



D'AMICO
CATERING

experience



Made in Minnesota: Corporate Holiday Party

McNamara Alumni Center - University of Minnesota

12.10.2014

The Event

A annual corporate holiday party serving 650 guests which sought to capture the spirit of the Minnesota Northwood's through an innovative menu, décor and entertainment. D'Amico Catering was honored to pay tribute to our Minnesota roots by developing with our event partners a "Made in Minnesota" themed party.



Minnesota Beer Station



Grilled Asparagus with Morel Mushrooms

The Challenge

The "Made in Minnesota" theme challenged D'Amico Catering to create a custom menu that represented local food traditions while delivering a refined taste, look and feel that a high-end corporate party demanded. In addition, our goal was to maintain the highest quality cuisine for a large number of guests.



Roasted Vegetable Hot Dish



Miniature Juicy Lucy with Pickle Skewer



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The Result

D'Amico Catering creatively transformed classic Minnesota comfort food into sophisticated, yet authentic, high-end party fare by playing with colorful and unique ingredients, using creative presentation and locally sourced produce, cheeses, snacks, spirits and wine. The client was delighted with the menu innovation. All offerings were conceptualized and created from scratch including the passed hor d'oeuvres, main buffet hot dishes, entrees, dessert stations and cocktails. Local craft beers were served at a Minnesota themed bar station and Minnesota themed signature cocktails like "The Ol' Bait and Switch" and "The Uff-Da-Tini" featured a local maple syrup and spirits.

Chefs transformed classic recipes, like tater tot hot dish, into elegant comfort food using local blue cheese and beef tenderloin medallions. Deviled Eggs with bits of nori accented a whipped yolk for visual creativity. Open-faced bite-size Juicy Lucy's were topped with local Gedney pickles. Guests enjoyed playful desserts including local mini Honeycrisp apple pies, Petite German chocolate Bundt cakes and an interactive s'mores station with homemade flavored marshmallows.



Steakhouse Deviled Eggs with Bacon & Nori



Miniature Walleye BLTs

The Applause

Throughout the event D'Amico Catering heard guests talk about their memories and experiences as it relates to these traditional local dishes. We felt enormous pride that our authentic Minnesota cuisine was a vessel to transport guests back to those moments, creating a rewarding theme and event.

"I'm amazed every year at what you pull off, but this year you took it all to new heights. INCREDIBLE. All your special touches, the details, the time and effort you put into this--it means the world to me." - Tiffany Roemer Director, Events University of Minnesota Foundation



Petite Pumpkin Tartes



Petite German Chocolate Bundt Cakes



Miniature Apple Pies

Event Partners

+ Catering - D'Amico Catering, Linda Adam + Bungalow 6, Todd Pinzuti
+ The University of Minnesota - Twin Cities, Events Team

For our complete photo gallery of this event and others
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