



DUNBAR HOUSE

Rehearsal Dinner



THE DUKE

Priced at \$40 per person

PASSED APPETIZER

Choose 4

Yellowfin Tuna Tartare

Caper & Lemon

Smoked Salmon Canapé

Cucumber & Cream Cheese

Prosciutto Wrapped Shrimp

Rosemary

Radish & Goat Cheese Tartine

Olive Oil & Sea Salt

Chicken Potsticker Dumpling

Sweet Soy

Beef Tenderloin Crostini

Goat Cheese & Sea Salt

Mini Beef Wellington

Honey Mustard Aioli

Petite Crab Cake

Sriracha Aioli

Bacon Wrapped Scallop

Maple Glaze

STATIONARY APPETIZER

Choose 1

Cheese & Charcuterie

Meats & Cheeses from Around the World

House Pickled Vegetables, Fresh Fruit

Crostini & Lavash

Crudités

Garlic & Herb Cream Cheese Dip

Celery, Carrot, Cucumber, Bell Pepper

Broccoli Cauliflower & Asparagus Spears

Salad Station | Add \$8 Per Person

Mixed Local Greens, Golden Apple, Cranberries

English Cheddar, Stilton

Grilled Chicken, Applewood Smoked Bacon

House Vinaigrette, Balsamic & Olive Oil

Raw Bar Dory | Add \$10 Per Person

Island Creek Oyster

Little Neck Clam

U10 Shrimp

Champagne Mignonette

Traditional Cocktail Sauce & Fresh Lemon

MARQUESS

Priced at \$50 per person

PASSED APPETIZER

Choose 6

Yellowfin Tuna Tartare

Caper & Lemon

Smoked Salmon Canapé

Cucumber & Cream Cheese

Prosciutto Wrapped Shrimp

Rosemary

Radish & Goat Cheese Tartine

Olive Oil & Sea Salt

Chicken Potsticker Dumpling

Sweet Soy

Beef Tenderloin Crostini

Goat Cheese & Sea Salt

Mini Beef Wellington

Honey Mustard Aioli

Petite Crab Cake

Sriracha Aioli

Bacon Wrapped Scallop

Maple Glaze

STATIONARY APPETIZER

Choose 2

Cheese & Charcuterie

Meats & Cheeses from Around the World

House Pickled Vegetables, Fresh Fruit

Crostini & Lavash

Crudités

Garlic & Herb Cream Cheese Dip

Celery, Carrot, Cucumber, Bell Pepper

Broccoli Cauliflower & Asparagus Spears

Salad Station | Add \$8 Per Person

Mixed Local Greens, Golden Apple, Cranberries

English Cheddar, Stilton

Grilled Chicken, Applewood Smoked Bacon

House Vinaigrette, Balsamic & Olive Oil

Raw Bar Dory | Add \$10 Per Person

Island Creek Oyster

Little Neck Clam

U10 Shrimp

Champagne Mignonette

Traditional Cocktail Sauce & Fresh Lemon

THE EARL

Priced at \$55 per person

SOUP & SALAD

Choose 1

Roasted Heirloom Beets Salad
Goat Cheese, Pistachio, Brussels Sprouts

English Garden Salad
Potatoes, Radish, Haricot Verts, Cucumber

Poached Pear Salad
Local Mixed Greens, Toasted Pecans
Cranberries & Goat Cheese

English Pea Soup
Olive Oil

Tomato Soup
Fresh Basil

New England Clam Chowder
Local Clam & Homemade Baguette

ENTREE

Choose 1

Char-Smoked Beef Tri-Tip Sirloin
Red Wine Veal Demi Glace

Cashew Crusted Salmon Loin
Hoisin Glaze

Pan Roasted Cod
Lemon Beurre Blanc

Roasted Chicken Breast
Pan Jus

Crispy Maitake & Oyster Mushrooms
Fresh Cavatelli Pasta, Truffle Butter

Heirloom Tomato and Squash Ratatouille
Basil Oil

SIDES

Choose 2

