



D'AMICO HOSPITALITY

Meetings

Designed with your needs in mind, D'Amico Hospitality offers the perfect balance of convenience, flavor, and professionalism for meetings, conferences, seminars and social gatherings. From energizing breakfasts to delicious lunches and refreshing break snacks, each dish is crafted to keep your team engaged and satisfied throughout the day. With exceptional service and attention to detail, we provide a seamless dining experience that supports productivity and enhances your event.

D'Amico Hospitality
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eventmanagers@damico.com



Plated & Served Breakfast



- All plated breakfasts include fresh fruit, family style breakfast breads or muffins, preserves, sweet butter, orange juice, certified organic, free trade dark roast coffee, decaffeinated coffee and hot tea. Gluten Free, Dairy Free and Vegan pastry options available upon request at 1.50 each.
- Available until 11:00 am.

PLATED

Bread Pudding French Toast, Mixed Berry Compote – V	15.00
Country Scrambled Eggs, Aged Cheddar Cheese, Turkey Sausage, Breakfast Potatoes – GF	15.00
Bacon, Spinach, and Roasted Tomato Strata, Breakfast Potatoes	16.00
Egg, Ham, and Swiss Bagel Sandwich, Sautéed Arugula, Tomato, Dijonaise	16.00
Acre Made Vegan Sausage and Egg Breakfast Sandwich, Sautéed Mushrooms, Tomato, Dijonaise – DF, VV	16.00
Country Vegetable Frittata, Breakfast Potatoes – GF, V	16.00
Acre Made Vegan Sausage and Pepper Hash, Vegan Scrambled Eggs– GF, DF, VV	17.00

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

Continental Breakfast



- All continental breakfasts include fresh fruit, orange juice, certified organic, free trade dark roast coffee, decaffeinated coffee and tea. Gluten Free, Dairy Free and Vegan pastry options available upon request at 1.50 each.
- Available until 11:00 am.

CLASSIC CONTINENTAL

15.00

Assorted Breakfast Breads, Morning Muffins, Scones, Pastries,
Preserves, Sweet Butter

EASTERN CONTINENTAL

18.00

Assorted Breakfast Breads, Morning Muffins, Smoked Salmon, Whipped Cream Cheese,
Capers, Red Onion, Mini Bagels, Preserves, Sweet Butter

WESTERN CONTINENTAL

16.00

Assorted Breakfast Breads, Morning Muffins, Flavored Yogurts,
Granola, Preserves, Sweet Butter

MIDWEST CONTINENTAL

17.00

Country Vegetable Frittata, Breakfast Potatoes, Assorted Yogurts, Granola, Breakfast Breads,
Pastries, Preserves, Sweet Butter – V

FARMERS CONTINENTAL

17.00

Scrambled Eggs, Aged Cheddar Cheese, Bacon, Sausage, Breakfast Potatoes,
Assorted Yogurt, Granola, Breakfast Breads, Pastries, Preserves, Sweet Butter

Plated & Served Lunch



- Available until 2:00 pm.

SALADS

Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan Peppercorn Dressing – GF, V	7.00
Mixed Baby Greens, Fresh Berries, Shaved Parmesan, Balsamic-Herb Vinaigrette – GF, V	7.25
Arugula and Frisee Salad, Oranges, Strawberries, Pistachio, Elderflower Vinaigrette – GF, DF, VV	7.00
Mixed Greens, Heirloom Grape Tomatoes, Shaved Pecorino, Charred Tomato Vinaigrette – GF, V	7.25
Caramelized Peach Salad, Mixed Greens, Pickled Red Onions, Tomato, Tajin Vinaigrette – GF, DF, VV	7.00

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Plated & Served Lunch



- All hot entrées include freshly baked breads 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.
- Available until 2:00 pm.

ENTRÉES

Grilled Chicken, Mixed Greens, Port Braised Cherries, Toasted Almonds, Blue Cheese, Raspberry Balsamic Dressing – GF	15.00
Miso Yuzu Chicken, Rice Noodle Salad, Carrots, Peppers, Mint, Cilantro, Sesame Seeds, Scallions – GF, DF	15.00
Grilled Sesame Chicken Grain Bowl, Quinoa, Kimchi, Wakame Vinaigrette – DF	16.00
Herb-Roasted Chicken Breast, Roasted Red Potatoes, Haricot Vert, Roasted Pearl Onion, Miso Mustard Sauce – GF	16.00
Sesame Crusted Tuna Niçoise, Mixed Greens, Lemon Vinaigrette – GF, DF	16.00
Grilled Salmon Salad, Mixed Greens, Grapefruit, Heirloom Grape Tomato, Pepita, Saffron Vinaigrette – GF, DF	16.25
Orange Glazed Salmon Bowl, Brown Rice, Quinoa, Pickled Red Onion, Feta, Dill Vinaigrette – GF	18.00
Sautéed Salmon, Yukon Gold Smashers, Grilled Asparagus, Basil Pesto – GF	17.00
Grilled Steak Salad, Mixed Greens, Bacon, Blue Cheese, Grilled Scallions, Avocado, Smoked Tomato Vinaigrette – GF	16.25
Grilled Steak and Mushroom Grain Bowl, Farro, Pecans, Squash, Feta, Herb Balsamic Vinaigrette	16.50
Balsamic-Glazed Short Ribs, Roasted Garlic Potato Purée, Broccolini – GF	18.00
Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers, Red Chimichurri, Cumin Spiked Yogurt – GF, V	15.50
Roasted Acorn Squash, Warm Quinoa and Vegetable Salad, Roasted Tomato Chermoula – GF, DF, VV	16.00
Saffron Braised Fennel, Squash, Chickpea, Brown Rice – GF, DF, VV	16.00

