



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

Mediterranean Falafel ^(V/DF)
hummus, pickled red onion, arugula
\$10

Chicken Parma Roulade
tomato relish, tuscan kale
\$10

Blackened Beef Tenderloin Carpaccio
fingerling chip, arugula, corn poblano relish
\$12

Spicy Grilled Shrimp
fried green tomatoes, chow chow, chipotle cream sauce
\$14

Soup Selections

Crab & Corn Bisque ^(GF)
crab salad, chive lavash
\$10

Roasted Tomato ^(GF/V/DF)
spinach chip, balsamic drizzle
\$10

Cannellini Bean ^(GF/V/DF)
truffle oil, kale chips
\$10

Low Country Chicken ^(GF/DF)
potatoes, carrots, leek
\$10

Salad Selections

The Duke Mansion House Salad
*mixed greens, grilled roma tomatoes, fried black-eyed peas
lemon vinaigrette*
\$10

Kale & Wild Mushroom
*fontina, roasted red peppers
vidalia onion vinaigrette*
\$10

Spinach & Golden Beet
*shaved manchego, spiced pecans, fennel
blood orange vinaigrette*
\$10

Buffalo Bleu Wedge
*bleu cheese crouton, bacon
buffalo dressing*
\$10

(DF) Dairy Free // (V) Vegetarian // (GF) Gluten Free

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Entrée Selections

Multiple entrées will be limited to two selections excluding vegetarian requests.
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Herb Roasted Chicken (GF)
*rice pilaf, green beans & baby carrots
roasted poblano cream*
\$30

Spice Rubbed Short Rib (GF)
*celery root & pomme purée
green beans
house made barbeque sauce*
\$33

Blackened Salmon (GF)
*vegetable ragout, horseradish potato croquet
pomegranate glaze*
\$34

Herb Rubbed Cobia
*white bean cassoulet, tuscan kale
blood orange butter sauce*
\$33

Pan Seared Spiced Chicken (GF)
*gingered sweet potato, collards
natural roasting jus*
\$30

Chipotle Rubbed Beef Tenderloin Filet (GF)
*herbed whipped potatoes
oyster mushroom & asparagus
red wine demi*
\$38

Pan Fried Jumbo Lump Crab Cake
*herb mashed potatoes, lemon oil wilted spinach
house remoulade*
\$39

Roasted Spaghetti Squash (V/DF)
*spiced vegetables, potato fondants
arugula, chipotle glaze*
\$22

Duo of Grilled Beef Tenderloin
& Jumbo Lump Crab Cake
*herbed whipped potatoes, roasted asparagus
red wine demi & warm horseradish remoulade*
\$48

Dessert Selections

Cranberry Tart (GF option)
*lime merengue, candied lime zest
cranberry marmalade*
\$10

Chocolate Almond Orange Cake (GF)
chocolate sauce, candied orange
\$10

Poached Pear Trifle Terrine
*sponge cake, mousse, caramel sauce
spiced walnuts*
\$10

Chocolate Marble Cheesecake
pumpkin, mocha sauce
\$10

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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:

Herb Roasted Chicken
roasted poblano cream

Spiced Chicken
natural roasting jus

Blackened Salmon
Pomegranate glaze

Mushroom Risotto
grilled asparagus, roasted tomato, arugula pesto

Spice Rubbed Short Rib
*House made barbeque sauce
+\$5 per person*

*Served with Chef's Choice of Seasonal Garden Vegetables
and
Turmeric Rice - **or** - Herb Mashed 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

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HORS D'OEUVRES SELECTIONS

Stationed or Butler Passed

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

Southern Fried Spring Roll ^(V)

*fresh collards, black-eyed peas
mustard dipping sauce*

\$3

Sweet Potato Arancini Bite ^(V/GF/DF)

smoked tomato jam

\$3

Smokey Brie & Cranberry ^(V)

phyllo triangle

\$3

Pecan & Sweet Potato Biscuit

bacon onion jam

\$3

Cheddar Cheese Gougère

curried chicken salad

\$3

Billion Dollar Bacon ^(GF)

miso pecan praline glaze

\$3

Pulled Duck

*slaw, sour cherry glaze
wonton crisp*

\$3

Steakhouse Blini ^(GF)

*tenderloin, mushroom duxelle, fois gras
pesto cream*

\$3

Garlic Ginger Chicken Bite

balsamic glaze

\$3

Honey Fried Chicken Bites

red pepper dipping sauce

\$3

Roasted Chicken Skewer

pickled red onion, cucumber, taziki

\$3

Prosciutto & Brie

braised fennel on toast baguette

\$3

Crab & Crawfish Hushpuppy

cajun remoulade

\$4

Smoked Salmon & Dill

*crème fraiche, cured egg yolk
pumpernickle*

\$3.25

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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. <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>
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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. Fee is \$50.00 for a cocktail server for three hours.</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. Please see Wine List for additional wine selections.</p>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; vertical-align: top;"> <p><u>STANDARD BRANDS</u> 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><u>PREMIUM BRANDS</u> Tito's Handmade Vodka Chivas Regal Blend Tanqueray Gin Mount Gay Eclipse Rum Makers Mark Bourbon Crown Royal Jose Cuervo 1800</p> </td> </tr> </table>	<p><u>STANDARD BRANDS</u> Absolut Vodka Dewars White Label Beefeaters Gin Bacardi Light Rum Jack Daniels Bourbon Seagram's VO Jose Cuervo 1800</p>	<p><u>PREMIUM BRANDS</u> Tito's Handmade Vodka Chivas Regal Blend Tanqueray Gin Mount Gay Eclipse Rum Makers Mark Bourbon Crown Royal Jose Cuervo 1800</p>	<p>(choice of two beers from each category)</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; vertical-align: top;"> <p><u>DOMESTIC</u> Bud Light Miller Lite Michelob Ultra Yuengling</p> </td> <td style="width: 50%; vertical-align: top;"> <p><u>IMPORT</u> Heineken Corona Amstel Light Guinness</p> </td> </tr> <tr> <td colspan="2" style="text-align: center;"> <p><u>LOCAL</u> NoDa Hop Drop n' Roll IPA NoDa Cavu Blonde Ale Birdsong Jalapeño Pale Ale Red Clay Cider</p> </td> </tr> </table>	<p><u>DOMESTIC</u> Bud Light Miller Lite Michelob Ultra Yuengling</p>	<p><u>IMPORT</u> Heineken Corona Amstel Light Guinness</p>	<p><u>LOCAL</u> NoDa Hop Drop n' Roll IPA NoDa Cavu Blonde Ale Birdsong Jalapeño Pale Ale Red Clay Cider</p>											
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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

SAUVIGNON BLANC

Glazebrook, Marlborough, New Zealand	\$36.00
Fiddlehead Cellars, Santa Barbara	\$45.00
Hubert Brochard Sancerre, FR	\$48.00

ALTERNATIVE WHITES

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

CHAMPAGNE & SPARKLING

Montmarte Brut Sparkling, France	\$28.00
Ca' Furlan Prosecco, Italy	\$36.00
Domaine Chandon, Brut Classic	\$50.00
Veuve Clicquot, Champagne Brut	\$80.00
Veuve Clicquot, Champagne Brut Rosé	\$90.00

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	\$90.00

PINOT NOIR

Black Ridge, CA	\$35.00
Parker Station, Central Coast	\$40.00
Yamhill, Willamette Valley	\$50.00

MERLOT

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

ALTERNATIVE REDS

Catena Malbec, Argentina	\$45.00
Plungerhead Petite Sirah, Lodi	\$45.00
Chappellet Mountain Cuvee, Napa	\$60.00

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