



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

Food prices do not include tax or service

D'Amico Catering

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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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