



D'AMICO  
CATERING

experience



## Naturally D'Amico: Aveda Corporate Reception

Minneapolis Institute of Art

02/11/15

### The Event

D'Amico Catering partnered with beauty, environment and well-being leader, Aveda, to cater a full service reception at the Minneapolis Institute of Arts for 100 corporate and international guests. Attendees enjoyed a cocktail reception, butler passed hors d'oeuvres and plated dinner featuring Naturally D'Amico fare.



Citrus Cured Char, Orange, Pickled Fresno, Fried Lotus Root



Fresh Tuna, Daikon Sprouts, Togarashi Shichimi Spice Mixture, Avocado Mousse, Fresh Lime

### The Challenge

As a leader in social responsibility and environmental sustainability, Aveda has strict guidelines for their catered events. As such, they require a catering partner who appreciates their mission, event guidelines and can deliver a culinary experience that is both delightful to the palate and helps to make the world a better place. D'Amico Catering's mission for this event was to create a culinary experience that was visually enticing, healthy and utilized food and beverage that was locally sourced. Waste reduction, recycling and eco friendly product use was a mandate throughout all stages of the event.



Potato and Cheese Croquette, Almonds, Tamarind Chutney, Chickpea Marsala, Green Pea-Mint Puree



Roasted Salmon, Tricolor Couscous, Mint, Artichoke, Haricot Vert, Heirloom Tomatoes, Olive, Lemon



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The Result

As a passionate supporter of social responsibility, authentic ingredients and innovative cuisine, D'Amico Catering strongly believes in Aveda's mission and executes such events with passion and expertise. Extensive menu research and a commitment to beautiful, healthy, interesting and unique food made this event a huge success. All products were 100% organic and locally sourced, with little or no additives, hormones, or preservatives. Aveda's seafood selector guidelines were utilized to create a menu that highlighted the best eco-friendly fish choices for a delicious culinary experience.

Throughout the event, D'Amico Catering served fair trade coffee, urns of flavored waters and organic tea to adhere to Aveda's no soda or canned beverage guidelines. All food items were made entirely from scratch. Special dietary requests were accommodated with fresh, innovative vegan, gluten free, dairy free and ethnic food options for guests. Lastly, biodegradable materials and compostable products were used for all disposables.



South Indian Braised Chicken, Grilled Pineapple Relish, Coconut Basmati 'Risotto'



Watermelon Salad, Tomato, Cotija, Serrano Vinaigrette

The Applause

"D'Amico Catering consistently delivers, from the quality of their food to their outstanding customer service. Their commitment to helping Aveda live out its mission to care for the Earth goes above and beyond by creating menus that feature local, organic ingredients and keep waste to a minimum. Aveda is proud to serve D'Amico Catering at our shows and events and highly recommends them to any company in search of a consistently outstanding caterer."

- Kyle Miner, Show & Production Manager, Aveda



Gluten-Free Grilled Walnut Poundcake, Blueberry Curd, Lemon Cream



Strawberry Tartlettes



Miniature Panna Cotta

Event Partners

+ Catering - D'Amico Catering, Rachel Bruzek + Salmon Vendor - Skuna Bay  
+ Produce Vendor - Co-op Partners Warehouse + Bix

For our complete photo gallery of this event and others  
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D'Amico Catering | 612-238-4444 | [www.damicocatering.com](http://www.damicocatering.com)