Salads
Green Goddess Salad, Romaine, Cucumber, Avocado, Pickled Red Onion 7.75
Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan Peppercorn Dressing 7.50
Caesar Salad, Garlic Croutons, Shaved Parmesan 7.00
Baby Organic Greens, Fresh Berries, Asiago Cheese, Balsamic Herb Vinaigrette 7.50
Arugula, Radish, Fennel, Heirloom Baby Tomato, Puffed Farro, Yuzu Buttermilk Vinaigrette 7.50
Mixed Green Salad, Caramelized Apples, Toasted Walnuts, Hard Cider Vinaigrette 7.25
Baby Boston Bibb BLT Salad, Bacon, Tomato, Pickled Red Onion, Lemon Asiago Vinaigrette 8.00
Roasted Beet Salad, Beet Crema, Tomato, Fennel, Pumpernickel Crouton, Arugula, Herb Vinaigrette 7.75
Arugula and Frisee Salad, Orange, Strawberry, Pistachio, Elderflower Vinaigrette 7.75

Entrées
All entrées include freshly baked breads with sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and tea.

Herb-Roasted Farmhouse Chicken Breast, Fingerling Potato, Haricots Vert, Roasted Pearl Onion, Miso Mustard Sauce 26.00
Sautéed Chicken, Lemon Potato Puree, Warm Vegetable Slaw, Tarragon Cream Sauce 24.00
Sautéed Chicken, Champagne Sauce, Dried Fruit Chutney, Haricot Vert, Fennel, Mushroom 24.00
Sautéed Farmhouse Chicken Breast, Potato Gnocchi, Parsnip, Carrot, Parmesan Black Pepper Butter Sauce 26.00
Sautéed Farmhouse Chicken Breast, Asparagus, Oyster Mushroom, Roasted Fennel, Fingerling Potato, Watercress Vinaigrette 26.00
Beet Cured Halibut, Mushroom, Marble Potato, Charred Tomato, Salsa, Beurre Monté 44.00
Mahi Mahi, Black Rice, Fennel, Asparagus, Salsa Verde, Chili Oil 31.00
Salmon, Asparagus, Crème Fraiche Yukon Gold Potato Purée, Herb Pesto 31.00
Salmon, Fingerling Potato Salad, Baby Kale, Quail Egg, Charmoula 31.00
Sautéed Tenderloin, Sweet Corn, Wild Mushroom, Roasted Tomato, Fingerling Potato, Madeira Sauce 41.00
Hanger Steak, Potato Galette, Charred Broccolini, Wild Mushroom Sauce 31.00
Red Miso Braised Short Rib, Baby Bok Choy, Carrot Purée 32.00
Grilled Tenderloin, Farro, Asparagus, Tomato, Shiitake, Soy Butter Sauce 41.00
Grilled Tenderloin, Fingerling Potato, Yellow Squash, Zucchini, Baby Carrot, Crème Fraiche, Romesco 41.00
Seared Tenderloin, Fried Yukon Potato, Charred Broccolini, Blue Cheese, Red Chimichurri Vinaigrette 41.00
Vegan “Crab” Cakes, Hearts of Palm, Chickpea, Warm Fingerling Potato Salad, Arugula, Chili Oil 24.00
Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers, Chimichurri, Cumin Spiked Yogurt 24.00
Grilled Tofu, Sweet Pea Purée, Mushroom and Edamame Fricassee, Pea Shoot, Smoked Chili Oil 24.00
Braised Fennel, Sautéed Baby Kale, Pickled Mustard Seeds, Hummus, Tarragon Basil Oil, Fried Lotus Root 24.00
Cauliflower Steak, Red Quinoa, Cilantro Pesto, Coconut Cauliflower Purée 24.00
Plated Dinner

Desserts

Green Tea Panna Cotta, Pineapple Kiwi Compote, Almond Florentine 8.00
Dark Chocolate Mousse, Hazelnut Crème Custard, Frangelico, White Chocolate Sauce 9.00
Mojito Tart, Hibiscus Syrup, Mint 8.00
Spiced Ancho Chili Chocolate Torte, Mango Lime Compote 8.00
Limoncello Tiramisu, Balsamic Strawberries 8.00
Cocoa Fig Terrine, Cocoa Truffle Glacéd Fig 8.00
Pear, Cardamom, Brown Butter Tart, Honey Cream 8.00
Chocolate Panna Cotta, Spiced Orange Caramel Sauce, Chocolate Dipped Tuile 8.00
Pine Nut Custard Tart, Raspberry Gelée, Pine Nut Brittle 8.00
Chocolate Truffle Torte, Chocolate Ganache Glaze 7.75
Vanilla Bean Cheesecake, Seasonal Berry Compote 7.75
Individual Turtle Pie, Chocolate, Caramel, Pecans 8.00
Individual White Chocolate Cheesecake, Hazelnut Shortbread, Seasonal Garnish 8.00
Family-Style Miniature Desserts-Chef’s Choice 3.00 each
Family-Style Cookies and Bars 5.00

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

32.00 price includes 2 choices from each category
34.50 price includes 2 choices from each category + 3 entrées
38.50 price includes 3 choices from each category

Per person upgrade charges may apply as indicated
100.00 fee will apply for buffets with less than 50 people

All buffets include freshly baked breads with sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and tea.

