5.00
Sautéed with Fire Seasonings and Served with Cranpotle Dipping Sauce (Cranberry, lemon, Mustard and Chipotle Peppers)	
Spinach and Artichoke Dip	\$4.50
Served Warm with Toasted Crisp Pita chips	
Southern Fried Chicken Fingers	\$3.95
with Zesty Barbeque Dip	
4 Cheese Quesadillas	\$3.25
served with Chunky Avocado Salsa	
Double Cream Brie, Date and Spiced Silvered Almonds Served on Thinly Sliced Toasted Crostini	\$3.50
Dips Two Ways	\$3.75
Charred Tomato and Avocado Salsa with Rainbow Chips and Coriander Humus with Toasted Pita Chips	
Chardonnay Poached Salmon	\$7.00
Served with Lemon Dill dipping sauce	



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Finger Sandwiches

Variety of Crust less Sliced Breads Filled with the Following Selection
\$3.75

Almond Chicken Salad with Arugula
Curried Egg Salad
Smoked Ham and Gruyere with Grainy Dijon Mustard
Mozzarella and Prosciutto with Basil Pesto
Sliced Cucumber with Butter and Salt
Smoked Salmon with Fresh Dill Cream Cheese

Fresh Mango Spring Rolls \$4.75
Vermicelli, Mango, Rice, Carrots, Bean Sprouts, and Mint Wrapped in Rice paper and Served with Ginger Dipping Sauce

Thai Tofu Box \$3.75
Yellow Curry Tofu Squares, Red Chilies Lime, Napa Cabbage, Topped with Roasted Peanuts & Crispy Noodles Served in Mini "Chinese To Go Boxes"

Grilled Polenta Rounds \$3.00
Topped with Wild Mushroom Ragout And Topped with Sun-dried Tomato Drizzle

Baked Brie En Croute \$4.00
Double Cream Brie, Wrapped with Phyllo Pastry and Filled with Strawberry Preserves, Served with Mixed Nuts Surrounded by Puff Pastry & Topped with Roasted Nuts

Maui Baby Back Spare Ribs \$5.75
with Kailua Dipping Sauce

Seared Ahi Tuna \$5.50
Atop Blue Corn Chips with Wasabi Cream sauce



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- Kings Cheese Display** **\$7.50**
A Pairing of Delicate Cheeses, Imported and Domestic, with Gourmet Preserves, Mixed Nuts and Dried Fruits, Sliced Rustic Baguette and Cracker Display.
- Energy Mix** **\$6.00**
Hand Cut, Carrots, Broccoli, Cauliflower, Cherry Tomatoes, & Seasonal Vegetables, Roasted Nut Assortment, Served with Green Goddess Dip & Italian Herb Dressing
- Santa Fe- Seven-Layer Dip** **\$5.25**
Served with Homemade Multi-Color Flour and Corn chips
- Thriving Vegetable Sculpture** **\$4.75**
A variety of Grilled Seasonal Vegetables Including Jicama, Baby Potatoes and Peppers, Served with Balsamic Dipping Sauce and Creamy Rosemary Dip
- International Cheese Board** **\$6.50**
Imported and Domestic Cheese Board, Creatively Displayed and Surrounded with Napa Grapes, Sliced Baguette and Gourmet Crackers.
- Antipasto Display** **\$8.50**
Cured Italian Meats, Olives, Artichoke Hearts, Marinated Mushrooms, Pickled Peppers, Italian Cheeses, Prosciutto Wrapped Melon Balls, Roasted Walnuts, Rustic Italian Breads and Breadsticks
- Chips -n-Dips!** **\$4.50**
Fresh Guacamole, Salsa Fresca, Cumin Sour Cream & Plenty of Home Made Tortilla Chips
- Tzatziki Dip** **\$3.50**
Diced Cucumber, Yogurt, Garlic, & Fresh Mint, Served with Toasted Cumin Pita Chips



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Carving Stations: service attendant needed

