Thinking Inside the Box:

In Response to Covid-19 we have updated our menus to ensure your safety. All breakfast, lunch, entrée, snack and appetizer catering offerings will be served in individually sealed and clearly labeled boxes, including utensils. We have Contact Less Delivery Service by our In-House Experienced Drivers (no out-side company)

Check Out Our New Box Menu Ideas:
To order:
Go Our Website
~ Drop Down Menu and search under COVID-19 And view our curated menu choices.
Don’t see quite what you are looking for? Connect directly with our team to discuss your personalized food experience. 415-671-3944

Day Darmet Catering is taking action in response to Covid-19, with our new safety protocols and procedures.

Thank you for partnering with us!
Breakfast

Breakfast Burritos Box

choose from the list below:

Scramblers with Sausage, Black Beans Pepper Jack Cheese, Pico de gallo

Scramblers with Spicy Potatoes, Spinach, Black Beans, Tajin Tofu and Jack Cheese, Salsa sojo

Scramblers with Applewood Smoked Bacon, Cheddar Cheese, caramelized Onions, Tomato and Peppers with Salsa Verde

Toppers,
Avocado Cream, Sour Cream, Pico De Gallo

Mexican Potatoes Wedges with Honey Jalapeno Dip

Fresh Fruit

Individual Orange Juice

Italian Roast Coffee Service ~ Regular, Decaf and Herbal Tea Selection Individual Packets of Creamer and Sugar

$13.75
Loaded Bagel Box

Noah’s Bagel with Sides of Whipped Cream Cheese, Smoked Salmon, Capers, Red Onions, Sliced Tomato and Chopped Hard Boiled Eggs
Served with Cucumber and Dill Salad,
Fresh Fruit and Berries
Individual Orange Juice
Italian Roast Coffee Service ~ Regular, Decaf and Herbal Tea
Selection Individual Packets of Creamer and Sugar
$13.75

Greek Frittata Box

with Spinach, Olives, Green Onions, Roasted Red Peppers & Feta Cheese and Oregano
Served with Tarragon and Chive Potatoes
Sliced Fresh Fruit
Baguette, Individual Sweet Butter and Jam
Individual Orange Juice
Italian Roast Coffee Service ~ Regular, Decaf and Herbal Tea
Selection Individual Packets of Creamer and Sugar
$13.75
Healthy Continental Box
Fresh Baked Morning Pastries, Banana Bread, Oat Granola with Mixed Nuts and Dried Fruit, Individual Fruit Flavored Greek Yogurt
Fresh Fruit Salad
Individual Orange Juice
Italian Roast Coffee Service ~ Regular, Decaf and Herbal Tea
Selection Individual Packets of Creamer and Sugar
$12.75

Still Hungry... Breakfast Add On's

Hard Boiled Eggs
$2.25

Fresh Fruit and Berry Salad
$5.50

Applewood Smoked Bacon or Pork Sausage Links $2.95

Individual Fruit Flavored Greek Yogurt $3.25

Kind Granola Bars $4.25

Just Baked Morning Pastries$4.75

Fresh Fruit and Berry Spears with Honey Yogurt Dip$5.75
Sandwich and Salads

**Picnic in the Park Sandwich Bundle**
Turkey Club with Smoked Bacon, Avocado, Havarti Cheese, Lettuce, Lemon Garlic Aioli
Capri Vegetarian Sandwich with Mozzarella, Charred Red Pepper, Arugula, Sun-Dried Tomato Hummus, Lettuce
Grilled Chicken Salad with Celery, Apples, Green Onion, Sharp Cheddar Cheese, Jalapeno Mayo and Lettuce
Served with Kale Caesar with Shaved Parmesan Cheese, Croutons, Capers, Green Onion, Romaine Hearts and Caesar Dressing
Fudge Brownie Bites and Mini Cookies

$14.75

**Not Just Your Everyday Sandwich Bundle**
Roast Turkey with Pepper Jack Cheese and Chipotle Mayo
Grilled Chicken with Basil Pesto and Jack Cheese
Black Forest Ham with Swiss and Honey Mustard Aioli
Classic Tuna Salad with A Twist, Celery, Onions, Black Olives and Capers
Roasted Farm Veggies with Sundried Tomato and Basil Pesto, Pepper Jack Cheese
Served with Yukon Gold Potato Salad with Fresh Herb Mayo
Double Fudge Brownies

$14.75
Wraps & DDC Kebobs Bundles
DDC Kabobs Grilled Pita Bread Filled with a Variety of the Following:
- Citrus Couscous Salad with Fresh Basil Mint Pesto, Sunflower Seed, Zest of Lemon, Lime and Orange, Cheesecake Fudge Brownie
- Shredded Sesame Chicken: Cabbage, Carrot, Bean Sprout, Thai Peanut Sauce (on the side)
- Grilled Veggies: Feta, Eggplant, with Shredded Napa Cabbage and Lime Yogurt Sauce (on the side)
- Salmon Cozy: Sweet Red Onion, Watercress with Cucumber Yogurt (on the side)
- Greek Beef: Cucumber Salad, Garbanzo & Kidney Bean with Curry Yogurt (on the side)
- Asian Shrimp: Carrot & Peanut Slaw with Bean Sprouts and Shallot Cucumber Sauce (on the side)

