



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*

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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WARM AND CHILLED HORS D'OEUVRES SELECTIONS

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

Banh Mi Spring Roll
rice noodle, pickled carrots, thai basil, mint
rice wine dipping sauce
\$3

Pecan and Sweet Potato Biscuit
bacon onion jam
\$3

Cabernet Cranberries and Brie
phyllo triangle
\$3

Spicy Black-Eyed Pea Tabouli Cone
sriracha sauce
\$3

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

Chicken Liver Mousse Cone
pear bacon jam
\$3.25

Grilled Andouille Spiced Chicken
butter braised vidalia, horseradish sauce
on onion loaf
\$3.25

Southern Fried Chicken Bites
sweet corn waffle, jalapeño syrup
\$3

Aged Salami Antipasti Skewer
grape tomato, smoked provolone, cured olive
basil salt
\$3.25

BBQ Pulled Pork Steamed Bun
mirin bbq sauce
\$3

BBQ Turkey and Sage Loaf
cranberry butter and grilled bread
\$3

Duck Confit
corn bread tartlet, pineapple chow-chow
\$3.25

Smoked Sausage & Sweet Potato
whipped buttermilk ricotta
\$3.25

Smoked Salmon Truffle
smoked salmon butter and pumpernickel crust
\$3

Fried Shrimp Guacamole Cone
citrus sprinkle
\$3

Petite Charleston Crab Cakes
comeback sauce
\$3.25

Beef and Mushroom Wellington Bite
\$3

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DISPLAYS & STATIONS

Artisan Cheese Board

*selection of local and imported cheeses
served with flatbreads and assorted crackers
\$9 per person*

Trio of Dips

*whipped feta with roasted red peppers, lemony hummus and pimento cheese
served with flatbreads and assorted crackers
\$7 per person*

Seasonal Fresh Fruit Display

*locally harvested and imported fruits
served with candied spiced nuts
\$8 per person*

Fresh Vegetable Crudité

*freshly sliced seasonal vegetable spears
served with creamy avocado dressing
\$8 per person*

Low Country Antipasto

(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
\$14 per person*

Duke Mansion Biscuit Bar

Sweet Potato, Carrot Ginger and Herb Biscuits

(select five accompaniments)

*bbq turkey breast, grilled andouille sausage, smoked bacon, smoked chicken,
artisan cheeses, tangy pimento cheese, peach preserves, apple butter
\$12 per person*

Five Spice Harvest

*okra and andouille spiced quinoa,
oven roasted tomato vegetable gumbo,
coconut curry white bean with shitake mushroom,
sweet potato risotto with candied pecan crumble,
grilled sweet potato slider with roasted greens
\$13 per person*

Grand Dessert Buffet

*elegant display showcasing Chef's selection of three confections
served with freshly brewed coffee and hot tea selection
\$12 per person*

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ACTION STATIONS

Wedge Salad Station

\$7 per person

(select five toppings)

cornbread croutons, dried cranberries, diced avocado, apple bacon
hard boiled eggs, roasted grape tomatoes, candied almonds, fried shallot rings
with buttermilk bleu cheese dressing

Mac-n-Cheese Station

\$12 per person

(select five toppings)

creole shrimp, dry rubbed chicken, roasted spicy pork loin
bacon, oven roasted tomatoes, grilled broccoli
chopped olive blend, cheddar, crumbled blue cheese

Pasta Station

\$11 per person

(select one)

cheese tortellini, dry rubbed chicken
baby green peas, vidalia onion
fresh mozzarella, pomodoro sauce
shaved pecorino

farfalle pasta, italian sausage,
vidalia onion, tomato broth
goat cheese, oregano, basil

mushroom ravioli, mushrooms,
spinach, red wine sauce
pecorino

Southern Grits Station

\$11 per person

(select one)

creamy stone ground cheddar grits
sautéed shrimp, andouille sausage
tomatoes, scallion sauce
(+\$3 per person)

creamy stone ground cheddar grits
sautéed mushrooms, spinach
roasted grape tomatoes
zucchini, peppers

creamy stone ground cheddar grits
dry rubbed chicken, peas
onions, mozzarella
(+\$3 per person)

Grilled NY Strip Sliders Station

\$10 per person

(select three toppings)

caramelized onions, arugula, bleu cheese, white cheddar
sautéed mushrooms, tomato relish
peppercorn horseradish sauce **or** chipotle mayo
(add grilled portobello mushrooms + \$2 per person)
sliders served with hand cut fries & dipping sauces

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CARVING STATIONS

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

Sliced Barbeque Turkey Breast
tomato chutney
\$11 per person

Roasted Leg of Lamb
*rubbed with roasted garlic and shallot puree
minted brown butter hollandaise*
\$14 per person

Whole Spicy Fried Chicken
fire roasted pepper sauce
\$11 per person

Grilled N.Y. Strip Roast of Beef
cracked pepper and horseradish sauce
\$17 per person

Grilled Duke Mansion North Atlantic Salmon
red onion, roma tomato and cucumber salad
\$17 per person

Grilled Dry Rubbed Tenderloin of Beef
whole grain mustard red wine jus
\$24 per person

ENTRÉE STATIONS

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

Sliced Barbeque Turkey Breast
Gratin Potatoes and Buttered Peas
vidalia onion turkey jus
\$13 per person

Apple and Sage Roasted Chicken
Mac-n-Cheese and Sautéed Brussels
apple brandy chicken jus
\$16 per person

