



**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.*



## 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*

## PLATED DINNER SELECTIONS

### Plated Appetizers

Crisp Pork Belly Steamed Bun  
*kimchi mayo, pickled vegetables*  
\$9

Smoked Beef Tartar  
*fried mustard leaves, radish*  
\$9

Italian Country Ham & Burrata  
*brûlée fig, fig jam vinaigrette*  
\$11

Chili Marinated Lamb Loin\*  
*bibb, ginger scallion sauce*  
\$12

Louisiana Crab Beignet  
*roasted red pepper butter sauce*  
\$14

### Soup Selections

Roasted Red Pepper & Curried Squash Soup  
*lime, cilantro, braised celery*  
\$8

Caprese Tomato Spinach Soup  
*basil, burrata focaccia croustade*  
\$8

Strawberry Watermelon Gazpacho  
*goat cheese, basil*  
\$8

Low Country Chicken & Peanut Stew  
*mint, gingered whipped coconut cream*  
\$8

### Salad Selections

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

Watermelon & Arugula Tower  
*feta, orange, green apple, pistachios  
white balsamic honey vinaigrette*  
\$8

Grilled Strawberry & Citrus Salad  
*mint, arugula, goat cheese  
grilled citrus vinaigrette*  
\$8

Buffalo Bleu Wedge  
*bleu cheese crouton, bacon  
buffalo dressing*  
\$8

**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.*



## 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*

### Entrée Selections

*Multiple entrées will be limited to two selections excluding 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.*

#### Tomato Braised Airline Chicken

*crispy fingerling potatoes,  
parmesan garlic broccolini  
yellow pepper cumin sauce  
\$29*

#### Spice Rubbed BBQ Brisket

*buttered creamer potatoes,  
caramelized saffron cauliflower  
star anise jus  
\$33*

#### Jerk Spiced Fried Chicken

*southern green herb rice, chili grilled okra  
pineapple rum vinaigrette  
\$29*

#### Grilled Coffee Rub Beef Tenderloin Filet

*sharp white cheddar mashed potatoes,  
roasted lemon oil asparagus  
bourbon steak sauce  
\$36*

#### Ginger Lemon Soy Salmon

*coconut rice, spiced greens trio  
miso mirin jus  
\$32*

#### Pan Fried Jumbo Lump Crab Cake

*harissa green bean succotash, chick peas & feta  
horseradish remoulade  
\$39*

#### Panko Parmesan Crusted Barramundi

*grilled escarole & red peppers, pecorino  
orange butter sauce  
\$33*

#### Fried Artichoke Risotto

*sweet pea, roasted tomato vinaigrette with herb oil  
\$22*

#### Duo of Grilled Beef Tenderloin & Jumbo Lump Crab Cake

*sharp white cheddar mashed potatoes, pecan praline green bean  
bourbon steak sauce & warm horseradish remoulade  
\$43*

### Dessert Selections

#### Cannoli Filled Cruffin

*pistachio, candied lemon  
white chocolate, rose petal  
\$8*

#### Lemon Tart +

*almond coconut crust  
whipped coconut cream  
\$8*

#### Cherry Chocolate Marquise

*brandy chocolate mousse, cinnamon cherries  
\$8*

#### Five Spice Bourbon Roasted Peach Sherbet

*brioche brûlée, raspberries  
\$8*

+ gluten free/ dairy free option

**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.*



## 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

## 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:*

Tomato Braised Airline Chicken  
*yellow pepper cumin sauce*

Jerk Spiced Fried Chicken  
*pineapple rum vinaigrette*

Ginger Lemon Soy Salmon  
*miso mirin jus*

Fried Artichoke Risotto  
*sweet pea, roasted tomato vinaigrette with herb oil*

Spice Rubbed BBQ Brisket  
*star anise jus  
+\$5 per person*

*Served with Chef's Choice of Seasonal Garden Vegetables  
and  
Southern Green Herb Rice - **or** - Buttered Creamer Potatoes*

### 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

**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.*



# 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*

## HORS D'OEUVRES SELECTIONS

*Stationed or Butler Passed  
Butler Passing Fee - \$35.00 per passer  
(minimum order of 25 pieces)*

Banh Mi Steamed Bun  
*pickled vegetables, thai bail, spicy mayo*  
\$3

Brie & Pepper Jelly  
*phyllo triangle*  
\$3

Falafel Bite  
*cucumber, tahini dipping sauce*  
\$3

Pecan & Sweet Potato Biscuit  
*bacon onion jam*  
\$3

Thyme Champagne Roasted Peaches  
*aged goat cheese, grilled brioche*  
\$3

Crisp Fingerling & Gruyère  
*bacon wrapped, scallion crème fraîche*  
\$3

Cheddar Thyme Cheese Gougère  
*mansion boursin*  
\$3

Billion Dollar Bacon  
*miso pecan praline*  
\$3.25

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

Garlic Ginger Fried Chicken Bites  
*chili lime soy glaze*  
\$3

Tomato Braised Pork Rib Mini Taco  
*napa lime slaw, corn tortilla*  
\$3

Bacon Pizza Bite  
*goat cheese, roasted grape tomato*  
\$3

Marinated Beef Tenderloin Croustade  
*creamy horseradish, spicy arugula chimichurri*  
\$3.25

