



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



SMALL PLATE STATION

Select one. Priced per plate. Chef charge of 150.00 flat rate per 75 guests

Scallop, Black Rice, Coconut Curry, Puffed Rice – DF, GF	17.00
Seared Salmon, Saffron Rice Cake, Zucchini Noodle, Avocado Cream Sauce – DF, GF	16.00
Sakura Wagyu Meatloaf, Creme Fraiche Yukon Gold Potato Puree, Stock Infused Carrots, Green Peppercorn Sauce – GF	19.00
Snake River Zabuton, Pomme Fondant, Creamed Spinach, Brown Butter, Thyme – GF	21.00
Root Vegetable Pave, Braised Greens, Truffled Cream Sauce, Aged Balsamic – V	15.00

PASTA STATION

Select two. Chef charge of 150.00 flat rate per 75 guests

18.00 per person

Lobster, Fresno Chili Sauce, Torchio
Taleggio, Mushrooms, Parsley, Cavatappi – V
Lamb Ragu, Tomato, Olive, Capers, Rosemary, Cavatelli – DF
Chicken, Mushroom, Spinach, Parmesan Cream, Gemelli
Rustic Beef Bolognese, Balsamic Glaze, Gnocchi
Eggplant Alla Norma, Rigatoni – DF, VV
Enhancements:
Little Gems Goat Cheese Caesar Platter 3.00 per person
Herbed Ciabatta – V 2.00 per person

STREET TACO STATION

Select two proteins.

14.50 per person

Proteins:		
Carne Azteca – GF, DF		
Chipotle Crema Chicken – GF		
Chorizo and Potato – GF, DF		
Green Chili Roasted Vegetables and Chickpeas – GF, VV		
Served with:		
Corn & Flour Tortillas	Lime Wedges	Salsa Roja
Queso Fresco	Cilantro	Salsa Verde
Lime Crema	Pico de Gallo	
Enhancements:		
Chips & Guacamole – GF 4.00 per person		
Elote Salad – GF 2.00 per person		

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

SLIDER STATION

Select three. Chef charge of 150.00 flat rate per 75 guests.

15.00 per person

Beef Slider, Smoked Gouda Fondue, Potato Chips, Brioche Bun

Butter Burger, Red Wine Shallot Butter, Brioche Bun

Pork Belly Slider, Korean BBQ, Napa Kimchi, Bao Bun

Hot Honey Chicken Slider, Pickles, Brioche Bun

Vegan Burger, Bread and Butter Pickles, Lettuce, Tomato Jam, White Roll - VV

Enhancements:

French Fries, Ketchup* - GF, DF 3.00 per person (* Fryer rental may be required)

Crispy Kettle Chips - GF, DF 2.00 per person

PAN ASIAN STATION

Select two. Chef charge of 150.00 flat rate per 75 guests.

15.50 per person

Noodles:

Chicken Pad Thai, Rice Noodles, Egg, Tamarind, Lime Juice, Peanuts, Fish Sauce - GF, DF

Cantonese Noodles, Soy Sauce, Cabbage, Scallions, Egg Noodles - DF, V

Korean Short Rib, Glass Noodles, Shiitake Mushrooms, Peppers, Shredded Carrots,

Sesame Seeds - GF, DF

Yaki Udon, Stir Fried Shrimp, Broccoli, Mushroom, Onions, Carrot - DF

Rice:

Sesame Chicken, Fried Rice, Crispy Chicken, Sweet Sesame Sauce, Sesame Seeds - DF

Gobi Manchurian, Vegetable Pulao, Fried Cauliflower, Jalapeno, Manchurian Sauce - DF, VV

Korean Beef Bulgogi, Short Grain Rice, YumYum Sauce, Chopped Scallions, Sesame Seeds - GF

Shrimp and Vegetable Curry, Lemongrass Rice, Green Curry Sauce - GF, DF

Enhancements:

Spicy Cucumber Salad, Chili Crisp, Tamari, Sesame, Mint, Cilantro - GF, DF, VV 3.00 per person

Pork Dumpling, Cilantro Lemongrass Sauce - DF 3.00 per person

CARVING STATION

Chef charge of 150.00 flat rate per 75 guests. Priced per platter, 20-30 servings each.

Served with petite rolls.

Herb-Encrusted Beef Tenderloin, Horseradish Sauce - GF	275.00
Slow-Roasted Turkey Breast, Rosemary Mustard Sauce - GF, DF	185.00
Comfrey Farms Rack of Pork, Cherry Mustard - GF, DF	195.00
Bistecca Florentine, Lemon, Garlic - GF, DF	345.00
Tomahawk Chop, Red Chimichurri - GF, DF	325.00
Herb-Rubbed Leg of Lamb, Romesco Aioli - GF, DF	200.00

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Tables



BURRATA BAR

Minimum order of 80. Chef charge of 150.00 flat rate per 75 guests.

13.00 per person

Split Burrata small plate served with:

Arugula, Sliced Heirloom Cherry Tomatoes, Marinated Pepper, Olive Tapenade, Roasted Blueberries, Caramelized Tajin Peaches, Fresh Basil, Prosciutto, Black Salt, Maldon Salt, Lemon Rosemary Sea Salt, Olive Oil, Herb Infused Olive Oil, White Balsamic, Aged Balsamic, Crostini

MEZZE TABLE

Select two. Chef charge of 150.00 flat rate per 75 guests

16.50 per person

Labneh, Sizzled Chili, Fennel – GF, V

Sweet Potato Hummus, Creme Fraiche, Red Onion, Sesame Seeds, Paprika Oil – GF, V

Zucchini Dip, Tahini, Herbs, Olive Oil – GF, DF, VV

Muhammara, Walnuts, Pomegranate Molasses – GF, DF, VV

Vegetable Crudites – GF, DF, VV

Falafel – GF, DF, VV

Chicken Souvlaki, Peppers, Onions, Dill Yogurt – GF

Beef Kebab, Herbs and Spices, Lemon Tahini Sauce – GF, DF

MEAT & CHEESE TABLE

12.00 per person

Widmer 1 year Cheddar, Manchego, Prairie Sunset Gouda

Chicken Apple Sausage, Andouille, Black Pepper Salami

Fig Jam, Honeycomb, Pickled Vegetables, Sliced Baguette, Crackers

SEAFOOD TABLE

17.00 per person

Crab Claws, Shrimp, Mussels, Clams, Lemon, Cocktail Sauce, Dijonnaise – GF, DF

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TUSCAN TABLE

Minimum order of 80. Chef charge of 150.00 flat rate per 75 guests.

21.00 per person

Gourmet Italian Cheeses and Cured Meats

Fig Jam and Honeycomb

Roasted Vegetables, Red Wine Vinegar, Oregano

Classic Bruschetta

Roasted Strawberry Toast, Balsamic, Whipped Goat Cheese, Basil

Nuts and Olives

Enhancement:

Carved Iberico Ham *850.00 per leg*

Chef charge of 150.00 flat rate

PICNIC TABLE

Minimum order of 80. Chef charge of 150.00 flat rate per 75 guests.

27.00 per person

Cheese Monger Display, Assorted Jams and Honey

Fresh Produce Platter, Capers, Herbs, Rouille, Tapenade

Nicoise Salad Platter

Mushroom Gruyere, Thyme Tarts

Asparagus Mimosa Platter

Mini Croissants, Honey Butter

Assorted Breads, Whipped Butter

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