



D'AMICO HOSPITALITY

McNamara Alumni Center

D'Amico Hospitality
612-238-4444
damicohospitality.com
eventmanagers@damico.com



Plated & Served Breakfast



- All plated breakfasts include breakfast breads or muffins, preserves, sweet butter, orange juice, certified organic, free trade dark roast coffee, decaffeinated coffee and hot tea.
- Gluten free muffins available at 3.00 each.
- Available until 11:00am.

COUNTRY SCRAMBLED EGGS

13.00

Aged Cheddar, Bacon, Breakfast Potatoes

COUNTRY VEGETABLE FRITTATA

13.00

Seasonal Vegetables, Sharp Cheddar, Breakfast Potatoes – V

SHAKSHUKA

12.75

Tomato, Peppers, Onions, Chickpeas, Basmati Rice, Feta – GF, V
Add Scrambled Eggs: 1.00 per person

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

Continental Breakfast



- All continental breakfasts include orange juice, certified organic, free trade dark roast coffee, decaffeinated coffee and hot tea.
- Gluten free muffins available at 3.00 each.
- Available until 11:00am.

MCMAMARA CLASSIC CONTINENTAL

12.00

Fresh Fruit, Assorted Breakfast Breads, Muffins, Scones, Pastries, Preserves, Sweet Butter – V

MARIUCCI CONTINENTAL

13.75

Country Vegetable Frittata, Hash Browns, Fresh Fruit, Breakfast Breads, Pastries – V

NORTH AFRICAN CONTINENTAL

14.00

Shakshuka, Tomato, Peppers, Onions, Chickpeas, Basmati Rice, Scrambled Eggs, Feta, Pita, Fresh Fruit, Breakfast Breads, Muffins – V

SOUTHWESTERN CONTINENTAL

14.00

Chilaquiles, Salsa Verde, Black Beans, Mushrooms, Cheddar, Scrambled Eggs, Fresh Fruit, Breakfast Breads, Muffins – V

Add Pulled Chicken 1.00 per person, Add Braised Beef 2.00 per person

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14.50

Scrambled Eggs, Aged Cheddar, Bacon, Sausage, Breakfast Potatoes, Fresh Fruit, Assorted Breakfast Breads, Pastries

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Plated Lunch



- Available until 2:00pm.

FIRST COURSE

Mixed Greens Salad, Macerated Berries, Parmesan, Balsamic Vinaigrette – GF, V	7.00
Mixed Greens Salad, Caramelized Apples, Toasted Walnuts, Apple Cider Vinaigrette – GF, V	7.00
McNamara Garden Salad, Cucumbers, Tomatoes, Sweet Red Onion, Parmesan Peppercorn Dressing – GF, V	7.00
Caesar Salad, Garlic Croutons, Shaved Parmesan	6.75

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Plated Lunch



- Available until 2:00pm.

ENTREES

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

All hot entrees include seasonal vegetables.

McNamara's Braised Beef Short Ribs, Horseradish Red Potatoes, Red Wine Sauce – GF	17.00
Herb Marinated Steak Salad, Red Onion, Radish, Blue Cheese, Fig, Balsamic Vinaigrette* – GF	14.00
Sautéed Salmon Cakes, Roasted Yukon Potatoes, Cucumber Dill Sauce	16.50
Sautéed Salmon, Lime Rice, Tamari Ginger Glaze – DF	16.50
Pan Seared Walleye, Baby Red Potatoes, Smoked Tartar Sauce – GF, DF	17.00
Coconut Curry Walleye, Cilantro Rice – GF, DF	17.00
Sautéed Snapper, Coconut Rice, Jerk Sauce – GF, DF	16.50
Grilled Chicken Salad, Greens, Smoked Almonds, Blueberries, Lemon Vinaigrette – GF, DF	13.50
Grilled Chicken Caesar Salad, Garlic Croutons, Shaved Parmesan	13.50
Sautéed Chicken Breast, Yukon Gold Smashers, Currant Rosemary Sauce – GF	15.50
Grilled Chicken, Smashed Baby Red Potatoes, Red Wine, Mushrooms and Pearl Onion Sauce – GF	15.50
Grilled Chicken, Roasted Tomato, Seared Polenta, Pesto Cream Sauce – GF	15.50
Sautéed Chicken Breast, Roasted Garlic Yukon Gold Smashers, Wild Mushroom Cream Sauce – GF	15.50
Berebere Spiced Lentils, Peppers, Onions, Tomato, Basmati Rice – GF, DF, VV	15.50
Cheese Tortelloni, Mushrooms, Braised Greens, Parmesan Cream Sauce – V Add Chicken 1.00 per person	15.50
Baby Spinach Salad, Crispy Buffalo Chickpeas, Celery, Carrot, Radish, Blue Cheese, Herb Buttermilk Dressing – GF, V	13.00

