**McNamara Alumni Center**

**Hors d’Oeuvres**

*Priced per piece, two dozen per item minimum*

**Cold**

- **Bucheron Tartlet**
  - caramelized figs - V
  - 3.25
- **Fresh Tomato, Basil and Capers**
  - crostini - V
  - 3.25
- **Assorted Sushi Rolls**
  - wasabi and pickled ginger
  - 4.00
- **Blackened Tuna on Crostini**
  - tropical salsa - DF
  - 3.50
- **Chicken Spring Rolls**
  - spicy peanut sauce - DF
  - 3.25
- **Grilled Shrimp**
  - pesto, fried leeks, crostini
  - 3.50

**Warm**

- **Fried Smoked Gouda**
  - mango mustard - V
  - 3.25
- **Wild Mushroom and Leek Tartlet**
  - parmesan cheese - V
  - 3.50
- **Spinach and Feta**
  - phyllo triangle - V
  - 3.25
- **Spicy Chicken Quesadilla**
  - mozzarella, avocado crème fraîche
  - 3.25
- **Chicken Potsticker**
  - cilantro pesto
  - 3.50
- **Minnesota Wild Rice and Walleye Cake**
  - charred jalapeño sauce - DF
  - 3.50
Priced per platter based on approximately 20-30 servings

Split Shrimp over Balsamic Glazed Asparagus  
parmesan, blackened sesame seeds - GF  135.00

Fire Roasted Vegetable Platter  
red pepper aioli - GF, DF  110.00

Spring Roll Platter  
sweet chili sauce - GF, DF  105.00

The McNamara Platter  
assorted cheeses, meats, marinated vegetables, crackers  125.00

Poached Black Tiger Shrimp (30 pieces per platter)  
cocktail sauce, remoulade sauce - GF, DF  110.00

Seasonal Fruit and Berry Platter  
candied nuts - GF, DF, V  105.00

Fresh Seasonal Vegetable Platter  
blue cheese dip - GF, V  105.00

Regional Hard and Soft Cheese Platter  
fresh fruit, berries, candied nuts, crackers - V  120.00

Fresh Mozzarella, Tomato and Basil Platter  
extra virgin olive oil, cracked black pepper - V  105.00

Italian Bruschetta Sampler  
fresh tomato basil relish, sweet roasted red pepper spread, artichoke dip - V  105.00

Sliced Turkey Breast Platter  
cranberry chutney, petite rolls  140.00

Sliced Grilled Tenderloin of Beef Platter  
wild mushrooms, horseradish sauce, petite rolls - DF  190.00

Tortilla Chips  
pico de gallo, guacamole, black bean corn salsa - GF, DF, VV  105.00

Hummus Platter  
lemon garlic hummus, fresh vegetables, grilled pita - DF, V  105.00
Priced per platter based on approximately 20-30 servings

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Wild Mushroom, Bacon and Artichoke Gratin crostini</td>
<td>105.00</td>
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<tr>
<td>Griddled Polenta Cakes gorgonzola butter, portobello mushrooms - GF, V</td>
<td>115.00</td>
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<tr>
<td>Sautéed Crab Cakes Creole mustard sauce - DF</td>
<td>4.75</td>
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<tr>
<td>Ribboned Beef Skewers tamari ginger sauce - DF</td>
<td>3.75</td>
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<td>Chicken Satay spicy peanut sauce</td>
<td>3.50</td>
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<tr>
<td>Chicken Wings dry rub, blue cheese, ranch - GF</td>
<td>4.00</td>
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<tr>
<td>Grilled Vegetable and Roasted Potato Skewers sweet pepper aioli - GF, DF, V</td>
<td>3.50</td>
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<tr>
<td>Thai Chicken Meatball red pepper curry glaze - DF</td>
<td>3.50</td>
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