



D'AMICO HOSPITALITY

McNamara Alumni Center

D'Amico Hospitality
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Plated Dinner



SALADS

Mixed Greens Salad, Macerated Berries, Parmesan, Balsamic Vinaigrette – GF, V	8.25
Mixed Greens Salad, Caramelized Apples, Toasted Walnuts, Apple Cider Vinaigrette – GF, V	8.25
McNamara Garden Salad, Cucumbers, Tomatoes, Sweet Red Onion, Parmesan Peppercorn Dressing – GF, V	8.00
Caesar Salad, Garlic Croutons, Shaved Parmesan	8.00
Dried Cherry Salad, Romaine, Cabbage, Carrot, Pepitas, Maple Mustard Vinaigrette – GF, DF, VV	8.25
Spinach Salad, Roasted Cauliflower, Radish, Carrot, Curry Vinaigrette – GF, DF, VV	8.00
Wedge Salad, Baby Iceberg, Bacon, Roasted Tomatoes, Pickled Onions, Buttermilk Herb Dressing – GF	8.25

GF – Gluten Free, DF – Dairy Free, V – Vegetarian, VV – Vegan

Plated Dinner



ENTREES

All entrees include seasonal vegetables, freshly baked D'Amico breads and sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and hot tea.

Braised Short Ribs, Potato Puree, Mustard Demi-Glace – GF	36.00
Grilled Beef Tenderloin, Roasted Baby Red Potatoes, Béarnaise Cream Sauce* – GF	40.00
Grilled Beef Tenderloin, Roasted Baby Red Potatoes, Gorgonzola Cream Sauce* – GF	40.00
Sautéed Beef Tenderloin, Potato Puree, Bordelaise Sauce* – GF	40.00
Grilled Beef Tenderloin, Rosemary Potato Gratin, Port Wine Mushroom Demi-Glace* – GF	40.00
McNamara's Braised Beef Short Ribs, Yukon Gold Smashers, Red Wine Sauce – GF	36.00
Pistachio Crusted Walleye, Wild Rice, Red Pepper Cream Sauce	34.00
Sautéed Salmon Fillet, Potato Puree, Caper Cream Sauce – GF	33.00
Coriander Spiced Salmon, Warm Potato Salad, Dill Mustard Sauce – GF	33.00
Sautéed Halibut, Braised Beans, Bell Peppers, Onions, Carrots, Caper Vinaigrette – GF	38.00
Grilled Chicken Breast, Potato Puree, Currant-Rosemary Sauce – GF	26.00
Sautéed Chicken Breast, Potato Puree, Wild Mushroom Cream Sauce – GF	26.00
Sautéed Chicken Breast, Potato Puree, Roasted Garlic Jus – GF	26.00
Grilled Chicken Breast, Basmati Rice, Green Chimichurri – GF, DF	26.00
Sautéed Chicken Breast, Potato Puree, Roasted Tomatoes, Pesto Cream Sauce – GF	26.00
Roasted Pork Tenderloin, Smashed Red Potatoes, Mustard Cream Sauce* – GF	34.00
Farro Risotto, Pearl Onions, Asparagus, Cherry Tomato, Parmesan – V	24.00
Carrot Risotto, Bell Peppers, Braised Greens, Seasonal Vegetables, Parmesan – GF, V	24.00
Ratatouille Stuffed Yellow Pepper, Herbed Basmati Rice, Balsamic Glaze – GF, DF, VV	24.00
Curry Tofu, Braised Kale, Sweet Chili Sauce – GF, DF, VV	24.00

**These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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Plated Dinner



DESSERTS

Vanilla Bean Cheesecake, Fresh Fruit Compote – V	6.75
Baked Chocolate Mousse Cake, Chocolate Cream, Ganache, Fresh Berries – GF, V	7.00
Seasonal Fruit Crisp Parfait, Fruit Compote, Brown Sugar Streusel, Whipped Cream – DF, VV (Choose Triple Berry or Apple Cinnamon)	7.00
Sea Salt Caramel Cheesecake, Peanut Butter Cookie Crust – GF, V	7.00
Black Forest Parfait, Cookie Crumble, Shaved Dark Chocolate, Cherries, Vanilla Mousse – GF, DF, VV	7.50
French Lemon Tart, Sweet Vanilla Pastry, Tart Lemon Curd – V	7.00
Spiced Carrot Cake, Cinnamon Orange Frosting, Candied Walnuts – DF, VV	6.75
Family-Style Cookies and Bars, 2 per person – V	6.00
Family-Style Miniature Desserts, 3 per person – V	10.00

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Dinner Buffets



- 36.00 Price includes 2 choices from each category
- 38.00 Price includes 2 choices from each category + 3 entrées
- 42.00 Price includes 3 choices from each category
- Per person upgrade charges may apply as indicated. 100.00 Set up fee will apply for buffets with less than 50 people.
- All buffets include freshly baked D'Amico breads and sweet butter, certified organic, free trade dark roast coffee, decaffeinated coffee and hot tea.

