



## D'AMICO PLANNING MENU GUIDELINES

D'Amico Catering is very proud to present our catering menu to you. Upon your review of this menu, please keep in mind that we are always happy to customize special menus for your particular needs. Please refer to the following guidelines for helpful details in planning your event. D'Amico Catering sources only the most delicious natural ingredients and embrace green and sustainable business practices.

### PRICING

- Any items with additional pricing indicate an upgrade charge per person.
- For dinner buffets with less than 50 guests, a 100.00 set-up charge will apply.

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*Food prices do not include tax or service*

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## **BREAKFAST**

### **PLATED AND SERVED BREAKFASTS**

*All breakfasts include fresh fruit garnish, assorted juices, breakfast breads or muffins, preserves, sweet butter, coffee, decaffeinated coffee and tea.*

Belgian Waffle with Fresh Berries and White Chocolate Whipped Cream	10.75
Scrambled Eggs, Bacon, Tomato and Harissa with Griddled Sourdough Bread	11.00
Country Scrambled Eggs with Aged Cheddar Cheese, Breakfast Sausages and Lyonnaise Potatoes	11.00
Grilled Tenderloin with Scrambled Eggs, Hash Browns and Honey-Peppered Bacon	15.00
Omelet with Truffled Mushrooms and Chevre	12.00
Frittata with Country Ham, Potato and Aged Cheddar Cheese	12.00

### **CONTINENTAL AND BREAKFAST BUFFETS**

*All continentals include fresh fruit, assorted juices, coffee, decaffeinated coffee and tea.*

D'Amico Classic Continental with Assorted Breakfast Breads, Morning Muffins, Scones, Pastries, Preserves and Sweet Butter	11.25
Eastern Continental – Assorted Breakfast Breads, Morning Muffins, Smoked Salmon Platters, Fresh Bagels with Flavored Cream Cheeses, Preserves and Sweet Butter	12.00
Western Continental – Assorted Breakfast Breads, Morning Muffins, Puff Pastry Cinnamon Twists, Flavored Yogurts with Granola, Preserves and Sweet Butter	11.50
Midwest Continental – Country Vegetable Frittata, Savory Breakfast Turnovers, Assorted Yogurts with Toppings, Puff Pastry Cinnamon Twists, Breakfast Breads, Pastries, Preserves and Sweet Butter	12.75
Farmers Continental – Scrambled Eggs with Mushrooms and Aged Cheddar Cheese, Bacon, Sausage, Hash Browns, Assorted Cold Cereal, Yogurt, Breakfast Breads, Pastries, Preserves and Sweet Butter	13.50
European Continental – Imported Cheeses, Cured Meats, Greek Yogurt, Assorted Breakfast Breads, Scones, Preserves and Sweet Butter	12.75

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## PLATED SANDWICH LUNCHEON ENTRÉES

*All sandwich entrées include kettle chips, coffee, decaffeinated coffee and tea.*

### **SANDWICHES**

Grilled Chicken Breast with Sicilian Onion, Fresh Mozzarella, Tomato and Aioli	11.50
Turkey and Bacon Sandwich with Provolone Cheese, Lettuce, Tomato and Basil Aioli	11.00
Fresh Mozzarella and Tomato Sandwich with Sweet Pickled Peppers and Basil	10.50
BLT Chicken Sandwich with Bacon, Lettuce, Tomato and Aioli	11.00
Roast Beef Sandwich with Caramelized Onions, Mushrooms and Horseradish Sauce	11.25
Thai Chicken Wrap with Napa Cabbage, Peppers, Scallions, Carrots and Spicy Peanut Sauce	11.00
Sante Fe Chicken Wrap with Shredded Cheese, Sweet Corn, Black Beans, Lettuce, Salsa and Chipotle Ranch Sauce	11.00
Asian Chicken Wrap with Napa Cabbage, Peppers, Scallions, Carrots and Sesame-Ginger Dressing	11.00

## PLATED SALAD LUNCHEON ENTRÉES

*All salad entrées include freshly baked breads, butter, coffee, decaffeinated coffee and tea.*

### **SALADS**

Asian Chicken Salad with Carrots, Cellophane Noodles, Scallions and Sesame-Ginger Dressing	12.25
Grilled Chicken Caesar Salad with Garlic Croutons and Shaved Parmesan	11.25
Grilled Steak Salad with Fresh Berries, Blue Cheese, Crispy Onions and Blackberry Vinaigrette	13.75
Blackened Shrimp Salad with Grilled Pineapple, Sweet Corn, Black Beans and Cilantro Vinaigrette	13.75
Grilled Chicken Gyro Salad with Pita, Lettuce, Tomato, Red Onion, Olives, Peperoncini, Cucumbers and Tzatziki Sauce	12.00
Grilled Salmon Salad glazed with Asian Barbecue and Napa Cabbage Slaw	13.00
Blackened Chicken Salad with Black Beans, Sweet Corn, Bell Peppers, Cilantro-Lime Vinaigrette, Chipotle Cream and Fried Tortilla Strips	12.00

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## LUNCH SALADS

D'Amico Garden Salad with Cucumber, Tomato, Sweet Red Onion and Parmesan-Peppercorn Dressing	5.75
Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese	5.50
Mixed Baby Greens and Fresh Berries with Shaved Parmesan and Champagne-Herb Vinaigrette	5.50
Baby Spinach Salad with Strawberries, Oranges, Candied Pecans and Raspberry Vinaigrette	5.50
Mixed Greens with Shaved Pecorino and Charred Tomato Vinaigrette	6.50
Romaine Lettuce with Cucumber, Tomato, Feta and Lemon Vinaigrette	5.75

