



D'AMICO HOSPITALITY

Pastry

Experience the perfect blend of artistry and indulgence with our petite desserts, classic confections, and breathtaking custom cakes. Each dessert is thoughtfully crafted with the finest ingredients and artistic precision to add a sweet touch to any celebration. From intimate gatherings to grand weddings, our creations are designed to delight both the eyes and the palate.

D'Amico Hospitality
612-238-4444
damicohospitality.com
eventmanagers@damico.com



Dessert Buffet

Petite Sweets



- Minimum order of 24 each
- Custom options available. *Can be made gluten free, add .25 per mini.

LOLLIPOPS

White Chocolate Ginger Lime Lollipop – GF	3.25
Chocolate Raspberry Lollipop – GF, DF, VV	3.25
French Macaron Lollipop – GF	4.00
Salted Peanut Blondie Pop – GF	3.75
Chocolate Dipped Cakesicle*	4.25
Chocolate Dipped Cake Pop*	4.00
Cheesecake Pop	3.75

TARTLETTES

Chocolate S'more	3.25
Valrhona Milk Chocolate Caramel	3.75
Fresh Fruit*	3.50
Yuzu Lemon*	3.25
Berry Mallow*	3.50
Strawberry Almond – DF, VV	3.75
Dulce de Leche	3.50

BITE SIZE

Dark Chocolate Truffle – GF, DF, VV	3.25
White Chocolate Truffle – GF	3.25
Raspberry Almond Petit Four	3.25
Petite Opera Torte	3.25
Salted Caramel Chocolate Cup – GF	3.25
Meringue Kiss – GF, DF	3.25
Sugar Cookie Truffle*	3.25
Tea Cookie	3.25
Peanut Butter Bonbon – GF, DF, VV	3.50

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

SHOOTERS

Key Lime Pie Shooter*	3.75
Tiramisu Shooter	3.75
Brambleberry Pie Shooter – DF, VV	3.75
Chocolate Toffee Trifle*	3.75
Cheesecake Berry Shooter*	3.75
Passion Fruit Mango Parfait – GF	4.00
Butterscotch Panna Cotta – GF	4.00
Chocolate Raspberry Parfait – GF, DF, VV	4.00
Milk Chocolate Hazelnut Budino – GF	4.00
Strawberry Malt Shooter	3.75
Tres Leche Shooter	3.75
Limoncello Tiramisu	3.75
Mixed Berry Trifle*	3.75
Dark Chocolate Mousse – GF, DF, VV	4.00

MINIATURE DESSERTS

Frosted Cupcake*	3.25
Chocolate Espresso Mousse Cup – GF	3.50
Glazed Doughnut with Sprinkles	3.50
Mini Cheesecake*	3.50
French Éclair	3.75
Cream Puff	3.75
Chocolate Dipped Fruit – GF, DF, VV	3.50
Chocolate Dipped Cannoli	3.50
French Macaron – GF	3.75
Mocha Almond Crunch Cone	4.00
Chocolate Truffle Torte – GF	3.75
Strawberry “Pop Tart”	3.50
Chocolate Dipped Madeleine	3.75
Caramel Apple Hand Pie	4.00
Chocolate Cherry Bomb – GF, DF, VV	4.25
Chef’s Assortment	3.50
White Chocolate Dipped Fruit – GF	3.50

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Dessert Stations



- Minimum order of 50 each
- Chef charge of 150 flat rate per 75 guests

CHEESECAKE BAR

9.00 per guest

Includes Vanilla, Chocolate, Gluten Free and Seasonal Cheesecakes, Fresh Berry Compote, Whipped Cream, Fudge Sauce, Lemon Curd, Caramel Sauce, Assorted Toppings

SHORTCAKE BAR

9.00 per guest

Includes House-Made Shortcakes, Glazed Donuts, Gluten Free Biscuits, Assorted Fresh Berry Compotes, Chantilly Cream

PAVLOVA BAR

11.00 per guest

Includes Soft Baked Meringues, Fresh Fruit, Berry Purees, Citrus Curd, Sweetened Mascarpone Mousse, Shaved Dark Chocolate, Candied Nuts, Edible Flowers – GF

S'MORE STATION

8.00 per guest

Includes Grahams, Gluten Free Grahams, Marshmallows, Assorted White, Milk and Dark Chocolates
Add 1.00 per guest for house-made vanilla, salted caramel or strawberry marshmallows.
Add .50 per guest for custom chocolates and cookies.

ICE CREAM SUNDAE BAR

9.00 per guest

Includes Vanilla Ice Cream, Fudge Sauce, Caramel Sauce, Strawberry Sauce, Sprinkles, Nuts, Berries, Whipped Cream, Maraschino Cherries – GF
Add .50 per guest per additional ice cream flavor.

