



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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Starter Course

D

PLATED & SERVED DINNER

Fennel, Coriander, and Pepper Crusted Tuna, Fennel and Citrus Salad – GF, DF	14.00
Scallop Tartare in Shiso Leaf, Parsley, Mint, Green Apple – GF, DF	15.00
Asparagus and Leeks, Mimosa Vinaigrette, Teeny Tiny Crouton – DF, V	12.00
Shaved Beef Carpaccio, Manchego, Chili Crisp, Arugula, Sea Salt – GF	15.00
Parmesan Panna Cotta, Confit Cherry Tomato, Rosemary Granola – GF, V	12.00

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 3.00 per person.

PLATED & SERVED DINNER

Green Goddess Salad, Romaine, Cucumber, Avocado, Pickled Red Onion – GF, V	9.75
Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan Peppercorn Dressing – GF, V	9.50
Caesar Salad, Garlic Croutons, Shaved Parmesan	9.50
Baby Organic Greens, Fresh Berries, Parmesan Cheese, Balsamic Herb Vinaigrette – GF, V	9.75
Matchstick Apple, Manchego, Chive – GF	12.50
Radicchio, Fennel, and Arugula Salad with Currants, Roasted Pear, Goat Cheese, Fig Vinaigrette – GF, V	10.00
Chicory Salad, Apples, Golden Raisins, Candied Nuts, Poppyseed Dressing – GF, V	10.00
Caramelized Peach Salad, Mixed Greens, Pickled Red Onions, Tomato, Tajin Vinaigrette – GF, DF, VV	9.75
Arugula and Frisee Salad, Orange, Strawberry, Pistachio, Elderflower Vinaigrette – GF, DF, VV	9.75

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

Entrées



PLATED & SERVED DINNER

BEEF

Sautéed Tenderloin, Sweet Corn, Wild Mushroom, Roasted Tomato, Roasted Red Potato, Green Peppercorn Sauce* – GF	46.00
Grilled Tenderloin, Fingerling Potato, Yellow Squash, Zucchini, Baby Carrot, Crème Fraiche, Romesco* – GF	46.00
Sautéed Tenderloin, Potato Galette, Charred Broccolini, Wild Mushroom Sauce* – GF	46.00
Short Rib of Beef, Sweet Balsamic Glaze, Parmesan Polenta Mashed Potatoes, Brussels Sprouts – GF	41.00
Chateau Top Sirloin, Roasted Zucchini, Herbed Potato Salad, Mustard Cream Sauce* – GF	41.00
Snake River Zabuton, Fingerling Potato, Broccoli Rabe, Sauce Perigueux – GF, DF	85.00

FISH

Salmon, Crème Fraiche Yukon Gold Potato Purée, Herb Pesto, Shaved Asparagus-Arugula Salad – GF	38.00
Salmon, Saffron Rice Cake, Zucchini Noodles, Avocado Cream Sauce – GF, DF	38.00
Seared Walleye, Potato Pave, Pea Salad, Lemon-Caper Cream Sauce – GF	38.00
Miso Glazed Sea Bass, Black Rice, Napa and Bell Pepper Slaw – GF, DF	56.00

CHICKEN

Herb-Roasted Farmhouse Chicken Breast, Roasted Red Potato, Haricot Vert, Roasted Pearl Onion, Miso Mustard Sauce – GF	32.00
Roasted Farmhouse Chicken Breast, Lemon Potato Puree, Warm Vegetable Slaw, Tarragon Cream Sauce – GF	32.00
Sautéed Farmhouse Chicken Breast, Potato Gnocchi, Parsnip, Carrot, Taleggio Cream Sauce – GF	32.00
Roasted Farmhouse Chicken Breast, Root Vegetable Hash, Brussels Sprouts, Cherry Demi-Glace – GF, DF	32.00

VEG

Vegan “Crab” Cakes, Hearts of Palm, Chickpea, Warm Fingerling Potato Salad, Arugula, Chili Oil, Lemon Dill Aioli – GF, DF, VV	30.00
Braised Fennel, Sautéed Baby Kale, Pickled Mustard Seeds, Hummus, Tarragon Basil Oil, Fried Lotus Root – GF, DF, VV	32.00
Cauliflower Steak, Red Quinoa, Cilantro Pesto, Coconut Cauliflower Purée, Chili Oil – GF, DF, VV	32.00
Saffron Pappardelle Pasta, Oven-Roasted tomatoes, Artichokes, Wild Mushrooms – V	31.00

