

McNamara Alumni Center

Sample Menu for a 150 Person Gala

Passed Hors D'oeuvres

Chicken Spring Roll, Sweet Chili Sauce (GF, DF)

Hoisin Barbecue Duck Turnover, Sweet Chili Sauce (DF)

Fried Smoked Gouda, Mango Mustard (V)

Plated Dinner

Chicory Salad, Apples, Golden Raisins, Candied Nuts, Poppyseed Dressing (GF, V)

Fresh Baked Breads with Sweet Butter

Sautéed Farmhouse Chicken Breast, Potato Gnocchi, Parsnip, Carrot, Taleggio Cream Sauce

Short Rib of Beef, Sweet Balsamic Glaze, Parmesan Polenta Mashed Potatoes, Brussels Sprouts (GF)

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

Dark Chocolate Mousse Torte, Hazelnut Praline, White Chocolate, Frangelico (GF)

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

Beverage Information

Full Cash Bar Available

Total

\$14,809.01

Includes Service Charge and Tax

\$98.73 Per Person

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Sample Menu for a 150 Person Gala

Passed Hors D'oeuvres

Chicken Spring Roll, Sweet Chili Sauce (GF, DF)

Hoisin Barbecue Duck Turnover, Sweet Chili Sauce (DF)

Crostini, Whipped Ricotta, Pickled Peppers, Fresh Basil (V)

Plated Dinner

Chicory Salad, Apples, Golden Raisins, Candied Nuts, Poppyseed Dressing (GF, V)

Fresh Baked Breads with Sweet Butter

Sautéed Farmhouse Chicken Breast, Potato Gnocchi, Parsnip, Carrot, Taleggio Cream Sauce

Short Rib of Beef, Sweet Balsamic Glaze, Parmesan Polenta Mashed Potatoes, Brussels Sprouts (GF)

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

Dark Chocolate Mousse Torte, Hazelnut Praline, White Chocolate, Frangelico (GF)

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

Beverage Information

One Hour Hosted Classic Brand Full Bar

Total

\$19,827.64

Includes Service Charge and Tax

\$132.19 Per Person