

# McNamara Alumni Center

*Sample Menu For 500 Gala Attendees*



## *Butler Passed Hors d'oeuvres*

Chicken Spring Roll, Spicy Peanut Sauce  
Hoisin Barbecue Duck Turnover, Sweet Chili Sauce  
Whipped Feta, Pickled Tomato, Balsamic Glaze, Focaccia Crouton

## *Plated Dinner*

### *First Course*

Roasted Beet Salad, Beet Crema, Tomato, Fennel,  
Pumpnickel Crouton, Arugula

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,  
Brussel Sprouts

Roasted Sweet Potato and Black Bean Cakes, Fire Roasted Peppers,  
Chimichurri, Cumin Spiked Yogurt

### *Dessert Course*

Dark Chocolate Mousse, Hazelnut Crème Custard, Frangelico,  
White Chocolate Sauce

Pear, Cardamom, Brown Butter Tart, Honey Cream

Certified Organic and Free Trade Dark Roast Coffee, Decaffeinated  
Coffee & Tea

## *Bar and Beverage*

### **Cash Bar**

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

**TOTAL:** **\$47,548.54**  
(Includes Service Charge and Tax)

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\$95.10 per person

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Brussel Sprouts

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Chimichurri, Cumin Spiked Yogurt

### *Dessert Course*

Dark Chocolate Mousse, Hazelnut Praline, Frangelico,  
White Chocolate

Certified Organic and Free Trade Dark Roast Coffee, Decaffeinated  
Coffee & Tea

## *Bar and Beverage*

### **1-Hour Hosted Classic Brand Bar Beverage Package**

*Includes:* Castle Danger Cream Ale, Summit EPA, Fulton Sweet Child of Vine IPA, Clausthaler N/A, Santa Ema Select Terroir Chardonnay, Mussel Bay Sauvignon Blanc, Santa Ema Select Terroir Cabernet Sauvignon, Smoking Loon Pinot Noir, Tito's Vodka, Bombay Gin, Canadian Club Whisky, Dewar's Scotch, Jack Daniel's Bourbon, Christian Brothers Brandy, Bacardi Rum, Captain Morgan Spiced Rum, Milagro Silver Tequila, Coca Cola Products, Mixes, Juices, Garnishes, Ice, Glassware, Napkins, Stir Sticks and all necessary Bar Equipment

**TOTAL:**

**\$63,416.72**

(Includes Service Charge and Tax)

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\$126.83 per person