



D'AMICO
CATERING

McNamara Alumni Center

Sample Menu For 150 Gala Attendees

Butler Passed Hors d'oeuvres

- Chicken Spring Roll, Sweet Chili Sauce
- Hoisin Barbecue Duck Turnover, Sweet Chili Sauce
- Fried Truffle Risotto, Mushroom, Roasted Garlic and Chevre Mousse

Plated Dinner

First Course

- Mixed Green Salad, Caramelized Apples, Toasted Walnuts, Cider Vinaigrette
- Freshly Baked Breads with Sweet Butter

Main Course

- Sautéed Farmhouse Chicken Breast, Potato Gnocchi, Parsnip, Carrot, Parmesan Black Pepper Butter Sauce
- Short Rib of Beef, Balsamic Glaze, Parmesan Risotto, Brussels Sprouts
- Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers, Red Chimichurri, Cumin Spiked Yogurt

Dessert Course

- Dark Chocolate Mousse, Hazelnut Praline, White Chocolate, Frangelico
- Certified Organic and Free Trade Dark Roast Coffee, Decaffeinated Coffee and Tea with Cream, Sugar, Sweetener and Lemon

Bar and Beverage

Cash Bar

Includes: Selection of Spirits, Beer, Wine, Soda, Sparkling Water, Mixes, Juices, Garnishes, Ice, Glassware, Napkins, Stir Sticks and all necessary Bar Equipment.

TOTAL:

\$14,546.67
(Includes Service Charge and Tax)

\$96.98 per person



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Certified Organic and Free Trade Dark Roast Coffee, Decaffeinated Coffee and Tea with Cream, Sugar, Sweetener and Lemon

Bar and Beverage

1-Hour Hosted Classic Brand Bar Beverage Package

Includes: Coors Light, Summit EPA, Fulton Sweet Child of Vine IPA, Clausthaler N/A, Black Ridge Chardonnay, Mussel Bay Sauvignon Blanc, Black Ridge Cabernet Sauvignon, Biagio Pinot Noir, Tito's Vodka, Beefeater Gin, Canadian Club Whisky, Dewar's Scotch, Jim Beam Bourbon, Christian Brothers Brandy, Bacardi Rum, Captain Morgan Rum, Milagro Silver Tequila, Coca Cola Products, Sparkling Water, Mixes, Juices, Garnishes, Ice, Glassware, Napkins, Stir Sticks and all necessary Bar Equipment.

TOTAL:

\$19,029.11
(Includes Service Charge and Tax)

\$126.86 per person