

McNamara Alumni Center

Sample Menu For 500 Gala Attendees



Butler Passed Hors d'oeuvres

Chicken Spring Roll, Spicy Peanut Sauce
Hoisin Barbecue Duck Turnover, Sweet Chili Sauce
Tofu and Shiitake Purse, Charred Spring Onion Pesto

Plated Dinner

First Course

Arugula, Radish, Fennel, Heirloom Baby Tomato, Puffed Farro, Yuzu
Buttermilk Vinaigrette
Freshly Baked Breads with Sweet Butter

Main Course

Sautéed Farmhouse Chicken Breast, Potato Gnocchi, Parsnip,
Carrot, Parmesan Black Pepper Butter Sauce
Red Miso Braised Short Rib, Baby Bok Choy, Carrot Purée
Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers,
Chimichurri, Cumin Spiked Yogurt

Dessert Course

Dark Chocolate Mousse, Hazelnut Crème Custard, Frangelico,
White Chocolate Sauce
Pear, Cardamom, Brown Butter Tart, Honey Cream
Certified Organic and Free Trade Dark Roast Coffee, Decaffeinated
Coffee & Tea

Bar and Beverage

1-Hour Hosted Classic Brand Bar Beverage Package

Includes: Castle Danger 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, Tito's Vodka, Bombay Gin, Canadian Club Whisky, Dewar's Scotch, Jack Daniel's Bourbon, Christian Brothers Brandy, Bacardi Rum, Captain Morgan Spiced Rum, Milagro Silver Tequila, Coca Cola Products, Mixes, Juices, Garnishes, Ice, Glassware, Napkins, Stir Sticks and all necessary Bar Equipment

TOTAL: **\$57,540.87**
(Includes Service Charge and Tax)

\$115.08 per person

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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: **\$43,196.50**
(Includes Service Charge and Tax)

\$86.39 per person