



BUTLER PASSED HORS D' OEUVRES

COLD

Steak Tartare with Stone Ground Mustard on Yukon Gold Potato Chip

Sesame Crusted Ahi Tuna with Red Curry Glaze

House Made Ricotta Cheese Tartlet with Duck Confit and Fig

Golden Beet with Apple, Goat Cheese and Candied Walnut

Baby Zucchini with Caponata and Curry Oil

Cucumber Cup with Thai Crab Salad

Seared Tuna with Preserved Lemon and Ponzu

Walnut and Pomegranate Pesto with Golden Beet Chip

Shrimp Shooter with Gazpacho and Peppered Vodka

Parmesan Cup with Chevre and Shiitake Mushroom

Maine Lobster "Club" Sandwich

HOT

Truffled Lobster and Sweet Corn Fondutto Tartlette

Miniature Vietnamese Duck Egg Roll with Dipping Sauce

Tempura Quail Egg with Pork and Shrimp

Brioche Cup with Foie Gras, Lentils and Caramelized Onion

Jerk Chicken and Black Bean Burrito with Mango Salsa

Kobe Beef and Shrimp Skewer with Black Truffle Aioli

Serrano Ham, Manchego and Honey Panini

Chorizo Stuffed Date with Cilantro- Lime Aioli

Lamb Burger with Tagine Aioli

Crab Cake with Saffron Aioli

Pan Seared Bay Scallop with Garnet Yam Puree and Truffle Oil

Food prices do not include tax or service

D'Amico Catering

275 Market Street, Suite C25 Minneapolis, MN 55405 T 612.238.4444 F 612.238.4040 www.damicocatering.com

~page 1~



RECEPTION EMBELLISHMENTS

Priced per Platter based on approximately 20-30 Servings.

COLD

Saki Poached Asian Salmon with Napa and Bok Choy Salad

Asparagus and Shrimp with Truffles and Shaved Parmesan

Grilled Vegetable Tower with Red Pepper Aioli

Grilled Chicken with Fingerling Potato Salad and Arugula

Smoked Salmon with Cucumber, Radish and Caper Slaw and Green Peppercorn and Horseradish Sauces

Soy Tamarind Duck with Green Papaya Salad

Fresh Vegetable Crudite with Truffle Roasted Garlic Sauce

American and European Cheese Tasting with Mostarda, Truffle Honey and Fig Jam

Melon and Prosciutto with Extra Virgin Olive Oil and Mache

Seafood Platters of Poached Shrimp, Split Crab Legs, Lobster Skewers and Cocktail and Remoulade Sauces

Green Peppercorn Tenderloin Platter with Pesto Sour Cream, Marinated Onions and Pickled Vegetables

Italian Meat Tasting with Prosciutto, Mortadella, Cappicola, Soprasetta, Genoa Salami and Assorted Olives

Blue Prawn and Shaved Fennel Salad with Mango Ginger Vinaigrette

Harissa Rubbed Chicken Breasts with Israeli Cous Cous and Preserved Lemon

WARM

Braised Veal Cheeks with Porcini Mushroom and Faro

Pork Loin with Braised Cabbage, Apples and Sage

Habanero Ginger Mojo Glazed Beef or Chicken Kabobs with Black Beans and Rice

Provençal Style Braised Lamb Shank with Olives, Rosemary and Tomato

Coconut Curry Braised Chicken with Jasmine Rice

Roasted Cauliflower and Artichoke Gratin with Smoked Gouda

Crab Cakes with Jicama-Cucumber Slaw and Thai Chili Sauce

Berkshire Farm Rack of Pork with Fig and Onion Compote-chef carved

Porketta with Fennel Pepper Sauce

Stuffed Beef Tenderloin with Foie Gras, Porcini Mushrooms and Red Wine Demi Glace-chef carved

Bistecca Fiorentina (Beef Porterhouse) with Lemon, Garlic and Fresh Herbs

Ahi Tuna Loin with Preserved Lemon-Dill Sauce

Individual Asparagus Lasagnas with Fontina Cream Sauce

Roasted Butternut Squash with Faro, Spinach, Black Truffles and Crimini Mushrooms

Sweet Potato Tart with Black Walnut Chutney and Bucheron

Food prices do not include tax or service

D'Amico Catering

275 Market Street, Suite C25 Minneapolis, MN 55405 T 612.238.4444 F 612.238.4040 www.damicocatering.com

~page 2~



STARTER COURSE

COLD

Foie Gras and Chicken Liver Pate with Classic Accompaniments
Smoked Trout and Horseradish Creme Fraiche with Focaccia Crouton
Seared Ahi Tuna with Micro Greens and Preserved Lemon
Bucheron Tart with Roasted Tomato, Sicilian Onion and Arugula