## HOT LUNCHEON ENTRÉES

*All hot entrées include seasonal vegetables, freshly baked breads with sweet butter, coffee, decaffeinated coffee and tea.*

Herb-Roasted Chicken with Cippolini Onions, Fingerling Potatoes and Miso-Mustard Sauce	13.50
Sautéed Chicken Breast with Herb Basmati Rice and Saffron, Roasted Tomato and Olive Sauce	13.50
Sautéed Chicken Breast with Buttered Wild Rice and Mushroom, Bacon and Pearl Onion Sauce	13.50
Sautéed Chicken Breast with Potato Purée and Orange, Bacon-Thyme Sauce	13.50
Sautéed Salmon with Yukon Gold Smashers and Basil Pesto	14.25
Sautéed Salmon with Peas, Fingerling Potatoes and Charred Tomato Relish	14.25
Balsamic-Glazed Short Ribs with Roasted Garlic Potato Purée	14.75
House-Made Pot Roast with Mashed B-Red Potatoes and Herb-Horseradish Sauce	14.00
Black Bean Cake with Sweet Potato Puree and Pico de Gallo	13.25
Sauteed Crepes with Ricotta, Caponata and Curry Oil	13.25

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## LUNCHEON PLATED DESSERTS

Double Chocolate Mousse "Cupcake" with Strawberry Sauce	6.00
Vanilla Bean Cheesecake with Seasonal Berry Compote	6.50
Toffee Cheesecake with Ganache and Caramel	7.00
Caramel Apple Cheesecake with Caramel Sauce	7.00
Dark Chocolate Cheesecake with Milk Chocolate Sauce	6.50
Apple Crisp with Oatmeal Cookie Topping and Cinnamon Cream	6.00
Chocolate Truffle Torte with Chocolate Ganache Glaze	6.50
Passion Fruit Panna Cotta with Pineapple Compote and Almond Florentine	7.00
Sour Cherry Almond Tart with Amaretto Sauce	6.50
Mixed Berry Streusel Tart with Brown Butter Custard and Whipped Cream	6.75
Lemon Raspberry Tart with Lemon Curd, Raspberry Jam and Fresh Raspberries	7.00
Chocolate Bourbon Pecan Tart with Milk Chocolate Chunks and Caramel Sauce	6.50
Individual Turtle Pie with Chocolate, Caramel and Pecans	7.00
Raspberry Almond Cake with Seedless Raspberry Jam and Chocolate Ganache	6.75
Family-Style Chocolate Toffee Trifle with Devil's Food Cake, Toffee, Caramel and Chocolate Mousse	6.00
Lemon Blueberry Trifle with Lemon Sauce, Yellow Cake, White Chocolate Mousse and Blueberry Compote	6.00
Family-Style Platters of Miniature Desserts:	3.00 each
Family-Style Cookies and Bars	5.00

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## LUNCHEON BUFFETS

### **SALAD & SANDWICH SAMPLER BUFFET** (choose three items)

18.25

*All buffets include fresh fruit, freshly baked breads, condiments, chef's choice of dessert, coffee, decaffeinated coffee and tea.*

D'Amico Garden Salad with Cucumber, Tomato, Sweet Red Onion and Parmesan-Peppercorn Dressing

Caesar Salad with Garlic Croutons and Shaved Parmesan

Cobb Salad with Grilled Chicken, Romaine Lettuce, Tomato, Avocado, Diced Egg, Bacon, Maytag Bleu Cheese and Creamy Parmesan Dressing

Grilled Salmon Salad, Grilled Vegetables and Roasted Tomatoes on a Bed of Couscous with Cilantro-Garlic Vinaigrette

Tropical Chicken Salad with Organic Baby Greens, Island Fruits, Toasted Cashews and Mango-Ginger Dressing

Asian Chicken Salad with Carrots, Cellophane Noodles, Scallions and Sesame-Ginger Dressing

Pesto Chicken Salad Sandwich with Mozzarella, Tomato, Lettuce and Pesto Aioli

Roast Beef and Caramelized Onion Sandwich with Mushrooms, Tomato, Romaine and Fontina Cheese

Fresh Vegetable Wrap with Tomatoes, Sprouts and Cucumber-Dill Dressing

Turkey and Smoked Bacon Sandwich with Mozzarella, Tomato and Romaine

Jerk Chicken Sandwich with Tomatoes, Avocado, Romaine and Chili-Lime Dressing

Creamy Tuna Salad Sandwich with Capers, Tomato and Fresh Basil

Italian Ham Sandwich with Fontina Cheese, Roasted Peppers, Pepperoncinis, Black Olives and Italian Vinaigrette

### **D'AMICO LUNCHEON BUFFET** (choose three items)

19.75

*All buffets include chef's choice of fresh seasonal vegetable and starch, freshly baked breads, condiments and chef's choice of dessert, coffee, decaffeinated coffee and tea.*

D'Amico Garden Salad with Cucumbers, Tomato, Sweet Red Onion and Parmesan-Peppercorn Dressing

Caesar Salad with Garlic Croutons and Shaved Parmesan

Baby Spinach Salad with Strawberries, Mandarin Oranges, Spiced Almonds and Raspberry Vinaigrette

