

DAMIANO'S AND COMPANY

CATERING MENUS

“Food To Enjoy at Home”

“Our mission is to serve you the freshest local and Organic Cuisine We also offer Vegetarian and Vegan Options... Thank you for your support of our family-owned restaurant

About us Home Cafe Pass Arounds Party Planing Contact Us

Nationally known Chefs are “Cooking For You” We have created an assortment of menus and cuisine from our 60 plus years of experience creative menus. and have catered events from 10 to 300 guests have served Vero Beach for the past 5 years years with professional catering, party planning and home bistro dishes to go. From intimate family gatherings to , **Damiano's and Company”**. helps orchestrate entire events to create affairs to remember. Counter Culture Established in 2014 and operators of Counter Culture have over 60 years of culinary experience have now created a way for you to cook our food at home. Chefs Anthony and Lisa and their team provides customers with delicious and reasonable meals that look beautiful and taste great. **Damiano's and Company”** is committed to using the highest quality Local ingredients such as organic chicken, grass fed beef, and cage free eggs, and Organic Vegetables.

Prices are on a per person basis and will vary based on the size and type of party or event.

We will be happy to arrange a consultation for further details...

PASSAROUNDS

Meat

Sesame chicken fingers with hoisin sauce
Mini Tingas with choice of beef, chicken, or pork with a corn salsa
Crostini with Filet Mignon and horseradish cream
Meatballs: Choice of Swedish barbecued or with a marinara sauce
Baby Bacon Lettuce and Tomato's
Mini Reuben sandwiches
Chicken Satay
Deviled Eggs (option with bacon)
Guava Short Rib Sliders
Franks in a Blanket

Vegetables

Edamame Potstickers with Gingered Soy Sauce
Greek spanakopita with spinach and feta cheese
Stuffed mushroom caps with spinach and feta cheese
Grilled artichoke hearts with basil oil and a garlic aioli
Italian bruschetta topped basil and balsamic glaze
Spoons of eggplant tapenade and chives
Grilled artichoke hearts with basil oil and a garlic aioli
Artichoke Hearts Sailfish IPA Beer Battered Basil Garlic Aioli
Mozzarella Tomato Basil Skewers
Brie and Raspberry Tart

Seafood

Smoked Salmon pinwheels with a pesto and dill cream
Coconut Shrimp
Shrimp Cocktail
Cherry stuffed tomato with a shrimp or crab salad with a basil oil
Seared Ahi tuna on a sesame crostini topped with a sweet onion relish
Shrimp Sate Skewers
Baby Crab cakes with Remoulade
Florasian Poke Tuna Martinis
Montauk Lobster Rolls
Bacon Wrapped Scallops with Maple Cream Sauce
Potato pancake smoked salmon topped with crème fresh and caviar

Party Planning

Catering

Weddings

Anthony and Lisa will also do private dinners at your home or yacht.. for 6 to 10 or more guests ... Anthony is also a Sommelier and would love to do a Wine and Food Paired dinner in your home... We have well trained staff to do private or parties up to 300 guests...

Pass Arounds Party #1

Hawaiian Roll with Filet Mignon and horseradish cream
Meatballs: Choice of Swedish barbecued or with a marinara sauce
Franks in a Blanket
Stuffed mushroom caps with spinach and feta cheese
Coconut Shrimp with a Orange Ginger Chili Sauce
Shrimp Cocktail
Approximately \$21 per person

Pass Arounds Party #2

Baby Bacon Lettuce and Tomato's
Mini Reuben sandwiches
Chicken Satay
Edamame Potstickers with Gingered Soy Sauce
Greek spanakopita with spinach and feta cheese
Baby Crab cakes with Remoulade
Florasian Poke Tuna Cones
Approximately \$27 per person

Pass Arounds and Buffet #1

Melon wrapped with prosciutto with a citrus balsamic glaze
Italian bruschetta topped with and eggplant tapenade
Stuffed mushroom caps with spinach and feta cheese

Antipasto Salad .. Arugula,salami,provolone,roasted
peppers,artichoke hearts,olives
Lasagna Bolognese
Cheesy Garlic Bread

Shrimp or Chicken Curry with condiments
Brown Jasmine Rice
Brussel Sprouts with bacon

Dessert
Strawberry & Rhubarb almond crumble
Approximately \$40 per person

Pass Arouds and Buffet #2

Edamame Potstickers with Gingered Soy Sauce
Greek spanakopita with spinach and feta cheese
Sweet Chili Shrimp

On Your Counter

Filet Mignon Platter Sliced and served at room temperature with
small rolls and horseradish sauce

Gourmet Pizzas

Prosciutto, Fig and Caramelized Onions
Basil, Pecorino, Tomato
Lobster Rolls
Grilled Local Vegetables
Assorted Sweets-
Approximately \$45 per person

Pass Arouds Served Dinner #1

Grilled artichoke hearts with basil oil and a garlic aioli
Artichoke Hearts Sailfish IPA Beer Battered Basil Garlic Aioli
Mozzarella Tomato Basil Skewers
Brie and Raspberry Tart

First Course

Baby lettuces with julienne leeks, jicama, candied pistachios, feta,
encircled with watermelon and lime radishes, house vinaigrette.

Entree

Roasted Garlic and Herb Organic Chicken
Port, Cherry sauce
Wild rice
Grilled veggies

Tribeca Bread

Dessert & Coffee

Tiramisu in a mason jar with Chocolate Shavings

Approximately \$55 per person.

Served Dinner #2

Jumbo Shrimp Cocktail

Mini BLT's

First Course

Potato Pancake with smoked salmon Sour Cream and caviar

Entree

Filet of Beef- perfectly medium (pink) with horseradish sauce

Crispy Tobacco Onions on top of tri-colored fingerling potatoes

Brussel sprouts with Apple Smoked Bacon

Tarragon Carrots

Dessert & Coffee

Flourless Chocolate Cake, VEG GF

Approximately \$55 per person

DESSERTS BY CHEF LISA

Strawberry & Rhubarb almond crumble

Chocolate, oatmeal & PB fudge cookie GF VEG

Chocolate avocado brownie V GF

Flourless Chocolate Cake, VEG GF

Açaí sorbet & Nuts & seeds Granola jar V GF

Weddings

Anthony and Lisa have catered,planned and presented over 150 weddings during their 30 years of cooking For You... We love customizing your very special day and be specific to your needs and we insist on a Menu tasting for the Wedding To Be Couple... We have a staff with over 50 years of 5 Star Service and very competent Bartenders...

V=Vegan, VEG=Vegetarian, GF=Gluten Free, PB=Plant Based

**While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen
Anthony Damiano CMC and Lisa Damiano Chef Owners**

“COOKING FOR YOU”

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