



THE DUKE MANSION

*Historic Inn & Meeting Place*

## HEAVY HORS D'OEUVRES 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.*



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## 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

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## DISPLAYS & STATIONS

### Artisan Cheese Board

\$11 per person

*selection of local and imported cheeses  
served with flatbreads and assorted crackers*

### Trio of Dips

\$7 per person

*roasted poblano hummus, mansion boursin, roasted red pepper and pepper jack  
served with homemade lavash and assorted crackers*

### Seasonal Fresh Fruit Display

\$8 per person

*locally harvested and imported fruits  
served with candied spiced nuts*

### Fresh Vegetable Crudité

\$8 per person

*freshly sliced seasonal vegetable spears  
served with fire roasted feta dip*

### Low Country Antipasto

\$14 per person

*(select five)*

*grilled spice rubbed pork loin, grilled andouille sausage, dry rubbed roasted chicken,  
local cheeses, pickled shrimp, pickled okra, grilled peaches,  
butter braised balsamic vidalia onion*

### Duke Mansion Biscuit Bar

\$12 per person

*Sweet Potato, Buttermilk and Herb Biscuits*

*(select five accompaniments)*

*country sausage gravy, Carolina gumbo, barbeque turkey breast, grilled andouille sausage,  
smoked bacon, local aged country ham, fried green tomatoes, tangy pimento cheese,  
honey butter, raspberry jalapeño jam, apple rhubarb butter*

### Garden Harvest

\$13 per person

*(select three)*

*beet, avocado and blackberry quinoa salad  
rosemary white bean stew with leeks, greens and tomatoes  
roasted golden beets and peaches with candied pecan crumble  
avocado toast with roasted tomatoes & greek olive tapenade*

### Grand Dessert Buffet

\$12 per person

*elegant display showcasing Chef's selection of three confections  
served with freshly brewed coffee and hot tea selection*

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## ACTION STATIONS

### Wedge Salad Station

\$7 per person

(select five toppings)

*cornbread croutons, diced avocado, 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

\$12 per person

(select five toppings)

*miso bacon, creole shrimp, grilled smoked sausage,  
grilled tasso, honey fried chicken, pulled pork,  
whipped spinach and ricotta, oven roasted tomatoes,  
fried vidalia onions, grilled okra,  
a display of chopped herbs and cheeses*

### 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

*goat cheese stone ground grits with tomato scallion jus*

\$11 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 Short Rib Sliders Station

*served with hand cut fries & dipping sauces*

\$10 per person

(select three toppings)

*pickled red onions, arugula, napa cabbage slaw, sautéed mushrooms,  
quick pickled green tomatoes, white cheddar, gruyère  
peppercorn horseradish sauce – **or** – chipotle mayo  
(add grilled portobello mushrooms + \$2 per person)*

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

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## 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

Honey Rosemary Roasted Airline Chicken  
Crispy Fingerling Potatoes, Parmesan Garlic Broccolini  
*dijon rosemary glaze*  
\$16 per person

Pan Seared Nordic Ginger Salmon  
Southern Green Herb Rice, Charred Apple Salad  
*honey lime dressing*  
\$13 per person

BBQ Braised Short Rib  
Roasted Shallot Grit Cake, Spiced Greens Trio  
*bourbon barbecue sauce*  
\$19 per person

Cajun Grilled Shrimp  
Southern Green Herb Rice,  
Pineapple Tomato Salsa  
*Charleston horseradish sauce*  
\$19 per person

Grilled Coffee Rubbed Beef Tenderloin Filet  
Sharp White Cheddar Mashed Potatoes,  
Roasted Lemon Oil Asparagus  
*bourbon steak sauce*  
\$26 per person

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

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# THE DUKE MANSION

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## SAMPLE RECEPTION MENU ONE

*\$45 per guest*

Half Order of Trio of Dips

Half Order of Fresh Vegetable Crudités

Choice of TWO Butler Passed Hors d'Oeuvres

Southern Grits Station

*goat 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 Short Rib Sliders Station

*served with hand cut fries & dipping sauces*

*(select three toppings)*

*pickled red onions, arugula, napa cabbage slaw, sautéed mushrooms, quick pickled green tomatoes, white cheddar, gruyere peppercorn horseradish sauce – **or** – chipotle mayo  
(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*

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## SAMPLE RECEPTION MENU TWO

*\$55 per guest*

Half Order of Trio of Dips

Half Order of Fresh Vegetable Crudités

Choice of TWO Butler Passed Hors d'Oeuvres

### Southern Grits Station

*goat 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)*

*Applewood Smoked Turkey Breast  
White Cheddar Mashed Potatoes,  
Pecan Praline Green Beans  
cider bourbon gravy*

*Honey Rosemary Roasted Airline Chicken  
Crispy Fingerling Potatoes,  
Parmesan Garlic Broccolini  
dijon rosemary glaze*

### 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*

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## 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>
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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 <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>
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<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><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> Ketel One 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> Ketel One Vodka Chivas Regal Blend Tanqueray Gin Mount Gay Eclipse Rum Makers Mark Bourbon Crown Royal Jose Cuervo 1800</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 Jam Session Pale Ale NoDa Cavu Blonde Ale Birdsong Jalapeño Pale Ale Birdsong Lazy Bird Brown Ale</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 Jam Session Pale Ale NoDa Cavu Blonde Ale Birdsong Jalapeño Pale Ale Birdsong Lazy Bird Brown Ale</p>											
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*(choice of two beers from each category)*

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## WINE LIST

### CHARDONNAY

Shelton Bin 17, North Carolina  
Ballard Lane  
Hess Shirtail Ranch, Monterey  
Sonoma Cutrer, Russian River Ranches  
Fritz, Russian River Valley

\$28.00  
\$35.00  
\$40.00  
\$45.00  
\$50.00

### CABERNET SAUVIGNON

Shelton, North Carolina  
Ballard Lane  
Rock & Vine, North Coast  
Ancient Peaks, Paso Robles  
Frank Family, Napa  
Burly, Napa, 2012

\$28.00  
\$35.00  
\$40.00  
\$48.00  
\$60.00  
\$80.00

### SAUVIGNON BLANC

Glazebrook, Marlborough, New Zealand  
Fiddlehead Cellars, Santa Barbara  
Hubert Brochard Sancerre, FR

\$36.00  
\$50.00  
\$42.00

### PINOT NOIR

Black Ridge, CA  
Parker Station, Central Coast  
Yamhill, Willamette Valley  
Mac Murray Ranch, Sonoma

\$35.00  
\$40.00  
\$48.00  
\$52.00

### ALTERNATIVE WHITES

Hayes Ranch Pinot Grigio, CA  
Dipinti Pinot Grigio, Italy  
Wente Riesling, Monterey  
Vins Auvigue St. Veran White Burgundy, FR  
Twelfth Night Rosé, New Zealand

\$35.00  
\$40.00  
\$30.00  
\$40.00  
\$35.00

### MERLOT

99 Vines, CA  
Simi, Sonoma County

\$35.00  
\$45.00

### CHAMPAGNE & SPARKLING

Cristalino NV Brut Cava  
Ca' Furlan Prosecco, Italy  
Domaine Chandon, Brut Classic  
Duval Leroy Brut

\$25.00  
\$36.00  
\$43.00  
\$80.00

### ALTERNATIVE REDS

Catena Malbec, Argentina  
Trentadue Old Patch Red, CA  
Plungerhead Petite Sirah, Lodi  
Chappellet Mountain Cuvee, Napa

\$40.00  
\$40.00  
\$45.00  
\$60.00

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