PIE STATION

9.00 per guest

Chef's Assortment Of House-Made Pies, Including Fruit, Cream, Crumble and Chocolate
Add 1.00 per guest for custom pie flavors.
Add .50 per guest for house made whipped cream.

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Signature Celebration Cakes



- Priced per guest; 7.00 base price
- *can be made GF upon request, add .75 per person.

BANANA CARAMEL FUDGE *

Banana Cake, Chocolate Ganache, Caramel Mousse, Vanilla Buttercream

WHITE CHOCOLATE RASPBERRY

White Cake, Fresh Raspberries, White Chocolate Mousse, White Icing

LEMON ELDERFLOWER

Lemon Chiffon Cake, Meyer Lemon Curd, White Chocolate Elderflower Mousse, White Chocolate Buttercream

TRIPLE CHOCOLATE CREAM *

Devil's Food Cake, Chocolate Ganache, Chocolate Mousse, Vanilla Buttercream

CARROT

Spiced Carrot Cake, White Chocolate Cream Cheese Mousse, White Icing

RED VELVET

Red Velvet Cake, White Chocolate Cream Cheese Mousse, White Icing

VANILLA SALTED CARAMEL

Vanilla Bean White Cake, White Chocolate Mousse, Salted Caramel Swirl, Vanilla Buttercream

MALTED MARBLE

Chocolate And Vanilla Swirled Cake, Malted Chocolate Mousse, Chocolate Buttercream

DARK CHOCOLATE RASPBERRY *

Devil's Food Cake, Fresh Raspberries, White Or Chocolate Mousse, Vanilla Buttercream

PINK CONFETTI

Almond Flavored White Cake, Sprinkles, Pale Pink Frosting, White Icing

Chef Curated Celebration Cakes



• Priced per guest; 8.00 base price

DARK CHOCOLATE RASPBERRY TRUFFLE

Chocolate Devil's Food Cake, Chocolate Raspberry Mousse, Chocolate Ganache, Fresh Raspberries, White Icing – DF, VV

CARAMEL CHAI SPICE

Brown-Butter Spice Cake, Malted Vanilla Mousse, Bourbon Butterscotch Caramel, White Chocolate Buttercream

ITALIAN CHOCOLATE ALMOND

Chocolate Almond Sponge Cake, Toasted Almonds, Biscotti Crumbs, Almond Mascarpone Mousse, Vanilla Buttercream – GF

STRAWBERRIES & CREAM

Rose Scented Vanilla Cake, Fresh Strawberries, Vanilla Bean Cheesecake, White Chocolate Mousse, White Chocolate Buttercream

MILK CHOCOLATE CARAMEL MACCHIATO

Mocha Chocolate Chip Cake, Espresso Caramel Mousse, Milk Chocolate Hazelnut Cream, Chocolate Buttercream

KEY LIME BLACKBERRY

Lime Scented Butter Cake, Buttermilk Chantilly Cream, Key Lime Curd, Blackberry Cassis Jam, White Chocolate Buttercream

ORANGE POPPYSEED TORTE

Orange Poppyseed Cake, Passion Fruit Mascarpone Mousse, Blueberry Preserves, White Icing

PISTACHIO MARZIPAN

Pistachio Almond Cake, Pistachio Bavarian Cream, Red Raspberry Jam, White Icing

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Create Your Own Cake



- Priced per guest
- Decor and enhancements are available. Please inquire with your planner.
- Custom designs, extra tiers, set up and transport fees may apply.
- DF and VV cakes are filled and frosted with dairy free and vegan white icing.

CLASSIC FLAVORS – CHOICE OF CAKE

White	<i>(GF, DF, or VV option available for 7.25)</i>	6.50 base price
Chocolate Devil's Food	<i>(GF, DF, or VV option available for 7.25)</i>	6.50 base price
Almond	<i>(GF, DF, or VV option available for 7.25)</i>	6.50 base price
Red Velvet	<i>(GF, DF, or VV option available for 7.25)</i>	6.50 base price
Lemon		6.50 base price
Banana	<i>(GF, DF, or VV option available for 7.25)</i>	6.50 base price
Carrot – GF, DF, VV		7.25 base price

CHOICE OF FILLING

White Chocolate Mousse
Chocolate Mousse
Lemon Mousse
Almond Mousse
White Frosting
Vanilla Buttercream

CHOICE OF EXTERIOR

Vanilla Buttercream
White Chocolate Buttercream
White Icing
Chocolate Buttercream
Chocolate Ganache

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