

# McNamara Alumni Center

## Hors d'Oeuvres



D'AMICO  
CATERING

Priced per piece, two dozen per item minimum

### Cold

<b>Bucheron Tartlet</b> caramelized figs - V	3.25
<b>Fresh Tomato, Basil and Capers</b> crostini - V	3.25
<b>Assorted Sushi Rolls</b> wasabi and pickled ginger	4.00
<b>Blackened Tuna on Crostini</b> tropical salsa - DF	3.50
<b>Chicken Spring Rolls</b> spicy peanut sauce - DF	3.25
<b>Grilled Shrimp</b> pesto, fried leeks, crostini	3.50

### Warm

<b>Fried Smoked Gouda</b> mango mustard - V	3.25
<b>Wild Mushroom and Leek Tartlet</b> parmesan cheese - V	3.50
<b>Spinach and Feta</b> phyllo triangle - V	3.25
<b>Spicy Chicken Quesadilla</b> mozzarella, avocado crème fraîche	3.25
<b>Chicken Potsticker</b> cilantro pesto	3.50
<b>Minnesota Wild Rice and Walleye Cake</b> charred jalapeño sauce - DF	3.50

# McNamara Alumni Center

*Hors d'Oeuvres Buffet - Cold*



*Priced per platter based on approximately 20-30 servings*

<b>Split Shrimp over Balsamic Glazed Asparagus</b> parmesan, blackened sesame seeds - GF	135.00
<b>Fire Roasted Vegetable Platter</b> red pepper aioli - GF, DF	110.00
<b>Spring Roll Platter</b> sweet chili sauce - GF, DF	105.00
<b>The McNamara Platter</b> assorted cheeses, meats, marinated vegetables, crackers	125.00
<b>Poached Black Tiger Shrimp (30 pieces per platter)</b> cocktail sauce, remoulade sauce - GF, DF	110.00
<b>Seasonal Fruit and Berry Platter</b> candied nuts - GF, DF, V	105.00
<b>Fresh Seasonal Vegetable Platter</b> blue cheese dip - GF, V	105.00
<b>Regional Hard and Soft Cheese Platter</b> fresh fruit, berries, candied nuts, crackers - V	120.00
<b>Fresh Mozzarella, Tomato and Basil Platter</b> extra virgin olive oil, cracked black pepper - V	105.00
<b>Italian Bruschetta Sampler</b> fresh tomato basil relish, sweet roasted red pepper spread, artichoke dip - V	105.00
<b>Sliced Turkey Breast Platter</b> cranberry chutney, petite rolls	140.00
<b>Sliced Grilled Tenderloin of Beef Platter</b> wild mushrooms, horseradish sauce, petite rolls - DF	190.00
<b>Tortilla Chips</b> pico de gallo, guacamole, black bean corn salsa - GF, DF, VV	105.00
<b>Hummus Platter</b> lemon garlic hummus, fresh vegetables, grilled pita - DF, V	105.00



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*Hors d'Oeuvres Buffet - Warm*

*Priced per platter based on approximately 20-30 servings*

<b>Wild Mushroom, Bacon and Artichoke Gratin</b> crostini	105.00
<b>Griddled Polenta Cakes</b> gorgonzola butter, portobello mushrooms - GF, V	115.00
<b>Sautéed Crab Cakes</b> Creole mustard sauce - DF	4.75
<b>Ribboned Beef Skewers</b> tamari ginger sauce - DF	3.75
<b>Chicken Satay</b> spicy peanut sauce	3.50
<b>Chicken Wings</b> dry rub, blue cheese, ranch - GF	4.00
<b>Grilled Vegetable and Roasted Potato Skewers</b> sweet pepper aioli - GF, DF, V	3.50
<b>Thai Chicken Meatball</b> red pepper curry glaze - DF	3.50

