

Cold Hors d'oeuvres



Minimum of 24 Hors d'Oeuvres

Cucumber Cup, Melon "Caviar," Mint Syrup - GF, DF, VV	4.25
Golden Beet Cup, Caramelized Apple, Goat Cheese, Candied Walnut - GF, V	4.00
Chicken Spring Roll, Sweet Chili Sauce - DF	4.00
Togarashi-Crusted Tuna, Wakame Salad, Chili Mayo* - GF, DF	4.25
Beef Striploin, Pickled Beech Mushroom, Horseradish Emulsion, Sesame Lavosh - DF	4.25
Tuna, Sweet Onion Marmalade, Micro Cilantro, Lemon Aioli* - GF, DF	4.25
Mezcal-Cured Salmon, Citrus Yogurt, Dill, Potato Chip* - GF	4.25
Poached Fig, Saba, Cabrales, Crostini - V	4.00
Foie Gras, Pickled Cherry, Cress, Brioche*	4.50
Deviled Quail Egg, Crème Fraiche, Chive, Caviar	5.00
Mini Lobster Roll, Celery, Herbs, Lemon Aioli	4.50

**Consuming raw and undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

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

Food prices do not include tax or service 612.238.4444 www.damicocatering.com

Warm Hors d'oeuvres



Minimum of 24 Hors d'Oeuvres

Curried Chicken Samosa, Cilantro Yogurt	4.25
Hoisin Barbecue Duck Turnover, Sweet Chili Sauce - DF	4.25
Fried Smoked Gouda, Mango Mustard - V	4.25
Lamb Meatball, Currant, Pine Nut, Fennel Yogurt	4.25
Pulled Chicken Taco, Chipotle Crema, Cilantro - GF	4.25
Wild Mushroom and Leek Tartlet, Parmesan Cheese - V	4.00
Braised Short Rib, Passion Fruit Chili Glaze, Wonton, Pickled Vegetable - DF	4.25
Chicken Dumpling, Cilantro Pesto	4.25
Herb-Stuffed Date, Smoked Almond, Manchego, Prosciutto, Pomegranate Molasses - GF	4.25
Crab Cake, Charred Jalapeño, Avocado Mousse - DF	4.25
Goat Cheese and Cotija Panini, Chipotle, Cilantro, Fig Jam - V	4.00
Fried Truffle Risotto, Mushroom, Roasted Garlic and Chèvre Mousse - V	4.25
Bacon-Wrapped Shrimp, Cumin Scented Honey, Mint, Jalapeño - GF, DF	4.25

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Hors d'oeuvres Buffet Cold



Priced per platter, based on approximately 20-30 servings

American and European Cheese Tasting Platter, Mostarda, Truffle Honey, Fig Jam, Baguette - V	155.00
Charred Asparagus and Shrimp Platter, Balsamic, Sesame Seeds, Shaved Parmesan - GF	155.00
Assorted Sushi Platter, Wasabi, Pickled Ginger, Soy Sauce, Sweet Chili Sauce	210.00
Grilled and Roasted Vegetable Platter, Blistered Red Pepper Aioli - GF, DF, V	145.00
Assorted Spring Roll Platter, Sweet Chili Sauce - DF	135.00
Fruit and Berry Platter, Candied Nuts - GF, DF, V	135.00
Charcuterie Platter, Cured Meats, Assorted Mustards, House-Made Pickled Vegetables, Toasted Baguette, Crackers - DF	160.00
Sliced Grilled Tenderloin Platter, Wild Mushrooms, Horseradish Sauce, Petite Rolls	230.00
Poached Shrimp Platter, Cocktail Sauce, Lemon - GF, DF	4.25 per piece
Smoked Fish Platter, Smoked Trout Salad, Smoked Salmon, Smoked White Fish, Tomato, Arugula, Red Onion, Pumpnickel Baguette	160.00
Chicken Farro Tabbouleh Salad, Cucumber, Tomato, Mint, Basil Lemon Vinaigrette, Yogurt Sauce	150.00
Seafood Platter, Crab Claws, Shrimp, Mussels, Clams, Lemon, Cocktail Sauce, Creole Mustard Sauce* - GF, DF	240.00
Burrata and Tomato Platter, Fresh Basil, Mint, Salsa Verde, Sea Salt - GF, V	150.00
Prawns, Shaved Fennel, Arugula and Orange Salad, Mango Ginger Vinaigrette - GF, DF	155.00
Fresh Seasonal Vegetable Platter, Blue Cheese Dip - GF, V	130.00
Grilled Cauliflower Salad, White Beans, Pickled Peppers, Smoked Almonds, Baby Kale, Basil Vinaigrette - GF, DF, VV	145.00
Hummus Trio Platter, Lemon Garlic, Roasted Beet, Charred Poblano Herb, Fresh Vegetables, Grilled Pita - DF, VV	145.00

