



D'AMICO
CATERING



SAMPLE MENU FOR 300 GALA ATTENDEES

McNamara Alumni Center

Buffet Hors D'oeuvres

D'Amico Catering Platter with Assorted Cheeses, Meats, Marinated Vegetables, Breads and Condiments

Plated Dinner

First Course

Mixed Green Salad with Roasted Beets, Asparagus, Chevre and Lemon Vinaigrette

Freshly Baked Breads and Sweet Butter

Main Course

Grilled Chicken Breast with Dried Cherry Sauce, Potato Puree, Fresh Green Beans and Sweet Peppers

Or

Black Bean Cake with Sweet Potato Puree and Pico de Gallo

Dessert Course

Family-Style Miniature Desserts - Chef's Choice

Certified Organic and Free Trade Dark Roast Coffee, Decaffeinated Coffee and Tea Served with Cream, Sugar, Sweetener and Lemon

Bar and Beverage

Cash Bar

Includes: Selection of Spirits, Beer, Wine, Soda, Mixes, Juices, Garnishes, Ice, Glassware, Napkins, Stir Sticks, and All Necessary Bar Equipment

TOTAL: **\$16,622.13**
(Includes Service Charge and Tax)

\$55.41 per person