Chopped Romaine Salad with Kalamata Olives, Sweet Red Onion, Tomato, Diced Egg, Pepperoncinis and Champagne-Herb Vinaigrette

Seasonal Fruit and Berry Platter with Candied Nuts

Grilled Chicken Breast in Saffron Cream Sauce with Roasted Tomatoes and Black Olives

Sauteed Chicken with Bacon, Mushrooms and Pearl Onion Sauce

Grilled Chicken with Honey Crystallized Ginger Sauce

House-made Pot Roast with Herb-Horseradish Sauce

Pan-Seared Salmon with Basil Pesto and Crème Fraîche

Spinach-and-Ricotta-Stuffed Shells with Fontina Cream Sauce

Balsamic-Glazed Short Ribs

Spinach and Fresh Mushroom Manicotti with Fresh Tomato Basil Sauce

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## BOXED LUNCHES

*Box lunches are priced per person.*

*All box lunches include a fresh fruit cup, chips and cookie.*

Chicken Caesar Salad with Baked Croutons and Pecorino Romano Cheese	10.75
Grilled Vegetables with Charmoula Oil and Couscous Salad, Currants and Fresh Herbs	10.75
Turkey and Smoked Bacon Sandwich with Tomato, Provolone Cheese and Aioli	11.75
Roast Beef Sandwich with Sautéed Mushrooms, Onions, Provolone Cheese, Tomato and Mustard	11.75
Creamy Tuna Salad Sandwich with Cucumbers, Tomatoes, Basil, Capers and Olives	11.75
Grilled Chicken Sandwich with Mozzarella, Sicilian Onions, Tomato and Aioli	11.75
Roasted Vegetable Sandwich with Arugula, Tomato and Chèvre	11.75
Ham and Salami Deli Sandwich with Roasted Peppers, Olives, Pepperoncinis and Italian Vinaigrette	11.75
Grilled Salmon Salad with Roasted Vegetables and Couscous	10.75
Vegetarian Pasta Salad with Tomato, Kalamata Olives, Artichokes and Pepperoncini	10.75
Asian Chicken Salad with Fresh Ginger, Carrots, Cellophane Noodles, Scallions and Sesame-Ginger Dressing	10.75
Grilled Chicken Breast Sandwich with Pickled Sweet Peppers, Goat Cheese and Arugula	11.75
Albacore Tuna Sandwich with Fennel, Black Olives and Lemon Aioli	11.75
Grilled Tenderloin Sandwich with Lettuce, Tomato, Gorgonzola and Dijon Mustard	11.75
Pickled Pepperod with Roasted Tomato, Watercress and Fresh Mozzarella	11.75

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## HORS D'OEUVRES – COLD

*Priced per piece, minimum of two dozen per item*

Cucumber Melon “Caviar” with Mint Syrup	3-75
Sesame Crusted Ahi Tuna with Red Curry Glaze	3-75
Soy-Cured King Salmon with Ginger and Radish	3-75
Smoked Salmon Pizza with Tomato, Capers, Red Onion and Dill Cream Cheese	3-75
Kobe Beef Tartare with Roasted Tomato, Pecorino and Truffle Oil	3-75
Shrimp Shooter with Gazpacho	3-75
Black Pepper Shrimp with Cilantro, Lime and Pineapple	3-75
Assorted Spring Rolls with Spicy Dipping Sauce	3-50
Golden Beet with Apple, Goat Cheese and Candied Walnut	3-50
Petite Lobster “Club” Sandwich with Prosciutto, Roasted Tomato and Aioli on Crostini	3-75
Grilled Tuna with Pesto, Aioli and Fried Leeks on Crostini	3-50
Miniature Beef Wellington with Horseradish Sauce	3-75
Vegetable Wrap with Shredded Vegetables and Goat Cheese	3-25
Spicy Chicken Roulade with Avocado	3-50

## HORS D'OEUVRES – WARM

*Priced per piece, minimum of two dozen per item*

Curried Chicken Samosas with Cilantro-Lime Sauce	3-75
Barbecued Duck Turnovers with Citrus Caramel	3-75
Shrimp Corn Cakes with Jalapeno Jam	3-75
Fried Smoked Gouda with Spicy Mango Chutney	3-50
Saffron Risotto Balls with Braised Veal, Roasted Tomato and Gremolata	3-75
Lamb Meatballs with Pine Nut, Currant and Yogurt	3-75
Mini Reuben Sandwich with Thousand Island Dressing	3-50
Pulled Chicken Tacos with Chipotle Crema and Cilantro	3-75
Wild Mushroom and Leek Tartlet with Parmesan Cheese	3-25
Bacon-Wrapped Shrimp Skewer	4-00
Ribboned Tenderloin Skewers with Teriyaki Sauce	3-50
Braised Short Rib Slider with Pickled Vegetables and Asian Barbecue	3-75
Chicken Potsticker with Orange-Marmalade Sauce	3-50
Spinach and Feta Phyllo Triangle	3-50
Mini “Philly” Steak Sandwich with Herbed Beef, Swiss Cheese and Caramelized Peppers and Onions	3-50
Roasted Vegetable and Mozzarella Phyllo Triangle	3-50
Spicy Shrimp Cake with Herb Mayonnaise	3-75