Dinner Buffet Starters & Salads – Category 1

Green Goddess Salad, Romaine, Cucumber, Avocado, Pickled Red Onion
Arugula, Radish, Fennel, Tomato, Puffed Farro, Yuzu Buttermilk Vinaigrette
Baby Kale, Pickled Shiitake Mushroom, Grilled Scallion, Chive, Mint, Lemon Parmesan Vinaigrette
Romaine Salad, Charred Corn, Roasted Tomato, Pickled Red Onion, Cilantro Feta Vinaigrette
Watermelon, Heirloom Tomato Salad, Cotija, Arugula, Green Chili Vinaigrette
Roasted Beet, Tomato, Fennel, Mint, Arugula, Pumpernickel Crouton, Beet Crema, Herb Vinaigrette
Garden Salad, Cucumber, Tomato, Sweet Red Onion, Parmesan-Peppercorn Dressing
Melon and Crispy Prosciutto Mixed Green Salad, Shaved Fennel, Citrus Vinaigrette
Summer Berry Salad, Mixed Greens, Herb Marinated Feta, Sherry Vinaigrette
Butter Lettuce Salad, Bacon, Scallion, Avocado, Egg, Creamy Herb Dressing
Grilled Cauliflower Salad, White Bean, Pickled Pepper, Smoked Almond, Baby Kale, Sorrel Vinaigrette
Hummus Trio Platter, Lemon Garlic, Roasted Beet and Charred Poblano Herb, Fresh Vegetables, Pita
American and European Cheese Tasting Platter, Mostarda, Truffle Honey, Fig Jam, Baguette
Spring Roll Platter, Fresh Ginger Slaw, Spicy Dipping Sauce
Burrata, Tomato, Fresh Basil, Mint, Salsa Verde, Sea Salt
Dinner Buffets

**Dinner Buffet Entrées — Category II**

- Herb-Roasted Chicken, Miso-Mustard Sauce
- Sautéed Chicken, Tahini Vinaigrette
- Grilled Chicken, Watercress Vinaigrette
- Balsamic-Glazed Beef Short Ribs *Add 2.00 Per Person*
- Braised Beef Brisket, Smoky Kansas Barbecue
- Pan-Seared Salmon, Crème Fraiche, Basil Pesto *Add 3.00 Per Person*
- Sautéed Sea Bass, Stewed Baby Artichokes *Add 5.00 Per Person*
- Sautéed Grouper, Veracruz Sauce *Add 3.00 Per Person*
- Sautéed Halibut, Lemon Caper Butter Sauce *Add 5.00 Per Person*
- Angel Hair Pasta Cake, Spicy Tomato Sauce
- Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers, Chimichurri, Cumin Spiked Yogurt
- Vegan “Crab” Cakes, Hearts of Palm, Chickpea, Lemon Dill Aioli

**Chef-Carved Meats — Category II**

*Chef charge of 125.00 flat rate per buffet*

- Herb-Crusted Beef Tenderloin, Wild Mushroom Sauce *Add 5.00 Per Person*
- Herb-Encrusted Beef Tenderloin, Tarragon Aioli *Add 5.00 Per Person*
- 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 Florentine (Beef Porterhouse), Lemon, Garlic, Fresh Herb Butter *Add 5.00 Per Person*
- Tomahawk Chop, Red Chimichurri Sauce *Add 5.00 Per Person*
- Beef Brisket, Smoky Kansas Barbecue
Dinner Buffets

Dinner Buffet Accompaniments – Category III

Vegetables
Asparagus, Fresh Herbs
Haricots Verts, Oyster Mushrooms, Roasted Fennel
Green Beans, Garlic, Herbs
Farro, Asparagus, Roasted Tomato, Wild Mushrooms
Green Beans, Bell Peppers, Red Onion
Brussels Sprouts, Bacon
Roasted Yellow Squash, Zucchini, Peppers, Red Onion
Roasted Multi-Color Carrots, Spiced Greek Yogurt
Sicilian Cauliflower, Parmesan, Lemon, Chili Flakes, Parsley

Starches
Roasted Garlic Potato Purée
Yukon Gold Smashers
Lemon Potato Purée
Roasted Fingerling Potatoes
Red Quinoa, Spinach, Wild Mushrooms
Red Potatoes, Butter, Garlic, Herbs
Creamy Rosemary Potato Galette
Vegetable Basmati Rice
Roasted Sweet Potato, Smoked Paprika
Dinner Buffet

Desserts

Goat Cheese Cheesecake, Balsamic Strawberries
Tiramisu
Apple Cinnamon Bread Pudding
Spiced Ancho Chili Chocolate Torte, Mango Lime Compote
Guava Cheesecake, Spiced Cashew Crust, Blackberry Curd
Pear, Cardamom, Brown Butter Tart, Honey Cream
Vanilla Bean Cheesecake, Seasonal Berry Compote
Chocolate Truffle Torte, Chocolate Ganache Glaze
Mixed Fruit Crisp, Seasonal Stone Fruit, Whipped Cream
Dark Chocolate Cheesecake, Milk Chocolate Sauce
Rhubarb Ginger Croustade with Strawberries
Warm Caramel Banana Bread Pudding, Crème Anglaise
Chocolate Toffee Trifle, Devil’s Food Cake, Caramel, Chocolate Mousse
Mixed Berry Trifle, Yellow Cake, Berries, White Chocolate Mousse

Miniature Desserts

*Handmade Truffles, Cheesecake Triangles, Truffle Triangles, Tartlets, Petit Fours, Assorted Dipped Fruit*

*Cookies and Bars*

*Assorted Tea Cookies*