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Hors d'oeuvres Buffet Warm



Priced per platter, based on approximately 20-30 servings

Wild Mushroom, Bacon and Artichoke Gratin, Croutons	135.00
Smoked Gouda Gratin, Fresh Vegetables, Crostini - V	135.00
Truffled Mushroom Fried Risotto Balls, Fresh Tomato Basil Sauce - V	145.00
Angel Hair Pasta Cakes, Spicy Tomato Sauce - V	140.00
Sautéed Crab Cakes, Creole Mustard Sauce - DF	5.50 per piece
Minnesota Wild Rice and Walleye Cakes, Charred Jalapeño Tartar Sauce - DF	150.00
Roasted Sweet Potato and Black Bean Cakes, Red Chimichurri - GF, DF, VV	140.00
Vegan "Crab" Cakes, Hearts of Palm, Chickpea, Lemon Dill Aioli - DF, VV per piece	4.25 per piece
Chicken Satay, Sweet and Sour Marmalade - GF, DF	4.00 per piece
Harissa Rubbed Vegetable Skewers, Herbed Yogurt - GF	4.00 per piece
Korean Barbeque Short Rib Skewer - GF, DF	4.00 per piece
Chicken Wings, Choice of Smoky Barbeque, Dry Rub or Sweet and Spicy Sauce, Blue Cheese and Ranch Dressing - GF	4.00 per piece
Steamed Chicken Dumplings, Sweet Chili Sauce - DF	4.25 per piece
Thai Chicken Meatball, Peppers, Bok Choy, Green Curry Sauce - DF	140.00
Lamb Meatballs, Currant, Pine Nuts, Fennel Yogurt	150.00
Ricotta Meatball, Fresh Tomato Sauce, Basil, Parsley	145.00

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Dessert Buffets



- 9.50 price includes one full size dessert, chef's selection of assorted miniature desserts, certified organic, free trade dark roast coffee, decaffeinated coffee, and hot tea
- 11.00 price includes two full size desserts, chef's selection of assorted miniature desserts, certified organic, free trade dark roast coffee, decaffeinated coffee, and hot tea
- 12.50 price includes three full size desserts, chef's selection of assorted miniature desserts, certified organic, free trade dark roast coffee, decaffeinated coffee, and hot tea

Full Size Desserts

Tiramisu Classico

Apple Cinnamon Bread Pudding, Vanilla Creme Anglaise

Spiced Mayan Chocolate Torte, Mango Lime Compote - GF

Guava Cheesecake, Spiced Cashew Crust, Blackberry - GF

Pear, Cardamom, Brown Butter Tart, Honey Cream

Vanilla Bean Cheesecake, Fresh Berry Compote

Dark Chocolate Cheesecake, Milk Chocolate Sauce

Signature Chocolate Truffle Torte, Chocolate Ganache Glaze

Milk Chocolate Bourbon Pecan Tart, Caramel Sauce

Warm Apple Blackberry Crisp, Whipped Cream

Triple Chocolate Torte

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Dessert Buffets



*Miniature Desserts can also be ordered by the piece –
price per piece is listed after each dessert item. No more than five varieties*

Miniature Desserts

Chocolate, Caramel, Peanut Butter Tartlet	3.50
Assorted Mini Glazed Doughnuts, Sprinkles	3.50
Espresso Chocolate Mousse Cup - GF	3.50
Tres Leche Shooter	3.75
Coconut Macaroon Cream Pie	3.50
Churro, Sea Salt Caramel Sauce	3.75
Tiramisu Shooter	3.50
Butterscotch Panna Cotta - GF	3.75
French Eclair	3.50
Petit Opera Torte	3.75
Strawberry "Pop Tart"	3.75
White Chocolate Yuzu Truffle - GF	3.25
Dark Chocolate Truffle - GF, DF, VV	3.25
Chocolate Toffee Trifle	3.75
Salted Caramel Chocolate Cup - GF	3.25
S'more Sandwich	3.50
Petit Four Cake	3.75
Key Lime Pie Shooter	3.75
Passion Fruit and Tropical Fruit Shooter - GF	3.75
Limoncello Almond Cakelette	3.25
Chef's Choice Assortment	3.50
<i>Balanced selection and more variety!</i>	

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