Steak au Poivre	\$8.50
Filet of Beef with Coarse Sea Salt & Lavender, Roasted & Sliced on Site. Served with Honey Mustard Sauce & Cocktail Rolls.	
Marinated Tri Tip	\$6.75
Marinated in Extra Virgin oil, Garlic Cloves & Peppercorns Served with Buttermilk Biscuits.	
Roasted Turkey Breast	\$5.75
Served with Corn Bread, Honey Butter and Cranberry Sauce.	
Italian Stuffed Flank Steak	\$6.75
Stuffed with Pancetta, Sweet Onion, Sautéed Mushrooms & Garlic Breadcrumbs Served with Rosemary Cream Sauce and Cocktail Rolls.	
Pork Loin:	\$6.00
Roasted Till Golden Brown and Served with Creole Dip and Sweet Apple Chips.	
Roasted Garlic and Cannellini Bean Puree Crostini:	\$3.25
Trio of Vegetable Shot with Creamy Goddess Dressing	\$3.75
Wok On: A variety of Dim Sum Dumplings Served Steaming Hot in Bamboo Steamers with Dipping Sauce	\$5.75
Poached Pear and Arugula Bruschetta with Pecorino and Walnut Pesto	\$3.25
Quinoa Stuffed Mushrooms with Spinach, Pine Nuts and Raisins	\$3.50



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Global Theme Entrées

Make Your Own Tostada Bar \$12.75

shredded Chicken (ground Beef available on request), Black Beans, Diced Tomatoes, Lettuce, Monterey Jack Cheese, Salsa Fresca, Guacamole, Sour Cream and Cilantro Cumin Dressing, Accompanied by Homemade Tostada Baskets & Rainbow Chips. with Homemade Churros

Taj Mahal \$14.75

Chicken Madras Curry. Braised Eggplant, Potato, Tofu and Yellow Curry. Served with Basmati Rice Pilaf, Simple Green Salad with Raita dressing, Papadums, Sweet Phyllo Pastries

Tuscan Sunset \$15.75

Chicken Alfredo with White Wine Sauce, Italian Herbs & Grated Parmesan Cheese. Cheese Ravioli with Vodka Marinara, Garlic Cheese Bread, Mixed Green Salad with Olives, Artichoke Hearts and Sun-dried Tomato Vinaigrette, with Homemade Chocolate Dipped Biscotti

Border Line \$15.75

Make Your Own Beef and Chicken Fajitas with Warm Flour Tortillas, Served with Spanish Rice, Black Beans, Homemade Chips, Charred Tomato Salsa, Guacamole, Sour Cream, TJ Caesar Salad, Hazelnut Chocolate Brownies

Pacific Rim \$17.50

Grilled Salmon Filet with Ginger and Lemongrass, Coconut Rice, Asian Slaw, Dinner Rolls and Butter, Chocolate Dipped Fortune Cookies

Down South Barbeque \$15.75

BBQ Chicken Quarters with Uncle Glenn's Hot and Zany Bbq Sauce, Honey Corn Bread, Cajun Corn on the Cob, Mixed Crispy Greens with Ranch Dressing, Seasonal Fresh Fruit Cobbler with REAL Whipped Cream

Southwest Fiesta \$15.75

Green Chili Chicken Enchiladas with Rojo Sauce, Grilled Vegetable & Cheese Enchiladas with Verde Sauce, Red Rice with Pinto Beans, Santa Fe Caesar Salad with Corn Kernels, Spicy Croutons & Pepper Jack Cheese, with Mayan Cinnamon Chocolate Brownies



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Tex-Mex Chicken \$15.50
with Cumin, cilantro, Fresh Jalapeños, Diced Onions, Lime Juice and Tequila,
Served with Dirty Rice, Crisp and Refreshing Romaine Salad with Cilantro
Vinaigrette, Warm Tortillas and Chocolate Smothered Mexican Brownies

Chicken and Turkey Entrées

*Leafy Green Salad with Vinaigrette, Includes Chef's Choice of a Starch Side Dish
Potatoes, Pasta or Rice, Dessert Selection*

Chicken Dijon \$14.75
Grilled Breast of Chicken with a Tangy Brown Sugar and Mustard Sauce

Chicken and Vegetable Stir Fry \$14.75
Chicken Breast and Crisp Asian Vegetables in our Sweet and Sour Teriyaki
Sauce Served with Basmati Rice \$Fortune Cookies

