



THE DUKE MANSION

*Historic Inn & Meeting Place*

400 Hermitage Road, Charlotte, NC 28207

Tel: (704) 444-2301 Fax (704) 714-4436

[vevans@dukemansion.org](mailto:vevans@dukemansion.org) [www.dukemansion.org](http://www.dukemansion.org)

*built in 1915. saved in 1998. find yourself in southern splendor.*

# DUKE MANSION WEDDING MENUS 2017



Thank you for your interest in hosting your wedding at our beautiful historical venue!  
We would be delighted to celebrate with you and your guests.

The following menu provides a sample of our 2017 selections. Your Sales Manager, along with our Executive Chef and Culinary Team, will be happy to customize a menu to fit your needs.



## SEATED DINNER MENU



\$134++ per person

*Includes the following:*

Complimentary Butler Passed Champagne as Guests Arrive or for Toasting

4 Butler Passed Hors d'oeuvres during Cocktail Hour

Wine Service with Dinner

2-Course Plated Dinner

*(client to provide wedding cake; cake will be cut and served by Duke Mansion staff)*

4 Hour Duke Mansion Bar Package

*Details on page 9*

*Additional \$10++ per person to your menu price for a 5 hour open bar*

Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal Teas Station



### **Butler Passed Hors D'oeuvres**

*Choose four, please see page 8*



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## Appetizer Course

Additional \$8++ per person

•••

Choose one

Blue Crab Cannaloni  
Harissa Herb sauce

Smoked Beef Tartar  
Fried Mustard leaves, Radish

Braised Smoked Pork Belly  
Apple Puree, Spicy Glaze and Fried Collards

Crispy Duck Confit\*  
Mandarin Orange, Braised Belgium Endive, Green Apple

## Salad Course

Choose one

Romaine Wedge Salad  
Falafel Crouton and Lemon Tahini Dressing

Duke Mansion House Salad  
Mixed Greens, Grape Tomatoes, Fried Black Eyed Peas  
with Lemon Vinaigrette

Watermelon Wedge and Arugula Salad  
Whipped Goat Cheese, Cucumber, Orange, Green Apple,  
Pistachios with Orange Vinaigrette

Baked Goat Cheese & Caponata Salad  
Toasted Walnuts, Garden Greens  
with Blood Orange Vinaigrette

## Dinner Entrées

Choose two

**Your guest's pre-selected entrée selections are due 7 business days prior to your event.**

**Entrée selections must be indicated on the front of a place card.**

Grilled Chili Marinated Airline Chicken  
Yellow Pepper Cumin Sauce

Grilled Beef Tenderloin Filet  
Chimichurri Butter

Caribbean Spice Rubbed Cold Water Salmon  
Lime Mango Curry Sauce

Pan Fried Jumbo Lump Crab Cake  
Warm Horseradish Remoulade Sauce

Or one entrée selection of:

Duet Entrée of Grilled Beef Tenderloin Filet & Pan Fried Jumbo Lump Crab Cake  
(or select two other proteins of your choice)

A vegetarian entrée is included in addition to your dinner entrée selections:

Shiitake and Forest Mushroom Risotto  
Oven Roasted Asparagus and Grape Tomatoes with Herb Oil

## Accompaniments

Choose one starch and one vegetable

### Starches

Sour Cream Chive Mashed Potatoes  
Cinnamon Butter Braised Sweet Potato  
Baked Pimento Cheese Rice  
Harissa Saffron Jasmine Rice  
Dry Spiced Yellow Stone Ground Grit Frites

### Vegetables

Smokey Corn and Poblano Slaw  
Oven Roasted Broccolini with Garlic Oil  
Grilled Lemon Oil Asparagus  
Sautéed Swiss Chard and Mushrooms  
Green Bean and Roasted Baby Carrot Bundle

++Food and beverage prices are subject to a 20% service charge and applicable taxes.  
Both are subject to change without notice. Please note that service charge is taxable.

\* 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.



