

McNamara Alumni Center

Dinner Buffets



32.00 Price includes 2 choices from each category

34.00 Price includes 2 choices from each category + 3 entrées

38.00 Price includes 3 choices from each category

Per person upgrade charges may apply as indicated

100.00 Set up fee will apply for buffets with less than 50 people

All entrees include freshly baked D'Amico breads and sweet butter,
certified organic, free trade dark roast coffee, decaffeinated coffee and hot tea.

Dinner Buffet Starters & Salads - Category 1

The McNamara Garden Salad

cucumbers, tomatoes, sweet red onion,
parmesan peppercorn dressing - GF, V

Caesar Salad

garlic croutons, shaved parmesan - V

Baby Spinach Salad

crispy buffalo chickpeas, celery, carrot, radish, blue cheese,
herb buttermilk dressing - GF, V

Romaine Salad

tomatoes, sweet red onion, parmesan,
red wine vinaigrette - GF, V

Fire Roasted Vegetable Platter

red pepper aioli - GF, DF, V

Fresh Seasonal Vegetable Platter

blue cheese - GF, V

The McNamara Platter

assorted cheeses, meats,
marinated vegetables, crackers

Regional Hard and Soft Cheeses

fresh fruit, berries, candied nuts, crackers - V

Wild Mushroom, Bacon and Artichoke Gratin

crostini

Gemelli Pasta Salad

tomato, red onion, bell peppers, corn, black beans,
cilantro-lime vinaigrette - DF, VV

Orzo Pasta Salad

arugula, asparagus, bell peppers, onion, parmesan,
lemon vinaigrette - V

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Dinner Buffet Entrees - Category II

Grilled Chicken Breast, Fig-Thyme Sauce - GF, DF	
Sautéed Chicken Breast, Wild Mushroom Cream Sauce - GF	
Sautéed Chicken Breast, Piri-Piri - GF, DF	
Grilled Chicken Breast, Vodka Cream Sauce - GF	
Roasted Turkey Breast, Cranberry Chutney - GF, DF	
Herb Crusted Pork Loin, Mustard Cream Sauce - GF	
Pork Loin, Currant-Rosemary Demi - GF, DF	
McNamara Braised Beef Short Ribs, Red Wine Sauce - GF, DF	add 2.00 per person
Braised Beef Short Ribs, Balsamic Glaze - GF, DF	add 2.00 per person
Pistachio Crusted Walleye, Red Pepper Cream Sauce	add 2.00 per person
Sautéed Halibut, Lemon Caper Sauce - GF	add 4.00 per person
Sautéed Salmon, Pesto Cream Sauce - GF	add 2.00 per person
Wild Mushroom and Vegetable Strudel, Tomato Basil Sauce - V	
Seared Polenta, Mushroom Ragout - GF, V	

Dinner Buffet Accompaniments - Category III

Roasted Garlic Potato Puree - GF, V
Herb Saffron Couscous - V
Garlic Baby Red Potatoes - GF, DF, V
Yukon Gold Smashers - GF, V
Creamy Rosemary Potato Galette - GF, V
Vegetable Basmati Rice - GF, DF, VV
Buttered Wild Rice - GF, V
Green Bean Sauté, Bell Peppers, Red Onion - GF, DF, V
Fire Roasted Seasonal Vegetables - GF, DF, V
Vegetable Sauté, Fresh Herbs, Shaved Parmesan - GF, V
Sautéed Asparagus, Lemon Garlic Oil - GF, V

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Dinner Buffet Desserts - Category IV

Vanilla Bean Cheesecake
strawberry sauce

Warm Seasonal Fruit Crisp
oat streusel, whipped cream

Warm Banana Caramel Bread Pudding
vanilla bean crème anglaise

Meyer Lemon Tart
almond shortbread, raspberries - GF, DF

French Silk Pie
dark chocolate crumb, milk chocolate mousse,
white chocolate cream mousse

Guava Cheesecake
spiced cashew crust, blackberry - GF

White Chocolate Limoncello Cannoli
whipped lemon ricotta cheesecake, pistachio

Strawberry Shortcake
sweet butter biscuits, berries, Chantilly cream

Chocolate Caramel, Toffe Trifle
chocolate cake, caramel, toffee crunch, chocolate mousse

Chocolate Truffle Torte
chocolate ganache glaze

Milk Chocolate Bourbon Pecan Tart
caramel glaze

Assorted Filled Cupcakes
chocolate malt, lemon chiffon, Boston cream, salted caramel

Assorted Miniature Desserts, Chef's Choice

Freshly Baked Cookies and Bars