Double Dip Crusted Fried Chicken \$15.50
Double Crusted Fried Chicken with Home Made Gravy

Chicken with Lemon \$15.75
and Olives Topped with Toasted Nuts

Chicken Saltimbocca \$16.00
Breast of Chicken Stuffed with Provolone Cheese and Prosciutto
Topped with a Light Parmesan Cream Sauce

Chicken Parmesan \$15.75
Lightly Breaded Chicken Breast Topped with Parmesan
Cheese with a light Italian Herb sauce

Chicken Picatta \$15.75
Grilled Chicken Breast Marinated with White Wine Lemon
Sauce and Topped with Capers and Mushrooms

Chicken Cordon Bleu \$15.75
Oven roasted Chicken Breast topped with sliced
Ham and Swiss cheese with a Mustard Glaze



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Whiskey Chicken	\$15.75
Chicken Breast marinated in wood aged Whiskey, Coated with Pecans and roasted until golden brown	
Stuffed Chicken Breast	\$15.75
Filled with fresh sautéed Mushrooms and Garlic Garlic Breadcrumbs and Herb Ricotta Cheese	
Honey-Lemon Grilled Chicken Breast	\$15.50
with spiced Honey glaze	
Fiery Mango Chicken	\$14.75
Sautéed Breast of Chicken Topped with a Fiery Sweet-Sour Mango Reduction, served over Jasmine Rice	
Chicken Quesadilla Pie	\$14.95
Served with Red Rice, Cumin Infused Vegetable Medley, Southwest Mixed Green Salad with Red Onion, Corn Pico, and Ranch Dressing ,Sugar Cinnamon Cookies	
Moroccan Chicken Stew	\$15.25
With Carrots, Onions, Celery, Tomatoes, Dried Apricots, Green Olives and Saffron Threads with Lemon and Yukon Gold Potatoes. Green Salad with Tarragon Vinaigrette, Toasted Pita Triangles with Hummus Dip, Lemon Curd Bars	
Turkey Spinach Sliders on Baby Buns	\$14.25
Served with Smashed Potatoes, Spinach Salad with Fresh Strawberries, Radish, Sweet Red Onions with Balsamic Vinaigrette And a Variety of Mini Handcrafted Cookies	
Sage Roasted All Natural Turkey Breast with Pan Gravy	\$15.50
Served with Rice Pilaf with Slivered Almonds and Cranberries, Spinach and Sweet Mixed Lettuce Salad with Lemon Vinaigrette, Rustic Baguette with Whipped Sweet Butter, Kira' Baked Apple Cobbler and Whipped Cream	
Turkey Pot Pie	\$14.75
Served with Vegetable Melange and Leafy Green Salad with Honey Mustard Vinaigrette and Dessert Selection	



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Turkey Tetrizzini \$14.75
Penne Pasta with Turkey and Creamy Sauce Topped
with Garlic Breadcrumbs, Served with Classic Caesar Salad and Warm
Herb Bread, and Chocolate Dipped Biscottis with Anisette Whip Cream

Roasted Turkey Tenderloin \$14.50
with New Potatoes and Tarragon Broth Served with Vegetable Melange

Beef & Pork Entrées

*Includes Chef's Choice of Garden Green Salad with Vinaigrette, Starch Side Dish:
Potatoes, Pasta or Rice Seasonal Vegetables may be substituted for starch at
Market Price or as an additional a la carte item, Dessert Selection*

Stuffed Flank Steak \$17.00
Flank Steak Stuffed with Gruyere Cheese, Plum Tomatoes & Caramelized
Onions, with Cabernet Rosemary Reduction Sauce

Hickory Smoked Ribs \$19.00
with Apricot Bourbon BBQ Sauce, Served with Garlic Potato Wedges, Boston
Baked Beans, Leafy Green Salad with Ranch Dressing, Corn and Cheddar
Cheese Muffins and Fudge Brownie Bites

Jalapeño-Cilantro Grilled Flank Steak \$17.00
Marinated in Jalapeño-Cilantro Pesto Accompanied by Grilled Onions and Pepper

