
McNamara Alumni Center

Sample Menu for a 100 Person Wedding

Hors D'oeuvres

Hummus Trio Platter, Lemon Garlic, Sweet Potato, Charred Poblano Herb,
Fresh Vegetables, Pita Chips (DF, V)

Plated Dinner

Arugula and Frisee Salad, Orange, Strawberry, Pistachio, Elderflower Vinaigrette
(GF, DF, VV)

Fresh Baked Breads with Sweet Butter

Herb-Roasted Farmhouse Chicken Breast, Roasted Red Potato, Haricot Vert,
Roasted Pearl Onion, Miso Mustard Sauce (GF)

Vegan "Crab" Cakes, Hearts of Palm, Chickpea, Warm Fingerling Potato Salad, Arugula,
Chili Oil, Lemon Dill Aioli (GF, DF, VV)

Pink Confetti Cake

Almond Flavored White Cake, Sprinkles, Pale Pink Mousse, White Icing

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

Beverage Information

Full Cash Bar Available

Total

\$7,694.17

Includes Service Charge and Tax
\$76.94 Per Person

◆

McNamara Alumni Center

Sample Menu for a 100 Person Wedding

Passed Hors D'oeuvres

Herb Crusted Beef, Whole Grain Mustard Remoulade (GF, DF)

Pulled Chicken Taco, Chipotle Crema, Cilantro (GF)

Plated Dinner

Baby Organic Greens, Fresh Berries, Parmesan Cheese, Balsamic Herb Vinaigrette (GF, V)

Fresh Baked Breads with Sweet Butter

Roasted Farmhouse Chicken Breast, Lemon Potato Puree, Warm Vegetable Slaw,
Tarragon Cream Sauce (GF)

Braised Fennel, Sautéed Baby Kale, Pickled Mustard Seeds, Hummus, Tarragon Basil Oil,
Fried Lotus Root (GF, DF, VV)

Banana Caramel Fudge Cake

Banana Cake, Chocolate Ganache, Caramel Mousse, Vanilla Buttercream

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

Beverage Information

Full Cash Bar Available

Dinner Wine

Sycamore Lane Chardonnay & Sycamore Lane Cabernet Sauvignon

Total

\$9,552.467

Includes Service Charge and Tax

\$95.52 Per Person

McNamara Alumni Center

Sample Menu for a 100 Person Wedding

Passed Hors D'oeuvres

Ahi Tuna, Crispy Rice, Chili Aioli (GF, DF)

Herb-Stuffed Date, Smoked Almond, Manchego, Prosciutto, Pomegranate Molasses (GF)

Golden Beet Cup, Caramelized Apple, Goat Cheese, Candied Walnut (GF, V)

Plated Dinner

Green Goddess Salad, Romaine, Cucumber, Avocado, Pickled Red Onion (GF, V)

Fresh Baked Breads with Sweet Butter

Roasted Farmhouse Chicken Breast, Root Vegetable Hash, Brussels Sprouts, Cherry Demi-Glace (GF, DF)

Grilled Tenderloin, Fingerling Potato, Yellow Squash, Zucchini, Baby Carrot, Crème Fraiche, Romesco (GF)

Saffron Pappardelle Pasta, Oven-Roasted Tomatoes, Artichokes, Wild Mushrooms (V)

Triple Chocolate Cream Cake

Devil's Food Cake, Chocolate Ganache, Chocolate Mousse, Vanilla Buttercream

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

Children's Plated Dinner

Fruit Cup

Chicken Tenders

served with Dipping Sauce and Macaroni and Cheese

D'AMICO

HOSPITALITY

Beverage Information

One Hour Hosted Classic Brand Beer, Wine and Soda

Dinner Wine

Sycamore Lane Chardonnay & Sycamore Lane Cabernet Sauvignon

Total

\$13,045.271

Includes Service Charge and Tax

\$130.46 Per Person