Bacon and Corn Cream Pudding with Scallion

## DUCHESS RECEPTION MENU



\$129++ per person

*Includes the following:*

Complimentary Butler Passed Champagne as Guests Arrive or for Toasting

3 Butler Passed Hors d'oeuvres during Cocktail Hour

Soup and Salad Station

Duke Mansion Biscuit Bar

Two Chef Attended Entrée Stations

4 Hour Duke Mansion Bar Package

*Details on page 9*

*Additional \$10++ per person to your menu price for a 5 hour open bar*

Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station

*(cake cutting fee included in price)*



### **Butler Passed Hors D'oeuvres**

*Choose three, please see page 8*

### **Attended Soup and Salad Station**

*Choose two*

Carrot and Red Lentil Soup

Grilled Tandoori Chicken with Minty Yogurt

Duke Mansion House Salad

Mixed Greens, Grape Tomatoes, Fried Black Eyed Peas  
with Lemon Vinaigrette

Spicy Sweet Corn Gazpacho

Yellow Peppers and Tomatoes

Baked Goat Cheese & Roasted Caponata Salad

Toasted Walnuts, Garden Greens  
with Blood Orange Vinaigrette

Roasted Cauliflower Soup

Vidalia and Crispy Chickpeas

Watermelon Wedge and Arugula Salad

Whipped Goat Cheese, Cucumber, Orange, Green Apple,  
Pistachios with Orange Vinaigrette



### **Duke Mansion Biscuit Bar**

Baskets of Buttermilk, Sweet Potato, and Herb Biscuits

*Choose five*

Country Sausage Gravy, Carolina Gumbo, Barbeque Turkey Breast, Tangy Pimento Cheese, Grilled Andouille Sausage, Smoked Bacon, Smoked Ham, Fried Green Tomatoes, Honey Butter, Raspberry Jalapeno Jam or Apple Rhubarb Butter

### **Attended Entrée Stations**

*Choose two*

**Ginger Coriander Pork Loin**

Date and Tamarind Stuffed

Served with Tomato Jasmine Rice and a Sautéed Trio of Greens  
with Enriched Pork Jus

**Crispy Pan Roasted Chicken Breast**

Spicy Pepper Butter Sauce with Three Cheese Mac and Cheese, Sautéed Swiss Chard and Cremini Mushrooms

**Three Cheese Mac-n-Cheese Station**

*Choose five*

Bacon, Creole Shrimp, Blue Crab Salad, Oven Roasted Tomatoes, Grilled Tasso, Dry Rubbed Chicken, Pulled Pork, Crumbled Bleu Cheese, Fried Vidalia Onions, Grilled Broccolini, or a Display of Herbs & Oils

**Grilled N.Y. Strip or Smoked Barbeque Brisket Slider**

*Choose three toppings and one sauce*

Pickled Red Onions, Whipped Bleu Cheese & Ricotta, White Cheddar Cheese,

Sautéed Mushrooms, Quick Pickled Green Tomatoes

Peppercorn Horseradish Sauce or Chipotle Mayo

Served with Arugula, Hand Cut Fries, Homemade Rolls, Ketchup and Bleu Cheese Sauce

**Grits Station**

*Select 5 toppings*

Cheddar Cheese, Sautéed Mushrooms, Applewood Smoked Bacon, Caramelized Onions,

Roasted Tomatoes, BBQ Pork, Creole Shrimp, Grilled Andouille Sausage, Grilled Vegetables

Served over Goat Cheese Stone Ground Grits with Tomatoes and Scallion Sauce

**Pasta Station**

*Choose one*

**Southern Bolognese**

with Ground Andouille Sausage and Beef,  
Sautéed Peppers, Celery, Onions and Tomatoes  
with Cavatappi Pasta

**Dixie Carbonara**

with Tasso Ham, Butternut Squash Puree,  
Pecorino, Parmesan and Dixie Broth

*Chef attendants are included in the estate fee.*



## QUEEN RECEPTION MENU



\$140++ per person

*Includes the following:*

Complimentary Butler Passed Champagne as Guests Arrive or for Toasting

3 Butler Passed Hors d'oeuvres during Cocktail Hour

Soup and Salad Station

Duke Mansion Biscuit Bar

Two Chef Attended Entrée Stations

4 Hour Duke Mansion Bar Package

*Details on page 9*

*Additional \$10++ per person to your menu price for a 5 hour open bar*

Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station

*(cake cutting fee included in price)*



### **Butler Passed Hors D'oeuvres**

*Choose three, please see page 8*

### **Display Station**

Trio of Dips Display

Baked Sundried Tomato Olive Brie Dip, Harissa Hummus and Pimento Cheese

Served with Homemade Lavash and Assorted Crackers

### **Soup and Salad Station**

*Choose two*

Carrot and Red Lentil Soup

Grilled Tandoori Chicken with Minty Yogurt

Spicy Sweet Corn Gazpacho

Yellow Peppers and Tomatoes

Roasted Cauliflower Soup

Vidalia and Crispy Chickpeas

Romaine Wedge Salad

Falafel Crouton with Lemon Tahini Dressing

Watermelon Wedge and Arugula Salad

Whipped Goat Cheese, Cucumber, Orange, Green Apple,  
Pistachios with Orange Vinaigrette

