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.

MENU DIRECTORY

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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.*

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

## CONTINENTAL AND BREAKFAST BUFFETS

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>D’Amico Classic Continental with Assorted Breakfast Breads, Morning Muffins, Scones, Pastries, Preserves and Sweet Butter</td>
<td>11.25</td>
</tr>
<tr>
<td>Eastern Continental — Assorted Breakfast Breads, Morning Muffins, Smoked Salmon Platters, Fresh Bagels with Flavored Cream Cheeses, Preserves and Sweet Butter</td>
<td>12.00</td>
</tr>
<tr>
<td>Western Continental — Assorted Breakfast Breads, Morning Muffins, Puff Pastry Cinnamon Twists, Flavored Yoghurts with Granola, Preserves and Sweet Butter</td>
<td>11.50</td>
</tr>
<tr>
<td>Midwest Continental — Country Vegetable Frittata, Savory Breakfast Turnovers, Assorted Yoghurts with Toppings, Puff Pastry Cinnamon Twists, Breakfast Breads, Pastries, Preserves and Sweet Butter</td>
<td>12.75</td>
</tr>
<tr>
<td>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</td>
<td>13.50</td>
</tr>
<tr>
<td>European Continental — Imported Cheeses, Cured Meats, Greek Yogurt, Assorted Breakfast Breads, Scones, Preserves and Sweet Butter</td>
<td>12.75</td>
</tr>
</tbody>
</table>

*Food prices do not include tax or service*
## PLATED SANDWICH LUNCHEON ENTRÉES

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

### SANDWICHES

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

## PLATED SALAD LUNCHEON ENTRÉES

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

### SALADS

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asian Chicken Salad with Carrots, Cellophane Noodles, Scallions and Sesame-Ginger Dressing</td>
<td>12.25</td>
</tr>
<tr>
<td>Grilled Chicken Caesar Salad with Garlic Croutons and Shaved Parmesan</td>
<td>11.25</td>
</tr>
<tr>
<td>Grilled Steak Salad with Fresh Berries, Blue Cheese, Crispy Onions and Blackberry Vinaigrette</td>
<td>13.75</td>
</tr>
<tr>
<td>Blackened Shrimp Salad with Grilled Pineapple, Sweet Corn, Black Beans and Cilantro Vinaigrette</td>
<td>13.75</td>
</tr>
<tr>
<td>Grilled Chicken Gyro Salad with Pita, Lettuce, Tomato, Red Onion, Olives, Pepperoncinis, Cucumbers and Tzatziki Sauce</td>
<td>12.00</td>
</tr>
<tr>
<td>Grilled Salmon Salad glazed with Asian Barbecue and Napa Cabbage Slaw</td>
<td>13.00</td>
</tr>
<tr>
<td>Blackened Chicken Salad with Black Beans, Sweet Corn, Bell Peppers, Cilantro-Lime Vinaigrette, Chipotle Cream and Fried Tortilla Strips</td>
<td>12.00</td>
</tr>
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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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[Contact Information]
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)  

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)  

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 Fraiche
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
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 EMBELLISHEMENT

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

Food prices do not include tax or service.
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!

Food prices do not include tax or service
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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*

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb-Encrusted Beef Tenderloin with Tarragon Aioli</td>
<td>215.00</td>
</tr>
<tr>
<td>Inside Round of Beef with Dijon Mustard</td>
<td>175.00</td>
</tr>
<tr>
<td>Slow-Roasted Turkey Breast with Apricot Mustard Sauce</td>
<td>150.00</td>
</tr>
<tr>
<td>Salmon Wellington with Dill Caper Sauce</td>
<td>170.00</td>
</tr>
<tr>
<td>Beef Wellington with Horseradish Sauce</td>
<td>225.00</td>
</tr>
<tr>
<td>Pork Loin with Spicy Fruit Sauce</td>
<td>150.00</td>
</tr>
<tr>
<td>D’Amico’s Famous Tortes or Italian Meat Pies</td>
<td>$115.00/$175.00</td>
</tr>
<tr>
<td>• Italian Sausage and Ham, Salami, Roasted Peppers, Black Olives, Pepperoncini and Three Cheeses</td>
<td></td>
</tr>
<tr>
<td>• Chicken, Portobello Mushrooms, Roasted Peppers, Spinach and Three Cheeses</td>
<td></td>
</tr>
<tr>
<td>• Vegetarian Option: Artichokes, Crimini Mushrooms, Roasted Vegetables, Spinach, Eggplant and Three Cheeses</td>
<td></td>
</tr>
</tbody>
</table>