Roasted Fingerling Potatoes, Fresh Herbs
Whipped Potatoes

Confit Golden Potatoes

Asparagus Heirloom Carrot Bundle
Asparagus

Brussel Sprouts
Local Corn Succotash

Sweet Sticky Rice

Carrot Cucumber Chow-Chow

Farro Grain with Arugula and Citrus
English Pea Risotto

DESSERTS

Choose 1

Dark Chocolate Pot de Creme
Whipped Cream, Chocolate Shavings

Season Fruit Parfait
Chantilly Cream

Strawberry Cheesecake
Whipped Cream, Fresh Lemon

VISCOUNT

Priced at \$65 per person

PASSED APPETIZERS

Choose 4

Yellowfin Tuna Tartare

Caper & Lemon

Smoked Salmon Canapé

Cucumber & Cream Cheese

Prosciutto Wrapped Shrimp

Rosemary

Radish & Goat Cheese Tartine

Olive Oil & Sea Salt

Chicken Potsticker Dumpling

Sweet Soy

Beef Tenderloin Crostini

Goat Cheese & Sea Salt

Mini Beef Wellington

Honey Mustard Aioli

SOUP OR SALAD

Choose 1

Roasted Heirloom Beets Salad

Goat Cheese, Pistachio, Brussels Sprouts

English Garden Salad

Potatoes, Radish, Haricot Verts, Cucumber

Wild Mushroom Salad

Soft Brie, Dried Cranberries, Lemon Dijon

Poached Pear Salad

Local Mixed Greens, Toasted Pecans

Cranberries & Goat Cheese

Heirloom Tomato Salad

House Ricotta, Roasted Garlic

Basil & Balsamic

English Pea Soup

Olive Oil

Tomato Soup

Fresh Basil

New England Clam Chowder

Local Clam & Homemade Baguette

ENTREE

Choose 2

Char-Smoked Beef Tri-Tip Sirloin

Red Wine Veal Demi Glace

Cashew Crusted Salmon Loin

Hoisin Glaze

Long Island Duck Breast

Red Wine Gastrique

Roasted Rhode Island Chicken Breast

Pan Jus

Crispy Maitake & Oyster Mushrooms

Fresh Cavatelli Pasta, Truffle Butter

Heirloom Tomato and Squash Ratatouille

Basil Oil

SIDES

Choose 2

Roasted Fingerling Potatoes, Fresh Herbs

Confit Golden Potatoes

Asparagus Heirloom Carrot Bundle

Sweet Sticky Rice

Carrot Cucumber Chow-Chow

Farro Grain with Arugula and Citrus

English Pea Risotto

DESSERTS

Dark Chocolate Pot de Creme

Whipped Cream, Chocolate Shavings

Season Fruit Parfait

Chantilly Cream

Strawberry Cheesecake

Whipped Cream, Fresh Lemon

THE BARON

Priced at \$100 per person

PASSED APPETIZERS

Yellowfin Tuna Tartare
Caper & Lemon
Mini Crab Cake
Sriracha Aioli
Chicken Potsticker Dumpling
Sweet Soy
Mini Beef Wellington
Honey Mustard Aioli

STATIONARY

Chefs Board
Cheeses from Around the World
Cured Meats
Smoked Fishes
House Pickled Vegetables
Olives
Crostini & Lavash
Mustard & Jam

SOUP

Choose 1

English Pea Soup
Yorkshire Pudding Cup, Olive Oil
Cream of Mushroom Soup
Crispy Maitake Mushrooms
New England Clam Chowder
Local Clams, Sweet Potatoes
Homemade Baguette
Gazpacho
Fresh Garden Vegetables

SALAD

Choose 1

Roasted Heirloom Beets Salad
Goat Cheese, Pistachio, Brussels Sprouts
English Garden Salad
Potatoes, Radish, Haricot Verts, Cucumber
Poached Pear Salad
Local Mixed Greens, Toasted Pecans
Cranberries & Goat Cheese
Heirloom Tomato Salad
House Ricotta, Roasted Garlic
Basil & Balsamic