Baked Goat Cheese & Caponata Salad

Toasted Walnuts, Garden Greens  
with Blood Orange Vinaigrette



### **Duke Mansion Biscuit Bar**

Baskets of Buttermilk, Sweet Potato, and Herb Biscuits

*Choose five*

Country Sausage Gravy, Carolina Gumbo, Barbeque Turkey Breast, Tangy Pimento Cheese, Grilled Andouille Sausage, Smoked Bacon, Smoked Ham, Fried Green Tomatoes, Chocolate Honey Butter, Raspberry Jalapeno Jam, Bacon Jam or Apple Rhubarb Butter

### **Entrée Stations**

*Choose two*

Grilled Chili Marinated Airline Chicken

Yellow Pepper Cumin Sauce  
with Grit Frites and Grilled Broccolini

Memphis Dry Spice Rubbed Grilled Tenderloin of Beef

Horseradish Demi  
with Sour Cream Chive Mashed Potatoes and Green Bean & Baby Carrot Bundle

Caribbean Spice Rubbed Cold Water Salmon

Lime Mango Curry Sauce  
with Saffron Rice and Sautéed Trio of Greens

Crisp Jumbo Lump Crab Cake

Spicy Red Pepper Remoulade  
Pimento Cheese Rice and Grilled Corn Poblano Slaw

*Chef attendants are included in the estate fee.*

### **Late Night Snack Station**

*Set out by 9:30 pm, Choose one*

Tomato Bisque Shooter with Grilled Cheese Bites

Freshly Baked Cookies with Milk Shooters

Take Me Out To The Ballgame:  
Assorted Flavors of Homemade Popcorn



# BRUNCH RECEPTION MENU



\$124++ per person

*Includes the following:*

Complimentary Butler Passed Champagne as Guests Arrive or for Toasting

3 Butler Passed Hors d'oeuvres during Cocktail Hour

Soup and Salad Station

Duke Mansion Biscuit Bar

Two Chef Attended Entrée Stations

4 Hour Duke Mansion Bar Package

*Details on page 9*

*Additional \$10++ per person to your menu price for a 5 hour open bar*

Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station

*(cake cutting fee included in price)*



## **Butler Passed Hors D'oeuvres**

*Choose three, please see page 8 or choose from the following:*

Mini Pancakes  
with Maple Syrup

Chicken and Sweet Potato Waffle  
Spicy Cinnamon Maple Syrup

Bite Sized Cinnamon Rolls  
with Icing Drizzle

Mini Breakfast Sandwiches  
Choice of Meat or Vegetarian

## **Attended Soup and Salad Station**

*Choose two*

Carrot and Red Lentil Soup  
Grilled Tandoori Chicken and Minty Yogurt

Duke Mansion House Salad  
Mixed Greens, Grape Tomatoes, Fried Black Eyed Peas  
with Lemon Vinaigrette

Spicy Sweet Corn Gazpacho  
Yellow Peppers and Tomatoes

Baked Goat Cheese & Roasted Caponata Salad  
Toasted Walnuts, Garden Greens  
with Blood Orange Vinaigrette

Roasted Cauliflower Soup  
Vidalia and Crispy Chickpeas

Watermelon Wedge and Arugula Salad  
Whipped Goat Cheese, Cucumber, Orange, Green Apple,  
Pistachios with Orange Vinaigrette





### **Duke Mansion Biscuit Bar**

Baskets of Buttermilk, Sweet Potato, and Herb Biscuits

*Choose five*

Country Sausage Gravy, Carolina Gumbo, Barbeque Turkey Breast, Tangy Pimento Cheese, Grilled Andouille Sausage, Smoked Bacon, Smoked Ham, Fried Green Tomatoes, Honey Butter, Raspberry Jalapeno Jam or Apple Rhubarb Butter

### **Attended Entrée Stations**

*Choose two*

Seared Icelandic Salmon

Dill Brown Butter Hollandaise

Carving Station of Grilled N.Y. Strip Roast of Beef

Creamy Horseradish Sauce

with Bacon and Sweet Potato Hash with Vidalia Onion

Three Cheese Mac-n-Cheese Station

*Choose five*

Bacon, Creole Shrimp, Oven Roasted Tomatoes, Memphis Dry Rubbed Chicken, Smoked Pulled Pork, Grilled Andouille, Smoked Turkey Breast, Crispy Country Ham, Crumbled Bleu Cheese, Grilled Broccoli, or a Display of Herbs & Oils

