

McNamara Alumni Center

Sample Menu for a 250 Person Wedding

Hors D'oeuvres

Classic Cheese Tasting Platter, Mostarda, Truffle Honey, Fig Jam, Baguette (V)

Plated Dinner

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

Fresh Baked Breads with Sweet Butter

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

Salmon, Crème Fraiche Yukon Gold Potato Purée, Herb Pesto,
Shaved Asparagus-Arugula Salad (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

Beverage Information

Full Cash Bar Available

Total

\$20,083.64

Includes Service Charge and Tax

\$80.34 Per Person

McNamara Alumni Center

Sample Menu for a 250 Person Wedding

Passed Hors D'oeuvres

Hoisin Barbecue Duck Turnover, Sweet Chili Sauce (DF)

Fried Smoked Gouda, Mango Mustard (V)

Plated Dinner

Radicchio, Fennel, and Arugula Salad with Currants, Roasted Pear, Goat Cheese, Fig Vinaigrette (GF, V)

Fresh Baked Breads with Sweet Butter

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

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

\$23,280.90

Includes Service Charge and Tax
\$93.13 Per Person

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Sample Menu for a 250 Person Wedding

Passed Hors D'oeuvres

Crab Cake, Charred Jalapeño, Avocado Mousse (DF)

Goat Cheese and Cotija Panini, Chipotle, Cilantro, Fig Jam (V)

Curried Chicken Samosa, Cilantro Yogurt

Plated Dinner

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

Cauliflower Steak, Red Quinoa, Cilantro Pesto, Coconut Cauliflower Purée, Chili Oil
(GF, DF, VV)

Lemon Elderflower Cake

*Lemon Chiffon Cake, Meyer Lemon Curd, White Chocolate Elderflower Mousse,
White Chocolate 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 House Brand Beer, Wine and Soda

Dinner Wine

Sycamore Lane Chardonnay & Sycamore Lane Cabernet Sauvignon

Total

\$30,723.91

Includes Service Charge and Tax

\$122.90 Per Person