

The Dunlavy

SPECIAL EVENTS

COCKTAIL RECEPTION

SAMPLE MENU

PASSED HORS D'OEUVRES

AVOCADO & CORN SALAD

MEXICAN CREMA, COTIJA CHEESE, MICRO CILANTRO,
AND LIME VINAIGRETTE

WILD MUSHROOM SPRING ROLL

RICE NOODLE, CARROT, AND PICKLED GINGER DIPPING SAUCE

SALMON GRAVLAX TOAST

PUMPERNICKEL TOAST WITH DILL CRÈME FRAÎCHE
AND PICKLED RED ONION

ITALIAN MEATBALL

ALL BEEF MEATBALL WITH SAN MARZANO TOMATO SAUCE,
RICOTTA AND PARMESAN

SPANISH MANCHEGO

OLIVE OIL MARINADE WITH QUINCE PASTE, MARCONA ALMOND,
AND SHERRY VINEGAR

STEAK & POTATO BITE

SEARED BEEF TENDERLOIN AND HORSERADISH CREAM
ON A CRISPY POTATO CAKE

BREAD PUDDING BITES

CARAMELIZED APPLE, RAISIN, AND CINNAMON BRIOCHE BREAD
PUDDING WITH BOURBON CARAMEL

CHEESE STATION

HOUSTON DAIRYMAIDS CHEESE SERVED WITH A SELECTION
OF ITALIAN SALAMI AND COLD SALADS, SPREADS, GRILLED
VEGETABLES, CANDIED NUTS, FRESH & DRIED FRUITS, SEASONAL
MOSTARDA, HONEYCOMB, ASSORTED BREADS AND CRACKERS

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Anniversary Dinner

SAMPLE MENU

- Passed Hors D'oeuvres -

Mediterranean Eggplant

POMEGRANATE COUSCOUS, GREEK YOGURT, AND MINT

Chilled Lemon Shrimp

WITH LEMON AIOLI AND PICKLED GARDEN VEGETABLES

Moroccan Spiced Lamb Meatballs

WITH ROASTED TOMATO AND HARISSA AIOLI

Crispy Falafel

CUCUMBER-TOMATO-RED ONION SALAD, TRADITIONAL HUMMUS, AND MINT

- First Course -

Little Gem and Beets

ROASTED RED BEETS, YELLOW BEET PUREE, CARACARA ORANGES,
AND RYE BREADCRUMBS WITH SHALLOT-BURNT HONEY VINAIGRETTE

- Second Course -

Seared Sea Scallop

WHITE BEAN PUREE AND CRISPY CHORIZO BREADCRUMBS WITH SMOKED PAPRIKA OIL

- Third Course -

CHOICE OF

Chargrilled Hanger Steak

COFFEE CRUSTED SERVED WITH CRUSHED YUKON GOLD POTATOES,
GARLIC BROCCOLINI, AND STEAK SAUCE

Market Fish

PAN SEARED SERVED WITH MIXED VEGETABLES, FRESH HERB SAUCE,
AND LEMON OLIVE OIL

Potato Gnocchi

PAN FRIED GNOCCHI WITH SWEET CORN SAUCE, ROASTED TOMATO,
BASIL PESTO, AND WHIPPED RICOTTA

- Fourth Course -

Lemon Pudding Cake

STEAMED LEMON CAKE WITH LEMON CURD, STRAWBERRY COULIS, FRESH STRAWBERRIES, AND BASIL

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Buffet Celebration sample menu

Passed Hors D'oeuvres

Grilled Cheese & Tomato Soup
roasted tomato cream, brioche & cheddar cheese

California Chicken Salad Cups
Pulled chicken, apples, pecans, grapes
and mayonnaise on little gem lettuce

Sweet Corn Hushpuppies
Candied jalapeno marmalade

Buffet

Garden Salad
Tomato, cucumber, carrot, haricot vert,
sieved egg, and arugula with herb vinaigrette

Roasted Herbed Chicken Breast
Fresh herb sauce and lemon olive oil

Whole Roasted Beef Filet
Seared and slow roasted
served with chimichurri and dinner rolls

Glazed Carrots
Tender petite carrots, onions, and turnips
glazed with sweet butter

Crushed Yukon Golds
cooked with garlic and lemon
then crushed with lemon olive oil

Steakhouse Asparagus
roasted jumbo asparagus with maitre d' butter

Dessert Station

Chocolate Brownie Bite
Triple chocolate brownie with salted caramel

Lemon Tarts
Short dough pastry cup filled with lemon curd
topped with toasted meringue

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Wedding sample menu

Cocktail Hour

Passed Hors D'Oeuvres

Carbonara Arancini

crispy risotto cakes with parmigiana reggiano, salumi toscano, black pepper, and sunny side up quail egg

Short Rib Baker

mini baked potato filled with braised short rib and mushroom gravy

Crispy Jumbo Asparagus

parmigiana reggiano breadcrumbs, lemon aioli, and tarragon

Seafood Station

Oysters on the Half Shell

served with cocktail sauce, horseradish, lemon, tabasco, and saltine crackers

Cold Boiled Lobster Salad

with fresh citrus and orange vinaigrette
served in little gem lettuce cups

Shrimp Scampi

sautéed jumbo shrimp with garlic butter, parsley, chili flake, and lemon

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Wedding sample menu

First Course -choice of-

Potato and Leek Soup

with crispy potato cake, watercress pesto, and new olive oil

Lulu Wilson Kale Salad

tuscan kale, arugula, currants, parmesan,
and pine nuts with lemon vinaigrette

Second Course -choice of-

Italian Burrata

creamy mozzarella imported from Italy with heirloom tomatoes,
basil pesto, and ciabatta

French Beef Tartare

diced raw beef with mustard, capers, cornichon, and pickled red
onion with a quail egg yolk and toasted brioche points

Third Course -choice of-

Petite Filet Au Poivre

6oz beef filet seasoned with cracked peppercorns served with
steakhouse asparagus, roasted new potato, and brandy cream sauce

Gulf Fish en Papillote

flaky white fish cooked in parchment with lemon, basil, oregano,
and sumac served with haricot vert

Chicken Under a Brick

roasted half chicken with lemon and herbs served with cracked
heirloom potatoes and natural jus

Dessert Station

milk chocolate mousse, cheesecake bites, banana blondie bars,
champagne cake

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Wedding sample menu

Dessert Station

Milk Chocolate Mousse

Silky milk chocolate mousse, whipped cream
and chocolate shavings

Cheesecake Bites

Graham cracker crust with vanilla cheesecake,
mascarpone cream and berries

Banana Blondie Bars

Banana blondie with toasted peanuts
and butterscotch chips

Champagne Cake

Champagne sheet cake filled with raspberry cream,
finished with sweetened whipped cream, served with
raspberry coulis and white chocolate curls.

A WINE DINNER SAMPLE MENU at THE DUNLAVY

PASSED HORS D'OEUVRES FROM THE SEA

black sesame macaron with tsar nicoulai caviar

everything puff with smoked salmon rillettes

uni toast with egg sauce

Yellow Label

EMBER

spring vegetables cooked in embers,

various blossoms, lemon foam

Vintage Rose 2008

TOAST

sea bass, melted onion, endive, toasted yeast crumble,

toasted brioche sauce, toasted butter solids

La Grande Dame Brut 2006

EARTH

pork loin, chicory, cherry, rutabaga

La Grande Dame Rose 2006

STONE

u-ta-ne, various stone fruit, bay laurel ice cream

Demi-Sec