Eggs Benedict Station

*with a Crab Cake*

Served on an English Muffin with Hollandaise Sauce

Grits Station

*Select 5 toppings*

Cheddar Cheese, Sautéed Mushrooms, Applewood Smoked Bacon, Caramelized Onions, Roasted Tomatoes, BBQ Pork, Creole Shrimp, Grilled Andouille Sausage, Grilled Vegetables  
Served over Goat Cheese Stone Ground Grits with Tomatoes and Scallion Sauce

Scrambled Eggs with Pepper Jack Cheese and Herbs

Served with Apple-Wood Smoked Bacon and Country Sausage

*Chef attendants are included in the estate fee.*



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## BUTLER PASSED HORS D'OEUVRES

*Butler passed by Duke Mansion servers.*



Crab & Bacon Deviled Egg

BLT Cheddar Biscuit  
with Pimento Cheese

Beef & Foie Gras Wellington Bite  
with Mushroom Duxelle

Brie and Blackberry Jalapeno Jam  
in a Filo Triangle

Smoked Bacon Wrapped Date  
Stuffed with Manchego Cheese

Deviled Shrimp in Cucumber Cup

Sundried Tomato & Olive Crustade  
with Homemade Orange Ricotta

Tangy Honey Southern Fried Chicken Bites  
Creamy Peppercorn Dressing

Whipped Ricotta Crostini  
with Sea Salt & Sweet Onion Jam

Smoked Salmon Mousse\*  
with Pickled Shallot and Fried Caper in a Mini Eclair

Petite Charleston Crab Cake  
Creole Aioli

Tandoori Spiced Lemon Chicken  
with Turmeric and Butter Braised Onions  
on Grilled Onion Bread

Barbeque Pulled Pork Baked Bun  
with Mirin Barbeque Sauce

Guacamole Cone  
with Whipped Goat Cheese



# PACKAGE BAR PRICING

*Package bars include unlimited consumption of all beverages listed below and complete bar setup.*

*Per NC State Law, bartenders are authorized to request proper identification from any guest.*

*Please note that special pricing is available for guests under the legal drinking age of 21 years; ask your Sales Manager for more information.*



## **Standard Brand Liquors**

Absolut Vodka, Dewar's White Label Scotch, Beefeaters Gin, Bacardi Light Rum, Jack Daniels Bourbon, Seagram's VO, Jose Cuervo 1800 Tequila

## **Premium Brand Liquors**

*Additional \$8++ per person*

Kettle One, Chivas Regal Blend Scotch, Tanqueray Gin, Mount Gay Eclipse Rum, Makers Mark Bourbon, Crown Royal, Jose Cuervo 1800 Tequila

## **Imported Beer**

Heineken, Amstel Light, New Castle, Corona, Guinness, Fat Tire, Goose Island

## **Domestic Beer**

Bud Light, Carolina Blond, Miller Lite, Michelob Ultra, Yuengling, Kaliber Non-Alcoholic

## **Wine Selections**

*choose one*

"Featured" NC Wines

Shelton Bin 17 Chardonnay, Cabernet Sauvignon

Ballard Lane

Chardonnay, Cabernet Sauvignon, Pinot Noir

*Your wine selection also includes: Astoria Pinot Grigio, Cristalino NV Brut Cava*

## **Assorted Soft Drinks and Mineral Water**

## **Bartender Fee**

North Carolina law requires bartenders for all bar setups and service.

Two bartender fees are included

in your estate fee pricing.

Additional bartenders can be arranged for \$125 per bartender.



## WINE LIST



*Your wine can be upgraded for an additional price per person.*

### **Chardonnay**

Sonoma Cutrer Russian River Ranches  
La Crema Chardonnay

+\$5  
+\$4

### **Cabernet Sauvignon**

Rodney Strong, Sonoma  
Twenty Bench, Napa

+\$1  
+\$3

### **Sauvignon Blanc**

Sileni Reserve  
Glazebrook, Marlborough, New Zealand

+\$2  
+\$1

### **Pinot Noir**

Pennywise Pinot Noir  
Mac Murray Ranch, Sonoma

+\$1  
+\$3

### **Other White Wines**

Wente Riesling, Monterrey  
Left Coast "Orchards" Pinot Gris

+\$1  
+\$1

### **Other Red Wines**

Broquel Malbec, Argentina  
Burgess Merlot

+\$1  
+\$6

### **Champagne and Sparkling Wines**

La Marca Prosecco, Veneto, Italy  
Domaine Chandon, Brut Classic

+\$2  
+\$4

*Prices and availability are subject to change.*