

Day Darnet Catering

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 Darnet 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 Artisian 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