HOT

Seared Duck Breast with Cepes, Cracklins' and Black Truffle Aioli
Miso Marinated Diver Sea Scallops with Napa Slaw
New England Crab Cake with Mustard Sauce
Sea Bass with Preserved Lemon, Olives and Tomato
Smoked Shrimp Blini with Farm Raised Caviar

SECOND COURSE

SALADS

Salad of Heirloom Tomatoes, Watermelon, Arugula and Feta with Aged Balsamic Vinegar
Crab and Avocado Salad with Sweet Corn Vinaigrette
Roasted Beet and Watercress with Chevre, Candied Walnuts and Banyuls Vinaigrette
Chopped BLT Salad with Hickory Smoked Bacon, Vine Ripened Tomatoes and Romaine Lettuce
Lolla Rosa and Tango Lettuces with Manchego, Roasted Grapes and Aged Sherry Vinaigrette
Mixed Green Salad with Fresh Berries, Parmesan and Balsamic Vinaigrette
Bibb Lettuce, Cucumber, Snap Peas and Radish with Buttermilk Dressing

Food prices do not include tax or service

D'Amico Catering

275 Market Street, Suite C25 Minneapolis, MN 55405 T 612.238.4444 F 612.238.4040 www.damicocatering.com

~page 3~



MAIN COURSE

Farmhouse Chicken with Honey-Cider Vinegar Sauce, Savory Bread Pudding and Haricot Vert
Stuffed Chicken Breast with Sundried Tomatoes and Mushrooms, Red Pepper Sauce, Polenta and Asparagus
Sauteed Chicken Breast with Tangerine Orange Sauce, Saffron Couscous and Baby Beets
Free Range Chicken with Taleggio Parsley Sauce, Potato Gnocchi, Parsnips and Mustard Greens
Roast Sea Bass with Tomato, Olives and Basil Sauce with Rosemary Lemon Potatoes
Sauteed Salmon with Celeriac Potato Puree, Pinot Noir Beet Sauce and Baby Vegetables
Fennel Pollen -Crusted Salmon with a Salad of Fingerling Potatoes, Caramelized Fennel and Sweet Corn
Halibut with Cracked Green Olives, Tomato Confit and Fingerling Potatoes
Rotisserie Duck with Cherry-Medjool Date Compote, Couscous and Petit Pan Squash
Five Spice Duck Breast with Shrimp Pad Thai
Garlic Braised Lamb Shank with Green Lentils and Honey Glazed Carrots
Domestic Lamb Chops with Celery Root Puree, Swiss Chard and Vidalia Onion Sauce
Buffalo Strip Loin with Wild Mushroom Ragout, Fingerling Potato Puree, Rapini and Grape Tomatoes
Bone-In Tenderloin with Black Truffles, Smoked Bacon-Cabernet Sauce, Potato Galette and Roasted Cauliflower
Fig-Olive Braised Short Rib and Beef Strip Loin with Yukon Gold Potato Puree, Carrots and Swiss Chard
Short Rib of Beef with Sweet Balsamic Glaze, Parmesan Risotto and Brussel Sprouts
Marsala Braised Veal Cheeks on Farro with Swiss Chard and Caramelized Carrots

VEGETARIAN

Napoleon of Ratatouille, Phyllo and Feta Cheese with Basil Oil
Chick Pea Crepe with House Made Ricotta, Caponata and Curry Oil
Celery Root Napoleon with Wild Mushroom Ragout. Wilted Spinach and Red Wine Reduction
Spaghetti Squash Manicotti, Brown Butter Sage Sauce with Pecorino

Food prices do not include tax or service

D'Amico Catering

275 Market Street, Suite C25 Minneapolis, MN 55405 T 612.238.4444 F 612.238.4040 www.damicocatering.com

~page 4~



DESSERT COURSE

SPRING/SUMMER

Meyer Lemon and Almond Cake with Stone Fruit and Creme Fraiche
Frozen 'Tin Roof' Sundae with Warm Chocolate Ganache and Caramel Salted Peanuts
Peach and Basil Brown Butter Tart with Blackberry Sauce
Roasted Corn Shortcake with Wild Flower Honey and Fresh Blueberries
Kona Coffee Cheesecake with Macadamia Nut Wafer
Triple Chocolate 'Fudgesicle' with Raspberry Caramel Sauce

FALL/WINTER

Deep Dish Harelson Apple 'Pie' with Caramel Ice Cream
White Chocolate Passion Fruit Crepes with Warm Fudge Sauce
Warm Chocolate Phyllo Terrine with Fresh Berries and Creme Anglaise
Espresso Panna Cotta with Chocolate Croquant and Blood Orange Sauce
Warm Chocolate Croissant Bread Pudding with Caramelized Bananas and Vanilla Ice Cream
Single Origin Chocolate Sampler featuring Chocolates from Ecuador, Venezuela and Guatemala

Food prices do not include tax or service

D'Amico Catering

275 Market Street, Suite C25 Minneapolis, MN 55405 T 612.238.4444 F 612.238.4040 www.damicocatering.com

~page 5~