

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

Southern Beef Minestrone (GF) red beans, collards, noodles \$8

Butternut Squash (V/GF) toasted pumpkin seeds, adobo spiced cream \$8

Coconut Lentil (V/DF)
coconut flakes, spinach chips
\$8

Vichyssoise (GF)
potatoes, caramelized leeks, candied pork belly
chive oil
\$8

The Duke Mansion House Salad mixed greens, grilled roma tomatoes, fried black-eyed peas, lemon vinaigrette \$8

Hearts of Romaine oven roasted tomatoes, red onion, pecorino house Caesar \$8

Classic Greek
mixed greens, roma tomatoes, marinated olive blend,
red onion, feta, lemon oregano vinaigrette
\$8

Spinach & Golden Beet shaved manchego, spiced pecans, fennel blood orange vinaigrette \$8

Entrée Salad & Sandwich Selections

Salad Trio roasted chicken salad **or** tuna salad farfalle pasta salad seasonal fruit salad \$14

Duke's Garden Salad radish slices, carrot slaw, dilled cucumber roasted yellow beets, Berliner potato salad on spring mix balsamic vinaigrette, shaved parmesan \$12

Add Ons:

chicken +\$3 sirloin steak +\$4 salmon +\$5 House Roasted Short Rib mushrooms, arugula, caramelized onion spread on baguette \$14

House Roasted Turkey & Cheddar Sandwich avocado, garden greens, sundried tomato tapenade on wheat \$14

Grilled Chicken BLT thin sliced tomato, crisp lettuce, smoky bacon lemon mayonnaise on brioche \$14

Avocado, Burrata & Heirloom Tomato Wrap (v) arugula, cured olives, basil mayo \$12

Sandwiches served with Mansion Chips and Fruit

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

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

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



Hot Entrée Selections

Southern Fried Chicken hoppin' john, collard greens chipotle honey glaze \$18

Coriander Spiced Chicken Breast chorizo red rice, chili lime green beans tomato beurre blanc \$18

Braised Butternut Squash Steak (V/DF) cauliflower purée, tomato coulis \$15 Roasted Pork Tenderloin wilted spinach, caramelized sweet potato spiced apple jus \$18

Ginger Soy Braised Brisket spiced vegetable trio, jasmine rice, sweet chili glaze \$20

Spice Rubbed Salmon (GF) turmeric rice, broccolini preserved lemon butter \$18

Dessert Selections

Smoked Bourbon Pecan Pie himalayan sea salt, whipped cream \$8

Yuzu Cheesecake (GF Option) candied kumquat, yuzu gelée \$8 Pumpkin Angel Food Cake (GF)
pumpkin spiced marshmallow, spiced pecans
\$8

Apple Sticky Cake vanilla ice cream \$8

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LUNCH BUFFET SELECTION

minimum guarantee of 20 guests required

Salads

(select two)

The Duke Mansion House Salad mixed greens, grilled roma tomatoes, fried black-eyed peas, lemon vinaigrette

Farfalle Pasta Salad (v) sundried tomatoes, peppers, olives, artichokes, tuscan herb dressing

Quinoa Salad (GF/V) sweet potato, edamame, walnuts, red pepper 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

Southern Fried Chicken chipotle honey glaze

Coriander Spiced Chicken Breast tomato buerre blanc

Ginger Soy Braised Brisket sweet chili glaze

Spice Rubbed Salmon preserved lemon butter

Mushroom Risotto (v)
grilled asparagus, roasted tomatoes,
arugula pesto

Served with
Chef's Choice of Seasonal Garden Vegetables
and
Turmeric Rice

- or – Buttermilk Mashed Potatoes

Entrée Sandwiches

House Roasted Short Rib mushrooms, arugula, caramelized onion spread served on baquette

House Roasted Turkey & Cheddar Sandwich avocado, garden greens sundried tomato tapenade on wheat

Grilled Chicken BLT thin sliced tomato, crisp lettuce, smoky bacon lemon mayonnaise on brioche

Avocado, Burrata & Heirloom Tomato Wrap (V) arugula, cured olives, basil mayo

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

(select two)

The Duke Mansion House Salad mixed greens, roma tomatoes, fried black-eyed peas, lemon vinaigrette

Tuscan Farfalle Pasta Salad (v) sundried tomatoes, peppers, olives, artichokes, pomegranate vinaigrette

Quinoa Salad (GF/V) sweet potato, edamame, walnuts, red pepper vinaigrette

Seasonal Fresh Fruit Salad

Build Your Own Sandwich

(select three proteins)

House Roast Turkey House Roast Beef Black Forest Ham Roasted Chicken Salad Tuna Salad Deviled Egg Salad

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

Mansion Idaho Potato Chips

Desserts

Fresh Baked Cookies and Brownies

\$28 per person

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



BOXED LUNCH MENU

maximum of two sandwich selections

Miss Charlette's Chicken Salad Roll shredded lettuce and thinly sliced tomato on a hoagie

Black Forest Ham & Pimento Cheese applewood smoked bacon, spinach spicy mustard glaze on brioche

House Roasted Turkey & Cheddar Sandwich avocado, garden greens and sundried tomato tapenade on wheat

Avocado, Burrata & Heirloom Tomato Wrap (V) arugula, cured olives, basil mayo

Boxed lunches served with Fresh Fruit, Pasta Salad, Bag of Chips and Home Baked Cookie

\$25 per person