

# Hors d'oeuvres Stations



## *Chef-Carved Meats*

*Chef charge of 150.00 flat rate per 75 Guests; priced per platter, approximately 20-30 servings each. Served with Petite Rolls. Gluten free buns available upon request for 1.50 each.*

Herb-Encrusted Beef Tenderloin, Horseradish Sauce

Slow-Roasted Turkey Breast, Rosemary Mustard Sauce - GF, DF

Comfrey Farms Rack of Pork, Cherry Mustard - GF, DF

Herb-Rubbed Leg of Lamb, Romesco Aioli

Bistecca Fiorentina, Lemon, Garlic - GF

Tomahawk Chop, Red Chimichurri Sauce

## *Asian Station*

*Choice of Two, Served with white rice*

*Chef charge of 150.00 flat rate per 75 Guests*

*Add fried rice for 1.50 per person for entire guest count*

*Add vegan fried rice for 2.00 per person for entire guest count*

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 Broccoli Pad See Ew

Vietnamese 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](http://www.damicocatering.com)

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## *Chef-Tossed Pasta or Gnocchi Station*

*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 <i>(3.00 per person upcharge)</i>
Gemelli Pasta - DF, VV	Sausage, Tomato Cream Sauce - GF
Cavatelli Pasta - DF, VV	Shrimp, Fresh Basil Pesto - GF
Gluten Free Pasta - GF, DF, VV <i>(.75 per person upcharge)</i>	Classic Tomato, Ricotta Salata, Extra Virgin Olive Oil, Basil - GF, V
	Roasted Vegetable Ragout, Shaved Parmesan - GF, V
	Chicken, Mushrooms, Spinach, Parmesan Cream Sauce - GF
	Rustic Beef Bolognese, Balsamic Glaze - GF

## *Slider Station*

*Choice of Three*

*Chef charge of 150.00 flat rate per 75 Guests*

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

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## *Taqueria Station*

*Choice of Two Proteins*

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*

Corn and Flour Tortillas, Queso Fresco, Lime Crema, Fresh Lime Wedges, Radish, Black Beans, Lime Rice, Fresh Cilantro, Lettuce, Tomato, Pico de Gallo, Salsa Roja, Salsa Verde

## *Mediterranean Station*

*Choice of Two Proteins*

Shawarma Chicken - GF, DF

Herb Garlic Lamb - GF, DF

Falafel - GF, DF, VV

*Served with*

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

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