



D'AMICO
CATERING

Plated & Served Dinner

Salads

Green Goddess Salad, Romaine, Cucumber, Avocado, Pickled Red Onion - GF, V	8.50
Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan Peppercorn Dressing - GF, V	8.25
Caesar Salad, Garlic Croutons, Shaved Parmesan	7.75
Baby Organic Greens, Fresh Berries, Asiago Cheese, Balsamic Herb Vinaigrette - GF, V	8.25
Arugula, Radish, Fennel, Heirloom Baby Tomato, Puffed Farro, Yuzu Buttermilk Vinaigrette - V	8.25
Mixed Green Salad, Caramelized Apples, Toasted Walnuts, Hard Cider Vinaigrette - GF, V	8.00
Baby Boston Bibb BLT Salad, Bacon, Tomato, Pickled Red Onion, Lemon Asiago Vinaigrette - GF	8.75
Roasted Beet Salad, Beet Crema, Tomato, Fennel, Pumpernickel Crouton, Arugula, Herb Vinaigrette - V	8.50
Arugula and Frisee Salad, Orange, Strawberry, Pistachio, Elderflower Vinaigrette - GF, DF, VV	8.50

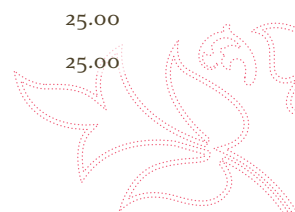
Entrées

All entrées include freshly baked bread with sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and tea.

Herb-Roasted Farmhouse Chicken Breast, Fingerling Potato, Haricot Vert, Roasted Pearl Onion, Miso Mustard Sauce - GF	29.00
Sautéed Chicken, Lemon Potato Puree, Warm Vegetable Slaw, Tarragon Cream Sauce - GF	27.00
Sautéed Chicken, Champagne Sauce, Dried Fruit Chutney, Fingerling Potatoes, Haricot Vert, Fennel, Mushroom - GF	27.00
Sautéed Farmhouse Chicken Breast, Potato Gnocchi, Parsnip, Carrot, Parmesan Black Pepper Butter Sauce	29.00
Sautéed Farmhouse Chicken Breast, Asparagus, Oyster Mushroom, Roasted Fennel, Fingerling Potato, Watercress Vinaigrette - GF, DF	29.00
Beet Cured Halibut, Mushroom, Marble Potato, Charred Tomato, Salsa, Beurre Monté - GF	44.00
Mahi Mahi, Black Rice, Fennel, Asparagus, Salsa Verde, Chili Oil - GF, DF	35.00
Salmon, Asparagus, Crème Fraiche Yukon Gold Potato Purée, Herb Pesto - GF	35.00
Salmon, Fingerling Potato Salad, Baby Kale, Quail Egg, Charmoula - GF, DF	35.00
Miso Glazed Sea Bass, Potato Puree, Napa and Bell Pepper Slaw - GF	54.00
Sautéed Tenderloin, Sweet Corn, Wild Mushroom, Roasted Tomato, Fingerling Potato, Madeira Sauce - GF, DF	43.00
Short Rib of Beef, Sweet Balsamic Glaze, Parmesan Risotto, Brussels Sprouts - GF	36.00
Red Miso Braised Short Rib, Baby Bok Choy, Carrot Purée - GF	36.00
Grilled Tenderloin, Farro, Asparagus, Tomato, Shiitake, Soy Butter Sauce	43.00
Grilled Tenderloin, Fingerling Potato, Yellow Squash, Zucchini, Baby Carrot, Crème Fraiche, Romesco - GF	43.00
Seared Tenderloin, Fried Yukon Potato, Charred Broccolini, Blue Cheese, Red Chimichurri Vinaigrette - GF	43.00
Vegan "Crab" Cakes, Hearts of Palm, Chickpea, Warm Fingerling Potato Salad, Arugula, Chili Oil - DF, VV	27.00
Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers, Chimichurri, Cumin Spiked Yogurt - GF, V	27.00
Grilled Tofu, Sweet Pea Purée, Mushroom and Edamame Fricassee, Pea Shoot, Smoked Chili Oil - GF, DF, VV	27.00
Braised Fennel, Sautéed Baby Kale, Pickled Mustard Seeds, Hummus, Tarragon Basil Oil, Fried Lotus Root - GF, DF, VV	27.00
Cauliflower Steak, Red Quinoa, Cilantro Pesto, Coconut Cauliflower Purée - GF, DF, VV	27.00
Saffron Pappardelle Pasta, Oven-roasted tomatoes, Artichokes, Wild Mushrooms - V	25.00
Butternut Squash Ravioli, Cream Sauce, Chives - V	25.00