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Plated & Served Lunch



- All sandwich entrées include kettle chips, fresh fruit, certified organic, free trade dark roast coffee, decaffeinated coffee and tea. Gluten Free buns available upon request for 1.50 each.
- Available until 2:00 pm.

SANDWICH ENTRÉES

Turkey and Smoked Bacon Sandwich, Provolone, Lettuce, Tomato, Basil Aioli, French Bread	14.00
Grilled Chicken Sandwich, Sweet Onion Marmalade, Arugula, Lemon Aioli, Onion Roll – DF	14.25
Roast Beef Sandwich, Caramelized Onions, Sautéed Mushrooms, Lettuce, Tomato, Provolone, Horseradish Sauce, French Bread	14.50
Bahn Mi, Roasted Pork, Pickled Carrot, Cucumber, Cilantro, Chili Mayo, Hoagie Roll – DF	14.00
Creamy Tuna Salad Sandwich, Capers, Olives, Cornichon, Lettuce, Tomato, Shaved Fennel, Lemon Mayo, French Bread – DF	14.25
Raw Vegetable Wrap, Carrots, Cucumber, Red Cabbage, Arugula, Pea Shoots, Hummus – DF, VV	13.00

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Plated & Served Desserts



- Seasonal and custom options available upon request. *Can be made gluten free, add .50 per guest.
- Available until 2:00 pm.

DESSERTS

Raspberry Parfait, Chocolate Mousse, Cookie Crumble – GF, DF, VV	8.75
Strawberry Shortcake, Lemon Thyme Scone, Chantilly Cream	8.00
Fresh Fruit Tart, Citrus Mousseline, Dark Chocolate*	8.50
Butterscotch Panna Cotta, Sweetened Mascarpone Mousse – GF	8.00
Triple Chocolate Layer Cake, Chocolate Mousse, Ganache – DF, VV	8.50
Key Lime Blackberry Tart, Graham, White Chocolate	8.00
Seasonal Fruit Crumble, Cinnamon Oat Streusel* – DF, VV	8.50
Salted Caramel Cheesecake, Peanut Butter Cookie, Toffee Peanuts – GF	8.50
Signature Chocolate Truffle Torte, Chocolate Ganache Glaze – GF	8.00
Vanilla Bean Cheesecake, Mixed Berry Compote*	8.00
Seasonal Dessert, Chef's Choice	8.00
Family-Style Miniature Desserts, Chef's Assortment	7.50
Family-Style Cookies and Bars, Chef's Assortment	5.00

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Lunch Buffets



- Freshly baked breads with sweet butter, fresh fruit platters, chef's choice of dessert, certified organic, free trade dark roast coffee, decaffeinated coffee and tea. Gluten Free buns available for sandwiches upon request for 1.50 per person.
- Available until 2:00 pm.

SALAD & SANDWICH SAMPLER BUFFETS (CHOOSE 3)

23.00

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

Caesar Salad, Garlic Croutons, Shaved Parmesan

Grilled Salmon Salad, Mixed Greens, Grapefruit, Heirloom Grape Tomato, Pepita, Saffron Vinaigrette – GF, DF

Panzanella Salad, Romaine, Cucumber, Tomato, Red Onion, Baguette Crouton, Red Wine Vinaigrette – DF, VV

Grilled Cauliflower Salad, White Beans, Pickled Peppers, Smoked Almonds, Baby Kale, Basil Vinaigrette – GF, DF, VV

Miso Yuzu Grilled Chicken, Rice Noodle Salad, Carrot, Pepper, Mint, Cilantro, Sesame Seed, Scallion – GF, DF

Sautéed Chicken, Caramelized Peach Salad, Mixed Greens, Pickled Red Onions, Tomato, Tajin Vinaigrette – GF, DF

Grilled Chicken, Mixed Greens, Port Braised Cherries, Toasted Almonds, Blue Cheese, Raspberry Balsamic Vinaigrette – GF

Grilled Chicken Breast Sandwich, Sweet Onion Marmalade, Arugula, Lemon Aioli, Onion Roll – DF

Pesto Chicken Salad Sandwich, Mozzarella, Lettuce, Tomato, Pesto Aioli, Onion Roll

Turkey and Smoked Bacon Sandwich, Provolone, Lettuce, Tomato, Basil Aioli, French Bread

