



## 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](mailto:dukemansion@tlwf.org) [www.dukemansion.org](http://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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## HORS D'OEUVRES SELECTIONS

*Stationed or Butler Passed*  
*Butler Passing Fee - \$35.00 per passer*

Bánh Mì Steamed Bun  
*pickled vegetables, thai basil, hoisin*  
\$3

Preserved Pears & Brie  
*honey walnut phyllo triangle*  
\$3

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

Falafel Bite  
*cucumber, tahini dipping sauce*  
\$3

Five Spiced Chicken & Hummus  
*grilled flatbread*  
\$3

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

Smoked Salmon and Dilled Mascarpone  
*fried bagel chip*  
\$3.25

Guacamole Cone  
*whipped goat cheese*  
\$3

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

Smoked Sausage & Sweet Potato  
*whipped buttermilk ricotta*  
\$3.25

Smoked Turkey & Sage  
*goat cheese mayo on savory pumpkin bread*  
\$3

Duck Confit  
*corn bread croute, cranberry relish*  
\$3.25

Beef & Foie Gras Wellington  
*mushroom duxelle*  
\$3.25

Old Bay Crab Arancini  
*lemon aioli*  
\$3

Fried Oyster  
*louisiana cocktail sauce, buttery flatbread*  
\$3

Spicy Crab Salad Endive  
*basil salt*  
\$3.25

Petite Charleston Crab Cakes  
*comeback sauce*  
\$4

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## DISPLAYS & STATIONS

### Artisan Cheese Board

*selection of local and imported cheeses  
served with flatbreads and assorted crackers*  
\$11 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 dill buttermilk dip*  
\$8 per person

### Low Country Antipasto

*(select five)*

*grilled spice rubbed pork loin, grilled andouille sausage, dry rubbed roasted chicken,  
pickled shrimp, deviled egg with bacon, local burrata, pickled okra, grilled pears,  
butter braised balsamic vidalia onions, creole spiced pecans*  
served with cornbread crisps  
\$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,  
sautéed thyme apples, 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)

*seedless cucumbers, apple bacon, hard boiled eggs, roasted grape tomatoes  
dried cranberries, candied almonds, cornbread croutons  
with buttermilk bleu cheese dressing*

### Mac-n-Cheese Station

\$12 per person

(select five toppings)

*creole shrimp, dry rubbed grilled chicken, roasted spicy pork loin  
grilled andouille sausage candied bacon, oven roasted tomatoes  
sautéed mushrooms, cheddar, shaved parmesan*

### 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

*creamy cheddar stone ground grits with tomato & scallion jus*  
\$12 per person

(select five toppings)

*sautéed shrimp, creole braised beef, andouille sausage, southern fried chicken thighs  
smoked bacon, grilled okra, poblano peppers, roasted tomatoes, scallions*

### Grilled NY Strip Sliders Station

*sliders served with hand cut fries, dipping sauces and fresh arugula*  
\$10 per person

(select three toppings)

*caramelized onions, bleu cheese, white cheddar  
sautéed mushrooms, tomato relish  
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*

### Sliced Barbeque Turkey Breast

*house made pear butter*

\$12 per person

### Spicy Fried Whole Chicken

*guajillo eggplant sauce*

\$12 per person

### Spiced North Atlantic Salmon

*coriander tomato sauce*

\$17 per person

### Roasted Leg of Lamb

*rubbed with roasted garlic and shallot purée*

*minted brown butter hollandaise*

\$14 per person

### Grilled N.Y. Strip Roast of Beef

*cracked pepper and horseradish sauce*

\$17 per person

### Grilled Dry Rubbed Tenderloin of Beef

*whiskey steak sauce*

\$24 per person

## ENTRÉE STATIONS

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

### Tandoori Spiced Chicken

*saffron rice, sorghum glazed carrots, winter greens*

*tomato yogurt sauce*

\$13 per person

### Fried Smoked Chicken

*baked mac n' cheese, country green beans*

*guajillo eggplant sauce*

\$14 per person

### Spice Crusted Salmon

*warm potato salad, sautéed spinach*

*coriander tomato sauce*

\$19 per person

### Maple Roasted Pork Loin

*fennel kraut, charred butternut squash*

*apple raisin jus*

\$16 per person

### Grilled N.Y. Strip Roast of Beef

*sorghum glazed carrots*

*gruyère mashed potatoes, whiskey steak sauce*

\$19 per person

### Grilled Beef Tenderloin Filet

*parmesan potato beignets, sautéed brussel sprouts*

*whiskey steak sauce*

\$26 per person

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

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## RECEPTION MENU OPTION ONE

*\$45 per guest*

Half Order of Artisan Cheese Board

Half Order of Fresh Vegetable Crudités

Choice of TWO Butler Passed Hors d'Oeuvres

### Southern Grits Station

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

*(select five toppings)*

*sautéed shrimp, creole braised beef, andouille sausage, southern fried chicken thighs  
smoked bacon, grilled okra, poblano peppers, roasted tomatoes, scallions*

### Grilled NY Strip Sliders Station

*sliders served with hand cut fries, dipping sauces and fresh arugula*

*(select three toppings)*

*caramelized onions, bleu cheese, white cheddar  
sautéed mushrooms, tomato relish  
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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## RECEPTION MENU OPTION TWO

*\$55 per guest*

Half Order of Artisan Cheese Board

Half Order of Fresh Vegetable Crudités

Choice of TWO Butler Passed Hors d'Oeuvres

### Southern Grits Station

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

*(select five toppings)*

*sautéed shrimp, creole braised beef, andouille sausage, southern fried chicken thighs  
smoked bacon, grilled okra, poblano peppers, roasted tomatoes, scallions*

### 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)*

*Fried Smoked Chicken  
baked mac n' cheese, country green beans  
guajillo eggplant sauce*

*Maple Roasted Pork Loin  
fennel kraut, charred butternut squash  
apple raisin jus*

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## BAR SELECTIONS

<p><b>OPTION #1</b> 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><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><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. Cash Bar option does require a minimum of \$150.00 in bar sales.</p> <p>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 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>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>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>	<table border="0"> <tr> <td><u>STANDARD 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>STANDARD 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	<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

### SAUVIGNON BLANC

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

### 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

### 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

### 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

### PINOT NOIR

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

### MERLOT

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

### 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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