STARTERS & SALADS

Category I

The McNamara Garden Salad, Cucumbers, Tomatoes, Sweet Red Onion, Parmesan Peppercorn Dressing – GF, V

Caesar Salad, Garlic Croutons, Shaved Parmesan

Baby Spinach Salad, Crispy Buffalo Chickpeas, Celery, Carrot, Radish, Blue Cheese, Herb Buttermilk Dressing – GF, V

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

Fresh Seasonal Vegetable Platter, Blue Cheese – GF, V

The McNamara Platter, Assorted Cheeses, Meats, Marinated Vegetables, Crackers

Regional Hard and Soft Cheese Platter, Fruit, Candied Nuts, Crackers – V

Seasonal Fruit and Berry Platter – GF, DF, VV

Grilled Cauliflower Salad, White Beans, Pickled Peppers, Smoked Almonds, Baby Kale, Basil Vinaigrette – GF, DF, VV

Black-Eyed Pea Salad, Bacon, Baby Kale, Romaine, Corn, Honey Mustard Dressing – GF, DF

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ENTREES

Category II

Grilled Chicken Breast, Currant Rosemary Sauce – GF, DF	
Sautéed Chicken Breast, Wild Mushroom Cream Sauce – GF	
Sautéed Chicken Breast, Green Chimichurri, Pineapple – GF, DF	
Grilled Chicken Breast, Vodka Cream Sauce – GF	
Herb Roasted Chicken, Miso Mustard – GF	
Roasted Turkey Breast, Herb Gravy	
Herb Crusted Pork Loin, Mustard Cream Sauce* – GF	
McNamara Braised Beef Short Ribs, Red Wine Sauce – GF, DF	
Beef Brisket, Carolina Gold BBQ – DF	
Braised Beef Short Ribs, Mustard Demi-Glace – GF, DF	
Seared Walleye, Red Pepper Cream Sauce – GF	Add 2.00 per person
Sautéed Halibut, Lemon Caper Sauce – GF	Add 4.00 per person
Sautéed Salmon, Pesto Cream Sauce – GF	Add 2.00 per person
Cheese Tortelloni, Mushrooms, Braised Greens, Parmesan Cream Sauce – V	
Add Chicken 1.00 per person	
Seared Polenta, Mushroom Ragout – GF, V	
Roasted Sweet Potato Cakes, Red Chimichurri – GF, DF, VV	
Curry Marinated Tofu, Sweet Chili Sauce – GF, DF, VV	

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ACCOMPANIMENTS

Category III

Roasted Garlic Potato Puree – GF, V
 Garlic Baby Red Potatoes – GF, DF, VV
 Yukon Gold Smashers – GF, V
 Creamy Rosemary Potato Galette – GF, V
 Vegetable Basmati Rice – GF, DF, VV
 Buttered Wild Rice – GF, V
 Green Bean Sauté, Bell Peppers, Red Onion – GF, DF, VV
 Fire Roasted Seasonal Vegetables – GF, DF, VV
 Sautéed Broccolini, Lemon Garlic Oil – GF, DF, VV
 Cheesy Hashbrowns – GF, V
 Sweet Potato Mash – GF, DF, VV

DESSERTS

Category IV

Glazed Flourless Chocolate Truffle Torte – GF, V
 Baked Fruit Crostata, Shortbread Crust, Seasonal Fruit, Brown Butter Filling – V
 Italian Cannoli, Sweet Ricotta Cream, Chocolate Chips, Cinnamon, Orange, Lemon – V
 Warm Cinnamon Bread Pudding, Bourbon Caramel, Vanilla Crème Anglaise – V
 Chocolate Marble Chip Bundt Cake, Dark Chocolate Glaze – DF, VV
 Dessert Trifle Bowls:
 Mixed Berry – V
 Chocolate Caramel Toffee – GF, V
 Chocolate Raspberry – GF, DF, VV
 Tiramisu Classico – V
 Warm Seasonal Fruit Crisp, Oat Streusel, Whipped Cream – DF, VV
 (Choose Apple, Blueberry or Peach)
 Seasonal Cheesecake, Chef's Choice – V
 Freshly Baked Cookies and Bars – V
 Miniature Desserts, Chef's Assortment – V
 Frosted Cupcakes, Chef's Assortment – V

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