

McNamara Alumni Center

Sample Menu for a 300 Person Gala

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

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

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

Chef's Choice Family-Style Miniature Desserts

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

Beverage Information

Full Cash Bar Available

Total

\$23,782.45

Includes Service Charge and Tax

\$79.27 Per Person

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Chef's Choice Family-Style Miniature Desserts

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

\$33,819.70

Includes Service Charge and Tax

\$112.73 Per Person