



CORPORATE DELIVERY MENU

PLEASE FAX TO 612-238-4040

FOR INDIVIDUALS – EXECUTIVE BOXED LUNCHES

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

	QTY	SUBTOTAL
ACE CLUB thinly sliced smoked turkey, bacon, tomato, leaf lettuce, Swiss cheese; roasted red pepper sauce on the side 10.50	_____	_____
CHICKEN BREAST pepper jack cheese, peppers, onions, leaf lettuce, tomato; chipotle aioli on the side 10.50	_____	_____
GRILLED STEAK SANDWICH caramelized mushrooms, onion, provolone cheese, leaf lettuce; mustard sauce on the side 10.75	_____	_____
ROAST BEEF onions, peppers, smoked cheddar cheese; dijon horseradish sauce on the side 10.50	_____	_____
DELI STACKER ham, turkey, salami, provolone cheese, tomato, leaf lettuce; honey-mustard sauce on the side 10.50	_____	_____
CHICKEN SALAD, CURRIED EGG SALAD or TUNA SALAD with lettuce 10.25	_____	_____
VEGETABLE ASIAN NOODLE WRAP napa cabbage, red pepper, scallions, carrots, sunflower seeds; sweet and spicy sauce on the side 10.25	_____	_____
SOUTHWEST CHICKEN WRAP shredded cheese, onions, lettuce, salsa; chipotle ranch sauce on the side 10.25	_____	_____
SMOKED TURKEY CAESAR WRAP chopped romaine lettuce, parmesan cheese; Caesar dressing on the side 10.25	_____	_____
GOURMET SALADS 10.25 each <i>Includes roll, butter, freshly baked cookie and a candied mint</i>		
CHICKEN CAESAR SALAD romaine lettuce, sliced chicken, croutons, parmesan cheese; Caesar dressing on the side	_____	_____
ASIAN CHICKEN SALAD tender chicken pieces, romaine, napa cabbage, crispy noodles; tangy honey-sesame dressing on the side	_____	_____
GREEK CHICKEN SALAD seasoned grilled chicken breast, romaine lettuce, tomatoes, feta cheese, red onion, pepperoncini, kalamata olives; balsamic vinaigrette on the side	_____	_____
ACE SALAD ham, turkey, cheddar and Swiss cheese, fresh greens, chopped romaine, tomato; ranch dressing on the side	_____	_____
STEAK SALAD thinly sliced beef crusted with fresh herbs and tossed with fresh greens, strawberries, oranges, toasted almonds, shredded parmesan cheese; blackberry vinaigrette on the side	_____	_____

ADD TO ANY MEAL

priced per person

Gourmet potato chips	1.00	_____	_____
Seasonal fresh fruit	1.50	_____	_____
Caesar salad	1.50	_____	_____
Vegetable pasta or potato salad	1.50	_____	_____
Individual beverages	1.25-1.75	_____	_____

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.

Delivery Pick-up

Day Requested _____ Date _____ Time Desired _____

DELIVER TO

Company Name _____

Building / Address _____

Floor _____ Suite _____ Phone _____

Contact _____

ORDER PLACED BY

Company _____

Ordered by _____

Phone _____ Fax _____

E-mail _____

PAYMENT

Cash Check AmEx Visa MasterCard Discover

Acct.# _____ Exp. ____ / ____

Name on Card _____

Statement Address _____

City, State, Zip _____

Signature _____

ATRIUM CULINARY EXPRESS USE ONLY

Order Taken By _____ Changes Taken By _____

Additions / Instructions _____

FOR GROUPS – BUFFETS

LIGHT BUFFETS 12.95 per person, minimum of 10 people.
Includes one entrée selection below with assorted freshly baked bars and cookies

	QTY	SUBTOTAL
DELI BUFFET with assorted meats and cheese, condiment tray (sauce on the side), buns and butter, chips, fresh fruit and potato salad	_____	_____
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 (beef add 1.00 per person)	_____	_____
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 diced fruit	_____	_____
ASIAN BUFFET with chicken stir fry, fried rice, egg rolls and sweet and sour sauce, oriental salad with tangy honey-sesame dressing	_____	_____
ITALIAN BUFFET with either baked chicken pasta with diced chicken breast in a light pesto cream sauce or homemade meatballs with tomato basil pasta, fresh fruit, Caesar salad, focaccia bread, rolls and butter	_____	_____

ACE BUFFETS

SELECT ONE ENTRÉE 13.95 per person

SELECT TWO ENTRÉES 16.95 per person
Minimum of 10 people. Includes house salad and dressing on the side, rolls, butter and freshly baked bars and cookies.

