



THE DUKE MANSION

Historic Inn & Meeting Place

*The Lynnwood Foundation, a nonprofit,
maintains and preserves The Duke Mansion,
and created and operates The Lee Institute.
400 Hermitage Road, Charlotte, NC 28207
Tel: 704.714.4400 Fax 704.714.4435*

DINNER SELECTIONS

The following Duke Mansion dinner menu is outlined as a five-course meal:

Appetizer, Soup, Salad, Entrée and Dessert.

If your special event is more suited to a three or four course meal,
your menu can easily be arranged as such.

For your convenience, each course is priced separately.

As with all special events at The Duke Mansion,

we suggest that you plan one menu for your entire group.

Multiple entrees will be limited to two selections, not including vegetarian requests.

Menu price will be the same for all guests and will reflect the cost
of the highest priced entrée.

We ask that you indicate your guest's entrée selection on a placecard.

To assist in planning your pre-dinner reception,

our Hors d' Oeuvres Selections, Bar Options & Wine List
are included for your convenience.

All prices are subject to 20% service charge plus applicable state and local taxes.

** Items marked with an asterisk may contain raw or undercooked animal derived foods. Consuming raw or undercooked meats, poultry, seafood, shellfish, or unpasteurized eggs may increase your risk of foodborne illness.*



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PLATED DINNER SELECTIONS

Plated Appetizers

Classic Southern Jumbo Lump Crab Cake
lemon tartar sauce, petit salad
\$15

Double Spiced Spare Rib
apple fennel slaw
\$9

Warmed Burrata
crispy flatbread, onion bacon jam
\$8

Fried Jumbo Lump Crab and Baby Artichokes
preserved lemon aioli
\$15

Soup Selections

Carrot & Coconut Ginger Soup
minted yogurt chicken, grilled naan
\$8

Parsnip & Apple Soup
winter vegetable chips, herbed sunflower seeds
\$8

Low Country Vichyssoise
red beans and pork belly
\$8

Butternut Squash Bisque
goat cheese and sorghum drizzle
\$8

Salad Selections

The Duke Mansion House Salad
mixed greens, roma tomatoes, fried black-eyed peas
lemon vinaigrette
\$8

Winter Greens Salad
oranges, beets, pistachio, apple vinaigrette
\$8

Roasted Mushroom & Endive Salad
lemon bread crumbs, caesar dressing
\$8

Smoked Shrimp Salad
avocado, jicama, ginger scallion dressing
\$8

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Entrée Selections

*Multiple entrées will be limited to two selections excluding vegetarian requests.
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We ask that you indicate your guest's entrée selection on a place card.*

Tandoori Spiced Airline Chicken
*saffron rice, sorghum glazed carrots, winter greens
tomato yogurt sauce*
\$29

Fried Smoked Chicken
*baked mac n' cheese, country green beans
guajillo eggplant sauce*
\$29

Grilled Cobia
*asparagus, peas, parisian potatoes
mustard and tarragon cream sauce*
\$33

Spice Crusted Salmon
*warm potato salad, sautéed spinach
coriander tomato sauce*
\$32

Maple Roasted Pork Loin
*fennel kraut, charred butternut squash
apple raisin jus*
\$36

BBQ Braised Smoked Short Ribs
*sweet potato gratin, sautéed chard
harissa butter sauce*
\$36

Grilled Peppercorn Beef Tenderloin
*sautéed brussel sprouts, sorghum glazed carrots
gruyère mashed potatoes, whiskey steak sauce*
\$40

Grilled Garden Vegetable Risotto
*grilled assorted seasonal vegetables
roasted tomato vinaigrette*
\$22

**Duo of Grilled Beef Tenderloin
& Jumbo Lump Crab Cake**
*parmesan potato beignets, sautéed brussel sprouts, baby carrots
whiskey steak sauce and herb comeback sauce*
\$43

Dessert Selections

Chocolate Cranberry Brownie
*orange cranberry sauce
whipped crème fraîche*
\$8

Honeyed Apple Fritters
eggnog shooter
\$8

Pear and Apple Tart
maple pecan ice cream
\$8

Layered Pumpkin Cheesecake
ginger crust, pumpkin seed brittle
\$8

Mexican Hot Chocolate Pudding Cake
cinnamon ice cream
\$8

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BUFFET DINNER SELECTIONS

minimum guarantee of 20 guests required

Salads

*select two salads from the Salad Selections above
(may substitute with fruit salad or pasta salad)*

Soup

select one soup from the Soup Selections above

Entrees

select two or three entrées from the following:

Tandoori Spiced Airline Chicken
tomato yogurt sauce

Fried Smoked Chicken
guajillo eggplant sauce

Spice Crusted Salmon
coriander tomato sauce

Grilled Garden Vegetable Risotto
*grilled assorted seasonal vegetables
roasted tomato vinaigrette*