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## RECEPTION EMBELLISHMENTS

### COLD

*Priced per platter based on approximately 20-30 servings.*

American and European Cheese Tasting with Mostarda, Truffle Honey and Fig Jam	130.00
Spiced Orange-Onion Salad with Pickled Fennel and Fresno Peppers	105.00
Beef Tartare with Roasted Tomato, Pecorino, Truffle Oil and Crostini	110.00
Split Shrimp over Balsamic-Glazed Asparagus, topped with Parmesan and Black Sesame Seeds	140.00
Fire-Roasted Vegetable Platter with Spicy Tomato Aioli	125.00
Spring Roll Platter with Fresh Ginger Cabbage Slaw	120.00
Grilled Chicken Platter with Fire-Roasted Vegetables and Honey Lemon Dressing	125.00
The D'Amico Catering Platter with Assorted Cheeses, Meats, Marinated Vegetables, Breads and Condiments	135.00
Poached Black Tiger Shrimp with Tomato Horseradish Sauce (priced per piece)	4.00
Dungeness Crab Salad with Fresh Tomato and Avocado, served with Tortilla Crisps	120.00
Blue Prawn and Shaved Fennel Salad with Mango-Ginger Vinaigrette	140.00
Ahi Tuna Loin with Preserved Lemon-Dill Sauce	160.00
Seasonal Fruit and Berry Platter with Candied Nuts	115.00
Fresh Seasonal Vegetable Basket with Maytag Bleu Cheese Dip	115.00
Wok-Fried Spicy Green Beans topped with Frizzled Onions	105.00
Regional Hard and Soft Cheese Platter garnished with Fresh Fruit and Berries topped with Candied Nuts and Flatbreads	130.00
Smoked Salmon Platter with Apple Fennel Slaw and Honey-Lemon Aioli	130.00
Rustic Croustade with Bucheron, Roasted Tomatoes and Olives	100.00
Fresh Mozzarella, Vine-Ripened Tomatoes and Fresh Basil with Extra-Virgin Olive Oil and Cracked Black Pepper	120.00
Sliced Grilled Tenderloin of Beef Platter with Wild Mushrooms, Horseradish Sauce and Petite Rolls	200.00
Greek Phyllo Tart with Spinach and Feta Cheese	100.00
Organic Chicken Farro Salad with Lemon Vinaigrette	125.00
Smoked Trout with Horseradish and Focaccia Croutons	130.00

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## RECEPTION EMBELLISHMENTS

### WARM

*Priced per platter based on approximately 20-30 servings*

Griddled Polenta Cakes with Gorgonzola Butter and Portobello Mushrooms	115.00
Wild Mushroom, Bacon and Artichoke Gratin with Croutons	120.00
Creole Crab Gratin with Spinach and Crostini	120.00
Smoked Gouda Gratin with Fresh Vegetables and Crostini	120.00
Warmed Brie Gratin with Roasted Tomatoes, Caramelized Onion and Flatbreads	115.00
Angel Hair Pasta Cakes with Spicy Tomato Sauce	125.00
Glazed Beef Short Ribs with Balsamic Glaze	180.00
Ragout of Wild Mushrooms, Crème Fraiche, Herbs, Toasted Focaccia	115.00
Sweet Corn Cakes with Shrimp and Jalapeno Jam	135.00
Baked Brie with Apples and Walnuts	120.00
Risotto Cakes with Wild Mushroom Ragout	130.00
Black Bean Cakes with Pico De Gallo	130.00

### WARM RECEPTION EMBELLISHMENT

*Items priced per piece-minimum of two dozen per item*

Sautéed Crab Cakes with Creole Mustard Sauce	5.00
Smoked Salmon Cakes with Remoulade Sauce	4.00
Ribboned Beef Skewers with Szechuan Sauce	4.00
Chicken Satay with Sweet and Sour Marmalade	3.75
Thai Chicken Meatball with Red Pepper Curry Glaze	3.75
Spicy Chicken Wings with Teriyaki Glaze	3.50

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## DESSERT BUFFETS

*8.00 price includes one full size dessert, assorted miniatures, coffee, decaffeinated coffee and hot tea*

*10.00 price includes two full size desserts, assorted miniatures, coffee, decaffeinated coffee and hot tea*

*11.50 price includes three full size desserts, assorted miniatures, coffee, decaffeinated coffee and hot tea*

*Miniature Desserts can also be ordered by the piece—price per piece is listed after each dessert item. No more than five varieties.*

### FULL SIZE DESSERTS

Vanilla Bean Cheesecake with Seasonal Berry Compote  
Dark Chocolate Cheesecake with Milk Chocolate Sauce  
Chocolate Truffle Torte with Chocolate Ganache Sauce  
Mixed Berry Streusel Tart with Brown Butter Custard and Whipped Cream  
Lemon Raspberry Tart with Lemon Curd, Raspberry Jam and Fresh Raspberries  
Chocolate Bourbon Pecan Tart with Milk Chocolate Chunks and Caramel Sauce  
Tequila Lime Tart with Orange Whipped Cream  
Dark Chocolate Tart with Red Wine Sauce  
Chocolate Mascarpone Crepe with Orange and Chocolate Wafer  
Mango Cardamom Cheesecake with Mango Puree  
Banana Rum Cake with Rum Glaze, Grilled Pineapple and Coconut Cream  
Mexican Chocolate Tart with Kahlua Cream  
Chocolate Raspberry Torte with Devils Food Cake and Raspberry-Studded White Chocolate Mousse  
Warm Apple Blackberry Crisp with Cinnamon Biscuit Topping, Whipped Cream and Crème Anglaise  
Warm Chocolate Croissant Bread Pudding with Crème Anglaise