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Luncheon Buffets



- Salad & Sandwich sampler includes fresh fruit, freshly baked D'Amico breads and sweet butter, condiments, chef's choice of dessert, certified organic, free trade dark roast coffee, decaffeinated coffee and hot tea.
- Gluten free buns available for 3.00 per person.
- Available until 2:00pm.

SALAD & SANDWICH SAMPLER BUFFET

Choose three items.

22.00

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

Caesar Salad, Garlic Croutons, Shaved Parmesan

Black Eyed Pea Salad, Romaine, Cabbage, Radish, Tomato, Sunflower Seeds,
Lemon Vinaigrette – GF, DF, VV

Dried Cherry Salad, Romaine, Cabbage, Carrot, Pepitas, Maple Mustard Vinaigrette – GF, DF, VV

Salmon Salad, Mixed Greens, Cherry Tomato, Cucumber, Red Onion,
Dill-Caper Vinaigrette – GF, DF

Asian Chicken Salad, Lettuce, Fresh Vegetables, Honey-Sesame Dressing – DF, GF

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

Gemelli Pasta Salad, Tomato, Red Onion, Bell Peppers, Corn, Black Beans,
Cilantro-Lime Vinaigrette – DF, VV

Pesto Chicken Salad Sandwich, Provolone, Lettuce, Tomato, Pesto Aioli

Turkey and Bacon Sandwich, Provolone, Lettuce, Tomato, Aioli

Roast Beef Sandwich, Caramelized Onions, Mushrooms, Provolone, Lettuce, Tomato,
Horseradish Sauce

Grilled Broccolini Sandwich, Chevre, Pickled Vegetables, Balsamic Glaze – V

Chickpea Salad Sandwich, Tarragon, Grapes, Bell Peppers, Red Onion, Cucumber,
Tomato – DF, VV

Roasted Turkey Sandwich, Gruyere, Caraway Slaw, Russian Dressing

BLT Sandwich, Double Smoked Bacon, Lettuce, Tomato, Aioli – DF

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Luncheon Buffets



- McNamara Luncheon Buffet includes seasonal vegetables and starch, freshly baked D'Amico breads and sweet butter, condiments, chef's choice of dessert, certified organic, free trade dark roast coffee, decaffeinated coffee and hot tea.
- Gluten free bread available for 3.00 per person.
- Available until 2:00pm.

MCNAMARA LUNCHEON BUFFET

Choose three items.

23.00

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

Seasonal Fruit and Berry Platter, Candied Nuts – GF, DF, VV

Sautéed Salmon, Honey Barbeque Sauce – GF, DF

Sauteed Salmon, Tamari Ginger Sauce – GF, DF

Walleye, Coconut Curry Sauce – GF, DF

Sautéed Chicken, Currant Rosemary Sauce – GF, DF

Grilled Chicken, Pesto Cream Sauce – GF

Grilled Chicken, Red Wine, Mushroom and Pearl Onion Sauce – GF, DF

McNamara's Braised Beef Short Rib, Red Wine Sauce – GF, DF

Braised Beef Tips, Madeira Wine Sauce, Pearl Onions, Crimini Mushrooms – GF, DF

Cheese Enchiladas, Salsa Verde, Mozzarella – GF, V

Add Pulled Chicken 1.00 per person, Add Braised Beef 2.00 per person

Baked Ricotta Lasagna Rolls, Red Sauce, Mozzarella – V

Curry Marinated Tofu, Sweet Chili Sauce – GF, DF, VV

Sweet Potato Cakes, Red Chimichurri – GF, DF, VV

SOUPS

Add Soup to any Buffet: 2.00 per person.

5.50

Creamy Chicken Wild Rice Soup

Chicken Tortilla Soup – GF

Beef Barley Soup – DF

Tomato Soup – GF

Cheesy Broccoli Soup – V

Curry Cauliflower Soup – GF, DF, VV

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Boxed Lunches



- Boxed lunches are priced per person. All boxed lunches include fresh fruit, chips and cookie.
- Sandwiches may be prepared gluten free for 3.00 per person upcharge.
- Choose up to three boxed lunch varieties per event.
- Available until 2:00pm.

