



D'AMICO HOSPITALITY

# Reception

Enhance your event with a selection of hand-passed, bite-sized delicacies and beautifully arranged platters of hors d'oeuvres, perfect for effortless mingling and sophisticated snacking. Each bite is crafted with precision, offering a delicious blend of flavors and textures that are sure to impress. Whether passed individually or displayed for guests to enjoy, these elegantly presented hors d'oeuvres bring a refined touch to your gathering, setting the stage for an unforgettable occasion.

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# Passed Hors d'oeuvres



• Minimum order of 24 each

## COLD HORS D'OEUVRES

Cucumber Cup, Melon "Caviar," Mint Syrup – GF, DF, VV	4.25
Golden Beet Cup, Caramelized Apple, Goat Cheese, Candied Walnut – GF, V	4.00
Chicken Spring Roll, Sweet Chili Sauce – DF	4.00
Togarashi-Crusted Tuna, Wakame Salad, Chili Mayo* – DF	4.25
Herb Crusted Beef, Whole Grain Mustard Remoulade* – GF, DF	4.50
Korean Beef Tartare Taco, Garlic, Ginger, Soy Sauce, Sesame, Green Onion*	5.00
Tuna, Sweet Onion Marmalade, Micro Cilantro, Lemon Aioli* – GF, DF	4.25
Mezcal-Cured Salmon, Citrus Yogurt, Dill, Potato Chip* – GF	4.25
Togarashi Watermelon Poke, Ginger, Soy Sauce, Wakame Salad – DF	4.25
Pickled Beet and Fennel Tartare, Sumac, Citrus, Tarragon – GF, DF, VV	4.50
Whipped Feta, Pickled Tomato, Balsamic Glaze, Focaccia Crouton – V	4.25
Foie Gras, Pickled Cherry, Cress, Brioche*	4.50
Deviled Quail Egg, Crème Fraiche, Chive, Caviar – GF, V	5.00
Mini Lobster Roll, Celery, Herbs, Lemon Aioli	4.50
Rosemary Sable, Green Pea Bruschetta, Whipped Lemon Ricotta – V	4.25
Chickpea Fritter, Curry Roasted Vegetables, Panang Curry Aioli – GF, DF, VV	4.25

*\*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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

# Passed Hors d'oeuvres



• Minimum order of 24 each

## WARM HORS D'OEUVRES

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Curried Chicken Samosa, Cilantro Yogurt	4.25
Hoisin Barbecue Duck Turnover, Sweet Chili Sauce – DF	4.25
Fried Smoked Gouda, Mango Mustard – V	4.25
Pulled Chicken Taco, Chipotle Crema, Cilantro – GF	4.25
Wild Mushroom and Leek Tartlet, Parmesan Cheese – V	4.00
Braised Short Rib, Passion Fruit Chili Glaze, Wonton, Pickled Vegetable – DF	4.25
Herb-Stuffed Date, Smoked Almond, Manchego, Prosciutto, Pomegranate Molasses – GF	4.25
Crab Cake, Charred Jalapeño, Avocado Mousse – DF	4.25
Goat Cheese and Cotija Panini, Chipotle, Cilantro, Fig Jam – V	4.00
Fried Truffle Risotto, Mushroom, Roasted Garlic and Chèvre Mousse – V	4.25
Bacon-Wrapped Shrimp, Cumin Scented Honey, Mint, Jalapeño – GF, DF	4.25
Open Faced Walleye BLT, Fried Green Tomato, Bacon, Tartare Sauce	5.50

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# Hors d'oeuvres Platters



• Price per platter, approximately 20–30 servings each

## COLD HORS D'OEUVRES

American and European Cheese Tasting Platter, Mostarda, Truffle Honey, Fig Jam, Baguette – V	155.00
Assorted Sushi Platter, Wasabi, Pickled Ginger, Soy Sauce, Sweet Chili Sauce	210.00
Grilled and Roasted Vegetable Platter, Blistered Red Pepper Aioli – GF, DF, V	145.00
Assorted Spring Roll Platter, Sweet Chili Sauce – DF	135.00
Fruit and Berry Platter, Candied Nuts – GF, DF, V	135.00
Charcuterie Platter, Cured Meats, Assorted Mustards, House-Made Pickled Vegetables, Toasted Baguette, Crackers – DF	160.00
Sliced Grilled Tenderloin Platter, Wild Mushrooms, Horseradish Sauce, Petite Rolls	250.00
Poached Shrimp Platter, Cocktail Sauce, Lemon – GF, DF	4.25 per piece
Chicken Quinoa Tabbouleh Salad, Cucumber, Tomato, Mint, Basil Lemon Vinaigrette, Yogurt Sauce – GF	150.00
Seafood Platter, Crab Claws, Shrimp, Mussels, Clams, Lemon, Cocktail Sauce, Creole Mustard Sauce* – GF, DF	240.00
Burrata and Tomato Platter, Fresh Basil, Mint, Salsa Verde, Sea Salt – GF, V	150.00
Fresh Seasonal Vegetable Platter, Blue Cheese Dip – GF, V	130.00
Grilled Cauliflower Salad, White Beans, Pickled Peppers, Smoked Almonds, Baby Kale, Basil Vinaigrette – GF, DF, VV	145.00
Hummus Trio Platter, Lemon Garlic, Roasted Beet, Charred Poblano Herb, Fresh Vegetables, Grilled Pita – DF, V	145.00

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# Hors d'oeuvres Platters



• Price per platter, approximately 20–30 servings each

## WARM HORS D'OEUVRES

Wild Mushroom, Bacon and Artichoke Gratin, Croutons	135.00
Smoked Gouda Gratin, Fresh Vegetables, Crostini – V	135.00
Truffled Mushroom Fried Risotto Balls, Fresh Tomato Basil Sauce – V	145.00
Angel Hair Pasta Cakes, Spicy Tomato Sauce – V	140.00
Sautéed Crab Cakes, Creole Mustard Sauce – DF	5.50 per piece
Minnesota Wild Rice and Walleye Cakes, Charred Jalapeño Tartar Sauce – DF	150.00
Roasted Sweet Potato and Black Bean Cakes, Red Chimichurri – GF, DF, VV	140.00
Vegan “Crab” Cakes, Hearts of Palm, Chickpea, Lemon Dill Aioli – DF, VV	4.25 per piece
Chicken Satay, Sweet and Sour Marmalade – DF	4.00 per piece
Korean Barbeque Short Rib Skewer – DF	4.00 per piece
Steamed Chicken Dumplings, Sweet Chili Sauce – DF	4.25 per piece
Thai Chicken Meatball, Peppers, Bok Choy, Green Curry Sauce – DF	140.00
Dry Rubbed Chicken Wings – Served with Blue Cheese and Ranch Dressing Choice of two sauces: BBQ Sauce, Buffalo Sauce or Sweet and Spicy Sauce	150.00
Ricotta Meatball, Fresh Tomato Sauce, Basil, Parsley	145.00

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