



D'AMICO HOSPITALITY

# Dinner

Discover a dinner experience that goes beyond the ordinary, where innovative cuisine and exceptional hospitality come together seamlessly. Our carefully curated menu showcases bold flavors, artful presentation, and the finest ingredients, all designed to create a meal that is as exciting as it is elegant. With thoughtful details and personalized touches, we bring warmth, creativity, and refinement to every plate.

D'Amico Hospitality  
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# Salads



- All three course meals include freshly baked bread with sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and tea.
- Gluten Free bread available upon request for 1.50 per person.

## PLATED & SERVED DINNER

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Green Goddess Salad, Romaine, Cucumber, Avocado, Pickled Red Onion – GF, V	9.50
Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan Peppercorn Dressing – GF, V	9.25
Caesar Salad, Garlic Croutons, Shaved Parmesan	9.00
Baby Organic Greens, Fresh Berries, Parmesan Cheese, Balsamic Herb Vinaigrette – GF, V	9.25
Radicchio, Fennel, and Arugula Salad with Currants, Roasted Pear, Goat Cheese, Fig Vinaigrette – GF, V	10.00
Mixed Green Salad, Caramelized Apples, Toasted Walnuts, Cider Vinaigrette – GF, V	9.00
Caramelized Peach Salad, Mixed Greens, Pickled Red Onions, Tomato, Tajin Vinaigrette – GF, DF, VV	9.75
Roasted Beet Salad, Beet Crema, Tomato, Fennel, Arugula, Herb Vinaigrette – GF, V	9.50
Arugula and Frisee Salad, Orange, Strawberry, Pistachio, Elderflower Vinaigrette – GF, DF, VV	9.50
Romaine Salad, Charred Corn, Roasted Tomato, Pickled Red Onion, Cilantro Feta Vinaigrette – GF, V	9.50

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GF – Gluten Free, DF – Dairy Free, V – Vegetarian, VV – Vegan

# Entrées



## PLATED & SERVED DINNER

Herb-Roasted Farmhouse Chicken Breast, Roasted Red Potato, Haricot Vert, Roasted Pearl Onion, Miso Mustard Sauce – GF	32.00
Sautéed Chicken, Lemon Potato Puree, Warm Vegetable Slaw, Tarragon Cream Sauce – GF	30.00
Sautéed Farmhouse Chicken Breast, Potato Gnocchi, Parsnip, Carrot, Parmesan Black Pepper Butter Sauce	32.00
Sautéed Farmhouse Chicken Breast, Asparagus, Oyster Mushroom, Roasted Fennel, Roasted Red Potato, Watercress Vinaigrette – GF, DF	32.00
Salmon, Crème Fraiche Yukon Gold Potato Purée, Herb Pesto, Shaved Asparagus-Arugula Salad – GF	37.00
Seared Walleye, Potato Pave, Pea Salad, Lemon-Caper Cream Sauce – GF	37.00
Miso Glazed Sea Bass, Potato Puree, Napa and Bell Pepper Slaw – GF	56.00
Sautéed Tenderloin, Sweet Corn, Wild Mushroom, Roasted Tomato, Roasted Red Potato, Green Peppercorn Sauce – GF, DF	44.00
Short Rib of Beef, Sweet Balsamic Glaze, Parmesan Risotto, Brussels Sprouts – GF	39.00
Chateau Top Sirloin, Roasted Zucchini, Herbed Potato Salad, Mustard Cream Sauce – GF	40.00
Grilled Tenderloin, Fingerling Potato, Yellow Squash, Zucchini, Baby Carrot, Crème Fraiche, Romesco – GF	46.00
Hanger Steak, Potato Galette, Charred Broccolini, Wild Mushroom Sauce – GF	40.00
Vegan “Crab” Cakes, Hearts of Palm, Chickpea, Warm Fingerling Potato Salad, Arugula, Chili Oil, Lemon Dill Aioli – GF, DF, VV	28.00
Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers, Red Chimichurri, Cumin Spiked Yogurt – GF, V	28.00
Salt Baked Celery Root, King Oyster Mushroom, Lentils, Braised Chard and Black Truffle Vinaigrette – GF, DF, VV	33.00
Braised Fennel, Sautéed Baby Kale, Pickled Mustard Seeds, Hummus, Tarragon Basil Oil, Fried Lotus Root – GF, DF, VV	28.00
Cauliflower Steak, Red Quinoa, Cilantro Pesto, Coconut Cauliflower Purée, Chili Oil – GF, DF, VV	28.00
Saffron Pappardelle Pasta, Oven-Roasted tomatoes, Artichokes, Wild Mushrooms – V	29.00
Sautéed Potato Gnocchi, Vegan Bolognese – DF, VV	30.00

