



SAMPLE MENU FOR 500 GALA ATTENDEES

McNamara Alumni Center

Butler Passed Hors D'oeuvres

- Golden Beet with Apple, Goat Cheese and Candied Walnut
- Pulled Chicken Taco with Chipotle Crema and Cilantro
- Ribboned Tenderloin Skewer with Teriyaki Sauce

Plated Dinner

First Course

Balsamic-Marinated Summer Berries with Organic Baby Greens and Goat Cheese Crouton
Freshly Baked Breads and Sweet Butter

Main Course

Herb-Crusted Buttermilk Chicken with Sausage, Rapini, Marinated Heirloom Tomato and Basil Jus

Or

Short Rib of Beef with Sweet Balsamic Glaze, Parmesan Risotto and Brussels Sprouts

Or

Napoleon of Ratatouille, Phyllo and Feta Cheese with Basil Oil

Dessert Course

Dark Chocolate Tart with Red Wine Sauce

Or

Tequila Lime Tart with Orange Whipped Cream

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

Bar and Beverage

1-Hour Hosted Classic Brand Bar Beverage Package

Includes: Schell's Light, Summit EPA, Fulton Sweet Child of Vine IPA, Liftbridge Farm Girl, Clausthaler N/A, Trapiche Oak Cask Chardonnay and Cabernet Sauvignon, Clifford Bay Sauvignon Blanc, Pepperwood Grove Pinot Noir, Stolichnaya Vodka, Bombay Gin, Canadian Club Whisky, Dewar's Scotch, Jack Daniel's Bourbon, Christian Brothers Brandy, Bacardi Rum, Captain Morgan Spiced Rum, Cuervo Gold Tequila, Coca Cola Products, Mixes, Juices, Garnishes, Ice, Glassware, Napkins, Stir Sticks and all necessary Bar Equipment.

TOTAL: **\$50,797.15**
(Includes Service Charge and Tax)

\$101.60 per person