Bourbon BBQ Beef Brisket \$15.75
With Charred Corn and Roasted Red Bell Pepper Relish Served with Three Bean
Salad with Tangy Honey Balsamic, Classic Macaroni and Cheese, Chopped
Green Salad and Red Wine Vinaigrette. Chocolate Salted Caramel Brownies

Make Your Own Burger Bar \$15.50
Lean Ground Beef Burgers, Veggie Burgers, Served with Lettuce, Tomatoes,
Onions, Bacon Strips, Cheese, Buns, Mustard, Mayo, Ketchup, and Classic
Potato Salad



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Tri Tip	\$15.75
Green Bean and Scallion Stir Fry with Oyster and Ginger Sauce. Served with Brown Rice and Bock Choy Salad with Sweet White Wine Vinaigrette, Baguette and Butter, Orange Cake with Orange Zest Glaze	
Traditional Yankee Pot Roast	\$15.50
Tender Boneless Beef, Slow Roasted with Potatoes, Carrots, Tomatoes and our Special Seasonings	
Classic Beef Stroganoff	\$16.50
Tender Slices of Sirloin and Sautéed Mushrooms in Classic Sour Cream Sauce Served over Buttered Noodles	
Marinated Tri Tip	\$17.00
Topped with Tangy Pineapple Salsa	
Better Than Mom's Meatloaf	\$15.50
Home Made the Old Fashioned Way with Fresh Ground Beef and Savory Seasonings, Served with Mashed Redskin Potatoes, Pan Gravy and Green Beans	
Sautéed Filet of Beef	\$17.00
with Reduced Bordeaux Sauce and Caramelized Blue Cheese Crust	
Maple Pork Loin	\$16.00
with Sweet Potato Hash, With Spring Mix Salad with Honey Mustard Vinaigrette, Rustic Bread Basket, Lemon Curd Bars	
Roast Pork Tenderloin	\$15.75
with Apples and Cider Sauce	
Dr Pepper Pork Slow Cooked Pork	\$15.25
in Spicy Dr. Pepper and Chili BBQ Sauce Accompanied by Creamy Cole Slaw and Honey Corn Bread	
Herb Crusted Pork Tenderloin	\$15.25
Served with Port Wine Reduction Sauce	



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Seafood Entrées

*Garden Green Salad with Vinaigrette, Chef's Choice of Starch Side Dish:
Potatoes, Pasta or Rice, Bread and Butter, Dessert Selection*

Salmon Provencal \$17.50
Filet of Salmon Roasted with Diced Tomatoes, Onions, Parsley, Basil and Capers

Penne Pasta with Shrimp, Feta and Seasonal Fresh Vegetables \$15.95
Penne Pasta Tossed with Garlic-Sautéed Shrimp & Lemon Zest Marinara Sauce.

Smoked Salmon with Fettuccini \$15.95
Creamy Lemon Sauce & Parmesan Cheese

Slow Roasted Salmon \$17.50
with Cherry Tomatoes, Couscous, and Spinach Salad

Spiced Salmon Kebabs \$19.00
with Sesame Seeds, Cumin, Crushed Red Pepper Flakes and Very Lemon Olive
Oil, Served Over Rice Pilaf

Fish Tacos \$16.50
with Salsa Verde and Radish Salad (Tilapia) and Cilantro Lime Rice

Shrimp Vindalo \$15.75
with Masala, Paprika and Marinara Served over Basmati Rice. Served with
Seasonal Vegetable Medley

Pan Seared Sea Bass \$19.75
Served with Caramelized Sweet Onions and Hoisin Sauce

Coconut Shrimp Pad Thai \$16.50
Rice Noodles Sautéed with Coconut Prawns Marinated in Ginger and Soy,
Julienne Red Bell Peppers, Carrots, Bean Sprouts, Jalapenos and Snow Peas.
Served with Spicy Thai Peanut Sauce Garnished with Chopped Peanuts,
Scallions and Cilantro