$14.25

Risky Business Wrap
Served with: Roasted Ginger Sweet Potato Salad & a Variety of Home Baked Mini Cookies
- 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
- Thai Chicken Wrap: Marinated Grilled Chicken Breast, Coconut Jasmine Rice, Red Bell Pepper, Cucumber, & Cilantro Peanut Dressing-

$13.75
Summer Salad Boxes:

All Salads Served with Fresh Fruit, Roll & Butter, Handcrafted Cookies

Mango Grilled Chicken Salad with Julienned Carrots, Green Onion, Cucumber, Cilantro Sprigs, Jicama and Mango Cilantro Vinaigrette

Santé Fe Western Turkey Salad with Green Onions, Tomatoes, White Beans, Carrots, Pickled Jalapeno and Romesco Vinaigrette

Grilled Chicken Caesar: Grilled Chicken, Crisp Romaine, Parmesan Cheese, Herb Croutons, Capers and Caesar dressing

Thai Noodle Salad: Grilled Tofu, Soba Noodles, Scallions, Carrots, Dressed with Thai Peanut Sauce on a bed of Red Cabbage Slaw

California Cobb Salad: Oven Roasted Turkey, Smoked Bacon, Romaine Lettuce, Hard-boiled Eggs, Tomato, Cheddar Cheese and Ranch Dressing

$15.75

Add On’s Whenever Needed

Handcrafted Cookies $2.75
Fudge Brownies $3.50
Fruit Cobbler Bars $3.25
Assorted Nuts and Dried Fruit Sacks $4.25
Kettle Chips $3.95
Pretzels with Spicy Mustard Dip $3.75
Entrée Box  For Lunch and Or Dinner
Chili Lime Chicken Or Tofu
Sitting atop Cumin Scented Rice, Jalapeno Brussels Sprouts, Roasted Bell Peppers, Sliced Avocado, Black Beans, Grilled Corn Kernels and Fresh Cilantro Vinaigrette
Toppers: Mango Salsa, Sour Cream, Shredded Cheddar cheese, Avocado Cream, Chips, Flour Tortilla
Garden Goddess Salad with Mixed Greens, Radish, Carrots, Toasted Sunflower Seeds and Green Goddess Dressing
Mexican Chocolate Dusted Brownies
$16.50

Tandoori Curry Chicken Bowl
Vegetarian Zucchini Cakes with Feta Cheese, Green Onions and Dill
Summer Vegetable Medley with Lime Zest
Crispy Romaine and Red Cabbage Salad with Orange Segments, Jicama, Chives and Balsamic Vinaigrette
Roll and Butter
Fruit Cobbler Bar
$16.50
Oven Roasted Spicy Beef Lasagna Roll Ups
   Garlic and Herb Bread
   Mixed Italian Seasoned Vegetables
Caesar Salad with Romaine, Parmesan Cheese, Black Olives and
   Caesar Dressing
Chocolate Dipped Biscottis
   $16.50

Creole Pan Sautéed Shrimp Bowl
   With Red Pepper Sauce  Macaroni with Honey Jalapeno Sauce
   Fiesta Salad, Cabbage, Peppers, Green Onion
   & Lemon Zest Vinaigrette
Herb Butter Biscuit
Cheesecake Brownie
   $17.95

Salmon Filet
   With Pineapple Salsa
Served with:Rice Pilaf with Toasted Almonds, Raisins, Chives and Cranberries
Farm Fresh Vegetable Toss with Shallots and Herbs de Provence
   Roll and Butter
Lemon Bar
   $18.50
**Appetizers:**

**MIX AND MATCH**
Bento Appetizer Box
Individually packed, labeled and sealed

**PACIFIC RIM BENTO APPETIZER BOX**
Caribbean Shrimp Skewer With Mango Dipping Sauce
$5.50
Tokyo Beef Wrapped Asparagus Tips with Hoisin Honey Dip
$4.95
Miniature Argentine Beef Empanadas, with Queso Fresco and Golden Raisins with Cilantro Mint Dipping sauce
$4.75
Grilled Polenta Rounds Topped with Wild Mushroom Shallot Ragout and Balsamic Reduction
$3.95
Medjool Dates filled with Maytag Blue Cheese & Wrapped with Applewood Smoked Bacon and Baked Until Golden Brown
$4.75
Fresh Vietnamese Spring Rolls served with Orange Zest Ginger Dip
$5.25

**Cheese and Wine Pairing Box**
Triple Cream Brie, Smoked Gouda, Aged Cheddar Roasted Almonds and Walnuts Dried Figs and Apricots Flatbread and Gourmet Cracker Selection
$8.75
Light Afternoon Bento Box

Sun-dried Tomato Hummus with Petite carrot Stick and Celery Sticks $5.75
SF Cheese Display with Cubed SF Artisan Cubed Cheese with Dijon Mustard Aioli Dip Served with Baguette Garlic Infused Crostini $7.50
Devil Egg Topped with Toasted Onion and Crispy Bacon Bits $3.50
Caprese Salad Bites with Mozzarella Cheese, Cherry Tomatoes and Balsamic Reduction $4.75

Bountiful Bento Mediterranean Appetizer Box
  Duo of Classic Hummus and Roasted Eggplant Dip, Dates, Walnut and Blue Cheese Ball, Manchango Cheese, Sliced Prosciutto, Hard Salami, Red Grapes, Fennel, Asparagus Spears, Dried Apricots. Served with Dijon Mustard Dip, Bread Sticks, Toasted Crostini $11.75

Day Darmet Catering
Thanks you for your continued support!
www.daydarmetcatering.com
415-671-3944