

McNamara Alumni Center

Plated Dinner Salads



D'AMICO
CATERING

Fresh Mozzarella, Tomato, Basil extra virgin olive oil, arugula -GF, V	7.25
Mixed Greens Salad, Macerated Berries parmesan, balsamic vinaigrette - GF, V	7.25
Mixed Greens Salad, Caramelized Apples toasted walnuts, apple cider vinaigrette - GF, V	7.25
Baby Spinach Salad pickled red onion, blue cheese, croutons, creamy roasted garlic dressing - V	7.25
McNamara Garden Salad cucumbers, tomatoes, sweet red onion, parmesan peppercorn dressing - GF, V	7.00
Caesar Salad garlic croutons, shaved parmesan - V	7.00
Romaine Salad tomato, sweet red onion, parmesan, red wine vinaigrette - GF, V	7.00

McNamara Alumni Center

Plated Dinner Entrees



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

Grilled Chicken Breast, Fig-Thyme Sauce potato puree - GF	23.00
Sautéed Chicken Breast, Wild Mushroom Cream Sauce potato puree - GF	23.00
Sautéed Chicken Breast, Roasted Garlic Jus potato puree - GF	23.00
Grilled Chicken Breast, Piri-Piri quinoa - GF, DF	23.00
Grilled Chicken Breast, Red Pepper Cream Sauce basmati rice - GF	23.00
Sautéed Chicken Breast, Roasted Tomatoes, Pesto Cream Sauce potato puree - GF	23.00
Sautéed Salmon, Cilantro Pesto cauliflower puree - GF	29.00
Pistachio Crusted Walleye, Red Pepper Cream Sauce wild rice	30.00
Sautéed Halibut, Caper Vinaigrette braised beans, bell peppers, onions, carrots - GF	35.00
Grilled Beef Tenderloin, Gorgonzola Cream Sauce fingerling potatoes - GF	40.00
Sautéed Beef Tenderloin, Bordelaise Sauce potato puree - GF	40.00
Grilled Beef Tenderloin, Green Chimichurri quinoa - GF, DF	40.00
Grilled Beef Tenderloin, Port Wine Mushroom Demi-Glace rosemary potato gratin - GF	40.00
McNamara's Braised Beef Short Ribs, Red Wine Sauce Yukon Gold smashers - GF	32.00
Roasted Pork Tenderloin, Mustard Cream Sauce roasted fingerling potatoes - GF	33.00
Pork Tenderloin, Currant Rosemary Demi-Glace crispy potato cake	33.00
Mushroom and Vegetable Strudel tomato basil sauce - V	21.00
Ratatouille Stuffed Yellow Pepper herbed basmati rice, pumpkin seed oil - GF, VV	21.00
Farrotto pearl onions, asparagus, cherry tomato, parmesan - V	21.00
Carrot Risotto bell peppers, braised greens, seasonal vegetables, parmesan - GF, V	21.00

McNamara Alumni Center

Plated Dinner Desserts



Chocolate Truffle Torte chocolate ganache glaze	5.50
Vanilla Bean Cheesecake strawberry sauce	5.50
Orange Olive Oil Cake red wine blackberry compote - DF	6.25
Baked Chocolate Mousse Cake chocolate cream, ganache, raspberries - GF	6.75
Pine Nut Custard Tart raspberry gelee, pine nut brittle	6.75
Passion Fruit Torte almond cake, passion mousse, white chocolate - GF	7.00
Warm Fruit Crumble mixed berries, walnut oat crumble - VV	5.75
Buttermilk Panna Cotta citrus syrup, fresh berries - GF	6.00
Chocolate Mousse Parfait dark chocolate cookie crumble, fresh berries - VV	7.00
Sea Salt Caramel Cheesecake peanut butter cookie crust - GF	6.00
Key Lime Blueberry Tart graham crust, chantilly cream	6.50
Assorted Miniature Desserts, Chef's Choice	3.00
Freshly Baked Cookies and Bars	24.50 dz