

CUMBERLAND  
BAR

THE DUKE RECEPTION MENU

Private Dining Contact Information:

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## BITES

### Parmesan Fry Platter

Parmesan, Fresh Herbs

\$23 (Serves 4)

### Crisps & Dip Platter

Carrot, Celery, Cherry Tomato, Chips, Hummus, Homestyle Ranch

\$36 (Serves 4)

### Fried Chicken Wings

Buffalo, BBQ or "Nashville Hot", Ranch Dressing, Crudité

\$40 per dozen

### Chilled Shrimp Cocktail

Cocktail Sauce, Lemon

\$42 per dozen

### The Duke Cheese Board

Artisanal Cheese Selection Traditional Accoutrement

\$72 (Serves 4)

### Fried Green Tomatoes

Fresh Ricotta, Tomato Jam, Crispy Ham, Arugula

\$8 per piece

### Caprese Sandwich

Mozzarella, Tomato, Pesto, Arugula

\$7 per peice

### Turkey Club

Smoked Bacon, Mayonnaise, Lettuce, Tomato, White or Wheat  
Toast

\$7 per piece

### "Nashville Hot" Chicken & Biscuit

Warm Biscuit, Nashville Hot Chicken, House Coleslaw, Cilantro,  
Honey Pepper Jelly

\$10 per piece

# DISPLAYS

## COLD DISPLAYS

### Classic Caesar

Chopped Romaine, Parmesan, Croutons  
Creamy Caesar Dressing

\$30 (Serves 4)

### Marinated Tomato & Mozzarella Salad

Fresh Greens, Cucumber, Ricotta Pesto Dressing  
Hazelnut Crisp, Balsamic Reduction

\$17

## HOT DISPLAYS

### Pulled Pork Mac & Cheese

Roasted Pulled Pork, Conchiglie Pasta, Lemon Parsley Crumbs  
Roasted Tomato, Smoked Gouda

\$48 (Serves 4)

### Grilled Herb Chicken Breast

Summer Succotash, Cherry Tomato, Basil, Lemon Gremolata

\$52 (Serves 4)

### Blackened Salmon

Potato Puree, Charred Broccolini, Crispy Capers, Lemon Butter  
Sauce

\$60 (Serves 4)

### Quinoa Bowl

Cherry Tomatoes, Pickled Red Onions, Corn, Carrots, Cucumber

\$50 (Serves 4)

# CANAPES

## COLD CANAPES

### Caprese Skewers

Cherry Tomato, Fresh Mozzarella, Pesto, Balsamic Glaze

\$6 per piece

### Smoked Salmon

Whipped Cream Cheese, Red Onion, Cucumber, Everything Bagel Spice

\$9 per piece

### Shrimp Ceviche

Jalapeno, Red Onion, Cucumber, Cilantro, Crispy Corn Nuts

\$8 per piece

## HOT CANAPES

### Nashville Hot Chicken Cones

Carrot & Celery Ribbons, Ranch Dressing

\$8 per piece

### Crab Cake

Remoulade Sauce, Petit Green Salad

\$9 per peice

### Crispy Chicken Empanada

Cilantro Crema

\$9 per piece

### Mushroom Arancini

Truffle Aioli

\$9 per piece

### Steak Crostini

Black Pepper Crusted Steak, Creamy Feta, Arugula, Roasted Tomato

\$9 per peice

## DESSERTS

### Key Lime Pie

Chantilly Cream  
\$34 per pie

### Cheesecake Parfait

Graham Cracker Crust, Vanilla Bean Cream  
\$7 each

### Chocolate Fudge Cake

Chocolate Ganache  
\$7 each

### Assorted Macarons

\$3 each

### Homemade Cupcake

Red Velvet, Chocolate or Coconut  
\$6 each

FIN

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