



D'AMICO
CATERING

Plated & Served Dinner

All three course meals include freshly baked bread with sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and tea. Gluten Free bread available upon request for 1.50 per person.

Salads

Green Goddess Salad, Romaine, Cucumber, Avocado, Pickled Red Onion - GF, V	9.50
Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan Peppercorn Dressing - GF, V	9.25
Caesar Salad, Garlic Croutons, Shaved Parmesan	9.00
Baby Organic Greens, Fresh Berries, Parmesan Cheese, Balsamic Herb Vinaigrette - GF, V	9.25
Radicchio, Fennel, and Arugula Salad with Currants, Roasted Pear, Goat Cheese, Fig Vinaigrette - GF, V	10.00
Mixed Green Salad, Caramelized Apples, Toasted Walnuts, Cider Vinaigrette - GF, V	9.00
Caramelized Peach Salad, Mixed Greens, Pickled Red Onions, Tomato, Tajin Vinaigrette - GF, DF, VV	9.75
Roasted Beet Salad, Beet Crema, Tomato, Fennel, Arugula, Herb Vinaigrette - GF, V	9.50
Arugula and Frisee Salad, Orange, Strawberry, Pistachio, Elderflower Vinaigrette - GF, DF, VV	9.50
Romaine Salad, Charred Corn, Roasted Tomato, Pickled Red Onion, Cilantro Feta Vinaigrette - GF, V	9.50

Entrées

Herb-Roasted Farmhouse Chicken Breast, Roasted Red Potato, Haricot Vert, Roasted Pearl Onion, Miso Mustard Sauce - GF	32.00
Sautéed Chicken, Lemon Potato Puree, Warm Vegetable Slaw, Tarragon Cream Sauce - GF	30.00
Sautéed Farmhouse Chicken Breast, Potato Gnocchi, Parsnip, Carrot, Parmesan Black Pepper Butter Sauce	32.00
Sautéed Farmhouse Chicken Breast, Asparagus, Oyster Mushroom, Roasted Fennel, Roasted Red Potato, Watercress Vinaigrette - GF, DF	32.00
Salmon, Crème Fraiche Yukon Gold Potato Purée, Herb Pesto, Shaved Asparagus-Arugula Salad - GF	37.00
Seared Walleye, Potato Pave, Pea Salad, Lemon-Caper Cream Sauce - GF	37.00
Miso Glazed Sea Bass, Potato Puree, Napa and Bell Pepper Slaw - GF	56.00
Sautéed Tenderloin, Sweet Corn, Wild Mushroom, Roasted Tomato, Roasted Red Potato, Green Peppercorn Sauce - GF, DF	44.00
Short Rib of Beef, Sweet Balsamic Glaze, Parmesan Risotto, Brussels Sprouts - GF	39.00
Chateau Top Sirloin, Roasted Zucchini, Herbed Potato Salad, Mustard Cream Sauce - GF	40.00
Grilled Tenderloin, Fingerling Potato, Yellow Squash, Zucchini, Baby Carrot, Crème Fraiche, Romesco - GF	46.00
Hanger Steak, Potato Galette, Charred Broccolini, Wild Mushroom Sauce - GF	40.00
Vegan "Crab" Cakes, Hearts of Palm, Chickpea, Warm Fingerling Potato Salad, Arugula, Chili Oil, Lemon Dill Aioli - GF, DF, VV	28.00
Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers, Red Chimichurri, Cumin Spiked Yogurt - GF, V	28.00
Salt Baked Celery Root, King Oyster Mushroom, Lentils, Braised Chard and Black Truffle Vinaigrette - GF, DF, VV	33.00
Braised Fennel, Sautéed Baby Kale, Pickled Mustard Seeds, Hummus, Tarragon Basil Oil, Fried Lotus Root - GF, DF, VV	28.00
Cauliflower Steak, Red Quinoa, Cilantro Pesto, Coconut Cauliflower Purée, Chili Oil - GF, DF, VV	28.00
Saffron Pappardelle Pasta, Oven-Roasted tomatoes, Artichokes, Wild Mushrooms - V	29.00
Sautéed Potato Gnocchi, Vegan Bolognese - DF, VV	30.00