Roast Beef Sandwich, Caramelized Onions, Sautéed Mushrooms, Lettuce, Tomato, Provolone, Horseradish Sauce, French Bread

Creamy Tuna Salad Sandwich, Capers, Olives, Cornichon, Lettuce, Tomato, Shaved Fennel, Lemon Mayo, French Bread – DF

Raw Vegetable Wrap, Carrots, Cucumber, Red Cabbage, Arugula, Pea Shoots, Hummus – DF, VV

Lunch Buffets



- Includes chef's choice of fresh seasonal vegetable and starch, freshly baked breads with sweet butter, chef's choice of dessert, certified organic, free trade dark roast coffee, decaffeinated coffee and tea. Gluten Free bread available upon request for 1.50 per person.
- Available until 2:00 pm.

D'AMICO LUNCH BUFFET (CHOOSE 3)

25.50

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

Caesar Salad, Garlic Croutons, Shaved Parmesan

Arugula and Frisee Salad, Orange, Strawberry, Pistachio, Elderflower Vinaigrette – GF, DF, VV

Grilled Chicken Breast, Olive, Roasted Tomato, Tahini Vinaigrette – GF, DF

Sautéed Chicken Breast, Fried Arugula, Miso Mustard Sauce – GF

Grilled Chicken Breast, Roasted Pineapple, Green Chimichurri – GF, DF

Braised Beef Tips, Crimini Mushrooms, Red Wine, Horseradish Sauce – GF

Balsamic Glazed Beef Short Ribs – GF, DF

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

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

Boxed Lunches



- Boxed lunches are priced per person.
- All boxed lunches include a fresh fruit, chips and cookie. Choose three boxed lunches per event. Gluten free buns available upon request for 1.50 per person.
- Available until 2:00 pm.

LUNCH

Miso Yuzu Chicken and Rice Noodle Salad, Mint, Basil, Carrots, Cucumbers, Peppers – GF, DF	14.00
Grilled Salmon Salad, Roasted Vegetables, Couscous and Charmoula – DF	15.00
Vegetarian Pasta Salad, Grilled Broccolini, Artichokes, Roasted Peppers, Baby Kale, Tomato, Lemon Vinaigrette – DF, VV	13.00
Vegetable Cobb Salad, Mixed Greens, Asparagus, Tomato, Egg, Cucumber, Lemon Vinaigrette – GF	13.00
Turkey and Smoked Bacon Sandwich, Provolone, Lettuce, Tomato, Basil Aioli	14.00
Grilled Chicken Breast Sandwich, Sweet Onion Marmalade, Arugula, Lemon Aioli	14.00
Grilled Tenderloin Sandwich, Lettuce, Tomato, Gorgonzola, Dijon Mustard	15.50
Roast Beef Sandwich, Caramelized Onions, Sautéed Mushrooms, Lettuce, Tomato, Provolone, Horseradish Sauce	14.50
Ham and Salami Deli Sandwich, Roasted Peppers, Olives, Pepperoncinis, Provolone, Italian Vinaigrette	14.00
Creamy Tuna Salad Sandwich, Capers, Olives, Cornichon, Lettuce, Tomato, Shaved Fennel, Lemon Mayo, French Bread – DF	14.50
Roasted Vegetable Sandwich, Arugula, Tomato, Chèvre – V	14.00
Raw Vegetable Wrap, Carrots, Cucumber, Red Cabbage, Arugula, Pea Shoots, Hummus – DF, VV	14.00

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Breaks



POPCORN (CHOOSE 2)

4.00/person

Plain – GF, DF

Butter – GF

Cheese – GF

Caramel – GF

SMOOTHIES (CHOOSE 2)

Server Attended

Add protein powder \$1 per person

Add Non-Dairy Milk \$2 per person per smoothie

Add Non-Dairy Yogurt \$2 per person per smoothie

6.00/person

Green Smoothie: Granny Smith Apple and Super Greens, Apple Cider

PB&J: Mixed Berries, Peanut Butter, Yogurt

Pink Smoothie: Strawberry and Banana, Whole Milk

DIPPING STATION

Serves 20-30

150.00

Hummus, Guacamole, Seasoned Sour Cream

Fresh Veggie Crudites, Corn Tortilla Chips, Kettle Chips

SWEET TREATS & SNACKS

Olli Snack Packs 8.00 each

P&TY Granola Bars 5.00 each

Morning Muffins, Chef's Assortment 33.00 per dozen

Freshly Baked Cookies and Bars 36.00 per dozen

Miniature Desserts, Chef's Assortment 3.50 each

Chocolate Dipped Pretzel Rods 3.25 each

Coffee and Donuts – Chocolate Dipped Donut Hole Pop, Caramel Latte Dip 4.00 each

Gluten Free Sweets Board – French Macarons, Chocolates, Fresh Fruit, Candied Nuts 150.00

Bread & Butter Board – Sweet Breakfast Breads with Flavored Butters 120.00

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