GF - Gluten Free DF - Dairy Free V - Vegetarian VV - Vegan

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Plated Dinner Desserts



Dark Chocolate Mousse, Hazelnut Crème Custard, Frangelico, White Chocolate Sauce - GF	9.50
Key Lime Tart, Hibiscus	9.00
Spiced Mayan Chocolate Torte, Mango Lime Compote - GF	9.00
Limoncello Tiramisu, Fresh Strawberries, White Chocolate	9.00
Pear, Cardamom, Brown Butter Tart, Honey Cream	9.00
Chocolate Panna Cotta, Black Cocoa Crumble	9.00
Pine Nut Custard Tart, Raspberry Gelée, Pine Nut Brittle	9.00
Signature Chocolate Truffle Torte, Chocolate Ganache Glaze	8.75
Vanilla Bean Cheesecake, Fresh Berry Compote	8.75
Family-Style Miniature Desserts-Chef's Choice	3.50 each
Family-Style Cookies and Bars	5.50

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Dinner Buffets

36.00 price includes 2 choices from each category

39.00 price includes 2 choices from each category + 3 entrées

43.00 price includes 3 choices from each category

Per person upgrade charges may apply as indicated

100.00 fee will apply for buffets with less than 50 people

All buffets include freshly baked bread with sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and tea.

Dinner Buffet Starters & Salads – Category I

Green Goddess Salad, Romaine, Cucumber, Avocado, Pickled Red Onion - GF, V

Arugula, Radish, Fennel, Tomato, Puffed Farro, Yuzu Buttermilk Vinaigrette - V

Baby Kale, Pickled Shiitake Mushroom, Grilled Scallion, Chive, Mint, Lemon Parmesan Vinaigrette - GF, V

Romaine Salad, Charred Corn, Roasted Tomato, Pickled Red Onion, Cilantro Feta Vinaigrette - GF, V

Watermelon, Heirloom Tomato Salad, Cotija, Arugula, Green Chili Vinaigrette - GF, V

Roasted Beet, Tomato, Fennel, Mint, Arugula, Pumpnickel Crouton, Beet Crema, Herb Vinaigrette - V

Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan Peppercorn Dressing - GF, V

Melon and Crispy Prosciutto Mixed Green Salad, Shaved Fennel, Citrus Vinaigrette - GF, DF

Summer Berry Salad, Mixed Greens, Herb Marinated Feta, Sherry Vinaigrette - GF, V

Butter Lettuce Salad, Bacon, Scallion, Avocado, Egg, Creamy Herb Dressing - GF

Grilled Cauliflower Salad, White Bean, Pickled Pepper, Smoked Almond, Baby Kale, Sorrel Vinaigrette - GF, DF, VV

Hummus Trio Platter, Lemon Garlic, Roasted Beet and Charred Poblano Herb, Fresh Vegetables, Pita - GF, VV

American and European Cheese Tasting Platter, Mostarda, Truffle Honey, Fig Jam, Baguette - V

Spring Roll Platter, Fresh Ginger Slaw, Spicy Dipping Sauce - DF

Burrata, Tomato, Fresh Basil, Mint, Salsa Verde, Sea Salt - GF, V

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Dinner Buffet Entrées – Category II

