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# McNamara Alumni Center

*Sample Menu for a 50 Person Wedding*

## Brunch Buffet

Breakfast Breads, Pastries, Preserves and Butter

Fresh Fruit and Berry Platter, Candied Nuts (GF, DF, V)

Smoked Salmon, Whipped Cream Cheese, Mini Bagels, Capers, Red Onion

Country Vegetable Frittata (GF, V)

Potato Pancakes, Cinnamon Buttered Apples, Maple Cream (V)

Assorted Tea Sandwiches

*Cucumber and Dill Cream Cheese (V), Turkey and Brie, Egg Salad*

Chef-Carved Herb Encrusted Beef Tenderloin, Horseradish Sauce, Petite Rolls

Bacon (GF, DF)

Breakfast Sausage (GF, DF)

Chef's Choice of Assorted Miniature Desserts

## Beverage Information

Mimosas

*Sparkling Wine, Orange Juice*

Orange Juice

Certified Organic, Free Trade Dark Roast Coffee, Decaffeinated Coffee, Hot Tea

*Cream, Sugar, Sweetener, Lemon*

**Total**

\$4,564.15

Includes Service Charge and Tax

\$91.28 Per Person

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*Sample Menu for a 50 Person Wedding*

## Passed Hors D'oeuvres

Pickled Beet and Fennel Tartare, Sumac, Citrus, Tarragon (GF, DF, VV)

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

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

## Buffet Hors D'oeuvres

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

Tapenade Platter, Black Olive & Caper, Artichoke & Red Pepper,  
Sundried Tomato & Balsamic, Fresh Vegetables, Crackers (DF, VV)

Grilled and Roasted Vegetable Platter, Blistered Red Pepper Aioli (GF, DF, V)

Moroccan Chicken Skewer, Cilantro Yogurt Sauce (GF)

Minnesota Wild Rice and Walleye Cakes, Charred Jalapeño Tartar Sauce (DF)

Angel Hair Pasta Cakes, Spicy Tomato Sauce (V)

## Dessert Buffet

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

Passion Fruit Mango Parfait (GF)

Frosted Mini Cupcake

Home-made "Snickers" Bar (GF)

## Beverage Information

Full Cash Bar Available

**Total**

\$4,532.31

Includes Service Charge and Tax

\$90.65 Per Person

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# McNamara Alumni Center

*Sample Menu for a 50 Person Wedding*

## Passed Hors D'oeuvres

Stuffed Peppadew Pepper, Goat Cheese, Pineapple Jam, Speck (GF)

Carrot Arancini, Saffron Aioli (V)

## Plated Dinner

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

Fresh Baked Breads with Sweet Butter

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)

Vanilla Salted Caramel Cake

*Vanilla Bean White Cake, White Chocolate Mousse, Salted Caramel Swirl, Vanilla Buttercream*

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

## Beverage Information

Full Cash Bar Available

Dinner Wine

Sycamore Lane Chardonnay & Sycamore Lane Cabernet Sauvignon

**Total**

\$5,332.16

Includes Service Charge and Tax

\$106.65 Per Person