BOXED LUNCH

Asian Chicken Salad, Lettuce, Fresh Vegetables, Honey-Sesame Dressing – GF, DF	12.50
Grilled Chicken Caesar Salad, Garlic Croutons, Shaved Parmesan	12.50
Salmon Salad, Mixed Greens, Cherry Tomato, Cucumber, Red Onion, Dill-Caper Vinaigrette – GF, DF	13.00
Black Eyed Pea Salad, Romaine, Cabbage, Radish, Tomato, Sunflower Seeds, Lemon Vinaigrette – GF, DF, VV	12.50
Dried Cherry Salad, Romaine, Cabbage, Carrot, Pepitas, Maple Mustard Vinaigrette – GF, DF, VV	12.50
Gemelli Pasta Salad, Tomato, Red Onion, Bell Peppers, Corn, Black Beans, Cilantro-Lime Vinaigrette – DF, VV	12.50
Grilled Chicken Sandwich, Lettuce, Tomato, Pickled Onion, Harissa Mayo – DF	13.00
Pesto Chicken Salad Sandwich, Provolone, Lettuce, Tomato, Pesto Aioli	13.00
Santa Fe Chicken Wrap, Cheddar, Romaine, Sweet Corn, Black Beans, Cilantro, Chipotle Ranch	13.00
Turkey and Bacon Sandwich, Provolone, Lettuce, Tomato, Aioli	13.00
Roast Beef Sandwich, Caramelized Onions, Mushrooms, Provolone, Lettuce, Tomato, Horseradish Sauce	13.00
Grilled Broccolini Sandwich, Chevre, Pickled Vegetables, Balsamic Glaze – V	12.50
Chickpea Salad Sandwich, Tarragon, Grapes, Bell Peppers, Red Onion, Cucumber, Tomato – DF, VV	12.50
Roasted Turkey Sandwich, Gruyere, Caraway Slaw, Russian Dressing	13.00
BLT Sandwich, Double Smoked Bacon, Lettuce, Tomato, Basil Aioli – DF	13.00
Smoked Salmon Sandwich, Arugula, Red Onion, Caper Cream Cheese, Bagel	14.00

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Bowls



- Build-Your-Own Bowl stations are priced per person.
- Available until 2:00pm.

BOWLS

Grain Bowl, Quinoa, Grilled Chicken, Baby Kale, Dried Fruit, Pepitas, Feta, Served with Freshly Baked Breads	14.00
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Burrito Bowl, Shredded Chicken, Braised Beef, Black Beans, White Rice, Romaine, Salsa, Pico de Gallo, Sour Cream, Cheddar Cheese, Served with Tortilla Chips	16.00
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Hors d'oeuvres



PASSED HORS D'OEUVRES

Minimum order of 24 each.

Rosemary Chevre Pear Tartelette – V	4.00
Beef Banh Mi Crostini, Pickled Vegetables – DF	4.00
Smoked Salmon Mousse, Cucumber, Dill – GF	4.00
Tuna Poke, Wakame Salad, Chili Crisp* – DF	4.50
Togarashi-Crusted Tuna, Wakame Salad, Chili Mayo* – DF	4.00
Grilled Shrimp, Pesto, Fried Leeks, Crostini	4.00
Deviled Potato, Pickled Mustard Seed Caviar – GF, DF, VV	3.75
Spicy Chicken Quesadilla, Avocado Crème Fraiche	3.75
Chicken Potsticker, Cilantro Pesto – DF	4.00
Curried Chicken Samosa, Cilantro Yogurt	4.00
Fresh Tomato, Basil, Caper, Crostini – DF, VV	3.75
Spinach and Feta Phyllo Triangle – V	3.75
Mini Curry Chickpea Cake, Herbed Yogurt – V	3.75

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Hors d'oeuvres



PLATTERS

Priced per platter based on approximately 20-30 servings each.