### MINIATURE DESSERTS

Chocolate Cherry Slider	3.75 each
Malted Milk Doughnut Slider	3.75 each
Passion Fruit Doughnut Slider	3.75 each
Mini Chocolate Toffee Trifle	3.75 each
Seasonal Cheesecake Pops	3.25 each
Salted Caramel Chocolate Cup	3.25 each
Chocolate Praline Cones	3.25 each
Mini S'more Sandwich	3.50 each
PB & J Panini	3.75 each
Petite Four Cake Skewer	3.75 each
White and Dark Chocolate Pineapple Sushi	3.50 each
Key Lime Pie Shooter	3.75 each
Passion Fruit and Tropical Fruit Shooter	3.75 each
Goat Cheese Panna Cotta and Cherry Shooter	3.75 each
Pineapple Upside-Down Cornmeal Cake	3.75 each
Limoncello Almond Cakelette	3.25 each

*Selecting the "Chef's Choice" option of the above will give you a balanced selection of chocolate, fruit, lighter desserts and more of a variety! Easier too!*

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## CHEF PERFORMANCE STATIONS

### CHEF-CARVED MEATS FOR RECEPTION EMBELLISHMENT

*Chef charge of 100.00 flat rate; priced per platter based on approximately 20-30 servings*

Herb-Encrusted Beef Tenderloin with Tarragon Aioli	215.00
Inside Round of Beef with Dijon Mustard	175.00
Slow-Roasted Turkey Breast with Apricot Mustard Sauce	150.00
Salmon Wellington with Dill Caper Sauce	170.00
Beef Wellington with Horseradish Sauce	225.00
Pork Loin with Spicy Fruit Sauce	150.00
D'Amico's Famous Tortes or Italian Meat Pies	115.00/175.00

- Italian Sausage and Ham, Salami, Roasted Peppers, Black Olives, Pepperoncini and Three Cheeses
- Chicken, Portobello Mushrooms, Roasted Peppers, Spinach and Three Cheeses
- Vegetarian Option: Artichokes, Crimini Mushrooms, Roasted Vegetables, Spinach, Eggplant and Three Cheeses

### THE BEST OF STEAKHOUSE

*Chef charge of 100.00 flat rate; approximately 20 servings per platter*

Berkshire Farm Rack of Pork with Fig and Onion Compote	160.00
Bistecca Fiorentina (Beef Porterhouse) with Lemon, Garlic and Fresh Herbs	260.00
Rack of Lamb with Mustard Horseradish Sauce-2 bones per person (8 servings per platter)	165.00
Roast Leg of Lamb with Anchovy Garlic Sauce-serves 18-20 servings	190.00
Prime Rib with Au Jus and Horseradish Sauce-30 servings	375.00

### CHEF-TOSSED PASTA STATION

12.75 per person

*Chef Charge of 100.00 flat rate; Accompaniment portion (not entrée size). select two items*

- Penne Pasta with Portobello Mushrooms, Bacon and Fontina Cream Sauce
- Lobster Linguine with Smoked Pepper Tarragon Sauce
- Farfalle with Roasted Vegetable Ragout and Shaved Parmesan
- Spaghetti with Fresh Tomato and Extra-Virgin Olive Oil
- Penne Pasta with Sausage, Tomatoes, Parmesan and Cream
- Rotelli Pasta with Shrimp and Basil Pesto

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### **GNOCCHI TASTING STATION**

12.75 per person

*Chef Charge of 100.00 flat rate. Accompaniment portion (not entrée size). Select two items*

Lobster, Shrimp, Crab with White Truffle Sauce

Classic Tomato, Ricotta Salata, Extra Virgin Olive Oil and Basil

Pancetta, Portobello Mushroom, Spinach and Fontina Cream Sauce

### **ASIAN STATION**

12.75 per person

*Chef charge of 100.00 flat rate; Accompaniment portion includes sticky rice or vegetable fried rice (not entrée size).*

*Served in chinese to-go containers with chopsticks. Select two items.*

Sautéed Dumpling, Pork, Shrimp, Leek

Cashew Chicken, Pea Pods, Carrots, Cilantro and Bean Sprouts

Beef Lo Mein, Peppers, Scallions and Carrots

Mock Duck, Plum Sauce, Chinese Noodles

Vietnamese Shrimp, Pork Stir Fry

### **VEGETARIAN SELECTIONS FOR RECEPTION EMBELLISHMENTS**

Grilled Seasonal Vegetables with Charmoula Oil on Saffron Couscous 115.00

Roasted Spaghetti Squash with Fresh Vegetable Ragout and Parmesan Crisps 105.00

Wild Mushroom and Vegetable Strudel with Tomato Coulis 115.00

Lasagne and Vegetable Ragout with Pesto Sauce 115.00

Black Bean Cakes with Sweet Potato Puree and Pico de Gallo 115.00

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## PLATED DINNER STARTERS & SALADS