Grilled Spice Rubbed Pork Tenderloin
Coconut Curried Sweet Smashed Potatoes
and Braised Greens
honey port apple-pear chutney
\$12 per person

Grilled N.Y. Strip Roast of Beef
Sour Cream & Chive Mashed Potatoes
and Grilled Asparagus
cracked pepper and horseradish sauce
\$19 per person

Ginger Lemon Marinated Shrimp
Diced Cucumber, Jalapeño,
Cilantro Salsa and Pecan Rice
yogurt sauce
\$19 per person

Grilled Beef Tenderloin Filet
Sweet Corn Mashed Yukon Potatoes
and Gingered Root Vegetables
creole mustard jus
\$26 per person

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

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RECEPTION MENU OPTION ONE

\$39 per guest

Half Order of Imported and Domestic Cheese Board

Half Order of Fresh Vegetable Crudités

Choice of TWO Butler Passed Hors d'Oeuvres

Southern Grits Station

(select one)

*creamy stone ground cheddar grits
sautéed shrimp, andouille sausage
tomatoes, scallion sauce
(+\$3 per person)*

*creamy stone ground cheddar grits
sautéed mushrooms, spinach
roasted grape tomatoes
zucchini, peppers*

*creamy stone ground cheddar grits
dry rubbed chicken, peas
onions, mozzarella
(+\$3 per person)*

Grilled NY Strip Sliders Station

(select three toppings)

*caramelized onions, arugula, bleu cheese, white cheddar
sautéed mushrooms, tomato relish
peppercorn horseradish sauce **or** chipotle mayo
(add grilled portobello mushrooms + \$2 per person)
Sliders served with Hand Cut Fries & dipping sauces*

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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RECEPTION MENU OPTION TWO

\$49 per guest

Half Order of Imported and Domestic Cheese Board

Half Order of Fresh Vegetable Crudités

Choice of TWO Butler Passed Hors d'Oeuvres

Southern Grits Station

(select one)

*creamy stone ground cheddar grits
sautéed shrimp, andouille sausage
tomatoes, scallion sauce
(+\$3 per person)*

*creamy stone ground cheddar grits
sautéed mushrooms, spinach
roasted grape tomatoes
zucchini, peppers*

*creamy stone ground cheddar grits
dry rubbed chicken, peas
onions, mozzarella
(+\$3 per person)*

Pasta Station

(select one)

*cheese tortellini, dry rubbed chicken
baby green peas, vidalia onion
fresh mozzarella, pomodoro sauce
shaved pecorino*

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

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

Entrée Station

(select one)

*Apple and Sage Roasted Chicken
apple brandy chicken jus
Mac-n-Cheese and Sautéed Brussels*

*Grilled Spice Rubbed Pork Tenderloin
honey port apple-pear chutney
Coconut Curried Sweet Smashed Potatoes
and Braised Greens*

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BAR SELECTIONS

<p>OPTION #1 HOSTED BAR PACKAGE</p> <p><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><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><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><i>Package bars include unlimited consumption Wine service with dinner is included if your package bar is open during dinner.</i></p>		<p>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>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>SPECIALTY BARS AVAILABLE</p>																																							
<p>BARTENDER FEE</p> <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>		<p>HOSTED BAR CONSUMPTION PRICES</p> <table border="0"> <tr> <td>Wine Charged per Bottle</td> <td>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>COCKTAIL SERVICE</p> <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.</p> <p><i>Fee is \$50.00 for a cocktail server for three hours.</i></p>																					
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<p>HOUSE WINES</p> <p>The Duke Mansion is pleased to offer Shelton Vineyard as our featured North Carolina winemaker.</p> <p><i>Please see Wine List for additional wine selections.</i></p>		<p>LIQUOR BRANDS</p> <table border="0"> <tr> <td><u>HOUSE BRANDS</u></td> <td><u>PREMIUM BRANDS</u></td> </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>		<u>HOUSE BRANDS</u>	<u>PREMIUM BRANDS</u>	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	<p>DOMESTIC, IMPORT & CRAFT BEER</p> <table border="0"> <tr> <td><u>DOMESTIC</u></td> <td><u>IMPORT</u></td> </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> <td colspan="2" style="text-align: center;"><u>LOCAL</u></td> </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>		<u>DOMESTIC</u>	<u>IMPORT</u>	Bud Light	Heineken	Miller Lite	Corona	Michelob Ultra	Amstel Light	Yuengling	Guinness	<u>LOCAL</u>		NoDa Jam Session Pale Ale		NoDa Cavu Blonde Ale		Birdsong Jalapeño Pale Ale		Birdsong Lazy Bird Brown Ale	
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(choice of two beers from each category)

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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
Fritz, Russian River Valley	\$50.00

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

SAUVIGNON BLANC

Glazebrook, Marlborough, New Zealand	\$36.00
Fiddlehead Cellars, Santa Barbara	\$50.00
Hubert Brochard Sancerre, FR	\$42.00

PINOT NOIR

Black Ridge, CA	\$35.00
Parker Station, Central Coast	\$40.00
Yamhill, Willamette Valley	\$48.00
Mac Murray Ranch, Sonoma	\$52.00

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

MERLOT

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

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

ALTERNATIVE REDS

Catena Malbec, Argentina	\$40.00
Trentadue Old Patch Red, CA	\$40.00
Plungerhead Petite Sirah, Lodi	\$45.00
Chappellet Cultivation, Napa	\$60.00

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