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# Split Entrées



## PLATED & SERVED DINNER

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Sautéed Salmon and Sautéed Beef Tenderloin, Crème Fraiche Yukon Gold Potato Puree, Salmoriglio, Shaved Asparagus–Arugula Salad – GF	53.00
Garlic Shrimp and Grilled Beef Tenderloin, Fingerling Potato, Yellow Squash, Zucchini, Baby Carrot, Crème Fraiche, Romesco – GF	55.00
Sautéed Beef Tenderloin and Sautéed Chicken, Roasted Red Potatoes, Haricot Vert, Roasted Pearl Onions, Miso Mustard Sauce – GF,	50.00
Sautéed Beef Tenderloin and Seared Seabass, Sweet Corn, Wild Mushroom, Roasted Tomato, Roasted Red Potato, Green Peppercorn Sauce – GF	68.00
Braised Beef Short Rib and Sautéed Chicken, Sweet Balsamic Glaze, Parmesan Risotto, Brussels Sprouts – GF	49.00
Seared Halibut and Grilled Chicken, Lemon Potato Puree, Warm Vegetable Slaw, Tarragon Cream Sauce – GF	53.00
Sautéed Chicken and Seared Salmon, Potato Pave, Pea Salad, Lemon–Caper Cream Sauce – GF	48.00

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# Desserts



## PLATED DINNER DESSERTS

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Dark Chocolate Mousse Torte, Hazelnut Praline, White Chocolate, Frangelico – GF	11.00
Brambleberry Jam Tart, Orange Almond Frangipane, Blackberry Mousse – DF, VV	11.00
Spiced Mayan Chocolate Torte, Dulce de Leche, Coffee, Orange, Almond Brittle – GF	11.00
Vanilla Bean Cheesecake, Fresh Berry Compote, White Chocolate Mousse*	10.50
Chocolate Raspberry Mousse, Cookie Crumble, Berries, Dark Chocolate – GF, DF, VV	11.00
Mocha Cheesecake, Shortbread Crumble, Dark Chocolate Dip*	11.00
Valrhona Milk Chocolate Tart, Salted Butter Caramel, Malted Crema	11.00
Tropical Pavlova, Passion Fruit, Mango, Elderflower, Lime, White Chocolate – GF	11.00
Signature Chocolate Truffle Torte, Chocolate Ganache Glaze, Raspberries – GF	10.50
Seasonal Dessert, Chef's Choice	10.50
Family-Style Miniature Desserts, Chef's Assortment	10.50
Family-Style Cookies and Bars, Chef's Assortment	6.00

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\*can be made gluten free, add .50 per guest.  
Custom options available.

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# Dinner Buffets



- \$38.00 price includes 2 choices from each category
- \$41.00 price includes 2 choices from each category + 3 entrées
- \$45.00 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. Gluten Free bread available upon request for 1.50 per person.

## CATEGORY I: DINNER BUFFET STARTERS & SALADS

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

Arugula, Radish, Fennel, Tomato, Puffed Farro, Yuzu Buttermilk Vinaigrette – 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, Herb Vinaigrette – GF, DF

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

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

Gem Lettuce, Goat Cheese Caesar Dressing, Toasted Parmesan Bread Crumbs

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

Grain Salad, Rice, Red Quinoa, Chickpeas, Tomatoes, Red Onion, Lemon Pepper Dressing – GF, DF, VV

Blanched Green Beans, Red Onion Tomato, Olives, Goat Cheese, Red Wine Vinaigrette – GF, V

Assorted Spring Roll Platter, Sweet Chili Sauce – DF

Burrata and Tomato Platter, Fresh Basil, Mint, Salsa Verde, Sea Salt – GF, V

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# Dinner Buffets



## CATEGORY II: DINNER BUFFET ENTRÉES

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Herb-Roasted Chicken, Miso-Mustard Sauce – GF