Smoked Salmon & Dilled Mascarpone  
*fried bagel chip*  
\$3

Fried Oyster  
*louisiana cocktail sauce, buttery flatbread*  
\$3

Crab Salad Cones  
*old bay sea salt*  
\$3.25

Crab Cake Hushpuppy  
*cajun remoulade*  
\$4

**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.*



# 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

## BAR SELECTIONS

<p style="text-align: center;"><b>OPTION #1</b> 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;"><b>OPTION #2</b> 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;"><b>OPTION #3</b> 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. <i>Cash Bar option does require a minimum of \$150.00 in bar sales.</i></p> <p style="text-align: center;">SPECIALTY BARS AVAILABLE</p>
--	--

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.  Fee is \$50.00 for a cocktail server for three hours.</p>																				
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																																					
HOUSE WINES	LIQUOR BRANDS	DOMESTIC, IMPORT & CRAFT BEER																																				
<p>The Duke Mansion is pleased to offer Shelton Vineyard as our featured North Carolina winemaker.  Please see Wine List for additional wine selections.</p>	<table style="width: 100%; border-collapse: collapse;"> <tr> <th style="text-align: left; border-bottom: 1px solid black;">STANDARD BRANDS</th> <th style="text-align: left; border-bottom: 1px solid black;">PREMIUM BRANDS</th> </tr> <tr> <td>Absolut Vodka</td> <td>Ketel One Vodka</td> </tr> <tr> <td>Dewars White Label</td> <td>Chivas Regal Blend</td> </tr> <tr> <td>Beefeaters Gin</td> <td>Tanqueray Gin</td> </tr> <tr> <td>Bacardi Light Rum</td> <td>Mount Gay Eclipse Rum</td> </tr> <tr> <td>Jack Daniels Bourbon</td> <td>Makers Mark Bourbon</td> </tr> <tr> <td>Seagram's VO</td> <td>Crown Royal</td> </tr> <tr> <td>Jose Cuervo 1800</td> <td>Jose Cuervo 1800</td> </tr> </table>	STANDARD BRANDS	PREMIUM BRANDS	Absolut Vodka	Ketel One Vodka	Dewars White Label	Chivas Regal Blend	Beefeaters Gin	Tanqueray Gin	Bacardi Light Rum	Mount Gay Eclipse Rum	Jack Daniels Bourbon	Makers Mark Bourbon	Seagram's VO	Crown Royal	Jose Cuervo 1800	Jose Cuervo 1800	<table style="width: 100%; border-collapse: collapse;"> <tr> <th style="text-align: left; border-bottom: 1px solid black;">DOMESTIC</th> <th style="text-align: left; border-bottom: 1px solid black;">IMPORT</th> </tr> <tr> <td>Bud Light</td> <td>Heineken</td> </tr> <tr> <td>Miller Lite</td> <td>Corona</td> </tr> <tr> <td>Michelob Ultra</td> <td>Amstel Light</td> </tr> <tr> <td>Yuengling</td> <td>Guinness</td> </tr> <tr> <th colspan="2" style="text-align: center; border-bottom: 1px solid black;">LOCAL</th> </tr> <tr> <td colspan="2">NoDa Jam Session Pale Ale</td> </tr> <tr> <td colspan="2">NoDa Cavu Blonde Ale</td> </tr> <tr> <td colspan="2">Birdsong Jalapeño Pale Ale</td> </tr> <tr> <td colspan="2">Birdsong Lazy Bird Brown Ale</td> </tr> </table>	DOMESTIC	IMPORT	Bud Light	Heineken	Miller Lite	Corona	Michelob Ultra	Amstel Light	Yuengling	Guinness	LOCAL		NoDa Jam Session Pale Ale		NoDa Cavu Blonde Ale		Birdsong Jalapeño Pale Ale		Birdsong Lazy Bird Brown Ale	
STANDARD BRANDS	PREMIUM BRANDS																																					
Absolut Vodka	Ketel One Vodka																																					
Dewars White Label	Chivas Regal Blend																																					
Beefeaters Gin	Tanqueray Gin																																					
Bacardi Light Rum	Mount Gay Eclipse Rum																																					
Jack Daniels Bourbon	Makers Mark Bourbon																																					
Seagram's VO	Crown Royal																																					
Jose Cuervo 1800	Jose Cuervo 1800																																					
DOMESTIC	IMPORT																																					
Bud Light	Heineken																																					
Miller Lite	Corona																																					
Michelob Ultra	Amstel Light																																					
Yuengling	Guinness																																					
LOCAL																																						
NoDa Jam Session Pale Ale																																						
NoDa Cavu Blonde Ale																																						
Birdsong Jalapeño Pale Ale																																						
Birdsong Lazy Bird Brown Ale																																						

*(choice of two beers from each category)*

**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.*



# 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

## WINE LIST

### CHARDONNAY

Shelton Bin 17, North Carolina	\$28.00
Ballard Lane	\$35.00
Hess Shirtail 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

**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.