ENTREE

Roasted Beef Tenderloin & Butter Poached Lobster Tail
Seasonal Vegetable Medley, Whipped Golden Potatoes
Red Wine Veal Demi Glace
Herb Roasted Chicken Breast
Seasonal Vegetable Medley, Whipped Golden Potatoes
Lemon Beurre Blanc
Crispy Maitake & Oyster Mushrooms
Fresh Cavatelli Pasta, Truffle Butter

DESSERT STATION

Victorian Tea Cake
Chocolate Madeline
Lemon Tart
Seasonal Shortbread

THE ROYAL

Priced at \$150 per person

PASSED APPETIZERS

Yellowfin Tuna Tartare
Caper & Lemon
Mini Crab Cake
Sriracha Aioli
Chicken Potsticker Dumpling
Sweet Soy
Mini Beef Wellington
Honey Mustard Aioli

STATIONARY

Chefs Board
Cheeses from Around the World
Cured Meats
Smoked Fishes
House Pickled Vegetables
Olives
Crostini & Lavash
Mustard & Jam

SOUP

Choose 1

English Pea Soup
Yorkshire Pudding Cup, Olive Oil
Cream of Mushroom Soup
Crispy Maiitake Mushrooms
New England Clam Chowder
Local Clams, Sweet Potatoes
Homemade Baguette
Gazpacho
Fresh Garden Vegetables

SALAD

Choose 1

Roasted Heirloom Beets Salad
Goat Cheese, Pistachio, Brussels Sprouts
English Garden Salad
Potatoes, Radish, Haricot Verts, Cucumber
Poached Pear Salad
Local Mixed Greens, Toasted Pecans
Cranberries & Goat Cheese
Heirloom Tomato Salad
House Ricotta, Roasted Garlic
Basil & Balsamic

COASTAL BAKE

Choice of Plated or Buffet

Stuffed Half Broiled 1 1/2 Pound Maine Lobster
Scallops, Shrimp & Clams
Fresh Herb Roasted Prime Rib
Red Potatoes Whipped Duchesse
Sweet Corn & Bean Succotash
Newburg Foam

DESSERT STATION

Chocolate Chip Cookies
Double Brownies
Strawberry Short Cake
Lemon Macaron

THE WINDSOR AFTERNOON TEA

Priced at \$40 per person

FRESHLY BAKED SCONES

Choose 1 or assorted

- Chocolate Cranberry
- Blueberry
- Plain
- Fresh Seasonal Fruit
- Lemon

SAVORIES

Choose 4

- Cape Cod Chicken Salad, Croissant
- Curried Chicken Salad, Croissant
- Turkey, Cranberry Mayo, Wheat
- Turkey, Bacon & Lettuce, White
- Roast Beef, Red Pepper, Wheat
- Bacon & Heirloom Tomato, White
- Honey Baked Ham & English Cheddar, White
- Smoked Salmon & Cream Cheese, Rye
- Shrimp Salad, White
- Crab Salad, Wheat
- English Cucumber & Boursin, White
- Garden Radish & Goat Cheese Crostini
- Hummus & Red Pepper, Wheat
- Egg Salad, White
- Wild Mushroom & Brie, Croissant
- ADD: Deviled Egg, Paprika | \$4 per person
- ADD: Lobster Salad Croissant | \$10 per person

SWEETS

Choose 4

- Mini Vicotrian Tea Cake, Raspberry Jam & Whipped Cream
- Chocolate Cake, Double Chocolate & Chocolate Buttercream
- Mini Carrot Cake, Cream Cheese Buttercream
- Mini Princess Cake, Vanilla Almond Buttercream & Raspberry Jam
- Strawberry Shortcake, Strawberry & Whipped Cream
- Seasonal Fruit Tart
- Lemon Tart
- Raspberry Cheesecake
- Assorted French Macaron
- Chocolate Bonbon | Add \$3