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

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Plated Dinner Desserts



Dark Chocolate Mousse Torte, Hazelnut Praline, White Chocolate, Frangelico - GF	11.00
Brambleberry Jam Tart, Orange Almond Frangipane, Blackberry Mousse - DF, VV	11.00
Spiced Mayan Chocolate Torte, Dulce de Leche, Coffee, Orange, Almond Brittle - GF	11.00
Vanilla Bean Cheesecake, Fresh Berry Compote, White Chocolate Mousse*	10.50
Chocolate Raspberry Mousse, Cookie Crumble, Berries, Dark Chocolate - GF, DF, VV	11.00
Mocha Cheesecake, Shortbread Crumble, Dark Chocolate Dip*	11.00
Valrhona Milk Chocolate Tart, Salted Butter Caramel, Malted Crema	11.00
Tropical Pavlova, Passion Fruit, Mango, Elderflower, Lime, White Chocolate - GF	11.00
Signature Chocolate Truffle Torte, Chocolate Ganache Glaze, Raspberries - GF	10.50
Seasonal Dessert, Chef's Choice	10.50
Family-Style Miniature Desserts, Chef's Assortment	10.50
Family-Style Cookies and Bars, Chef's Assortment	6.00

**can be made gluten free, add .50 per guest.
Custom options available.*

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Dinner Buffets

38.00 price includes 2 choices from each category

41.00 price includes 2 choices from each category + 3 entrées

45.00 price includes 3 choices from each category

*Per person upgrade charges may apply as indicated
100.00 fee will apply for buffets with less than 50 people*

*All buffets include freshly baked bread with sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and tea.
Gluten Free bread available upon request for 1.50 per person.*

Dinner Buffet Starters & Salads – Category I

Green Goddess Salad, Romaine, Cucumber, Avocado, Pickled Red Onion - GF, V

Arugula, Radish, Fennel, Tomato, Puffed Farro, Yuzu Buttermilk Vinaigrette - V

Romaine Salad, Charred Corn, Roasted Tomato, Pickled Red Onion,
Cilantro Feta Vinaigrette - GF, V

Watermelon, Heirloom Tomato Salad, Cotija, Arugula,
Green Chili Vinaigrette - GF, V

Roasted Beet, Tomato, Fennel, Mint, Arugula, Herb Vinaigrette - GF, DF

Garden Salad, Cucumber, Tomato, Sweet Red Onion,
Parmesan Peppercorn Dressing - GF, V

Melon and Crispy Prosciutto Mixed Green Salad, Shaved Fennel,
Citrus Vinaigrette - GF, DF

Summer Berry Salad, Mixed Greens, Herb Marinated Feta,
Sherry Vinaigrette - GF, V

Butter Lettuce Salad, Bacon, Scallion, Avocado,
Creamy Herb Dressing - GF

Grilled Cauliflower Salad, White Bean, Pickled Pepper,
Smoked Almond, Baby Kale, Basil Vinaigrette - GF, DF, VV

Hummus Trio Platter, Lemon Garlic, Roasted Beet and
Charred Poblano Herb, Fresh Vegetables, Pita - GF, V

American and European Cheese Tasting Platter, Mostarda,
Truffle Honey, Fig Jam, Baguette - V

