



D'AMICO
CATERING

McNamara Alumni Center

University Hall | Based on 100 Guests
Sample Wedding Reception Menu 1

Buffet Hors d'oeuvres

Hummus Trio Platter, Lemon Garlic, Roasted Beet, Charred Poblano Herb,
Fresh Vegetables, Pita Chips

Plated Dinner

First Course

Arugula and Frisée Salad, Orange, Strawberry, Pistachio, Elderflower Vinaigrette

Freshly Baked Breads with Sweet Butter

Main Course

Herb-Roasted Farmhouse Chicken Breast, Fingerling Potato, Haricot Vert, Roasted
Pearl Onion, Miso Mustard Sauce

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

Dessert Course

Wedding Cake: Lemon Cake Filled with Lemon Mousse, Vanilla
Buttercream

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

Bar and Beverage

Full Cash Bar

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

Miscellaneous

Included: White Standard Linens, China, Flatware, Votive Candles, Conference
Cloths for Food and Beverage Tables and all Serving Pieces

TOTAL:

\$8028.06
(Includes Service Charge and Tax)

\$80.28 per person



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Sample Wedding Reception Menu 2



Butler Passed Hors d'oeuvres

Herb Crusted Beef, Whole Grain Mustard Remoulade
Pulled Chicken Taco, Chipotle Crema, Cilantro

Plated Dinner

First Course

Baby Organic Greens, Fresh Berries, Parmesan Cheese, Balsamic Herb Vinaigrette
Freshly Baked Breads with Sweet Butter

Main Course

Sautéed Chicken, Lemon Potato Purée, Warm Vegetable Slaw, Tarragon Cream Sauce
Braised Fennel, Sautéed Baby Kale, Pickled Mustard Seeds, Hummus, Tarragon Basil Oil, Fried Lotus Root

Dessert Course

Wedding Cake: Banana Cake Filled with Chocolate Ganache, Caramel Mousse, White Chocolate Buttercream
Certified Organic and Free Trade Dark Roast Coffee, Decaffeinated Coffee & Tea

Bar and Beverage

Full Cash Bar

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

Dinner Wine

Sycamore Lane Chardonnay & Cabernet Sauvignon, California

Miscellaneous

Included: White Standard Linens, China, Flatware, Votive Candles, Conference Cloths for Food and Beverage Tables and all Serving Pieces

TOTAL:

\$9,279.90
(Includes Service Charge and Tax)

\$92.80 per person



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Sample Wedding Reception Menu 3

Butler Passed Hors d'oeuvres

Togarashi, Crusted Tuna, Wakame Salad, Chili Mayo
Herb-Stuffed Date, Smoked Almond, Manchego, Prosciutto, Pomegranate Molasses
Golden Beet Cup, Caramelized Apple, Goat Cheese, Candied Walnut

Plated Dinner

First Course

Green Goddess Salad, Romaine, Cucumbers, Avocado, Pickled Red Onion
Freshly Baked Breads with Sweet Butter

Main Course

Sautéed Farmhouse Chicken Breast, Asparagus, Oyster Mushrooms, Roasted Fennel, Roasted Red Potato, Watercress Vinaigrette
Grilled Tenderloin, Fingerling Potato, Yellow Squash, Zucchini, Baby Carrot, Creme Fraiche, Romesco
Sautéed Potato Gnocchi, Vegan Bolognese

Children's Plated Meal

Crispy Chicken Tenders, French Fries, Fruit Cup

Dessert Course

Wedding Cake: Devil's Food Cake Filled with Layers of Chocolate Fudge Ganache and Chocolate Mousse, Vanilla Buttercream

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

Bar and Beverage

1-Hour Hosted Classic Brand Beer, Wine and Soda Package

Includes: Castle Dange 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, Coca Cola Products, Mixes, Juices, Garnishes, Ice, Glassware, Napkins, Stir Sticks and all necessary Bar Equipment

Dinner Wine

Sycamore Lane Chardonnay & Cabernet Sauvignon, California

Miscellaneous

Included: White Standard Linens, China, Flatware, Votive Candles, Conference Cloths for Food and Beverage Tables and all Serving Pieces

TOTAL:

\$12,291.46
(Includes Service Charge and Tax)

\$122.91 per person