

# McNamara Alumni Center

## Luncheon Buffets



D'AMICO  
CATERING

All buffets include fresh fruit, freshly baked D'Amico breads and sweet butter, condiments, chef's choice of dessert, certified organic, free trade dark roast coffee, decaffeinated coffee and hot tea.  
Gluten free buns available upon request for 1.50 per person upcharge

### Salad & Sandwich Sampler Buffet

18.25

(choose three items)

#### McNamara Garden Salad

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

#### Caesar Salad

garlic croutons, shaved parmesan - V

#### Cobb Salad

grilled chicken, greens, tomatoes, avocado, egg, bacon, blue cheese, parmesan dressing - GF

#### Grilled Salmon Salad

mixed greens, cherry tomato, cucumber, red onion, dill-caper vinaigrette - GF, DF

#### Asian Chicken Salad

lettuce, Asian vegetables, wonton crisps, honey-sesame dressing -DF

#### Gemelli Pasta Salad

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

#### Orzo Pasta Salad

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

#### Grilled Chicken Breast Sandwich

sweet onion marmalade, arugula, lemon aioli - DF

#### Chicken Caesar Salad Wrap

lettuce, parmesan, Caesar dressing

#### Pesto Chicken Salad Sandwich

mozzarella, tomato, lettuce, pesto aioli

#### Miso Chicken Sandwich

vegetable slaw, lettuce - DF

#### Turkey and Bacon Sandwich

provolone cheese, lettuce, tomato, aioli

#### Roast Beef Sandwich

caramelized onions, mushrooms, lettuce, tomato, provolone, horseradish sauce

#### Creamy Tuna Salad Sandwich

capers, olives, cornichon, lettuce, tomato, tarragon, lemon mayo - DF

#### Grilled Broccoli Sandwich

chevre, pickled vegetables, balsamic glaze - V

#### Chickpea Salad Sandwich

tarragon, grapes, bell peppers, red onion, cucumber, tomato - DF, V

Choose Two Salads and add:

"Build Your Own Sandwich Buffet" with Assorted Cold Meats, Cheeses, and Condiments 1.75 ++ per person

# McNamara Alumni Center

## Luncheon Buffets



All buffets include seasonal vegetables and starch, freshly baked D'Amico breads and sweet butter, condiments, chef's choice of dessert, certified organic, free trade dark roast coffee, decaffeinated coffee and hot tea.

### McNamara Luncheon Buffet

18.75

(choose three items)

#### 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

#### Chopped Romaine Salad

olives, sweet red onion, tomato, egg,  
pepperoncini, champagne herb vinaigrette - GF, DF

#### Seasonal Fruit and Berry Platter

candied nuts - GF, DF, V

#### Sautéed Salmon

honey barbeque sauce - DF

#### Walleye

coconut curry - GF, DF

Sautéed Chicken with Fig-Thyme Sauce - GF, DF

Grilled Chicken with Pesto Cream Sauce - GF

Grilled Chicken with Red Wine, Mushroom and Pearl Onion Sauce - GF, DF

#### McNamara's Braised Short Rib

red wine sauce - GF, DF

#### Braised Beef Tips in Madeira Wine Sauce

pearl onions, crimini mushrooms - GF, DF

#### Baked Penne Pasta with Italian Sausage

tomatoes, parmesan cream sauce

#### Baked Three Cheese Manicotti

red sauce

Add Soup to any Buffet 1.50 ++per person

### Soups

Creamy Chicken Wild Rice Soup

5.50

Chicken Tortilla

5.50

Beef Barley - DF

5.50

Cheesy Broccoli - V

5.50

Curry Cauliflower - GF, DF, VV

5.50