



**McNamara'S**  
STEAK • SEAFOOD • BAR



## *Menu and Pricing Information*

(For Lunch and Dinner)

Looking forward to host your Event.

Phone: 925-833-0995

<http://www.mcnamarasteak.com/>

## BOARD ROOM

Equipped with warm ambience and multimedia (On request), this room is perfect to host small parties and corporate meetings.

### Details:

- Maximum Capacity of 22 Guests
- No Minimum Charges.
- Must be a party of 10 or more guests.
- Non-refundable deposit of \$300
- Available between 7:30am – 11:00pm

[Click here to see Board Room Images.](#)

## PIANO ROOM

This room is perfect to host midsize family and corporate banquet. Housing seven booths and four tables, it can cater different group sizes.

### Details:

- Maximum Capacity of 50 Guests.
- No Minimum Charges.
- Must be a party of 25 or more guests.
- Non-refundable deposit of \$400.
- Available between 7:30am – 11:00pm

[Click here to see Piano Room Images.](#)

## FIRESIDE ROOM

This large and vibrant banquet room with a beautiful fireplace and access to patio (optional) is suited for large corporate and family events.

### Details:

- Maximum Capacity of 65 Guests.
- Access to the Patio is available.
- No Minimum Charges.
- Must be a party of 30 or more guests.
- Buffett or Sit-down options available.
- Dance floor is available for \$500.
- Non-refundable deposit of \$500.
- Available between 7:30am – 11:00pm

[Click here to see Fireside Room](#)

## PATIO

The newly built patio has an enchanting outdoor setting with a built-in fire pit. A great place to cater smaller groups for casual evenings.

### Details:

- Maximum Capacity of 35 Guests.
- No Minimum Charges.
- Must be a party of 25 or more guests.
- Buffett or Sit-down options available.
- Outdoor television for sports.
- Non-refundable deposit of \$200.
- Available between 7:30am – 11:00pm

[Click here to see Patio Images.](#)

## Hors D'oeuvres / Appetizers Selections

**Each appetizer platter serves up to 25 guests.**  
For a smaller party size; you may order half platter of appetizers.

<b>Chilled Prawns</b>	<b>\$290.00</b>
<b>Oyster on half shell</b>	<b>\$290.00</b>
<b>Smoked Salmon</b>	<b>\$195.00</b>
<b>Sundried Tomato Crostini's</b>	<b>\$115.00</b>
<b>Chilled Carpaccio with Baguettes</b>	<b>\$145.00</b>
<b>Tomato Brochette</b>	<b>\$115.00</b>
<b>Ahi Tuna Seared and Blackened</b>	<b>\$220.00</b>
<b>Brochette of Filet Medallions</b>	<b>\$205.00</b>
<b>Baby Back Ribs with BBQ Sauces</b>	<b>\$165.00</b>
<b>Spicy Crab Cake with Dipping Sauces</b>	<b>\$245.00</b>
<b>Portobello Mushroom stuffed with Shrimp and Crab</b>	<b>\$215.00</b>
<b>Prime Rib of Beef with Jack Daniels Peppercorn Sauce</b>	<b>\$225.00</b>
<b>Deep Fried Artichoke Hearts</b>	<b>\$150.00</b>
<b>Crispy Fried Calamari</b>	<b>\$160.00</b>
<b>Oysters Rockefeller</b>	<b>\$265.00</b>
<b>Deep Fried Prawns</b>	<b>\$295.00</b>

## Salad, Entrée and Desserts

Build your customized menu

**Pre-Fixed Entrée prices listed in this package include:**

**Small Salad ..... Iceberg Wedge**  
**Potato .....Horseradish Smashed**  
**Vegetables.....Seasonal Mixed Vegetables**  
**Small Dessert.....Chocolate Brownie**

You may also substitute Salad, Potato, or Dessert with the following choices for an additional charge.

### **Salad Upgrade**

<b>Large Caesar Salad</b>	<b>Add</b>	<b>\$6.00</b> (per plate)
<b>House Chop Salad</b>	<b>Add</b>	<b>\$6.00</b> (per plate)
<b>Spinach Salad</b>	<b>Add</b>	<b>\$8.00</b> (per plate)

### **Potato Upgrade**

<b>Baked Potato</b>	<b>Add</b>	<b>\$4.00</b> (per plate)
<b>Asiago Au Gratin Potatoes</b>	<b>Add</b>	<b>\$5.00</b> (per plate)

### **Dessert Upgrade**

<b>New York Cheesecake</b>	<b>Add</b>	<b>\$5.00</b> (per plate)
<b>Toasted Bread Pudding Regular</b>	<b>Add</b>	<b>\$5.00</b> (per plate)
<b>Chef Michaels' Crème Brulee</b>	<b>Add</b>	<b>\$7.00</b> (per plate)
<b>Chocolate Decadence</b>	<b>Add</b>	<b>\$7.00</b> (per plate)
<b>Artic Summer</b>	<b>Add</b>	<b>\$8.00</b> (per plate)

## Entrée

You may select up to three items for your pre-fix menu.