**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.*

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Split Entrées

D

PLATED & SERVED DINNER

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	51.00
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	50.00

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Desserts



PLATED DINNER DESSERTS

Dark Chocolate Mousse Torte, Hazelnut Praline, White Chocolate, Frangelico – GF, Contains Nuts	11.00
Brambleberry Jam Tart, Orange Almond Frangipane, Blackberry Mousse – DF, VV, Contains Nuts	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, Cocoa Shortbread, Dark Chocolate Dip, Vanilla Latte Whip	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 – GF	10.50
Blonde Toffee Bar, Dulce de Leche Buttercream, Sea Salt, Peanuts – Contains Nuts	11.00
“Cherry Bombe,” Black Cherry Mousse, Gelee, Dark Chocolate – GF, DF, VV	11.00
Seasonal Dessert, Chef’s Choice	10.50
Family-Style Miniature Desserts, Chef’s Assortment (3 per person)	10.50
Family-Style Cookies and Bars, Chef’s Assortment	6.00

Custom options available.

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Dinner Buffets



- 40.00 price includes 2 choices from each category
- 43.00 price includes 2 choices from each category + 3 entrées
- 47.00 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 3.00 per person.

CATEGORY I: DINNER BUFFET STARTERS & SALADS

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 Ceasar 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

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	
Carved Herb-Crusted Beef Tenderloin, Wild Mushroom Sauce – GF, DF	Add 6.00 per person
Carved Herb-Encrusted Beef Tenderloin, Horseradish Sauce	Add 6.00 per person
Carved Bistecca Fiorentina (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	

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

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Dinner Buffets



CATEGORY III: DINNER BUFFET ACCOMPANIMENTS

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
- Roasted Root Vegetables, Parsnip, Yukon Gold Potato, Celery Root, Sweet Potato – GF, DF, VV
- Warm Herb Potato Salad – GF, DF, VV
- Creamy Hashbrowns – GF, V
- Mashed Red Potatoes – 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

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

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

Custom options available.

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Family Style



- 52.00 per person
- Price includes 2 choices from each category. Add third entree for 4.00 per person.

CATEGORY I: FAMILY STYLE SALADS & STARTERS

Beet and Citrus Salad, Pistachio, Pecorino Romano, Olive Oil – GF, V

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

Chicory Salad, Apples, Raisins, Candied Nuts, Poppyseed Dressing – GF, V

Little Gem Ceasar, Parmesan Breadcrumbs

Cucumber Salad, Horseradish, Dill, Creme Fraiche – GF, V

CATEGORY II: FAMILY STYLE ENTRÉES

Short Ribs, Balsamic Glaze – GF, DF

Sliced Tenderloin, Mushroom Sauce – GF, DF

Add 7.00 per person

Roast Pork Tenderloin, Mustard Cream Sauce – GF

Chicken, Miso Mustard Sauce, Fried Arugula – GF

Pan seared Salmon, Lemon Caper Butter Sauce – GF

Add 4.00 per person

Sea Bass Provencal – GF, DF

Add 8.00 per person

Vegan Crab Cakes, Vegan Dill Aioli – GF, DF, VV

Angel Hair Pasta Cakes, Spicy Tomato Sauce – V

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

Family Style



- 52.00 per person
- Price includes 2 choices from each category. Add third entree for 4.00 per person.

CATEGORY III: FAMILY STYLE VEGETABLES & STARCHES

Vegetables & Starches

Haricot Vert, Oyster Mushroom, Roasted Fennel – GF, DF, VV

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

Sicilian Cauliflower – GF, V

Asparagus and Fresh Herbs – GF, DF, VV

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

Roast Garlic Potato Puree – GF, V

Roasted Red Potatoes – GF, DF, VV

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

Wild Rice Salad, Arugula, Dried Cherry, Maple Mustard-Vinaigrette – GF, DF, VV

Baked Spaetzle, caramelized onion, cheese – V

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