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Pasta Entrees

Served with Caesar Salad, Warm Garlic Bread, Homemade Chocolate Dip Biscotti

Home Made Lasagna	
With Delicate Vegetables, Red Sauce & Three Cheeses	\$12.50
With Spicy Chicken, Ricotta and Mozzarella Cheese	\$13.95
With Rich Meat Sauce, Ricotta and Mozzarella.	\$13.75
With Spicy Sausage, Ricotta and Mozzarella	\$13.50
Spaghetti Bolognese	\$14.25
with Meat Sauce and Homemade Meatballs	
Pasta Puttanesca	\$12.75
Bow Tie Pasta Tossed with Capers, Plum Tomatoes, Kalamata Olives and Italian Spices	
Tortellini Alfredo	\$12.25
Cheese Tortellini with Classic Alfredo Sauce.	
Grappa	\$13.75
Tube Pasta with Sausage, Bell Peppers, Artichoke Hearts in Creamy Tomato Sauce	
Fusilli Pasta with Grilled Chicken Breast	\$14.00
with Sun dried Walnut Pesto Sauce.	
Classico Ravioli	\$12.95
Cheese Ravioli with Marinara Classico & Italian Seasonings	
Pasta Primavera	\$13.00
Seasonal Roasted Vegetables with a Light Creamy White Wine Sauce	
Rigatoni Pasta with Shrimp	\$14.50
Garlic, Fresh Tomatoes, Spinach and White Wine Sauce	



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Truly Italian Pasta Bar \$15.50
Rotini Pasta Noodles with Two Homemade Sauces - Vodka Marinara and Walnut Pesto. Accompanied by Grated Parmesan Cheese, Red Chili Flakes, Fresh Basil, Black Olives, Italian Sausage Medallions and Meatballs. Served with Warm Garlic Herb Bread and Classic Caesar Salad with Croutons

Vegetarian Entrees

*Garden Green Salad with Vinaigrette, Starch Side Dish: Potatoes, Pasta or Rice
Seasonal Vegetables may be Substituted for Starch at Market Price or as an
Additional a la Carte Item, Dessert Selection*

Miso Soy Tempeh \$13.50
Seared Ginger, Garlic and Mango Relish. Served with Quinoa and Sesame Kale Salad with Citrus Honey Vinaigrette

Quinoa Stuffed Peppers \$13.75
with Spinach, Black Beans, Tomato and Spices, Topped with Mozzarella and Parmesan Cheese

Balsamic Grilled Vegetable Spears \$13.75
Grilled Squashes, Eggplant, Red Onion, Grape Tomatoes and Peppers, Brushed with Balsamic and Lightly Dusted with Orange Salt, Served Over Nutty Brown Rice

Polenta, Gorgonzola and Portobello Mushroom Casserole \$12.50
Layered Polenta with Creamy Gorgonzola, Portobello Mushrooms and Zesty Tomato Sauce.

Tofu Parmesan \$12.50
Served with Penne Pasta with Spicy Marinara, Caesar Salad, Garlic Bread, Chocolate Dipped Biscotti

Spanish Paella \$12.50
Saffron Rice Tossed with Grilled Squash, Eggplant, Red Peppers, Black Olives, Capers & red Onion.



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Burrito Super Grande	\$11.95
Large Flour Tortilla Filled with Brown Rice, Pinto Beans, Shredded Cheddar Cheese, Guacamole, Shredded Lettuce, Diced Tomatoes, Seasonal Roasted Vegetables, Potatoes and Sour Cream,	
Vegetarian Kung Pao	\$12.25
Veggies and Tofu, Served over Steaming Jasmine Rice	
Peanut Crusted Tofu Steak	\$12.75
Firm Tofu Steak Crusted with Peanuts Roasted & Served with Ginger Sesame Sauce, Pineapple Fried Rice with Raisins	
Stuffed Acorn With Jeweled Rice	\$12.75
Cubed Tofu, Seasonal Vegetables	
Gluten Free Eggplant Puttanesca	\$12.95
Grilled Thick Slices of Eggplant with a Hearty And Spicy Vegetarian Sauce. Served with Quiona with Greated Parmesan Cheese	
Spaghetti with Honey Soy Meat Balls	\$12.50
Served with Walnut Pesto	

BBQ Menus

(made at our place or on site)