**Pre-Fixed Entrée prices listed in this package include:**

**Small Salad ..... Iceberg Wedge**  
**Potato .....HorseradishSmashed**  
**Vegetables..... Seasonal Mixed Vegetables**  
**Small Dessert..... Chocolate Brownie**

<b>Prime Rib Petite "CAB" (8oz.)</b>	<b>\$50.00</b>
<b>Prime Rib "CAB" (16oz.)</b>	<b>\$62.00</b>
<b>Twin Filet "CAB" Béarnaise with Crab Meat</b>	<b>\$69.00</b>
<b>House Cut Filet Mignon "CAB" (8oz)</b>	<b>\$63.00</b>
<b>Filet Mignon "CAB Prime" (8oz.) (signature dish)</b>	<b>\$74.00</b>
<b>New York Steak "CAB"AU Poirve (8oz.)</b>	<b>\$59.00</b>
<b>New York Strip "CAB" (14oz.)</b>	<b>\$62.00</b>
<b>Peppercorn New York Strip "CAB" with Maytag Bleu Cheese</b>	<b>\$65.00</b>
<b>McNamara's Rib Eye Chop "CAB" (26oz.)</b>	<b>\$78.00</b>
<b>Rib Eye Chop "CAB Prime" (26oz)</b>	<b>\$95.00</b>
<b>Rib Eye Steak Boneless "CAB Prime" (12oz)</b>	<b>\$69.00</b>
<b>Porterhouse "CAB" (22oz.)</b>	<b>\$84.00</b>
<b>Pork Chops Double Cut Apple Glazed (16oz.)</b>	<b>\$55.00</b>
<b>Baby Back Ribs</b>	<b>\$59.00</b>
<b>Chicken Oven Roasted</b>	<b>\$39.00</b>
<b>Halibut with Tropical Fruit Salsa</b>	<b>\$54.00</b>
<b>Atlantic Salmon</b>	<b>\$49.00</b>
<b>Ahi Tuna (Seared Rare)</b>	<b>\$49.00</b>
<b>Petrале Sole</b>	<b>\$47.00</b>
<b>Lobster Tail</b>	<b>\$69.00</b>
<b>Garlic Prawn Scampi</b>	<b>\$53.00</b>
<b>Lobster Ravioli</b>	<b>\$49.00</b>
<b>Portobello Mushroom Ravioli</b>	<b>\$49.00</b>
<b>Pasta Primavera</b>	<b>\$44.00</b>

## Entrée Upgrade

<b>Add 3 Jumbo Scampi Prawns</b>	<b>Add</b>	<b>\$18.00</b>
<b>Add 6oz. Lobster Tail</b>	<b>Add</b>	<b>\$26.00</b>
<b>Add 10oz. Lobster Tail</b>	<b>Add</b>	<b>\$49.00</b>
<b>Jack Daniels Peppercorn Sauce</b>	<b>Add</b>	<b>\$6.00</b>
<b>Marsala Wine Sauce</b>	<b>Add</b>	<b>\$6.00</b>
<b>Hollandaise or Béarnaise Sauce</b>	<b>Add</b>	<b>\$5.00</b>
<b>Fresh Crab Meat, Asparagus &amp; Hollandaise</b>	<b>Add</b>	<b>\$21.00</b>
<b>Fresh Crab Meat, Béarnaise Sauce &amp; Bleu Cheese</b>	<b>Add</b>	<b>\$18.00</b>
<b>Cracked Pepper Rub with Melted Maytag Bleu</b>	<b>Add</b>	<b>\$9.00</b>

## Side Dishes (per plate)

<b>Creamed Spinach</b>	<b>\$10.00</b>
<b>Sherry Mushroom</b>	<b>\$9.00</b>
<b>Lobster Mac &amp; Cheese</b>	<b>\$19.00</b>
<b>Fresh Asparagus</b>	<b>\$9.00</b>
<b>French Fries</b>	<b>\$6.00</b>
<b>Onion Rings</b>	<b>\$6.00</b>
<b>House Baked Bread with Garlic whipped Butter (Per Table of 4)</b>	<b>\$4.50</b>

## McNamara's Service Policy

- All rooms consist of 4 walls and doors.
- Private parking at no charge for guests.
- Table / seating configuration options available.
- Valet parking for \$300.
- Projector & Screen for \$85.
- Wireless / Bluetooth sound system for \$95.
- Additional \$12 per guest will be charged for ordering off the regular menu.
- Banquet rooms are available for Dinner, Lunch and Breakfast hours.
- Rooms are available for all-day events. (Contact Manager)
- A final number of headcount is needed 3 days prior to the event.
- No-show will be charged at \$45 per no-show guests.
- Background music with on/off switch is available in all rooms.
- McNamara also provides local contacts for Decorators, Florist, D.J, Bands.
- Electric candle centerpiece is provided on all tables.
- Choice of Colored Linen and/or Napkins can be ordered at additional cost.
- Cake cutting fee of \$2 per serving.
- No Corkage fee option is available for banquets.
- McNamara's offers full bar. Based on your preference, you can have a dedicated cocktail server, a mini bar in your banquet room at an additional cost of \$750.
- Hosted Bar alcohol consumption limit per guest capability is available.
- Hosted Bar with house cocktails, house wines and beer for \$21 per guest limit 2 drinks per guest.
- McNamara's total capacity is 250 guests.
- You may choose to rent the room with table, chair and settings. (Fireside \$800, Piano Room \$600, Board Room \$400)
  - Front Desk Host \$30 per hour.
  - Bussers \$35 per hour.
  - Servers \$60 per hour.
  - Cocktail Servers \$55 per hour.
  - Carving Station Cook \$55 per hour.