Grilled Cauliflower Salad, White Beans, Pickled Peppers, Smoked Almonds, Baby Kale, Basil Vinaigrette – GF, DF, VV	130.00
Grilled and Roasted Vegetable Platter, Blistered Red Pepper Aioli – GF, DF, V	125.00
Spinach and Artichoke Gratin, Crostini – V	120.00
Griddled Polenta Cakes, Gorgonzola Cream Sauce, Portobello Mushrooms – GF, V	125.00
The McNamara Platter, Assorted Cheeses, Meats, Marinated Vegetables, Crackers	135.00
Poached Shrimp, Cocktail Sauce – GF, DF (30 pieces per platter)	120.00
Seasonal Fruit and Berry Platter, Candied Nuts – GF, DF, VV	115.00
Sautéed Salmon Cakes, Creole Mustard Sauce – DF	155.00
Ribboned Beef Skewers, Tamari Ginger Sauce – DF	160.00
Fresh Seasonal Vegetable Platter, Blue Cheese Dip – GF, V	115.00
Regional Hard and Soft Cheese Platter, Fruit, Candied Nuts, Crackers – V	130.00
Steamed Pork Dumplings, Sweet Chili Sauce – DF	150.00
Thai Chicken Meatball, Red Pepper Curry Glaze – DF	135.00
Italian Bruschetta Sampler, Fresh Tomato, Basil Relish, Sweet Roasted Red Pepper Spread, Artichoke Dip – V	115.00
Tortilla Chips, Pico de Gallo, Guacamole, Black Bean Corn Salsa – GF, DF, VV	120.00
Hummus Platter, Lemon Garlic Hummus, Fresh Vegetables, Grilled Pita – DF, VV	120.00
Jerk Chicken Skewers – GF, DF	155.00
Dry Rub Chicken Wings, Blue Cheese, Ranch – GF	180.00
Gruyere and Sausage Gratin, Crostini	125.00
Harissa Rubbed Vegetable Skewers, Lemon Aioli – GF, DF, V	150.00
Ricotta Meatball, Fresh Tomato Sauce, Basil, Parsley	130.00
Falafel, Dill Cucumber Sauce – GF, V	125.00
Pickle Dip Trio, Classic Cucumber, Pepperoncini, Jalapeno Popper, Pretzels, Chips – V	120.00
Salmon Skewers, Herbed Yogurt Sauce – GF	150.00

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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

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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

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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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McNamara Alumni Center



Planning Guidelines

Menu Prices

All menu prices are per person unless otherwise noted. Prices are subject to change but will be guaranteed on all signed orders within 90 days of scheduled event. Our menu prices do not include tax, service charge or room rental if applicable. We will be happy to discuss customized menus to suit individual needs.

Menu Selection and Guarantee

In order for D'Amico Hospitality to ensure the availability of all chosen items, your menu selection should be submitted to the Event Planner three weeks prior to the function date. The number of guests attending must be confirmed with the Event Planner by noon five business days prior to the function. This number will be considered a guarantee, not subject to reduction, and charges will be assessed accordingly. If no guarantee is received, the original number expected will be used as the guaranteed number of guests.

Food and Beverage

All food, liquor, beer and wine must be supplied and prepared by D'Amico Hospitality and may not be removed from the premises.

Tax and Service

All food and beverage is subject to a 25% service charge and applicable sales tax, which is currently 9.025% on food and miscellaneous and 11.525% on liquor. Gratuities may be added at your discretion for exceptional service.

Deposits and Payment Terms

In order to reserve your date and space, a non-refundable deposit and signed contract are required. A second deposit is due 60 days prior to your event. Direct billing arrangements for University of Minnesota and corporate events may be approved through our credit department. A credit application must be received no later than 30 days prior to the function date. If extended payment is approved, all monies must be paid within 10 days of the functions; if balance is not paid within 30 days, a finance charge of .66% per month (8% annually) will apply.

Theft and Damages

Patron agrees to be responsible for any damage to or the theft of furniture, fixtures, equipment, table accessories or other property by the patron's guests, invitees, employees or other individuals responsible to the patron. D'Amico Hospitality will assume no financial responsibility for damaged or stolen property brought to the facility by patron, patron's guests or outside vendors.

Cancellation

Cancellation of an event is subject to payment equivalent to 100% of the contracted food and beverage. Any costs incurred by D'Amico Hospitality on behalf of your function are your full responsibility. In case of cancellation, you will be charged for these non-refundable expenses.

Additional Charges

Additional charges through D'Amico Hospitality or outside vendors may include: Valet Services; Coat Check; Floral; Decorations; Rentals; and Business Needs such as copying.

Food and Beverage Minimum

A food and beverage minimum will apply, which will vary based on the date and scope of your event. Please speak with a D'Amico Hospitality Event Planner for details.