



THE DUKE MANSION

*Historic Inn & Meeting Place*

## COCKTAIL RECEPTIONS

A heavy hors d'oeuvres reception is the perfect alternative to a formal, plated dinner event.

To assist in planning your event, we have included a selection of hot and cold hors d'oeuvres, display stations, entrée stations and carving stations.

For your review, we have also included two of our most popular reception menus, as well as our wine list and bar selections.

**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*

## HORS D'OEUVRES SELECTIONS

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

Southern Fried Spring Roll <sup>(V)</sup>  
*fresh collards, black-eyed peas  
mustard dipping sauce*  
\$3

Sweet Potato Arancini Bite <sup>(V/GF/DF)</sup>  
*smoked tomato jam*  
\$3

Smokey Brie & Cranberry <sup>(V)</sup>  
*phyllo triangle*  
\$3

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

Cheddar Cheese Gougère  
*curried chicken salad*  
\$3

Billion Dollar Bacon <sup>(GF)</sup>  
*miso pecan praline glaze*  
\$3

Pulled Duck  
*slaw, sour cherry glaze  
wonton crisp*  
\$3

Steakhouse Blini <sup>(GF)</sup>  
*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

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

**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*

## DISPLAYS & STATIONS

Artisan Cheese Board <sup>(V)</sup>  
\$13 per person  
*selection of local and imported cheeses  
served with flatbreads and assorted crackers*

Trio of Dips <sup>(GF / V)</sup>  
\$10 per person  
*navy bean hummus, mansion boursin, three cheese pimento  
served with homemade lavash and assorted crackers*

Seasonal Fresh Fruit Display  
<sup>(GF / DF / V)</sup>  
\$9 per person  
*locally harvested and imported fruits  
served with candied spiced nuts*

Roasted Vegetable Display  
<sup>(GF / DF / V)</sup>  
\$9 per person  
*freshly roasted seasonal vegetables  
served with arugula pesto*

Duke Mansion Biscuit Bar  
<sup>(V)</sup>  
\$14 per person  
*Cheddar Cheese, Buttermilk and Herb Biscuits  
(select five accompaniments)*  
  
*southern chicken stew, roasted turkey breast, grilled andouille sausage,  
smoked bacon, local aged country ham, fried green tomatoes, pimento cheese,  
honey butter, strawberry jam, apple butter*

Five Spice Harvest  
<sup>(GF / DF / V)</sup>  
\$14 per person  
*(select three)*  
  
*okra and andouille spiced quinoa,  
oven roasted tomato vegetable gumbo,  
coconut curry white bean with shiitake mushroom,  
sweet potato risotto with candied pecan crumble,  
grilled sweet potato slider with roasted greens*

Grand Dessert Buffet  
\$14 per person  
*elegant display showcasing Chef's selection of three confections  
served with freshly brewed coffee and hot tea selection*

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

**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*

## ACTION STATIONS

*Action stations require an attendant billed at \$65 per attendant*

### Wedge Salad Station

(GF/V)

\$9 per person

(select five toppings)

*cornbread croutons, smoked bacon, hard boiled eggs,  
roasted grape tomatoes, candied almonds, fried shallot rings  
with house vinaigrette and creamy avocado dressing*

### Three Cheese Mac n' Cheese Station

(V)

\$13 per person

(select five toppings)

*smoked bacon, creole shrimp, grilled smoked sausage,  
grilled tasso, honey fried chicken, pulled pork,  
oven roasted tomatoes, fried artichokes,  
fried vidalia onions, freshly chopped herbs*

### Pasta Station

\$12 per person

(select one)

*cheese tortellini, citrus shrimp,  
baby green peas, vidalia onion,  
fresh mozzarella, white wine cheese  
sauce, shaved pecorino*

*farfalle pasta, italian sausage,  
vidalia onion, pomodoro,  
goat cheese, oregano, basil*

*mushroom ravioli, mushrooms,  
spinach, red wine sauce,  
shaved pecorino*

### Southern Grits Station (GF)

*cheddar cheese stone ground grits with tomato scallion jus*

\$13 per person

(select five toppings)

*BBQ pork, creole shrimp, grilled andouille sausage, applewood bacon  
cheddar cheese, roasted tomatoes, caramelized onions, sautéed mushrooms, grilled vegetables*

### BBQ Brisket Slider Station

*served with hand cut fries & dipping sauces*

\$12 per person

(select three toppings)

*pickled red onions, arugula, sautéed mushrooms,  
tomato pepper relish, white cheddar, pickles  
house made barbeque sauce  
(add grilled portobello mushrooms + \$2 per person)*

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

**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*

## CARVING STATIONS

accompanied with fresh rolls and signature Duke Mansion biscuits  
*minimum guarantee of 12 guests required*