Timeless BBQ Choose Two of the Following \$ 16.95
Breast of Chicken ~ Pork Baby Back Ribs ~ Hamburgers ~ Veggie Burger ~ Turkey Burger ~ Hot Dogs ~ Hot Links ~ Polish Sausage ~ Grilled Vegetable Skewers Served with: Red Confetti Potato Salad, Get Down Honey Baked Beans, Grilled Corn on the Cob, Cheddar Cheese Corn Muffins, Just Made Cookie Basket

Quarter Back Classic \$16.95
Barbeque Chicken Quarters, Barbeque Tri Tip, Served with our Own Tangy Barbeque Sauce. Mediterranean Pasta Salad, Garden Green Salad Topped with Slivered Almonds, Dried Cranberries and Mandarin Oranges, Rustic Bread Basket, Fresh Fruit Bars and Decedent Brownies



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When Legends Are Born Barbecue **\$15.75**
Ballpark Kosher Hot Dogs, ½ Pound Hamburger, Served with all the Trimmings
Red Skinned Potato Salad, Cucumber and Roma Tomato Salad, Western Style
Baked Beans, Fresh Corn on The Cob, Popcorn and Kettle Potato Chips,
Brownies and Cookies

South Of Border Barbecue **\$18.00**
Seasoned Chicken and Beef Fajitas with Flour Tortillas, Spanish Rice and Black
Beans, Tri-Colored Home Made Chips with Fresh Charred Tomato Salsa and
Tomatillo Salsa Southwest Caesar Salad with Chipotle Dressing, Black Bean,
Corn and Jicama Salad with Cilantro Vinaigrette, Guacamole, Diced Tomatoes,
Onions, Cheddar Cheese and Jalapenos, Mexican Brownies

Go Giants **\$17.50**
Seasoned Tri Tip, German Brats and Kosher Dogs, Condiment Tray, Gourmet
Sauces from Around the World. Gourmet Potato Chips with Caramelized Onion
Dip, German Potato Salad, Field of Greens Salad with Honey Dijon Vinaigrette,
Cookies, Brownies and Fruit Bars

Policy

Successful Events Respond Best to:

Advanced Booking Date: Every effort will be made to accommodate your catering request. We recommend as soon as you know your event date to call us and we will pencil in your name. we will call you if the day become busy. No obligation.

Cancellation: 24 hour notice. No same day cancellation. Same day cancellation will be charged full price. All rental items cancelled 5 days prior to your event date will have no charge.

Pickup: All equipment must be available at requested pick up time. Client is responsible for all catering equipment and lost or damaged items will be charged at replacement price.



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Service Charges: Delivery charge will apply to orders delivered outside of the San Francisco area. Late night delivery and late night Pick-ups will apply charge.

Pricing: Prices are subject to change without notice.

Payment: A deposit may be required upon placing your order. The balance is due and payable in check or major credit card prior to delivery. Receipts and invoices are emailed the day of the event.

Insurance: Day Darmet Catering is fully insured including product liability, workman's comp and auto insurance. If your company requires proof of insurance please let your sales associate know and we will email directly.

SERVICES

Day Darmet Catering is a Full Service Catering Company Featuring Everything You May Need For Your Upcoming Event. Please Ask Your Sales Associate on Information about:

Venues

We can assist in locating a venue or room to host your next event, group meeting, Holiday party, Wedding Reception, Bar (Bat) Mitzvah, or Celebration for any Occasions.

Chairs

Wood folding, white, natural or black / all with matching pad.
Samsonite chair, white or black.
Gold ladder backed chair with pad.

Tables

4', 6', 8' banquet tables.
30",36",48",60",72" round tables.
Standing cocktail tables.
Serpentine tables.



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China

Dinner plate, salad plate, bread or dessert plate, coffee cup with saucer (various patterns available).

Chargers : laminated metal with brush pattern. Creative designs available.

Utensils

Stainless steel dinner fork, salad or dessert fork, teaspoon, dinner knife, soup spoon.

Linens

Colorful selection in every size. Designer linens available, call for quote,

Table drapes / complete color selection / 6ft. & 8 ft..

Skirting, call for quote.

Napkins, full color selection

Service Staff

Waiters

Bartender

Chef Kitchen Staff

Captain

Security

Event Design

Themed environment, floral, buffet décor...

Ask for a special event quote.