



D'AMICO HOSPITALITY

Stations

Elevate your event with our dynamic catering stations, where culinary artistry meets interactive dining. Featuring a mix of themed stations and chef-driven experiences, our menu brings excitement and engagement to every gathering. Whether guests are indulging in globally inspired flavors or watching our chefs craft dishes to order, each station offers a unique and memorable way to enjoy exceptional cuisine.

D'Amico Hospitality
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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 Florentine, Lemon, Garlic – GF	325.00
Tomahawk Chop, Red Chimichurri Sauce	325.00

ASIAN STATION

*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.*

15.50 per person

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

SLIDER STATION

Choice of three. Chef charge of 150.00 flat rate per 75 Guests.

14.00 per person

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

CHEF-TOSSED PASTA OR GNOCCHI STATION

Choice of two combinations. Chef charge of 150.00 flat rate per 75 Guests.

16.75 per person

Gnocchi – DF, VV

Strozzapretti Pasta – DF, VV

Gemelli Pasta – DF, VV

Cavatelli Pasta – DF, VV

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

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

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

Sausage, Tomato Cream Sauce – GF

Shrimp, Fresh Basil Pesto – GF

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

TAQUERIA STATION

Choice of two proteins.

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

14.50 per person

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

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

MEDITERRANEAN STATION

Choice of two proteins.

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

14.00 per person

Shawarma Chicken – GF, DF

Herb Garlic Lamb – GF, DF

Falafel – GF, DF, VV

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