Grilled Striploin of Beef
*whiskey steak sauce
+\$5 per person*

*Served with Chef's Choice of Seasonal Garden Vegetables
and
Jasmine Saffron Rice - or - Sour Cream Potato Pure*

Desserts

*select two desserts from the Dessert Selections
(may substitute freshly baked cookies or brownies)*

Two Entrees: \$49 per person
Three Entrees: \$59 per person

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HORS D'OEUVRES SELECTIONS

*Stationed or Butler Passed
Butler Passing Fee - \$35.00 per passer*

Bánh Mì Steamed Bun
pickled vegetables, thai basil, hoisin
\$3

Preserved Pears & Brie
honey walnut phyllo triangle
\$3

Pecan & Sweet Potato Biscuit
bacon onion jam
\$3

Falafel Bite
cucumber, tahini dipping sauce
\$3

Five Spiced Chicken & Hummus
grilled flatbread
\$3

Southern Fried Chicken Bites
sweet corn waffle, jalapeño syrup
\$3

Smoked Salmon and Dilled Mascarpone
fried bagel chip
\$3.25

Guacamole Cone
whipped goat cheese
\$3

Spicy Louisiana Fried Chicken Bites
fire roasted pepper dipping sauce
\$3

Smoked Sausage & Sweet Potato
whipped buttermilk ricotta
\$3.25

Smoked Turkey & Sage
goat cheese mayo on savory pumpkin bread
\$3

Duck Confit
corn bread croute, cranberry relish
\$3.25

Beef & Foie Gras Wellington
mushroom duxelle
\$3.25

Old Bay Crab Arancini
lemon aioli
\$3

Fried Oyster
louisiana cocktail sauce, buttery flatbread
\$3

Spicy Crab Salad Endive
basil salt
\$3.25

Petite Charleston Crab Cakes
comeback sauce
\$4

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BAR SELECTIONS

<p style="text-align: center;">OPTION #1 HOSTED BAR PACKAGE</p> <p style="text-align: center;"><u>Premium Bar Package</u> \$22 per person for the first hour \$12 per person for each additional hour Premium Liquor, Imported and Domestic Beer, House Wine and Champagne, Sodas and Mineral Water</p> <p style="text-align: center;"><u>Standard Bar Package</u> \$20 per person for the first hour \$10 per person for each additional hour Standard Liquor, Imported and Domestic Beer, House Wine and Champagne, Sodas and Mineral Water</p> <p style="text-align: center;"><u>Beer and Wine Bar</u> \$16 per person for the first hour \$8 per person for each additional hour Imported and Domestic Beer, House Wine and Champagne, Sodas and Mineral Water</p> <p style="text-align: center;"><i>Package bars include unlimited consumption Wine service with dinner is included if your package bar is open during dinner.</i></p>	<p style="text-align: center;">OPTION #2 HOSTED BAR BY CONSUMPTION</p> <p>Drink consumption is tallied by the bartender for the duration of the evening and the host is charged accordingly at the end of the event.</p> <p style="text-align: center;">OPTION #3 CASH BAR</p> <p>Your <u>guests</u> are charged for each drink as it is ordered. Ask your Catering Manager for the Cash Bar Price List. Cash Bar option does require a minimum of \$150.00 in bar sales.</p> <p style="text-align: center;">SPECIALTY BARS AVAILABLE</p>
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BARTENDER FEE	HOSTED BAR CONSUMPTION PRICES	COCKTAIL SERVICE																
<p>North Carolina law requires bartenders for all bar set ups. A \$75.00 bartender fee is added per bar for the first three hours and \$25.00 for each additional hour. One bartender per 75 guests is required.</p>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">Wine Charged per Bottle</td> <td style="width: 50%;">See Wine List</td> </tr> <tr> <td>Domestic Beer</td> <td>\$6 per bottle</td> </tr> <tr> <td>Imported Beer</td> <td>\$7 per bottle</td> </tr> <tr> <td>Local Craft Beer</td> <td>\$10 per can</td> </tr> <tr> <td>Standard Liquor Brands</td> <td>\$7 per drink</td> </tr> <tr> <td>Premium Liquor Brands</td> <td>\$8 per drink</td> </tr> <tr> <td>Sodas</td> <td>\$2.50 each</td> </tr> <tr> <td>Mineral Waters</td> <td>\$2.50 each</td> </tr> </table>	Wine Charged per Bottle	See Wine List	Domestic Beer	\$6 per bottle	Imported Beer	\$7 per bottle	Local Craft Beer	\$10 per can	Standard Liquor Brands	\$7 per drink	Premium Liquor Brands	\$8 per drink	Sodas	\$2.50 each	Mineral Waters	\$2.50 each	<p>For groups of 12 people or less, you may arrange for cocktail service, instead of having a full bar set up at your event.</p> <p style="text-align: center;"><i>Fee is \$50.00 for a cocktail server for three hours.</i></p>
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HOUSE WINES	LIQUOR BRANDS	DOMESTIC, IMPORT & CRAFT BEER																
<p>The Duke Mansion is pleased to offer Shelton Vineyard as our featured North Carolina winemaker.</p> <p style="text-align: center;"><i>Please see Wine List for additional wine selections.</i></p>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; vertical-align: top;"> <p style="text-align: center;"><u>STANDARD BRANDS</u></p> <p>Absolut Vodka Dewars White Label Beefeaters Gin Bacardi Light Rum Jack Daniels Bourbon Seagram's VO Jose Cuervo 1800</p> </td> <td style="width: 50%; vertical-align: top;"> <p style="text-align: center;"><u>PREMIUM BRANDS</u></p> <p>Ketel One Vodka Chivas Regal Blend Tanqueray Gin Mount Gay Eclipse Rum Makers Mark Bourbon Crown Royal Jose Cuervo 1800</p> </td> </tr> </table>	<p style="text-align: center;"><u>STANDARD BRANDS</u></p> <p>Absolut Vodka Dewars White Label Beefeaters Gin Bacardi Light Rum Jack Daniels Bourbon Seagram's VO Jose Cuervo 1800</p>	<p style="text-align: center;"><u>PREMIUM BRANDS</u></p> <p>Ketel One Vodka Chivas Regal Blend Tanqueray Gin Mount Gay Eclipse Rum Makers Mark Bourbon Crown Royal Jose Cuervo 1800</p>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; vertical-align: top;"> <p style="text-align: center;"><u>DOMESTIC</u></p> <p>Bud Light Miller Lite Michelob Ultra Yuengling</p> </td> <td style="width: 50%; vertical-align: top;"> <p style="text-align: center;"><u>IMPORT</u></p> <p>Heineken Corona Amstel Light Guinness</p> </td> </tr> <tr> <td colspan="2" style="text-align: center;"> <p style="text-align: center;"><u>LOCAL</u></p> <p>NoDa Jam Session Pale Ale NoDa Cavu Blonde Ale Birdsong Jalapeño Pale Ale Birdsong Lazy Bird Brown Ale</p> </td> </tr> </table>	<p style="text-align: center;"><u>DOMESTIC</u></p> <p>Bud Light Miller Lite Michelob Ultra Yuengling</p>	<p style="text-align: center;"><u>IMPORT</u></p> <p>Heineken Corona Amstel Light Guinness</p>	<p style="text-align: center;"><u>LOCAL</u></p> <p>NoDa Jam Session Pale Ale NoDa Cavu Blonde Ale Birdsong Jalapeño Pale Ale Birdsong Lazy Bird Brown Ale</p>											
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(choice of two beers from each category)