Sautéed Chicken, Roasted Tomatoes, Olives, Tahini Vinaigrette – GF, DF

Sautéed Chicken with Chickpeas, Charred Corn, Tomato, Basil – GF, DF

Carolina Gold Chicken – GF, DF

Balinese Chicken, Cabbage and Pepper Slaw with Chili Key Lime Dressing – DF

Carved Slow Roasted Turkey Breast, Rosemary Mustard Sauce – GF, DF

Balsamic-Glazed Beef Short Ribs – GF, DF

Add 2.00 per person

Beef Brisket, Smoky Kansas Barbecue – GF, DF

Carved Herb-Crusted Beef Tenderloin, Wild Mushroom Sauce – GF, DF

Add 6.00 per person

Carved Herb-Encrusted Beef Tenderloin, Horseradish Sauce – GF

Add 6.00 per person

Carved Bistecca Florentine (Beef Porterhouse), Lemon, Garlic – GF, DF

Add 8.00 per person

Carved Tomahawk Chop, Red Chimichurri Sauce – GF, DF

Add 8.00 per person

Carved Beef Brisket, Smoky Kansas Barbecue – GF, DF

Carved Pork Loin, Romesco Aioli – GF, DF

Carved Comfrey Farms Rack of Pork, Cherry Mustard – GF, DF

Pan-Seared Salmon, Crème Fraiche, Basil Pesto – GF

Add 3.00 per person

Baked Cod, Poached Tomato Provencal – GF, DF

Add 3.00 per person

Sautéed Sea Bass, Stewed Baby Artichokes – GF, DF

Add 6.00 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, Red Chimichurri, Cumin Spiked Yogurt – GF, V

Vegan “Crab” Cakes, Hearts of Palm, Chickpea, Lemon Dill Aioli – GF, DF, VV

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\*Carved Meats add a Chef charge of 150.00 flat rate per buffet

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# Dinner Buffets



## CATEGORY III: DINNER BUFFET ACCOMPANIMENTS

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### 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

Poached Brussels Sprouts, Radishes, Carrots – GF

Broccoli and Brussels Sprouts, Tart Cherry Agrodolce – GF, DF, VV

Roasted Zucchini, Yellow Squash, Carrots, Onions – GF, DF, VV

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

### STARCHES

Roasted Garlic Potato Purée – GF, V

Yukon Gold Smashers – GF, V

Roasted Red Potatoes – GF, DF, VV

Creamy Rosemary Potato Galette – GF, V

Fried Tri Color Marble Potatoes, Chives – GF, DF, VV

Mixed Root Veg Potato, Sweet Potato, Celery Root, Parsnip – GF, DF, VV

Warm Herb Potato Salad – GF, DF, VV

Creamy Hashbrowns – GF, V

Red Potato Mash – GF, V

Roasted Curry Ginger Sweet Potatoes – GF, DF, VV

Mixed Grains, Rice, Red Quinoa, Chickpeas, Garlic, Herbs – GF, DF, VV

Saffron Rice – GF, DF, VV

Steamed Basmati Rice, Fresh Herbs, Lemon – GF, DF, VV

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# Dinner Buffets



## CATEGORY IV: DINNER BUFFET DESSERTS

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Signature Chocolate Truffle Torte, Chocolate Ganache Glaze – GF

Pear Cardamom Tart, Brown Butter Cream, Honey Mascarpone\*

Trifle Bowls: Chocolate Toffee, Berries & Cream or Vegan Chocolate Raspberry

Italian Cannoli: Nutella, Traditional or Limoncello

Warm Seasonal Bread Pudding, Vanilla Crème Anglaise

Meyer Lemon Raspberry Bundt Cake, White Chocolate Citrus Glaze\*

Tiramisu Classico, Mascarpone Mousse, Coffee, Rum, Dark Chocolate

Warm Seasonal Fruit Crisp, Oat Streusel, Chantilly Cream\* – DF, VV

Chocolate Almond Torte, Almond Mousse, Dark Chocolate Glaze – GF

Vanilla Bean Cheesecake, Fresh Berry Compote\*

Seasonal Cheesecake, Chef's Choice\*

Seasonal Dessert, Chef's Choice\*

Miniature Desserts, Chef's Assortment

Frosted Cupcakes, Chef's Assortment\*

Bars and Cookies, Chef's Assortment

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