



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

D

- Minimum order of 24 each
- Custom options available.

LOLLIPOPS

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

TARTS

Chocolate S'more Tart	3.50
Valrhona Milk Chocolate Caramel Tart	3.75
Fresh Fruit Tart	3.50
Yuzu Lemon Tart	3.50
Strawberry Almond Tart - DF, VV	3.75
Caramelized White Chocolate Tart	3.75
Mini French Silk Pie	3.75
Milk Chocolate Bourbon Pecan Tart - Contains Nuts	3.50

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

BITE SIZE

Hand-rolled Dark Chocolate Truffle – GF, DF, VV	3.25
Hand-rolled White Chocolate Truffle – GF	3.25
Raspberry Almond Petit Four – Contains Nuts	3.25
Petite Opera Torte – Contains Nuts	3.25
Salted Caramel Cup – GF	3.25
Meringue Kiss – GF, DF	3.00
Sugar Cookie Truffle	3.25
Peanut Butter Bonbon – GF, DF, VV, Contains Nuts	3.25
Dark Chocolate Mendant – GF, DF, VV, Contains Nuts	3.25
White Chocolate Mendant – GF, Contains Nuts	3.25
Milk Chocolate Raspberry Truffle Tartlette	3.00
Dark Chocolate Blackberry Orange Tartlette	3.00
Cherry Limeade Cup – GF	3.00

SHOOTERS

Key Lime Pie Shooter	3.75
Tiramisu Shooter	3.75
Chocolate Toffee Trifle	3.75
Strawberry Cheesecake 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 – Contains nuts	4.00
Tres Leche Shooter	4.00
Limoncello Tiramisu	3.75
Mixed Berry Trifle	3.75
Dark Chocolate Mousse – GF, DF, VV	3.75
Seasonal Fruit Crisp Shooter – DF, VV	3.75
Cake Shooters	3.75

MINIATURE DESSERTS

Frosted Mini Cupcake	3.25
Chocolate Espresso Mousse Cup – GF	3.50
Glazed Mini Doughnut with Sprinkles	3.50
Mini Cheesecake	3.50
French Éclair	4.00
Caramel Macchiato Cream Puff	3.75
Chocolate Dipped Fruit – GF, DF, VV	3.50
White Chocolate Dipped Fruit – GF	3.50
Chocolate Dipped Cannoli – Contains Nuts	3.50
French Macaron – GF, contains nuts	3.75
Mocha Almond Crunch Cone – Contains Nuts	4.00
Chocolate Truffle Torte – GF	3.75
Strawberry “Pop Tart”	3.50
Chocolate Dipped Madeleine	3.75
Caramel Apple Hand Pie	3.75
Home-made “Snickers” Bar –GF, Contains Nuts	3.75
Chocolate Covered Stuffed Mallows – GF Strawberry, Pistachio, or Blackberry	3.75
Chef’s Assortment	3.50

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

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 Fruit Compotes, Whipped Cream, Fudge Sauce, Lemon Curd, Caramel Sauce, Assorted Toppings

SHORTCAKE BAR

9.00 per guest

Includes House-Made Shortcakes, Glazed Donuts, Gluten Free Pound Cake, 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 custom marshmallows, chocolates, and cookies.

ICE CREAM SUNDAE BAR

9.00 per guest

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

PIE STATION

12.00 per guest

Assortment Of House-Made Pies
Choose up to 4 options: Apple Crumble, Bourbon Pecan, Coconut Cream, French Silk, Key Lime Blackberry, Lemon Chiffon, Pumpkin Cream Cheese, Strawberry Rhubarb, Wild Blueberry
Add .25 per guest for whipped cream.
Add .75 per guest for vanilla ice cream.

CAKE BAR

11.00 per guest

Assortment of Individual Petite Cakes, Filled and Frosted with Your Choice of Assorted Toppings and Sprinkles. Choose up to 4 options: Pink Confetti, Strawberries & Cream, Orange Poppy Passion, Milk Chocolate Caramel Macchiato, Vanilla Salted Caramel, Lemon Elderflower, White Chocolate Raspberry or Triple Chocolate. – GF option available upon request

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

Signature Celebration Cakes

• Priced per guest; 7.00 base price

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, Vanilla 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 Mousse, White Icing

Chef Curated Celebration Cakes

D

• Priced per guest; 8.00 base price

CHOCOLATE RASPBERRY TRUFFLE

Chocolate Devil's Food Cake, Fresh Raspberry Buttercream, Chocolate Ganache, Raspberry Jam, White Icing – DF, VV

CARAMEL CHAI SPICE

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

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 – Contains Nuts

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, Wild Blueberry Preserves, White Icing

PISTACHIO MARZIPAN

Pistachio Almond Cake, Pistachio Bavarian Cream, Red Raspberry Jam, White Icing – Contains Nuts

TIRAMISU CAKE

Espresso Marble Cake, Vanilla Custard Cream, Kahlua, Mascarpone Mousse, Vanilla Buttercream

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

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.
- GF, DF or VV options available for 7.25

CHOICE OF CAKE

White	6.50 base price
Almond	6.50 base price
Lemon	6.50 base price
Chocolate Devil's Food	6.50 base price
Red Velvet	6.50 base price
Banana	6.50 base price
Carrot	7.25 base price

CHOICE OF FILLING

- White Chocolate Mousse
- Chocolate Mousse
- Lemon Mousse
- White Frosting
- Vanilla Buttercream

CHOICE OF EXTERIOR

- Vanilla Buttercream
- White Chocolate Buttercream
- White Icing
- Chocolate Buttercream
- Chocolate Ganache

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