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 STUDIES & 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**
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 3.00 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
D’Amico Catering
T 612.236.4444  F 612.236.4040  www.damicocatering.com
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

Food prices do not include tax or service
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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 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