

# Hors d'oeuvres Stations



## *Chef-Carved Meats*

*Chef charge of 150.00 flat rate per station; priced per platter based on approximately 20-30 servings, served with petite rolls*

Herb-Encrusted Beef Tenderloin, Tarragon Aioli	250.00
Slow-Roasted Turkey Breast, Smoked Tomato Cream Sauce	175.00
Pork Loin, Raspberry Chipotle Sauce	175.00
Berkshire Farm Rack of Pork, Cherry Mustard	195.00
Herb-Rubbed Leg of Lamb, Romesco Aioli	180.00
Bistecca Fiorentina, Lemon, Garlic, Fresh Herb Butter	300.00
Tomahawk Chop, Red Chimichurri Sauce	325.00

## *Asian Station*

15.50 per person

*Choice of Two*

*Chef charge of 150.00 flat rate per 75 guests*

Chicken, Soba Noodles, Carrot, Snap Pea, Peppers,  
Mint, Basil, Sesame, Ginger

Beef and Broccolini Pad See Ew

Chicken Pad Thai, Rice Noodles, Tamarind, Egg,  
Lime Juice, Peanuts, Fish Sauce

Vietnamese Shrimp and Pork Belly Stir Fry, Bok Choy,  
Lemongrass, Cilantro, White Rice, Chili Lime Fish Sauce

Wok Fried Seasonal Vegetables, Coconut Red Curry,  
Basil, Scallions, White Rice

Shrimp, Baby Bok Choy, Fried Rice

Crab, Shrimp, Cloud Ear Mushrooms, Rice Noodles, Scallions

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

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## *Chef-Tossed Pasta or Gnocchi Station* 16.75 per person Chef charge of 150.00 flat rate per 75 guests.

Choice of Two:

Gnocchi

Orecchiette Pasta

Gemelli Pasta

Campanelle Pasta

Gluten Free Pasta -

(.75 per person upcharge)

Forest Mushroom, Smoked Bacon, Kale, Truffle Cream Sauce

Lobster, Smoked Pepper Tarragon Sauce

Sausage, Tomato, Parmesan, Cream

Shrimp, Fresh Basil Pesto

Classic Tomato, Ricotta Salata, Extra Virgin Olive Oil, Basil - V

Roasted Vegetable Ragout, Shaved Parmesan - V

Shrimp, Crab, Arugula, Fresno Chili Butter

Smoked Chicken, Mushrooms, Spinach, Parmesan Cream

Rustic Beef Bolognese, Balsamic Glaze

## *Slider Station* 14.00 per person

Choice of Three

Chef charge of 150.00 flat rate per station

Bison Burger, Roasted Garlic Mayo, Quail Egg, Brioche Bun

Bourbon Glazed Brisket Slider, Pickle, Pretzel Bun - DF

Mini Butter Burger, Red Wine Shallot Butter, Brioche Bun

Crispy Chicken Slider, Chili Mayo, Cabbage Slaw, Biscuit

Duck Confit Slider, Jalapeño, Cilantro, Hoisin Bao Bun

Pork Belly Slider, Korean BBQ, Napa Kimchi, Bao Bun

Mini Juicy Lucy, Brioche Bun

Vegan "Crab Cake", Hearts of Palm, Chickpea, Seaweed,  
Lemon Dill Aioli, Soft White Roll - DF, VV

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## *Taqueria Station*

14.50 per person

*Choice of Two Proteins*

*Chef charge of 150.00 flat rate per station*

*includes Corn and Flour Tortillas*

Chipotle Crema Chicken - GF

Braised Pork al Pastor - GF, DF

Guajillo Chili Short Rib - GF, DF

Chili Lime Ancho Shrimp - GF, DF

Green Chili Roasted Vegetables and Chickpeas - GF, DF

*Served with*

Queso Fresco, Lime Crema, Fresh Lime Wedges, Radish, Black Beans, Lime Rice, Fresh Cilantro, Lettuce, Tomato, Fresh Cilantro, Jalapeno, Onion Salsa, Roasted Tomato, Serrano Salsa, Salsa Verde

## *Mediterranean Station*

14.50 per person

*Choice of Two Proteins*

*Chef charge of 150.00 flat rate per station*

Shawarma Chicken - GF, DF

Herb Garlic Lamb - GF, DF

Falafel - GF, DF, VV

*Served with*

Chef Toasted Naan, Yogurt Sauce, Hummus, Tapenade, Baba Ganoush, Marinated Olives, Peppers, Cucumbers, Tomatoes, Fresh Greens, Lemon

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