Add vegetable du jour or fresh fruit for 1.50 per person

Substitute chef's mini desserts for bars and cookies, add 2.00 per person

Custom orders and substitutions available

ACE POT ROAST with wild mushroom sauce and mashed red potatoes	_____	_____
HOMEMADE MEATLOAF with country gravy and potato purée	_____	_____
GREEK BEEF TIPS or GREEK CHICKEN STRIPS with tomato, olives, pepperoncini peppers and vegetable basmati rice	_____	_____
GARLIC AND ROSEMARY CHICKEN with steamed baby red potatoes	_____	_____
THAI CHICKEN BREAST with mushrooms, scallions, julienne carrots and zucchini in a spicy Thai sauce, served with white rice	_____	_____
MEDITERRANEAN CHICKEN with sautéed peppers, artichokes, tomato and lemon zest, served with basmati rice with fresh herbs	_____	_____
SAUTÉED CHICKEN BREAST with dried cherry rosemary sauce and potato purée	_____	_____
GRILLED CHICKEN BREAST with roasted tomatoes and olives in a saffron cream sauce, served with basmati rice with fresh herbs	_____	_____
ITALIAN CHICKEN LASAGNA with artichokes and wild mushrooms, or Traditional Italian Sausage Lasagna	_____	_____
JUMBO STUFFED PASTA SHELLS with ricotta and spinach, served with a red sauce (no minimum for this entrée)	_____	_____
CHEESE TORTELLINI in an alfredo sauce tossed with fresh vegetables (no minimum for this entrée)	_____	_____
SAUTÉED WALLEYE with toasted almonds and lemon caper butter sauce, served with hunters rice	_____	_____
SPICY CAJUN SHRIMP PASTA with roasted bell peppers in a spicy tomato sauce	_____	_____

MONTHLY SPECIAL Please call 612-238-4016 for this selection. Monthly e-mail list is also available for this selection.

PLATTER-STYLE RECEPTION EMBELLISHMENTS

Priced per platter; 12-15 servings per platter

	QTY	SUBTOTAL
ASSORTED SPRING ROLLS with spicy dipping sauce 34.75	_____	_____
POACHED BLACK TIGER SHRIMP with lemons and tomato horseradish sauce 49.25	_____	_____
SEASONAL FRUIT AND BERRY PLATTER 37.75	_____	_____
FRESH SEASONAL VEGETABLE or GRILLED VEGETABLE PLATTER with dip 37.75	_____	_____
REGIONAL HARD AND SOFT CHEESE PLATTER garnished with fresh fruit and berries, served with crackers 49.75	_____	_____
CHILI ORANGE-GLAZED CHICKEN WINGS 34.75	_____	_____
ANTIPASTO PLATTER with assorted cheeses, meats and marinated vegetable salad 49.25	_____	_____
HOMEMADE BARBEQUE MEATBALLS 34.75	_____	_____
WARM SMOKED GOUDA DIP served with crackers 37.75	_____	_____
CHEF'S ASSORTED CANAPÉS 37.75	_____	_____

Please call for additional appetizer selections.

DESSERTS

CHEF'S SELECTION OF HOMEMADE BARS AND COOKIES 18.00 per dozen

CHEF'S SELECTION OF HOMEMADE ASSORTED MINIATURE DESSERTS assorted dipped fruit, handmade chocolate truffles, mini cheesecake triangles or chef's special mini desserts 21.00 per dozen

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

MORNING STARTERS

CONTINENTAL BREAKFAST 7.25 per person, minimum of 10 people Assorted pastries and homemade breakfast breads, butter, fresh fruit platter and bottled juices

HOT BREAKFAST 10.50 per person, minimum of 10 people Egg Frittata with bacon, caramelized onions and cheddar cheese, served with above Continental Breakfast items

BEVERAGES

COFFEE (regular or decaffeinated) or **HOT TEA** 27.00 per gallon

SODA AND MINERAL WATER 1.25

Write in quantities of each kind

_____ Coke _____ Diet Coke

_____ Sprite _____ Mineral Water

ICED TEA AND LEMONADE 1.75

_____ Iced Tea _____ Lemonade

SPRING WATER 1.45

SERVING ACCESSORIES

Disposable Chafing Dish 12.00

Linen-Look Disposable Tablecloth 10.00