



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
dukemansion@tlwf.org www.dukemansion.org*

BREAKFAST & BRUNCH SELECTIONS

Whether your event calls for a plated service breakfast,
a breakfast buffet or a lavish brunch,
the following menus will assist you in planning the perfect event.

As with all special events at the Duke Mansion,
we ask that you plan one menu for your entire group.

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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CONTINENTAL BREAKFAST

Assorted Fruit Yogurt and Granola
Seasonal Fruit Display
Fresh Baked Pastries, Muffins and Breakfast Breads
Fresh Fruit Juices
\$16 per person

SUNRISE BREAKFAST

Assorted Fruit Yogurt and Granola
Seasonal Fruit Display
Multigrain Breads, Fresh Bagels and Home-baked Healthy Choice Muffins
Homemade Preserves
Homemade Power Bars with Nuts, Oats and Dried Fruits
Fresh Fruit Juices
\$18 per person

DELUXE BREAKFAST BUFFET

(minimum of 12 guests, or \$4 surcharge for 7-11 persons)
Assorted Fruit Yogurt and Granola
Choice of One Hot Entree
Apple-Wood Smoked Bacon or Sausage
Creamy Stone Ground Cheese Grits
Home-Style Potatoes
Seasonal Fruit Display
Fresh Baked Pastries, Muffins and Breakfast Breads
Fresh Fruit Juices
\$23 per person

Hot Entrée Options

(select one)

Breakfast Sandwiches
*choice of: bacon, ham or sausage
on bagel, DM biscuit or croissant
with pimento cheese and free range eggs*

Brioche French Toast
lemon curd and blackberry syrup

Southern Bene
*sautéed vidalia, spinach and pimento cheese
lemony tabasco hollandaise*

Creole Frittata
andouille sausage, yukons, greens and gouda

Pasteurized Scrambled Eggs
pepper jack cheese and garden herbs

Sweet Potato Apple Latkes
tahini lemon drizzle

*Coffee Station with regular and decaffeinated coffee and selection of hot herbal teas
available for an additional \$38 per gallon.*

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PLATED BREAKFAST

All plated breakfast selections are served with
Freshly Baked Breakfast Breads, a Seasonal Fruit Garnish,
Two Side Items, Coffee Service and Fruit Juice.

Hot Entrée Options

(select one)

Breakfast Sandwich

fried egg, pepper jack, grilled tasso on brioche

Lemon Buttermilk Waffle

blackberry syrup

Pasteurized Scrambled Eggs

Croque Monsieur Slider

ham, swiss, whole grain mustard

Creole Frittata

andouille sausage, yukons, greens and gouda

Eggs Benedict

english muffin, sliced ham, poached egg

lemon hollandaise

Low Country Quiche

tasso, vidalia, jalapeño, jack cheese

Side Options

(select two)

Home-Style Potatoes

Creamy Cheese Grits

Yogurt with Granola

Apple Wood Smoked Bacon

Smoked Country Sausage

\$20.00 per person

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BRUNCH BUFFET

minimum guarantee of 25 guests required

Assorted Seasonal Fruit Display

Fresh Yogurt served with Assorted Fruit Compotes and Granola

Duke Mansion Sweet Potato Biscuits, Breakfast Breads, Danishes
& Croissants served with Preserves, Jellies and Jams

Scrambled Eggs with Pepper Jack Cheese

Homestyle Sweet Potato Hash Browns

Apple-Wood Smoked Bacon and Country Sausage

(select one)

Shrimp and Grits

cheddar stone ground grits with sautéed shrimp, andouille sausage, tasso and tomato broth

Smoked Sliced Salmon*

deviled eggs, red onion, capers and crème fraîche

Creole Frittata

andouille sausage, yukons, greens and gouda

DESSERTS

Peach Tatin Parfait, Chocolate Dipped Berry Skewers,
Passionfruit Merangue Tart, Mini Sweet Corn Financier Muffin

Fresh Fruit Juices

\$35 per person



BUFFET ENHANCEMENTS

Lemon Buttermilk Waffle

blackberry syrup

\$6 per person

Brioche French Toast

lemon curd and blackberry syrup

\$6 per person

Chef Attended Omelet Station

with bacon, tasso, peppers, onions, mushrooms and cheddar cheese

\$7 per person

(plus \$65 per chef attendant)

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