### STARTERS

Sautéed Sea Scallop with Sweet Potato Purée, Fried Beet Nest and White Truffle Sauce (warm)	10.75
Portobello Napoleon with Eggplant, Beefsteak Tomato, Sicilian Onion, Fresh Mozzarella and Basil Pesto (warm)	10.25
Bristol Bay Crab with Spiced Orange-Onion Salad	11.00
Classic Shrimp Cocktail with Lemon and Tomato Horseradish Sauce	10.75
Jumbo Maryland-Style Crab Cakes with Mustard Sauce (warm)	11.00
Smoked Trout and Horseradish Creme Fraiche with Focaccia Crouton	9.00
Seared Ahi Tuna with Micro Greens and Preserved Lemon	9.50
Miso Marinated Diver Sea Scallops with Napa Slaw (warm)	10.50

### SALADS

Green Goddess Salad with Romaine, Cucumbers, Avocado and Pickled Red Onion	8.00
Spiced Orange-Onion Salad with Pickled Fennel and Fresno Peppers	8.00
Butter Lettuce with Avocado, Local Blue Cheese and Champagne-Herb Vinaigrette	7.50
Romaine Hearts with Crouton, Parmesan and Anchovy-Garlic Vinaigrette	7.50
Iceberg Wedge with Smoked Bacon, Tomato, Onion, Hard-Cooked Egg and Creamy Herb Dressing	7.00
Balsamic-Marinaded Summer Berries with Organic Baby Greens and Goat Cheese Crouton	8.25
Chopped House Salad with Tomato, Cucumber, Red Onion, Olive, Feta and Red Wine Vinaigrette	7.00
Baby Spinach Salad with Strawberries, Mandarin Oranges, Spiced Pecans and Raspberry Vinaigrette	7.25
D'Amico Garden Salad with Cucumber, Tomato, Sweet Red Onion and Parmesan-Peppercorn Dressing	7.25
Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese	6.50
Mixed Green Salad with Caramelized Apples, Toasted Walnuts and Hard-Cider Vinaigrette	7.25
Mixed Green Salad with Roasted Beets, Asparagus, Chevre and Lemon Vinaigrette	7.25
Baby Organic Greens with Fresh Berries, Asiago Cheese and Balsamic Herb Vinaigrette	7.25

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## PLATED DINNER ENTRÉES

*All entrées include freshly baked D'Amico breads with sweet butter, coffee, decaffeinated coffee and tea.*

Bone-In Roasted Chicken with Cippolini Onions, Baby Red Potatoes and Miso-Mustard Sauce	25.00
Grilled Chicken Breast with Dried Cherry Sauce on Potato Purée and Fresh Green Beans with Sweet Peppers	23.00
Pan-Seared Breast of Chicken with Gremolata Sauce, Roasted Baby Red Potatoes and Roasted Asparagus	23.00
Grilled Chicken with Champagne Sauce, Potato Galette, Dried Fruit Chutney, Pine Nuts and Haricot Vert	23.00
Bone In Farm House Chicken Breast with Potato Gnocchi, Parsnips, Carrots, Rainbow Kale and Taleggio Sauce	25.00
Bone-In Chicken Breast with Asparagus, Roasted Fennel, Fingerling Potatoes and Cherry-Medjool Date Compote	25.00
Seared Duck Breasts with Crème Fraiche, Roasted Grapes, Potato-Bacon Gratin and Arugula	29.50
Sautéed Sea Bass with Leek Fondue, Vegetable Quinoa and Sugar Snap Peas and Shitake Mushrooms	44.00
Sautéed Grouper with Creamed Leeks, Gremolata Potatoes, Grilled Zucchini and Yellow Squash	44.00
Sautéed Halibut with Smoked-Pepper Tarragon Sauce, Wasabi Mashed Potatoes and Roasted Green Beans	44.00
Sautéed Salmon with Peas, Fingerling Potatoes, Charred-Tomato Relish and Sugar Snap Peas	29.75
Sautéed Salmon with Fresh Herb Pesto, Yukon Gold Potatoes, Crème Fraiche and Asparagus	29.75
Filet of Beef Tenderloin with Sweet Corn, Wild Mushrooms, Tomatoes, Fingerling Potatoes and Madeira Sauce	39.50
Porcini-Crusted Filet with Marsala Wine Sauce, Mushroom Furato, Panzanella Salad	39.50
Tenderloin of Beef with Vodka-Peppercorn Sauce, Buttered Baby Potatoes and Baby Green Top Carrots	39.50
Herb-Crusted Tenderloin of Beef with Wild Mushroom Sauce, Potato Galette and Roasted Brussels Sprouts	39.50
Peppered Tenderloin of Beef with Gorgonzola Sauce, Yukon Gold Potato Purée, Roasted Green Beans and Fennel	39.50
Short Rib of Beef with Sweet Balsamic Glaze, Parmesan Risotto and Brussel Sprouts	29.75
Seared Tenderloin with Wild Mushroom Ragout, Yukon Gold Potatoes, Rapini and Grape Tomatoes	41.00
Grilled Tenderloin with Broccolini, Butter Beans, Pickled Vegetables and Fig-Olive Sauce	39.50
Filet of Beef Tenderloin with Caramelized Fennel, Oyster Mushrooms, Peruvian Potatoes and Madeira Sauce	39.50

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## SPLIT ENTRÉES

*All entrées include freshly baked D'Amico breads with sweet butter, coffee, decaffeinated coffee and tea.*

