



# DUNBAR HOUSE

# *Cocktail Reception*

SAMPLE MENU 2022







PASSED HORS D'OEUVRES | 4 PER PIECE

MINI BEEF WELLINGTON, HONEY MUSTARD AIOLI

MINI SAUSAGE ROLL, MUSTARD AIOLI

TOMATO MOZZARELLA BASIL SKEWERS

CHICKEN POTSTICKER DUMPLINGS, SWEET SOY

PETITE CRAB CAKES, SRIRACHA AIOLI

BLUE CHEESE, PEAR & CRANBERRY TART

GOAT CHEESE, RADISH & CHIVE TARTINE

PROSCIUTTO WRAPPED SHRIMP WITH ROSEMARY

BACON WRAPPED SCALLOPS, BALSAMIC GLAZE

ISLAND CREEK OYSTER, ROSÉ MIGNONETTE

UIO SHRIMP, COCKTAIL SAUCE

PROSCIUTTO ARANCINI, PARMIGIANO REGGIANO

SMOKED SALMON & HERBED CREAM CHEESE TARTINE

WATERMELON & FETA SQUARE

PASSED PROSECCO TOAST | 12 PER PERSON



## STATIONS

RAW BAR DORY | 20 PER PERSON

ISLAND CREEK OYSTER (2), JONAS CRAB CLAW (2)

LITTLE NECK CLAM (2), U10 SHRIMP (2)

ROSÉ MIGNONETTE, TRADITIONAL COCKTAIL SAUCE, LEMON

ADD: LOBSTER CLAW | 10 PER PERSON

ADD: SUSHI ROLLS | 15 PER PERSON

CHEESE & CHARCUTERIE | 15 PER PERSON

MEATS & CHEESES FROM AROUND THE WORLD

PICKLED VEGETABLES, FRESH FRUIT, CROSTINI & LAVASH

CHOWDER BAR | 15 PER PERSON

NEW ENGLAND CLAM CHOWDER

SHRIMP & CORN CHOWDER

CURRY CARROT CHOWDER

LITTLE NECK CLAMS, GRILLED SHRIMP

OYSTER CRACKERS & CRISPY BAGUETTE



## STATIONS

SALAD STATION | 16 PER PERSON

LOCAL GREENS, ARUGULA

ENGLISH CUCUMBER, HEIRLOOM TOMATOES, CARROTS

PICKLED RED ONION, GRILLED MUSHROOMS, RADISH

FETA CHEESE, BLUE CHEESE, PARMEGIANO REGGIANO

CRAISONS, HARD BOILED EGG, CROUTONS

BACON, GRILLED CHICKEN

HOUSE VINAIGRETTE, CAESAR DRESSING & HONEY MUSTARD

SUSHI BAR | 25 PER PERSON

CALIFORNIA ROLL & SPICY TUNA ROLL

TUNA TARTARE & CEVICHE

OCTOPUS & TUNA SASHIMI

SALMON NIGERI, CREAM CHEESE

PICKLED GINGER & WASABIT

DESSERT BAR | 10

MINI VICTORIAN TEA CAKE, RASPBERRY JELLY

LEMON TART, WHIPPED CREAM

DOUBLE CHOCOLATE BROWNIE