

Hors d'oeuvres Stations



Chef-Carved Meats

Chef charge of 150.00 flat rate per station; priced per platter based on approximately 20-30 servings, served with petite rolls. Gluten free buns available upon request for 1.50 per person upcharge.

Herb-Encrusted Beef Tenderloin, Horseradish Sauce	250.00
Slow-Roasted Turkey Breast, Rosemary Mustard Sauce - GF, DF	175.00
Pork Loin, Raspberry Chipotle Sauce	175.00
Comfrey Farms Rack of Pork, Cherry Mustard - GF, DF	195.00
Herb-Rubbed Leg of Lamb, Romesco Aioli	180.00
Bistecca Fiorentina, Lemon, Garlic - GF	300.00
Tomahawk Chop, Red Chimichurri Sauce	325.00

Asian Station

15.50 per person

*Choice of Two, Served with white rice
Chef charge of \$150.00 flat rate per Chef
Add fried rice for 1.50 per person*

Chicken, Soba Noodles, Carrot, Snap Pea, Peppers,
Mint, Basil, Sesame, Ginger - GF

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

Beef and Broccolini - GF, DF

Vietnamese Shrimp and Pork Belly Stir Fry, Bok Choy,
Lemongrass, Cilantro, Chili Lime Fish Sauce - GF, DF

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

Wok Fried Seasonal Vegetables, Coconut Red Curry,
Basil, Scallions - GF, DF, VV

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

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

page 1

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Chef-Tossed Pasta or Gnocchi Station

16.75 per person

Chef charge of 150.00 flat rate per 75 guests.

Choice of Two Combinations:

Gnocchi - DF, VV

Forest Mushroom, Smoked Bacon,
Kale, Truffle Cream Sauce - GF

Strozzapretti Pasta - DF, VV

Lobster, Smoked Pepper
Tarragon Sauce - GF
(3.00 per person upcharge)

Gemelli Pasta - DF, VV

Sausage, Tomato Cream Sauce - GF

Cavatelli Pasta - DF, VV

Shrimp, Fresh Basil Pesto - GF

Gluten Free Pasta - GF, DF, VV
(.75 per person upcharge)

Classic Tomato, Ricotta Salata,
Extra Virgin Olive Oil, Basil - GF, V

Roasted Vegetable Ragout,
Shaved Parmesan - GF, V

Shrimp, Crab, Arugula,
Fresno Chili Butter - GF
(3.00 per person upcharge)

Chicken, Mushrooms,
Spinach, Parmesan Cream Sauce - GF

Rustic Beef Bolognese,
Balsamic Glaze - GF

Slider Station

14.00 per person

Choice of Three

Chef charge of 150.00 flat rate per station

Wagyu Burger, Black Truffle Mayo, Brioche Bun

Butter Burger, Red Wine Shallot Butter, Brioche Bun

Tennessee Hot Chicken Slider, Pickles, Brioche Bun

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

Vegan "Crab Cake" Slider, Hearts of Palm, Chickpea, Seaweed,
Lemon Dill Aioli, Soft White Roll - DF, VV

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Taqueria Station

14.50 per person

*Choice of Two Proteins
includes Corn and Flour Tortillas*

Chipotle Crema Chicken - GF

Braised Pork al Pastor - GF, DF

Guajillo Chili Short Rib - GF, DF

Chili Lime Ancho Shrimp - GF, DF

Green Chili Roasted Vegetables and Chickpeas - GF, DF

Served with

Queso Fresco, Lime Crema, Fresh Lime Wedges, Radish,
Black Beans, Lime Rice, Fresh Cilantro, Lettuce, Tomato,
Fresh Cilantro, Jalapeno, Onion Salsa, Roasted Tomato,
Serrano Salsa, Salsa Verde

Mediterranean Station

14.50 per person

Choice of Two Proteins

Shawarma Chicken - GF, DF

Herb Garlic Lamb - GF, DF

Falafel - GF, DF, VV

Served with

Chef Toasted Naan, Yogurt Sauce, Hummus, Tapenade,
Baba Ganoush, Marinated Olives, Peppers, Cucumbers,
Tomatoes, Fresh Greens, Lemon

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