



D'AMICO HOSPITALITY

McNamara Alumni Center

D'Amico Hospitality
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Hors d'oeuvres



PASSED HORS D'OEUVRES

Minimum order of 24 each.

Rosemary Chevre Pear Tartelette – V	4.00
Beef Banh Mi Crostini, Pickled Vegetables – DF	4.00
Smoked Salmon Mousse, Cucumber, Dill – GF	4.00
Tuna Poke, Wakame Salad, Chili Crisp* – DF	4.50
Togarashi-Crusted Tuna, Wakame Salad, Chili Mayo* – DF	4.00
Grilled Shrimp, Pesto, Fried Leeks, Crostini	4.00
Deviled Potato, Pickled Mustard Seed Caviar – GF, DF, VV	3.75
Spicy Chicken Quesadilla, Avocado Crème Fraiche	3.75
Chicken Potsticker, Cilantro Pesto – DF	4.00
Curried Chicken Samosa, Cilantro Yogurt	4.00
Fresh Tomato, Basil, Caper, Crostini – DF, VV	3.75
Spinach and Feta Phyllo Triangle – V	3.75
Mini Curry Chickpea Cake, Herbed Yogurt – V	3.75

**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

Hors d'oeuvres



PLATTERS

Priced per platter based on approximately 20-30 servings each.

Grilled Cauliflower Salad, White Beans, Pickled Peppers, Smoked Almonds, Baby Kale, Basil Vinaigrette – GF, DF, VV	130.00
Grilled and Roasted Vegetable Platter, Blistered Red Pepper Aioli – GF, DF, V	125.00
Spinach and Artichoke Gratin, Crostini – V	120.00
Griddled Polenta Cakes, Gorgonzola Cream Sauce, Portobello Mushrooms – GF, V	125.00
The McNamara Platter, Assorted Cheeses, Meats, Marinated Vegetables, Crackers	135.00
Poached Shrimp, Cocktail Sauce – GF, DF (30 pieces per platter)	120.00
Seasonal Fruit and Berry Platter, Candied Nuts – GF, DF, VV	115.00
Sautéed Salmon Cakes, Creole Mustard Sauce – DF	155.00
Ribboned Beef Skewers, Tamari Ginger Sauce – DF	160.00
Fresh Seasonal Vegetable Platter, Blue Cheese Dip – GF, V	115.00
Regional Hard and Soft Cheese Platter, Fruit, Candied Nuts, Crackers – V	130.00
Steamed Pork Dumplings, Sweet Chili Sauce – DF	150.00
Thai Chicken Meatball, Red Pepper Curry Glaze – DF	135.00
Italian Bruschetta Sampler, Fresh Tomato, Basil Relish, Sweet Roasted Red Pepper Spread, Artichoke Dip – V	115.00
Tortilla Chips, Pico de Gallo, Guacamole, Black Bean Corn Salsa – GF, DF, VV	120.00
Hummus Platter, Lemon Garlic Hummus, Fresh Vegetables, Grilled Pita – DF, VV	120.00
Jerk Chicken Skewers – GF, DF	155.00
Dry Rub Chicken Wings, Blue Cheese, Ranch – GF	180.00
Gruyere and Sausage Gratin, Crostini	125.00
Harissa Rubbed Vegetable Skewers, Lemon Aioli – GF, DF, V	150.00
Ricotta Meatball, Fresh Tomato Sauce, Basil, Parsley	130.00
Falafel, Dill Cucumber Sauce – GF, V	125.00
Pickle Dip Trio, Classic Cucumber, Pepperoncini, Jalapeno Popper, Pretzels, Chips – V	120.00
Salmon Skewers, Herbed Yogurt Sauce – GF	150.00

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