

Chef Performance Stations



Chef-Carved Meats

Chef charged flat rate per station; priced per platter based on approximately 20-30 servings, served with petite rolls

Herb-Encrusted Beef Tenderloin, Tarragon Aioli

Slow-Roasted Turkey Breast, Smoked Tomato Cream Sauce Pork Loin,

Raspberry Chipotle Sauce

Berkshire Farm Rack of Pork, Cherry Mustard

Herb-Rubbed Leg of Lamb, Romesco Aioli

Bistecca Fiorentina, Lemon, Garlic, Fresh Herb Butter Tomahawk Chop, Red

Chimichurri Sauce

Asian Station

Choice of Two

Chef charged flat rate per 75 guests

Chicken, Soba Noodles, Carrot, Snap Pea, Peppers,
Mint, Basil, Sesame, Ginger

Beef and Broccolini Pad See Ew

Chicken Pad Thai, Rice Noodles, Tamarind, Egg,
Lime Juice, Peanuts, Fish Sauce

Vietnamese Shrimp and Pork Belly Stir Fry, Bok Choy, Lemongrass, Cilantro,
White Rice, Chili Lime Fish Sauce

Wok Fried Seasonal Vegetables, Coconut Red Curry,
Basil, Scallions, White Rice

Shrimp, Baby Bok Choy, Fried Rice

Crab, Shrimp, Cloud Ear Mushrooms, Rice Noodles, Scallions

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

Food prices do not include tax or service 612.238.4444 www.damicocatering.com

Chef Performance Stations



Chef-Tossed Pasta or Gnocchi Station

Chef charge of 150.00 flat rate per 75 guests.

Choice of Two:

Gnocchi

Campanelle Pasta

Orecchiette Pasta

Gluten Free Pasta -

Gemelli Pasta

(per person upcharge)

Forest Mushroom, Smoked Bacon, Kale, Truffle Cream Sauce Lobster,

Smoked Pepper Tarragon Sauce

Sausage, Tomato, Parmesan, Cream

Shrimp, Fresh Basil Pesto

Classic Tomato, Ricotta Salata, Extra Virgin Olive Oil, Basil - V Roasted

Vegetable Ragout, Shaved Parmesan - V

Shrimp, Crab, Arugula, Fresno Chili Butter

Smoked Chicken, Mushrooms, Spinach, Parmesan Cream Rustic Beef

Bolognese, Balsamic Glaze

Slider Station

per person

Choice of Three

Chef charged flat rate per station

Bison Burger, Roasted Garlic Mayo, Quail Egg, Brioche Bun Bourbon

Glazed Brisket Slider, Pickle, Pretzel Bun - DF Mini Butter Burger, Red

Wine Shallot Butter, Brioche Bun Crispy Chicken Slider, Chili Mayo,

Cabbage Slaw, Biscuit Duck Confit Slider, Jalapeño, Cilantro, Hoisin Bao

Bun Pork Belly Slider, Korean BBQ, Napa Kimchi, Bao Bun Mini Juicy Lucy,

Brioche Bun

Vegan "Crab Cake", Hearts of Palm, Chickpea, Seaweed, Lemon Dill Aioli,
Soft White Roll - DF, VV

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Chef Performance Stations



Taqueria Station

Choice of Two Proteins

Chef charge of 150.00 flat rate per station

includes Corn and Flour Tortillas

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

Queso Fresco, Lime Crema, Fresh Lime Wedges, Radish, Black Beans, Lime Rice, Fresh Cilantro, Lettuce, Tomato, Fresh Cilantro, Jalapeno, Onion Salsa, Roasted Tomato, Serrano Salsa, Salsa Verde

Mediterranean Station

Choice of Two Proteins

Chef charged flat rate per station

Shawarma Chicken - GF, DF

Herb Garlic Lamb - GF, DF

Falafel - GF, DF, VV

Served with

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

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