Herb-Studded Barramundi and Beef Tenderloin with Soy Caramel, Vegetable Quinoa and Fresh Green Beans	47.50
Herb Crusted Tenderloin and Lobster with Porcini Mushroom Sauce, Truffled Risotto and Asparagus	50.00
Grilled Tenderloin and Halibut with Leek Fondue and Mushroom Farro and Roasted Squash and Sweet Peppers	48.50
Braised Short Rib and Bacon-Wrapped Shrimp, Passion Fruit-Chile Glaze, Fingerling Potatoes and Brussel Sprouts	41.50
Grilled Tenderloin of Beef and Garlic Shrimp with Port Wine Sauce, Parmesan Flan and Roasted Vegetables	45.00
Chicken Breast and Salmon Fillet with Gremolata Sauce, Baby Red Potatoes and Green Beans with Oyster Mushrooms	38.50
Grilled Tenderloin and Chicken Breast with Pearl Onion-Mushroom Bacon Sauce Yukon Gold Potato Puree and Roasted Seasonal Vegetables	42.00

## PLATED VEGETARIAN ENTRÉES

*All entrées include freshly baked D'Amico breads with sweet butter, coffee, decaffeinated coffee and tea.*

Crispy Tofu with Jalapeño-Sweet Pea Purée, Pickled Cherries and Peashoots (gluten-free)	23.00
Risotto Cake with Mushroom Ragout	23.00
Black Bean Cake with Sweet Potato Puree and Pico de Gallo	23.00
Vegetarian Napoleon layered with Portobello Mushrooms, Eggplant, Beefsteak Tomato, Sicilian Onion, Fresh Mozzarella and Basil Pesto served with Saffron Couscous	23.00
Napolean of Ratatouille, Phyllo and Feta Cheese with Basil Oil	23.00
Saffron Pappardelle Pasta with Oven-Roasted Tomatoes, Artichokes and Wild Mushrooms	23.00
Ratatouille of Stuffed Yellow Pepper with Herb Basmati Rice and Pumpkin Seed Oil	23.00
Wild Mushroom and Vegetable Strudel with Port Wine Sauce and Fried Sweet Potato Nest	23.00
Zucchini Lasagne with Mint Pesto, Sundried Tomato and Basil Oil	23.00

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## PLATED DINNER DESSERTS

Chocolate Truffle Torte with Chocolate Ganache Glaze	7.00
Vanilla Bean Cheesecake with Seasonal Berry Compote	7.00
Chocolate Espresso Tart with Lemon Cream	7.00
Oven-Roasted Pear with Red Wine Glaze	8.00
Caramel Apple Cheesecake with Caramel Sauce	7.50
Passion Fruit Panna Cotta with Pineapple Compote and Almond Florentine	7.75
Chocolate Bourbon Pecan Tart with Milk Chocolate Chunks and Caramel	7.00
Individual Turtle Pie with Chocolate, Caramel and Pecans	7.50
Tequila Lime Tart with Orange Whipped Cream	7.00
Dark Chocolate Tart with Red Wine Sauce	7.00
Chocolate Mascarpone Crepe with Orange and Chocolate Wafer	7.50
Almond Cake with Limoncello Sauce and Berries	7.50
Rhubarb-Ginger Croustade with Pink Peppercorn Strawberries	7.50
Mango Cardamom Cheesecake with Mango Purée	7.50
Banana Rum Cake with Rum Glaze, Grilled Pineapple and Coconut Cream	7.50
Individual White Chocolate Cheesecake on Hazelnut Shortbread with Seasonal Garnish	7.50
Family-Style Toffee Trifle with Devil's Food Cake, Toffee, Caramel and Chocolate Mousse	6.50
Family-Style Chocolate Cherry Trifle with Devil's Food Cake, Vanilla Mousse and Cherry Compote	6.50
Family-Style Miniature Desserts-Chef's Choice	3.50 each
Family-Style Cookies and Bars	5.00

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## DINNER BUFFETS

*31.00 price includes 2 choices from each category*

*34.00 price includes 2 choices from each category + 3 entrées*

*38.00 price includes 3 choices from each category*

*per person upgrade charges may apply as indicated*

*100.00 set-up fee will apply for buffets with less than 50 people*

### DINNER BUFFET STARTERS & SALADS – CATEGORY I

Green Goddess Salad with Romaine, Cucumbers, Avocado and Pickled Red Onion

Iceberg Wedge with Smoked Bacon, Tomato, Onion, Hard-Cooked Egg and Creamy Herb Dressing

Ragout of Wild Mushrooms with Crème Fraîche, Herbs and Toasted Focaccia

Romaine Hearts with Buttered Croutons and Anchovy-Garlic Vinaigrette

Spiced-Onion Salad, Pickled Fennel and Fresno Peppers

Roasted Beets with Pistachio, Gorgonzola and Orange-Shallot Vinaigrette

The D'Amico Garden Salad with Cucumbers, Tomatoes, Sweet Red Onion and Parmesan-Peppercorn Dressing

Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese

Summer Berry Salad with Organic Baby Greens and Goat Cheese Crouton

Chopped House Salad with Tomato, Cucumber, Red Onion, Olive, Feta and Red Wine Vinaigrette

Fire-Roasted Vegetable Platter with Red Tomato Aioli

Fresh Seasonal Vegetable Basket with Maytag Bleu Cheese

The D'Amico Platter with Assorted Cheeses, Meats, Marinated Vegetables and Flatbreads

Regional Hard and Soft Cheeses with Fresh Fruit, Berries, Candied Nuts and Flatbreads