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WINE LIST

CHARDONNAY

Shelton Bin 17, North Carolina	\$28.00
Ballard Lane	\$35.00
Hess Shirttail Ranch, Monterey	\$40.00
Sonoma Cutrer, Russian River Ranches	\$45.00
Fritz, Russian River Valley	\$50.00

SAUVIGNON BLANC

Glazebrook, Marlborough, New Zealand	\$36.00
Fiddlehead Cellars, Santa Barbara	\$50.00
Hubert Brochard Sancerre, FR	\$42.00

ALTERNATIVE WHITES

Hayes Ranch Pinot Grigio, CA	\$35.00
Dipinti Pinot Grigio, Italy	\$40.00
Wente Riesling, Monterey	\$30.00
Vins Auvigue St. Veran White Burgundy, FR	\$40.00
Twelfth Night Rosé, New Zealand	\$35.00

CHAMPAGNE & SPARKLING

Cristalino NV Brut Cava	\$25.00
Ca' Furlan Prosecco, Italy	\$36.00
Domaine Chandon, Brut Classic	\$43.00
Duval Leroy Brut	\$80.00

CABERNET SAUVIGNON

Shelton, North Carolina	\$28.00
Ballard Lane	\$35.00
Rock & Vine, North Coast	\$40.00
Ancient Peaks, Paso Robles	\$48.00
Frank Family, Napa	\$60.00
Burly, Napa, 2012	\$80.00

PINOT NOIR

Black Ridge, CA	\$35.00
Parker Station, Central Coast	\$40.00
Yamhill, Willamette Valley	\$48.00
Mac Murray Ranch, Sonoma	\$52.00

MERLOT

99 Vines, CA	\$35.00
Simi, Sonoma County	\$45.00

ALTERNATIVE REDS

Catena Malbec, Argentina	\$40.00
Trentadue Old Patch Red, CA	\$40.00
Plungerhead Petite Sirah, Lodi	\$45.00
Chappellet Mountain Cuvee, Napa	\$60.00

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