

LUNCH SELECTIONS

The Duke Mansion lunch menu offers many choices, all based on a three-course meal service. Lunches begin with a traditional soup or salad. The entrée can vary depending on the atmosphere of your event.

For the main course, you might choose an entrée salad, a sandwich or a hot entrée.

The dessert selections are designed to round out a perfect meal. For your convenience, each course is priced separately.

A lunch buffet can also be arranged, if your event would be best served by this style of service.

The lunch buffet menu is included for your convenience

As with all special events at The Duke Mansion, we ask that you plan one menu for your entire group.



PLATED LUNCH SELECTIONS

Soup and Salad Selections

Cherokee Three Sisters Vegetable Stew corn, lima beans, yellow squash and grit croutons \$7

Winter Butternut Squash spiced butternut, bbq pit pork, and hominy stew \$7

> Spicy Tomato and Lentil Stew ginger cumin yogurt \$7

Southern Minestrone harissa broth and parmesan \$7 Watercress, Pickled Black-Eyed Pea and Orange beet, feta, lemon dressing

Goat Cheese, Collards, & Peppers toasted pecan, dry cranberries, sherry vinaigrette \$7

Duke Mansion House smoked pecans, sweet potato crouton, shallot thyme vinaigrette \$7

Apple Walnut harvest blend mixed lettuces, shaved manchego cheese cinnamon vinaigrette \$7

Entrée Salad & Sandwich Selections

Salad Trio chicken salad **or** mediterranean tuna salad chimichurri pasta salad and seasonal fruit salad \$13

Watercress Quinoa Power Salad collards, chickpeas, pecans, crumbled feta, mint roasted tomato vinaigrette \$11

Add Ons:

chicken +\$3 sirloin steak +\$4 salmon +\$5 In-House Roasted Strip Steak Taco Wrap red cabbage and carrot slaw, avocado watermelon, poblano dressing \$10

Open Flame Grilled Chicken BLT goat cheese, hot house tomato, romaine lemonaise dressing, toasted brioche bun \$10

Chili Rubbed Roasted Turkey Grilled Cheese roasted garlic aioli, brie on sourdough \$10

Black-Eyed Pea Tabouleh Wrap harissa hummus, tomato, romaine, feta peppers and red onion \$10

Sandwiches served with Mansion Chips and Fruit



Hot Entrée Selections

Pan Fried Paprika Chicken roasted greens, tomato bacon rice, chicken corn gravy \$14

Smoked Airline Chicken and Tomato southern baked beans, market fresh corn bread tomato jus \$14

Carolina Gold Risotto*
grilled andouille chips, spiced okra,
grilled scallions and baby onions
\$12

Add Ons:

chicken +\$3 salmon +\$5 shrimp +\$6

*vegetarian option available

Bourbon Braised Brisket sweet potato gratin, vidalia onions, brussels brown sugar bourbon sauce \$17

Pecan Crusted Pork Loin caramelized beets, butternut squash, brussel leaves harissa saffron jam \$15

> Crispy Fried Duck Confit Salad warm apple and red cabbage salad, star anise vinaigrette \$16

Seared Mint Pesto Salmon carolina gold rice risotto, old world spice greens trio, preserved lemon butter \$17

Dessert Selections

Walnut Caramel Tart peanut butter mousse \$7

Maple Bread Pudding cranberry and orange rum compote \$7

Pistachio Éclair white chocolate raspberry sauce \$7

Praline Marble Cheesecake spiced pecans \$7

Caramel Apple Pie Trifle \$7

With all special events at The Duke Mansion, we ask that you plan one menu for your entire group.



LUNCH BUFFET SELECTION

minimum guarantee of 20 guests required

Salads

(select two)

Apple Walnut Salad harvest blend mixed lettuces, shaved manchego cheese, cinnamon vinaigrette

Parsley Chimichurri Pasta Salad red beans, smoked pecans, yellow squash, red pepper strips, harissa vinaigrette

Seasonal Fresh Fruit Salad

Soup

select one soup from the Soup Selections

Entrees

select either two hot entrées or three entrée sandwiches

Hot Entrées

Smoked Airline Chicken tomato jus

Pan Fried Paprika Chicken roasted corn gravy

Bourbon Braised Brisket brown sugar bourbon glaze

Seared Mint Pesto Salmon preserved lemon butter

Carolina Gold Risotto*
grilled andouille chips, spiced okra,
grilled scallions and baby onions
*vegetarian option available

Served with
Chef's Choice of Seasonal Garden Vegetables
and

Smoked Paprika Jasmine Rice
- or - Herb Roasted Yukon Potatoes

Entrée Sandwiches

In-House Roasted Strip Steak Taco Wrap red cabbage and carrot slaw with poblano dressing avocado and watermelon

Open Flame Grilled Chicken BLT goat cheese, hot house tomato, romaine, lemonaise dressing, toasted brioche bun

Black-Eyed Pea Tabouleh Wrap harissa hummus, tomato, romaine, feta, peppers and red onion

Chili Rubbed Roasted Turkey Grilled Cheese roasted garlic aioli and brie on sourdough

Served with Mansion Chips and Fresh Fruit

Desserts

select two from the Dessert Selections (may substitute freshly baked cookies or brownies)

\$35 per person

All prices are subject to 20% service charge plus applicable state and local taxes.



DELI BUFFET SELECTION

minimum guarantee of 12 guests required

Salads

Duke Mansion House smoked pecans, sweet potato crouton, shallot thyme vinaigrette

Parsley Chimichurri Pasta Salad red beans, smoked pecans, yellow squash, red pepper strips, harissa vinaigrette

Seasonal Fresh Fruit Salad

Build Your Own Sandwich

(select three proteins)

Chili Rubbed Roast Turkey
In-house Roast Beef
Smoked Smithfield Ham
Picnic Chicken Salad **or** Mediterranean Tuna Salad

served with lettuce, tomato, onion confit and pickles assorted cheeses and breads

Mansion Idaho Potato Chips

Desserts

Fresh Baked Cookies and Brownies

\$25 per person