D'AMICO HOSPITALITY

Reception

Enhance your event with a selection of hand-passed, bite-sized delicacies and beautifully arranged platters of hors d'oeuvres, perfect for effortless mingling and sophisticated snacking. Each bite is crafted with precision, offering a delicious blend of flavors and textures that are sure to impress. Whether passed individually or displayed for guests to enjoy, these elegantly presented hors d'oeuvres bring a refined touch to your gathering, setting the stage for an unforgettable occasion.

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INSPIRED CUISINE · INVITING VENUES · INTUITIVE HOSPITALITY

Passed Hors d'oeuvres

• Minimum order of 24 each

Cucumber Cup, Melon "Caviar," Mint Syrup – GF, DF, VV

Golden Beet Cup, Caramelized Apple, Goat Cheese, Candied Walnut – GF, V

Ahi Tuna, Crispy Rice, Chili Aioli – GF, DF

Stuffed Peppadew Pepper, Goat Cheese, Pineapple Jam, Speck – GF

Chicken Spring Roll, Sweet Chili Sauce – GF, DF

Togarashi-Crusted Tuna, Wakame Salad, Chili Mayo* – DF

Herb Crusted Beef, Whole Grain Mustard Remoulade* – GF, DF

Pickled Beet and Fennel Tartare, Sumac, Citrus, Tarragon – GF, DF, VV

Hoisin Barbecue Duck Turnover, Sweet Chili Sauce – DF

Fried Smoked Gouda, Mango Mustard – V

Pulled Chicken Taco, Chipotle Crema, Cilantro – GF

Foie Gras, Pickled Cherry, Cress, Brioche*

Deviled Quail Egg, Crème Fraiche, Chive, Caviar – GF

Mini Lobster Roll, Celery, Herbs, Lemon Aioli

Carrot Arancini, Saffron Aioli – V

Shrimp Toast Skewer, Sesame Glaze, Chili Mayo – DF

Rosemary Sable, Green Pea Bruschetta, Whipped Lemon Ricotta – V

Savory Beet Macaron, Whipped Goat Cheese, Candied Walnut, Microgreens – GF, V

Crostini, Whipped Ricotta, Pickled Peppers, Fresh Basil – V

Curried Chicken Samosa, Cilantro Yogurt

Braised Short Rib, Passion Fruit Chili Glaze, Wonton, Pickled Vegetable – DF

Herb-Stuffed Date, Smoked Almond, Manchego, Prosciutto, Pomegranate Molasses – GF

Crab Cake, Charred Jalapeño, Avocado Mousse – DF

Steamed Chicken Dumpling, Cilantro Lemongrass Sauce – DF

Goat Cheese and Cotija Panini, Chipotle, Cilantro, Fig Jam – V

**These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

GF – Gluten Free, DF – Dairy Free, V – Vegetarian, VV – Vegan

Hors d'oeuvres Platters

• Price per platter, approximately 20-30 servings each

Classic Cheese Tasting Platter, Mostarda, Truffle Honey, Fig Jam, Baguette – V

Local Cheese Platter – V
Hooks 2yr Aged Cheddar (WI), Mobay Morbier Style (WI), North Folk Whiskey Munster (MN), Marieke Young Gouda (WI), Honeycomb, Fig Jam, Mostarda, Baguette, Nuts and Dried Fruit

Assorted Sushi Platter, Wasabi, Pickled Ginger, Soy Sauce, Sweet Chili Sauce *

Grilled and Roasted Vegetable Platter, Blistered Red Pepper Aioli – GF, DF, V

Burrata and Tomato Platter, Fresh Basil, Mint, Salsa Verde, Sea Salt – GF, V

Beet and Citrus Platter, Beets, Orange, Grapefruit, Pistachio, Pecorino Romano, Olive Oil – GF, V

Assorted Spring Roll Platter, Sweet Chili Sauce – DF

Fresh Fruit and Berry Platter – GF, DF, VV

Charcuterie Platter, Cured Meats, Assorted Mustards, Pickled Vegetables, Toasted Baguette, Crackers

Moroccan Chicken Skewer, Cilantro Yogurt Sauce – GF

Panang Curry Pork Belly Skewer, Cilantro Lemongrass Sauce– GF, DF

Thai Chicken Meatball, Peppers, Bok Choy, Green Curry Sauce – DF

Ricotta Meatball, Fresh Tomato Sauce, Basil, Parsley

Tapenade Platter, Black Olive & Caper, Artichoke & Red Pepper, Sundried Tomato & Balsamic, Fresh Vegetables, Cracker – DF, VV

Sliced Grilled Tenderloin Platter, Wild Mushrooms, Horseradish Sauce, Petite Rolls

Poached Shrimp Platter, Cocktail Sauce, Lemon – GF, DF

Angel Hair Pasta Cakes, Spicy Tomato Sauce – V

Sautéed Crab Cakes, Creole Mustard Sauce – DF

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Chicken Quinoa Tabbouleh Salad, Cucumber, Tomato, Mint, Basil Lemon Vinaigrette, Yogurt Sauce – GF

Fresh Seasonal Vegetable Platter, Green Goddess Dressing – GF, V

Spinach, Artichoke and Lobster Gratin, Parmesan Breadcrumbs, Baguette

Carrot Arancini, Saffron Aioli – V

Grilled Cauliflower Salad, White Beans, Pickled Peppers, Smoked Almonds, Baby Kale, Basil Vinaigrette – GF, DF, VV

Hummus Trio Platter, Lemon Garlic, Sweet Potato, Charred Poblano Herb, Fresh Vegetables, Pita Chips – DF, V

Smoked Gouda Gratin, Fresh Vegetables, Crostini – V

Minnesota Wild Rice and Walleye Cakes, Charred Jalapeño Tartar Sauce – DF

Vegan "Crab" Cakes, Hearts of Palm, Chickpea, Lemon Dill Aioli – GF, DF, VV

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