SAMPLE BAR PROGRAM

OPEN: YOU ARE RESPONSIBLE FOR ANY AND ALL DRINKS

TIME LIMITED: OPEN FOR THE COCKTAIL HOUR THEN SWITCHING TO CASH

SELECTION LIMITED: OPEN FOR BEER AND WINE, WITH A CASH BAR FOR LIQUOR

DOLLAR LIMITED: WHEN WE REACH A CERTAIN DOLLAR LIMIT WE SWITCH TO CASH

CASH BAR: YOUR GUESTS PAY CASH FOR ALL THEIR DRINKS

BELOW ARE THE ITEMS AVAILABLE AT THE BAR, ADDITIONAL OPTIONS UPON REQUESTS

WINE	TIPSY TEA-TAILS
PROSECCO SAUVIGNON BLANC PINOT GRIGIO CHARDONNAY ROSÉ PINOT NOIR CABERNET SAUVIGNON MALBEC	SANDWICH ROSÉ SANGRIA EARL GREY TEA-TINI GARDEN ROSE PALOMA BEE'S KNEES BLACKBERRY SMASH RUM RUNNER CAPE CODDER G & TEA
BEER	LIQUOR
BODDINGTON PALE ALE OLD SPECKLED HEN SAMUEL ADAMS BOSTON LAGER CISCO WHALES TALE PALE ALE HOG ISLAND IPA STELLA ATOIS BUD LIGHT	TITOS VODKA HENDRICKS GIN CROWN ROYAL WHISKEY TRADER VIC'S SPICED RUM TRADER VIC'S WHITE RUM FOUR ROUSES BOURBON CASAMIGOS TEQUILA
HOUSE FEE	
PATIO	WINE BAR
CAPACITY 15 TO 40 GUESTS THURSDAY - MONDAY STARTING AT 4:00 PM \$200 FEE \$450 FOOD AND BEVERAGE MINIMUM	CAPACITY 10 TO 40 GUESTS THURSDAY - MONDAY ANYTIME \$200 FEE \$300 FOOD AND BEVERAGE MINIMUM
HEARTH	FULL DUNBAR
CAPACITY 15 TO 24 GUESTS THURSDAY - MONDAY 11 AM OR AFTER 3 PM \$150 FEE \$500 FOOD AND BEVERAGE MINIMUM	CAPACITY UP TO 99 GUESTS THURSDAY - MONDAY STARTING AT 5:00 PM \$350 FEE \$1,000 FOOD AND BEVERAGE MINIMUM

ADITIONAL FEES

All prices are subject to 7% Massachusetts meals tax, 20% service charge & 10% administrative fee



Policies and Procedures

Food and Beverage: All food and beverage consumed on our property must be provided by The Dunbar House. If off-premise food is consumed a fee will be applied.

Decor: We allow all outside decorations that can be easily cleaned up and do not need to be attached to the walls. Glitter, confetti and open flames will not be permitted. All blue willow china, flatware, glassware & linen included.

Entertainment: All entertainment must be approved.

Guarantee: final head count, including entree selections if applicable, are required 7 days prior. Cancellations less than 7 days will be charged a 25% fee; same-day cancellations will be charged full price.

Deposits: All deposits are non-refundable and will be applied toward the total cost of your event.

Timing: Events must adhere to start/end times; if room is occupied longer than outlined, additional fees will be applied per hour. client is allowed in room 30 minutes prior to start of event.

Room Setup: Changes to the physical setup of the room within 24 hours of start of event are subject to \$400 labor charge.

Service Charges & Tax: All food and beverage prices are subject to a 10% administration fee, a local and state sales tax of 7% as well as a 20% service charge will be added onto the final bill for waitstaff.

Chef attendant and Extra Bartender fee: A chef attendant is required for any action station and will be charged \$150 per chef. If an extra bartender is required a fee of \$100 per bartender will be applied.

Smoking: The Dunbar House is a non-smoking facility. We appreciate your cooperation.

Security: The Dunbar House shall not assume the responsibility for damage or loss of any guests items or articles brought on property.