Creole Rubbed Whole Fried Chicken

*cilantro chili sauce*

\$11 per person

Grilled Orange Glazed Pork Tenderloin

*creamy cilantro dressing*

\$14 per person

Applewood Smoked Turkey Breast

*cider bourbon gravy*

\$12 per person

Grilled N.Y. Strip Roast of Beef

*mansion worcestershire butter*

\$17 per person

Grilled North Atlantic Salmon

*mustard dill glaze*

\$17 per person

Pepper & Herb Crusted Tenderloin of Beef

*sour cream chimi-curry*

\$26 per person

## ENTRÉE STATIONS

small plates individually prepared by a chef attendant  
*minimum guarantee of 25 guests required*

Grilled Orange Glazed Pork Tenderloin  
Coconut Rice, Black Bean and Plantain Ragout

*creamy cilantro dressing*

\$12 per person

Rosemary Roasted Airline Chicken  
Crispy Fingerling Potatoes, Garlic Broccolini

*poblano cream sauce*

\$16 per person

Blackened Salmon  
Herb Rice, Lemon Asparagus

*pomegranate glaze*

\$14 per person

BBQ Braised Short Ribs  
Cheddar Grits, Spiced Greens Trio

*house made barbecue sauce*

\$19 per person

Spice Grilled Shrimp  
Fried Green Tomato, Chow Chow

*chipotle cream sauce*

\$18 per person

Chipotle Rubbed Beef Tenderloin Filet  
Herb Mashed Potatoes, Green Bean Bundle

*red wine demi*

\$26 per person

*Carving & Entree stations require an attendant billed at \$65 per attendant*

**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*

## SAMPLE RECEPTION MENU ONE

*\$45 per guest*

Half Order of Trio of Dips

Half Order of Roasted Vegetable Display

Choice of TWO Butler Passed Hors d'Oeuvres

Southern Grits Station

*cheddar cheese stone ground grits with tomato & scallion jus*

*(select five toppings)*

*BBQ pork, creole shrimp, grilled andouille sausage, applewood bacon,  
cheddar cheese, roasted tomatoes, caramelized onions, sautéed mushrooms, grilled vegetables*

BBQ Brisket Slider Station

*served with hand cut fries & dipping sauces*

*(select three toppings)*

*pickled red onions, arugula, sautéed mushrooms,  
tomato pepper relish, white cheddar, pickles  
house made barbeque sauce  
(add grilled portobello mushrooms + \$2 per person)*

Dessert and Coffee Station

*elegant display showcasing Chef's selections of confections  
freshly brewed coffee and assorted herbal teas*

*Action stations require an attendant billed at \$65 per attendant*

**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*

## SAMPLE RECEPTION MENU TWO

*\$55 per guest*

Half Order of Trio of Dips

Half Order of Roasted Vegetable Display

Choice of TWO Butler Passed Hors d'Oeuvres

### Southern Grits Station

*cheddar cheese stone ground grits with tomato & scallion jus*

*(select five toppings)*

*BBQ pork, creole shrimp, grilled andouille sausage, applewood bacon, cheddar cheese, roasted tomatoes, caramelized onions, sautéed mushrooms, grilled vegetables*

### Pasta Station

*(select one)*

*cheese tortellini, citrus shrimp, baby green peas, vidalia onion, fresh mozzarella, white wine cheese sauce, shaved pecorino*

*farfalle pasta, italian sausage, vidalia onion, pomodoro, goat cheese, oregano, basil*

*mushroom ravioli, mushrooms, spinach, red wine sauce, shaved pecorino*

### Entrée Station

*(select one)*

*Blackened Salmon  
Herb Rice, Lemon Asparagus  
pomegranate glaze*

*Rosemary Roasted Airline Chicken  
Crispy Fingerling Potatoes, Garlic Broccolini  
poblano cream sauce*

### Dessert and Coffee Station

*elegant display showcasing Chef's selections of confections  
freshly brewed coffee and assorted herbal teas*

*Action stations require an attendant billed at \$65 per attendant*

**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*

## 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 <i>Wine List</i></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 <i>Wine List</i>	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.  <i>Fee is \$50.00 for a cocktail server for three hours.</i></p>
Wine Charged per Bottle	See <i>Wine List</i>																	
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.  <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>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 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>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 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 Hop Drop n' Roll IPA NoDa Cavu Blonde Ale Birdsong Jalapeño Pale Ale Red Clay The South End Cider</p> </td> </tr> </table> <p>(choice of two beers from each category)</p>	<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 Hop Drop n' Roll IPA NoDa Cavu Blonde Ale Birdsong Jalapeño Pale Ale Red Clay The South End Cider</p>											
<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>Tito's Handmade Vodka Chivas Regal Blend Tanqueray Gin Mount Gay Eclipse Rum Makers Mark Bourbon Crown Royal Jose Cuervo 1800</p>																	
<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 Hop Drop n' Roll IPA NoDa Cavu Blonde Ale Birdsong Jalapeño Pale Ale Red Clay The South End Cider</p>																		

**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*

## 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

### 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

**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.