



D'AMICO
CATERING

McNamara Alumni Center

*Memorial Hall | Based on 250 Guests
Sample Wedding Reception Menu*

Buffet Hors d'oeuvres

American and European Cheese Tasting Platter, Mostarda,
Truffle Honey, Fig Jam, Baguette

Plated Dinner

First Course

Baby Organic Greens, Fresh Berries, Asiago Cheese, Balsamic Herb Vinaigrette

Freshly Baked Breads with Sweet Butter

Main Course

Sautéed Chicken, Lemon Potato Purée, Warm Vegetable Slaw,
Tarragon Cream Sauce

Salmon, Fingerling Potato Salad, Baby Kale, Quail Egg, Charmoula

Grilled Tofu, Sweet Pea Purée, Mushroom and Edamame Fricassee, Pea Shoot,
Smoked Chili Oil

Dessert Course

Wedding Cake: Devil's Food Cake Filled with Layers of Chocolate Fudge Ganache
and Chocolate Mousse, Vanilla Buttercream

Certified Organic and Free Trade Dark Roast Coffee, Decaffeinated Coffee & Tea

Bar and Beverage

Full Cash Bar

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

Miscellaneous

Included: White Standard Linens, China, Flatware, Votive Candles, Conference
Cloths for Food and Beverage Tables and all Serving Pieces

TOTAL:

\$16,982.76

(Includes Service Charge and Tax)

\$67.93 per person





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Sample Wedding Reception Menu 2*

Butler Passed Hors d'oeuvres

Mini Duck Bao Bun, Hoisin, Pickled Vegetables, Scallion
Fried Truffle Risotto, Mushroom, Roasted Garlic, Chèvre Mousse

Plated Dinner

First Course

Roasted Beet Salad, Beet Crema, Tomato, Fennel, Pumpernickel Crouton, Arugula, Herb Vinaigrette
Freshly Baked Breads with Sweet Butter

Main Course

Sautéed Chicken, Champagne Sauce, Dried Fruit Chutney, Haricot Vert, Fennel, Mushroom
Vegan "Crab" Cakes, Hearts of Palm, Chickpea, Warm Fingerling Potato Salad, Arugula, Chili Oil

Dessert Course

Wedding Cake: Banana Cake Filled with Chocolate Ganache, Caramel Mousse, White Chocolate Buttercream
Certified Organic and Free Trade Dark Roast Coffee, Decaffeinated Coffee & Tea

Bar and Beverage

Full Cash Bar

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

Dinner Wine

Cul de Sac Chardonnay & Cabernet Sauvignon - California

Miscellaneous

Included: White Standard Linens, China, Flatware, Votive Candles, Conference Cloths for Food and Beverage Tables and all Serving Pieces

TOTAL:

\$20,434.79
(Includes Service Charge and Tax)

\$81.74 per person





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Sample Wedding Reception Menu 3*

Butler Passed Hors d'oeuvres

Mezcal-Cured Salmon, Citrus Yogurt, Dill, Potato Chip
Chicken Dumpling, Cilantro, Lemongrass, Ginger Dipping Sauce
Goat Cheese and Cotija Panini, Chipotle, Cilantro, Fig Jam

Plated Dinner

First Course

Green Goddess Salad, Romaine, Cucumber, Avocado, Pickled Red Onion
Freshly Baked Breads with Sweet Butter

Main Course

Sautéed Farmhouse Chicken Breast, Asparagus, Oyster Mushroom, Roasted Fennel, Fingerling Potato, Watercress Vinaigrette

Red Miso Braised Short Rib, Baby Bok Choy, Carrot Purée

Cauliflower Steak, Red Quinoa, Cilantro Pesto, Coconut Cauliflower Purée

Children's Plated Meal

Crispy Chicken Tenders, French Fries, Fruit Cup

Dessert Course

Wedding Cake: Devil's Food Cake Layered with a Raspberry Studded Mousse, Vanilla Buttercream

Certified Organic and Free Trade Dark Roast Coffee, Decaffeinated Coffee & Tea

Bar and Beverage

1-Hour Hosted Classic Brand Beer, Wine and Soda Package

Includes: Castle Dange Cream Ale, Summit EPA, Fulton Sweet Child of Vine IPA, Clausthaler N/A, Santa Ema Select Terroir Chardonnay, Mussel Bay Sauvignon Blanc, Santa Ema Select Terroir Cabernet Sauvignon, Smoking Loon Pinot Noir, Coca Cola Products, Mixes, Juices, Garnishes, Ice, Glassware, Napkins, Stir Sticks and all necessary Bar Equipment

Dinner Wine

Cul de Sac Chardonnay & Cabernet Sauvignon - Wildcreek Canyon, California

Miscellaneous

Included: White Standard Linens, China, Flatware, Votive Candles, Conference Cloths for Food and Beverage Tables and all Serving Pieces

TOTAL:

\$27,579.58
(Includes Service Charge and Tax)

\$110.32 per person