Assorted Spring Roll Platter, Sweet Chili Sauce - DF

Burrata and Tomato Platter, Fresh Basil, Mint, Salsa Verde, Sea Salt - GF, V

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Dinner Buffets

Dinner Buffet Entrées – Category II

- Herb-Roasted Chicken, Miso-Mustard Sauce - GF
- Sautéed Chicken, Roasted Tomatoes, Olives, Tahini Vinaigrette - GF, DF
- Grilled Chicken, Watercress Vinaigrette - GF, DF
- Balsamic-Glazed Beef Short Ribs - GF, DF *Add 2.00 per person*
- Beef Brisket, Smoky Kansas Barbecue - GF, DF
- Pan-Seared Salmon, Crème Fraîche, Basil Pesto - GF *Add 3.00 per person*
- Sautéed Sea Bass, Stewed Baby Artichokes - GF, DF *Add 6.00 per person*
- Sautéed Grouper, Veracruz Sauce - GF, DF *Add 3.00 per person*
- Sautéed Halibut, Lemon Caper Butter Sauce - GF *Add 6.00 per person*
- Angel Hair Pasta Cake, Spicy Tomato Sauce - V
- Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers, Red Chimichurri, Cumin Spiked Yogurt - GF, V
- Vegan “Crab” Cakes, Hearts of Palm, Chickpea, Lemon Dill Aioli - GF, DF, VV

Chef-Carved Meats – Category II

Chef charge of 150.00 flat rate per buffet

- Herb-Crusted Beef Tenderloin, Wild Mushroom Sauce - GF, DF
Add 6.00 per person
- Herb-Encrusted Beef Tenderloin, Horseradish Sauce - GF
Add 6.00 per person
- Slow-Roasted Turkey Breast, Rosemary Mustard Sauce - GF, DF
- Pork Loin, Romesco Aioli - GF, DF
- Comfrey Farms Rack of Pork, Cherry Mustard - GF, DF
- Bistecca Florentine (Beef Porterhouse), Lemon, Garlic - GF, DF
Add 8.00 per person
- Tomahawk Chop, Red Chimichurri Sauce - GF, DF *Add 8.00 per person*
- Beef Brisket, Smoky Kansas Barbecue - GF, DF

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Dinner Buffet Accompaniments – Category III

Vegetables

Asparagus, Fresh Herbs - GF, DF, VV

Haricots Verts, Oyster Mushrooms, Roasted Fennel - GF, DF, VV

Green Beans, Garlic, Herbs - GF, DF, VV

Farro, Asparagus, Roasted Tomato, Wild Mushrooms - DF, VV

Green Beans, Bell Peppers, Red Onion - GF, DF, VV

Brussels Sprouts, Bacon - GF, DF

Roasted Yellow Squash, Zucchini, Peppers, Red Onion - GF, DF, VV

Sicilian Cauliflower, Parmesan, Lemon, Chili Flakes, Parsley - GF, V

Starches

Roasted Garlic Potato Purée - GF, V

Yukon Gold Smashers - GF, V

Lemon Potato Purée - GF, V

Roasted Red Potatoes - GF, DF, VV

Red Quinoa, Spinach, Wild Mushrooms - GF, DF, VV

Red Potatoes, Butter, Garlic, Herbs - GF, V

Creamy Rosemary Potato Galette - GF, V

Vegetable Basmati Rice - GF, DF, VV

Roasted Sweet Potato, Smoked Paprika - GF, DF, VV

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Dinner Buffet Desserts



Dinner Buffet Desserts – Category IV

Signature Chocolate Truffle Torte, Chocolate Ganache Glaze - GF
Pear Cardamom Tart, Brown Butter Cream, Honey Mascarpone*
Trifle Bowls: Chocolate Toffee, Berries & Cream or Vegan Chocolate Raspberry
Italian Cannoli: Nutella, Traditional or Limoncello
Warm Seasonal Bread Pudding, Vanilla Crème Anglaise
Meyer Lemon Raspberry Bundt Cake, White Chocolate Citrus Glaze*
Tiramisu Classico, Mascarpone Mousse, Coffee, Rum, Dark Chocolate
Warm Seasonal Fruit Crisp, Oat Streusel, Chantilly Cream* - DF, VV
Chocolate Almond Torte, Almond Mousse, Dark Chocolate Glaze - GF
Vanilla Bean Cheesecake, Fresh Berry Compote*
Seasonal Cheesecake, Chef's Choice*
Seasonal Dessert, Chef's Choice*
Miniature Desserts, Chef's Assortment
Frosted Cupcakes, Chef's Assortment*
Bars and Cookies, Chef's Assortment

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