McNamara Alumni Center

Plated Dinner Salads

Fresh Mozzarella, Tomato, Basil
extra virgin olive oil, arugula - GF, V  7.25

Mixed Greens Salad, Macerated Berries
parmesan, balsamic vinaigrette - GF, V  7.25

Mixed Greens Salad, Caramelized Apples
toasted walnuts, apple cider vinaigrette - GF, V  7.25

Baby Spinach Salad
pickled red onion, blue cheese, croutons, creamy roasted garlic dressing - V  7.25

McNamara Garden Salad
cucumbers, tomatoes, sweet red onion, parmesan peppercorn dressing - GF, V  7.00

Caesar Salad
garlic croutons, shaved parmesan - V  7.00

Romaine Salad
tomato, sweet red onion, parmesan, red wine vinaigrette - GF, V  7.00
All entrees include seasonal vegetables, freshly baked D'Amico breads and sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and hot tea.

Grilled Chicken Breast, Fig-Thyme Sauce  
potato puree - GF  23.00

Sautéed Chicken Breast, Wild Mushroom Cream Sauce  
potato puree - GF  23.00

Sautéed Chicken Breast, Roasted Garlic Jus  
potato puree - GF  23.00

Grilled Chicken Breast, Piri-Piri  
quinoa - GF, DF  23.00

Grilled Chicken Breast, Red Pepper Cream Sauce  
basmati rice - GF  23.00

Sautéed Chicken Breast, Roasted Tomatoes, Pesto Cream Sauce  
potato puree - GF  23.00

Sautéed Salmon, Cilantro Pesto  
cauliflower puree - GF  29.00

Pistachio Crusted Walleye, Red Pepper Cream Sauce  
wild rice  30.00

Sautéed Halibut, Caper Vinaigrette  
braised beans, bell peppers, onions, carrots - GF  35.00

Grilled Beef Tenderloin, Gorgonzola Cream Sauce  
fingerling potatoes - GF  40.00

Sautéed Beef Tenderloin, Bordelaise Sauce  
potato puree - GF  40.00

Grilled Beef Tenderloin, Green Chimichurri  
quinoa - GF, DF  40.00

Grilled Beef Tenderloin, Port Wine Mushroom Demi-Glace  
roasted potato garnet - GF  40.00

McNamara’s Braised Beef Short Ribs, Red Wine Sauce  
Yukon Gold smashers - GF  32.00

Roasted Pork Tenderloin, Mustard Cream Sauce  
roasted fingerling potatoes - GF  33.00

Pork Tenderloin, Currant Rosemary Demi-Glace  
crispy potato cake  33.00

Mushroom and Vegetable Strudel  
tomato basil sauce - V  21.00

Ratatouille Stuffed Yellow Pepper  
herbed basmati rice, pumpkin seed oil - GF, VV  21.00

Farotto  
pearl onions, asparagus, cherry tomato, parmesan - V  21.00

Carrot Risotto  
bell peppers, braised greens, seasonal vegetables, parmesan - GF, V  21.00

Food prices do not include tax or service | www.damicocatering.com
### Plated Dinner Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chocolate Truffle Torte</td>
<td>chocolate ganache glaze</td>
<td>5.50</td>
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<tr>
<td>Vanilla Bean Cheesecake</td>
<td>strawberry sauce</td>
<td>5.50</td>
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<tr>
<td>Orange Olive Oil Cake</td>
<td>red wine blackberry compote - DF</td>
<td>6.25</td>
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<tr>
<td>Baked Chocolate Mousse Cake</td>
<td>chocolate cream, ganache, raspberries - GF</td>
<td>6.75</td>
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<tr>
<td>Pine Nut Custard Tart</td>
<td>raspberry gelee, pine nut brittle</td>
<td>6.75</td>
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<tr>
<td>Passion Fruit Torte</td>
<td>almond cake, passion mousse, white chocolate - GF</td>
<td>7.00</td>
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<tr>
<td>Warm Fruit Crumble</td>
<td>mixed berries, walnut oat crumble - VV</td>
<td>5.75</td>
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<tr>
<td>Buttermilk Panna Cotta</td>
<td>citrus syrup, fresh berries - GF</td>
<td>6.00</td>
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<tr>
<td>Chocolate Mousse Parfait</td>
<td>dark chocolate cookie crumble, fresh berries - VV</td>
<td>7.00</td>
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<tr>
<td>Sea Salt Caramel Cheesecake</td>
<td>peanut butter cookie crust - GF</td>
<td>6.00</td>
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<tr>
<td>Key Lime Blueberry Tart</td>
<td>graham crust, chantilly cream</td>
<td>6.50</td>
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<tr>
<td>Assorted Miniature Desserts, Chef's Choice</td>
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<td>3.00</td>
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<tr>
<td>Freshly Baked Cookies and Bars</td>
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<td>24.50 dz</td>
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