Spring Roll Platter with Fresh Ginger Slaw and Spicy Dipping Sauce

Artichoke, Bacon and Wild Mushroom Gratin with Croutons

Angel Hair Pasta Cake with Spicy Tomato Sauce

Griddled Polenta Cakes with Gorgonzola and Portobello Mushrooms

Fresh Mozzarella and Vine-Ripened Tomatoes with Fresh Basil, Extra-Virgin Olive Oil and Cracked Black Pepper

Black Bean Cakes with Pico de Gallo

**\*\*all buffets include Freshly Baked Breads with Sweet Butter**

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## DINNER BUFFET ENTRÉES – CATEGORY II

Herb-Roasted Chicken with Miso-Mustard Sauce	
Char-Grilled Chicken with Sweet Onion Sauce	
Braised Leg of Lamb with Olives, Rosemary and Tomato	
Braised Short Ribs with Balsamic Glaze	Add 2.00 Per Person
Grilled Chicken Breast with Dried Cherry Sauce	
Sautéed Chicken Breast with Mushroom, Bacon and Pearle Onion Sauce	
Pan-Seared Breast of Chicken with Gremolata Sauce	
Sautéed Sea Bass with Stewed Baby Artichokes	Add 5.00 Per Person
Sautéed Sea Bass with Leek Fondue	Add 5.00 Per Person
Sautéed Salmon with Charred Tomato Relish	Add 3.00 Per Person
Grilled Salmon with Orange Fennel Sauce and Beet Horseradish	Add 3.00 Per Person
Sautéed Grouper with Creamed Leek Sauce	Add 5.00 Per Person
Sautéed Halibut with Smoked Pepper Tarragon Sauce	Add 5.00 Per Person

## CHEF-CARVED MEATS – CATEGORY II

*Chef charge of 100.00 flat rate*

Berkshire Pork Rib Chop with Stone Fruit Relish	
Bistecca Fiorentina (Beef Porterhouse) with Lemon, Garlic and Fresh Herbs	Add 5.00 Per Person
Beef Tenderloin with Chanterelles and Madeira Sauce	Add 5.00 Per Person
New York Strip with Wild Mushroom Sauce	Add 5.00 Per Person
Beef Tenderloin with Red Wine Sauce	Add 5.00 Per Person
Herb-Crusted Tenderloin with Wild Mushroom Sauce	Add 5.00 Per Person
Turkey Breast with Apricot Mustard Sauce	
Top Round of Beef with Assorted Mustard Sauces	
Torte Milanese with Italian Sausage, Grilled Vegetables, Three Cheeses and Tomato Basil Sauce (Also available in Vegetarian or Chicken with Artichokes and Roasted Pepper)	

## VEGETARIAN ENTRÉES – CATEGORY II

Zucchini Lasagna with Mint Pesto, Sundried Tomato and Basil Oil	
Risotto Cakes with Mushroom Ragout	
Black Bean Cakes with Tomato, Garlic and Cilantro	

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### DINNER BUFFET ACCOMPANIMENTS – CATEGORY III

Grilled Vegetables with Saffron Couscous and Charmoula Oil

Roasted Garlic Potato Purée

Cilantro Garlic Baby Red Potatoes

Hunter's Rice with Tomato, Mushroom, Onion and Bacon

Spinach and Prosciutto Rice with Pine Nuts

Potato Polenta Purée

Braised Baby "B" Red Potatoes

Sweet Potato Galette with Roasted Tomatoes and Goat Cheese

Horseradish Potato Gratin

Yukon Gold Smashers

Creamy Rosemary Potato Galette

Vegetable Basmati Rice

Vegetable Quinoa

Wild Mushroom and Spinach Farro

Green Bean Sauté with Bell Peppers and Red Onion

Spicy Wok-Fried Green Beans with Frizzled Onions

Asparagus

Fire-Roasted Seasonal Vegetables

Vegetable Sauté with Fresh Herbs and Shaved Parmesan

Fresh Seasonal Green Beans with Toasted Almonds

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#### DINNER BUFFET DESSERTS – CATEGORY IV

Vanilla Bean Cheesecake with Seasonal Berry Compote

Triple Chocolate Torte with Devil's Food Cake, Chocolate Ganache and Chocolate Mousse

Chocolate Truffle Torte with Chocolate Ganache Glaze

Mixed Fruit Crisp with Seasonal Stone Fruit and Whipped Cream

Arborio Rice Pudding with Seasonal Fruit

Grand Marnier Cheesecake with Caramel Orange Sauce

Mexican Chocolate Tart with Kahlua Cream

Dark Chocolate Cheesecake with Milk Chocolate Sauce

Chocolate Raspberry Torte with Devil's Food Cake and Raspberry-Studded White Chocolate Mousse

Rhubarb Ginger Croustade with Strawberries

Mango Cardamom Cheesecake

Warm Apple Blackberry Crisp with Creme Fraiche

Warm Chocolate Croissant Bread Pudding with Crème Anglaise

Warm Caramel Banana Bread Pudding with Creme Anglaise

Chocolate Peanut Butter Cheesecake with Milk Chocolate Ganache

Chocolate Toffee Trifle with Devilsfood Cake, Caramel and Chocolate Mousse

Mixed Berry Trifle with Yellow Cake, Berries and White Chocolate Mousse

Miniature Desserts:

Handmade Truffles, Cheesecake Triangles, Truffle Triangles, Tartlets, Petit Fours, Assorted Dipped Fruit

Cookies and Bars

Assorted Tea Cookies

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