THE BEST OF STEAKHOUSE
*Chef charge of $100.00 flat rate; approximately 20 servings per platter*

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Berkshire Farm Rack of Pork with Fig and Onion Compote</td>
<td>160.00</td>
</tr>
<tr>
<td>Bistecca Florentine (Beef Porterhouse) with Lemon, Garlic and Fresh Herbs</td>
<td>260.00</td>
</tr>
<tr>
<td>Rack of Lamb with Mustard Horseradish Sauce-2 bones per person (8 servings per platter)</td>
<td>165.00</td>
</tr>
<tr>
<td>Roast Leg of Lamb with Anchovy Garlic Sauce-serves 18-20 servings</td>
<td>190.00</td>
</tr>
<tr>
<td>Prime Rib with Au Jus and Horseradish Sauce-30 servings</td>
<td>375.00</td>
</tr>
</tbody>
</table>

CHEF-TOSSED PASTA STATION
*Chef Charge of $100.00 flat rate; Accompaniment portion (not entree size). select two items*

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Penne Pasta with Portobello Mushrooms, Bacon and Fontina Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>Lobster Linguine with Smoked Pepper Tarragon Sauce</td>
<td></td>
</tr>
<tr>
<td>Farfalle with Roasted Vegetable Ragout and Shaved Parmesan</td>
<td></td>
</tr>
<tr>
<td>Spaghetti with Fresh Tomato and Extra-Virgin Olive Oil</td>
<td></td>
</tr>
<tr>
<td>Penne Pasta with Sausage, Tomatoes, Parmesan and Cream</td>
<td></td>
</tr>
<tr>
<td>Rotelli Pasta with Shrimp and Basil Pesto</td>
<td></td>
</tr>
</tbody>
</table>

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GNOCCHI TASTING STATION
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
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-Marinated 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

*Food prices do not include tax or service*
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 Shiitake 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
- Napoleon 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

*Food prices do not include tax or service*
PLATED DINNER DESSERTS

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

Food prices do not include tax or service
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 1

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 Fraiche, 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

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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
Grilled Chicken Breast with Dried Cherry Sauce
Sautéed Chicken Breast with Mushroom, Bacon and Pearl Onion Sauce
Pan-Seared Breast of Chicken with Gremolata Sauce
Sautéed Sea Bass with Stewed Baby Artichokes
Sautéed Sea Bass with Leek Fondue
Sautéed Salmon with Charred Tomato Relish
Grilled Salmon with Orange Fennel Sauce and Beet Horseradish
Sautéed Grouper with Creamed Leek Sauce
Sautéed Halibut with Smoked Pepper Tarragon Sauce

Add 2.00 Per Person

Add 5.00 Per Person

Add 5.00 Per Person

Add 3.00 Per Person

Add 3.00 Per Person

Add 5.00 Per Person

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 Florentine (Beef Porterhouse) with Lemon, Garlic and Fresh Herbs
Beef Tenderloin with Chanterelles and Madeira Sauce
New York Strip with Wild Mushroom Sauce
Beef Tenderloin with Red Wine Sauce
Herb-Crusted Tenderloin with Wild Mushroom Sauce
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)

Add 5.00 Per Person

Add 5.00 Per Person

Add 5.00 Per Person

Add 5.00 Per Person

Add 5.00 Per Person

Add 5.00 Per Person

Add 5.00 Per Person

Add 5.00 Per Person

Add 5.00 Per Person

Add 5.00 Per Person

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

Food prices do not include tax or service

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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
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 Crème Anglaise
Chocolate Peanut Butter Cheesecake with Milk Chocolate Ganache
Chocolate Toffee Trifle with Devil’s Food 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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