

Hors d'oeuvres Stations



Chef-Carved Meats

*Chef charge of 150.00 flat rate per 75 Guests; priced per platter, approximately 20-30 servings each.
Served with Petite Rolls. Gluten free buns available upon request for 1.50 each.*

Herb-Encrusted Beef Tenderloin, Horseradish Sauce	250.00
Slow-Roasted Turkey Breast, Rosemary Mustard Sauce - GF, DF	175.00
Comfrey Farms Rack of Pork, Cherry Mustard - GF, DF	195.00
Herb-Rubbed Leg of Lamb, Romesco Aioli	200.00
Bistecca Fiorentina, Lemon, Garlic - GF	325.00
Tomahawk Chop, Red Chimichurri Sauce	325.00

Asian Station

15.50 per person

*Choice of Two, Served with white rice
Chef charge of 150.00 flat rate per 75 Guests
Add fried rice for 1.50 per person for entire guest count
Add vegan fried rice for 2.00 per person for entire guest count*

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

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

Beef and Broccoli Pad See Ew

Vietnamese Pork Belly Stir Fry, Bok Choy,
Lemongrass, Cilantro, Chili Lime Fish Sauce - GF, DF

Shrimp and Vegetable Curry, Green Curry Sauce - GF, DF

Wok Fried Seasonal Vegetables, Coconut Red Curry,
Basil, Scallions - GF, DF, VV

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

Food prices do not include tax or service 612.238.4444 www.damicocatering.com

Hors d'oeuvres Stations



Chef-Tossed Pasta or Gnocchi Station

16.75 per person

Chef charge of 150.00 flat rate per 75 Guests

Choice of Two Combinations:

Gnocchi - DF, VV

Forest Mushroom, Smoked Bacon,
Kale, Truffle Cream Sauce - GF

Strozzapretti Pasta - DF, VV

Lobster, Smoked Pepper
Tarragon Sauce - GF
(3.00 per person upcharge)

Gemelli Pasta - DF, VV

Sausage, Tomato Cream Sauce - GF

Cavatelli Pasta - DF, VV

Shrimp, Fresh Basil Pesto - GF

Gluten Free Pasta - GF, DF, VV
(.75 per person upcharge)

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

Roasted Vegetable Ragout,
Shaved Parmesan - GF, V

Chicken, Mushrooms,
Spinach, Parmesan Cream Sauce - GF

Rustic Beef Bolognese,
Balsamic Glaze - GF

Slider Station

14.00 per person

Choice of Three

Chef charge of 150.00 flat rate per 75 Guests

Wagyu Burger, Black Truffle Mayo, Brioche Bun

Butter Burger, Red Wine Shallot Butter, Brioche Bun

Tennessee Hot Chicken Slider, Pickles, Brioche Bun

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

Acre-Made Vegan Burger, Bread and Butter Pickles, Lettuce, Tomato Jam, White Roll

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

Food prices do not include tax or service 612.238.4444 www.damicocatering.com

Hors d'oeuvres Stations



Taqueria Station

14.50 per person

Choice of Two Proteins

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

Corn and Flour Tortillas, Queso Fresco, Lime Crema,
Fresh Lime Wedges, Radish, Black Beans, Lime Rice,
Fresh Cilantro, Lettuce, Tomato, Pico de Gallo, Salsa
Roja, Salsa Verde

Mediterranean Station

14.50 per person

Choice of Two Proteins

Shawarma Chicken - GF, DF

Herb Garlic Lamb - GF, DF

Falafel - GF, DF, VV

Served with

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

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

Food prices do not include tax or service 612.238.4444 www.damicocatering.com