



D'AMICO HOSPITALITY

McNamara Alumni Center

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



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

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

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

**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.*

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

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

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

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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