- Herb-Roasted Chicken, Miso-Mustard Sauce - GF
- Sautéed Chicken, Roasted Tomatoes, Olives, Tahini Vinaigrette - GF, DF
- Grilled Chicken, Watercress Vinaigrette - GF, DF
- Balsamic-Glazed Beef Short Ribs - GF, DF *Add 2.00 Per Person*
- Beef Brisket, Smoky Kansas Barbecue - GF, DF
- Pan-Seared Salmon, Crème Fraiche, Basil Pesto - GF, DF *Add 3.00 Per Person*
- Sautéed Sea Bass, Stewed Baby Artichokes - GF, DF *Add 6.00 Per Person*
- Sautéed Grouper, Veracruz Sauce - GF, DF *Add 3.00 Per Person*
- Sautéed Halibut, Lemon Caper Butter Sauce - GF *Add 6.00 Per Person*
- Angel Hair Pasta Cake, Spicy Tomato Sauce - V
- Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers, Chimichurri, Cumin Spiked Yogurt - GF, V
- Vegan “Crab” Cakes, Hearts of Palm, Chickpea, Lemon Dill Aioli - DF, VV

Chef-Carved Meats – Category II

Chef charge of 150.00 flat rate per buffet

- Herb-Crusted Beef Tenderloin, Wild Mushroom Sauce - GF, DF *Add 6.00 Per Person*
- Herb-Encrusted Beef Tenderloin, Tarragon Aioli - GF, DF
Add 6.00 Per Person
- Slow-Roasted Turkey Breast, Smoked Tomato Cream Sauce - GF
- Pork Loin, Raspberry Chipotle Sauce - GF, DF
- Berkshire Farm Rack of Pork, Cherry Mustard - GF, DF
- Herb-Rubbed Leg of Lamb, Romesco Aioli - GF, DF
- Bistecca Florentine (Beef Porterhouse), Lemon, Garlic,
Fresh Herb Butter - GF *Add 6.00 Per Person*
- Tomahawk Chop, Red Chimichurri Sauce - GF, DF *Add 8.00 Per Person*
- Beef Brisket, Smoky Kansas Barbecue - GF, DF

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Dinner Buffet Accompaniments – Category III

Vegetables

Asparagus, Fresh Herbs - GF, DF, VV

Haricots Verts, Oyster Mushrooms, Roasted Fennel - GF, DF, VV

Green Beans, Garlic, Herbs - GF, DF, VV

Farro, Asparagus, Roasted Tomato, Wild Mushrooms - DF, VV

Green Beans, Bell Peppers, Red Onion - GF, DF, VV

Brussels Sprouts, Bacon - GF, DF

Roasted Yellow Squash, Zucchini, Peppers, Red Onion - GF, DF, VV

Roasted Multi-Color Carrots, Spiced Greek Yogurt - GF, V

Sicilian Cauliflower, Parmesan, Lemon, Chili Flakes, Parsley - GF, V

Starches

Roasted Garlic Potato Purée - GF, V

Yukon Gold Smashers - GF, V

Lemon Potato Purée - GF, V

Roasted Fingerling Potatoes - GF, DF, VV

Red Quinoa, Spinach, Wild Mushrooms - GF, DF, VV

Red Potatoes, Butter, Garlic, Herbs - GF, V

Creamy Rosemary Potato Galette - GF, V

Vegetable Basmati Rice - GF, DF, VV

Roasted Sweet Potato, Smoked Paprika - GF, DF, VV

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Dinner Buffet Desserts



Goat Cheese Cheesecake, Balsamic Strawberries
Tiramisu
Apple Cinnamon Bread Pudding
Spiced Ancho Chili Chocolate Torte, Mango Lime Compote -GF
Guava Cheesecake, Spiced Cashew Crust, Blackberry Curd -GF
Pear, Cardamom, Brown Butter Tart, Honey Cream
Vanilla Bean Cheesecake, Seasonal Berry Compote
Chocolate Truffle Torte, Chocolate Ganache Glaze
Mixed Fruit Crisp, Seasonal Stone Fruit, Whipped Cream
Dark Chocolate Cheesecake, Milk Chocolate Sauce
Rhubarb Ginger Croustade with Strawberries
Warm Caramel Banana Bread Pudding, Crème Anglaise
Chocolate Toffee Trifle, Devil's Food Cake, Caramel, Chocolate Mousse
Mixed Berry Trifle, Yellow Cake, Berries, 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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