

McNamara Alumni Center

Plated Luncheon Entrees



Salads

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

Cobb Salad grilled chicken, lettuce, tomatoes, avocado, egg, bacon, blue cheese, creamy parmesan dressing - GF	13.25
Grilled Chicken Salad lettuce, black beans, corn, red onion, cherry tomato, buttermilk barbeque - GF	12.75
Herb Marinated Chicken Salad lettuce, seasonal vegetables, goat cheese, paprika croutons, green goddess dressing	12.75
Grilled Chicken Salad greens, smoked almonds, blueberries, lemon vinaigrette - GF, DF	12.75
Grilled Chicken Caesar Salad garlic croutons, shaved parmesan	12.75
Herb Marinated Steak Salad mixed greens, cucumber, cherry tomato, carrot, miso vinaigrette - GF, DF	13.25
Herb Marinated Steak Salad red onion, radish, blue cheese, fig, balsamic vinaigrette - GF	13.25

Sandwich Entrees

All sandwich entrees include kettle chips, fresh fruit, certified organic, free trade dark roast coffee, decaffeinated coffee and hot tea.
Gluten free buns available upon request for 1.25 per person charge.

Turkey and Bacon Sandwich provolone cheese, lettuce, tomato, aioli	11.50
Grilled Chicken Sandwich sweet onion marmalade, arugula, lemon aioli - DF	12.00
Pesto Chicken Salad Sandwich mozzarella, tomato, lettuce, pesto aioli	11.75
Roast Beef Sandwich caramelized onions, mushrooms, lettuce, tomato, provolone, horseradish sauce - DF	12.00
Creamy Tuna Salad Sandwich capers, olive, cornichon, lettuce, tomato, tarragon, lemon mayo - DF	11.75
Grilled Broccolini Sandwich chevre, pickled vegetables, balsamic glaze - V	11.25
Chickpea Salad Sandwich tarragon, grapes, bell pepper, red onion, cucumber, tomato - DF, V	11.25

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Plated Lunch Hot Entrees



All hot entrees include mixed greens salad with a choice of balsamic vinaigrette or parmesan peppercorn dressing on the side, seasonal vegetables, freshly baked D'Amico breads and sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and hot tea.

Sautéed Chicken Breast, Fig-Thyme Sauce Yukon Gold smashers - GF	16.25
Grilled Chicken, Red Wine, Mushrooms and Pearl Onion Sauce smashed baby red potatoes - GF	16.25
Grilled Chicken, Pesto Cream Sauce roasted tomato, parmesan polenta - GF	16.25
Sautéed Chicken Breast, Wild Mushroom Cream Sauce roasted garlic Yukon Gold smashers - GF	16.25
McNamara's Braised Beef Short Ribs, Red Wine Sauce mashed red potatoes, herb horseradish sauce - GF	17.00
Balsamic Glazed Beef Short Ribs roasted garlic Yukon Gold smashers - GF	17.00
Grilled Top Sirloin Steak, Wild Mushroom Sauce baby red potatoes - GF	17.00
Penne Pasta, Italian Sausage tomato, parmesan cream sauce	15.50
Sautéed Salmon, Tamari Ginger Glaze lime rice - GF, DF	16.50
Sautéed Salmon Fillet, Caper Butter Sauce Yukon Gold smashers - GF	16.50
Sautéed Salmon, Basil Pesto parmesan polenta - GF	16.50
Pan Seared Walleye, Smoked Remoulade baby red potatoes - GF	17.00
Coconut Curry Walleye cilantro rice - GF, DF	17.00
Sautéed Shrimp, Jerk Sauce coconut rice - DF	16.50
Wild Mushroom and Vegetable Strudel tomato-basil sauce - V	15.50
Three Cheese Ravioli mushrooms, parmesan cream sauce - V	15.50
Baked Three Cheese Manicotti red sauce - V	15.50