



**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*

## DINNER SELECTIONS

The following Duke Mansion dinner menu is outlined as a five-course meal:

Appetizer, Soup, Salad, Entrée and Dessert.

If your special event is more suited to a three or four course meal,  
your menu can easily be arranged as such.

For your convenience, each course is priced separately.

As with all special events at The Duke Mansion,

we suggest that you plan one menu for your entire group.

Multiple entrees will be limited to two selections, not including vegetarian requests.

The same side items must be served with both entrees.

Menu price will be the same for all guests and will reflect the cost  
of the highest priced entrée.

We ask that you indicate your guest's entrée selection on a placecard.

To assist in planning your pre-dinner reception,

our Hors d' Oeuvres Selections, Bar Options & Wine List  
are included for your convenience.

**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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## PLATED DINNER SELECTIONS

### Plated Appetizers

Grilled Creole Shrimp and Watermelon

*lime crème fraîche*

\$9

Curried Braised Pork Shoulder

*smoked yogurt, yukon purée, crispy black-eyed peas, grilled naan*

\$9

Warmed Burrata

*crispy flatbread, onion bacon jam*

\$11

Southern Fried Duck Confit

*sweet corn waffle, apple onion syrup*

\$9

Crisp Southern Jumbo Lump Crab Cake

*pickled chili peppers, chili mayonnaise, grapefruit*

*avocado, napa cabbage slaw*

\$13

### Soup Selections

Carrot and Red Lentil Soup

*grilled naan, minted yogurt chicken*

\$8

Smoked Ham and Carrot Soup

*black-eyed peas, corn bread crouton, collards*

\$8

Low Country Vichyssoise

*butterbean, leek, smoked bacon*

\$8

Butternut Squash Bisque

*minted cream, brown sugar peanuts*

\$8

### Salad Selections

Duke Mansion House Salad

*smoked pecans, sweet potato crouton*

*shallot thyme vinaigrette*

\$8

Harissa Roasted Tomato Salad

*grilled flatbread, cucumber, tomato*

\$8

Roasted Golden Beets and Spinach

*bacon, feta dressing*

\$8

Smoked Shrimp Salad

*avocado, jicama, ginger scallion dressing*

\$8

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### Entrée Selections

Multiple entrées will be limited to two selections excluding vegetarian requests.

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We ask that you indicate your guest's entrée selection on a placecard.

#### Whey Marinated Spicy Glazed Airline Chicken

*old world spiced spaghetti squash,  
parsnip mashed potato, spicy honey glaze*  
\$29

#### BBQ Braised Smoked Short Ribs

*sweet potato gratin, sautéed chard  
peanuts, scallions*  
\$29

#### Seared Creole Shrimp

*chorizo rice, fried green tomato,  
pimento ranch dressing, cilantro relish*  
\$30

#### Chipotle Bourbon Glazed Salmon

*wilted trio of greens, cumin scented quinoa, red lentils*  
\$32

#### Pan Roasted Lemon Soy Pork Loin

*carolina red rice, bacon jam roasted okra  
charred acorn squash, pumpkin seed crumble*  
\$31

#### Smoked Chicken and Chow Chow

*baked mac n cheese gratin, country green beans  
tomato vidalia jus*  
\$36

#### Grilled Chili Rubbed Beef Tenderloin

*baked grit custard, sautéed brussels, baby carrots  
charred green tomato salsa verde*  
\$36

#### Carolina Gold Risotto

*grilled andouille, spiced okra, grilled scallions, baby onions*  
\$22

#### Duo of Grilled Beef Tenderloin

#### & Jumbo Lump Crab Cake

*baked grit custard, sautéed brussels, baby carrots  
charred green tomato salsa verde, comeback sauce*  
\$43

### Dessert Selections

#### Espresso Chocolate Roulade

*meringue bark, hazelnut syrup*  
\$8

#### Autumn Tiramisu

*pumpkin mousse, candied ginger rum syrup*  
\$8

#### Chocolate Peanut Butter Crunch Cake

*peanut crunch crust, chocolate sponge  
peanut mousse and candied peanut*  
\$8

#### Molten Red Velvet Cake

*white chocolate cream cheese icing*  
\$8

#### Pear and Apple Tart

*maple pecan ice cream*  
\$8

#### Fall Dessert Trio

*Cranberry and Apple Cobbler  
Gingerbread Toile with candied popcorn  
Mini Whoopie Pie with ginger mascarpone cream*  
\$8

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## BUFFET DINNER SELECTIONS

*minimum guarantee of 20 guests required*

### Salads

*select two salads from the Salad Selections above  
(may substitute with fruit salad or pasta salad)*

### Soup

*select one soup from the Soup Selections above*

### Entrees

*select two or three entrées from the following:*

Smoked Airline Chicken  
*tomato vidalia jus*

Pan Roasted Lemon Soy Pork Loin

Spicy Glazed Chicken  
*spicy honey glaze*

Chipotle Bourbon Glazed Salmon

Carolina Gold Risotto  
*grilled andouille chips, spiced okra, grilled scallion, baby onions  
(available as a vegetarian option)*

Grilled Striploin of Beef  
*pimento chimichurri butter  
+\$5 per person*

*Served with Chef's Choice of Seasonal Garden Vegetables  
and  
Chorizo Rice - or - Herb Roasted Red Skinned Potatoes*

### Desserts

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

Two Entrees: \$49 per person  
Three Entrees: \$59 per person

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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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## 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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HOUSE WINES	LIQUOR BRANDS	DOMESTIC, IMPORT & CRAFT BEER																
<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 style="text-align: center;"><u>HOUSE BRANDS</u></p> <p>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 style="text-align: center;"><u>PREMIUM BRANDS</u></p> <p>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 style="text-align: center;"><u>HOUSE BRANDS</u></p> <p>Absolut Vodka Dewars White Label Beefeaters Gin Bacardi Light Rum Jack Daniels Bourbon Seagram's VO Jose Cuervo 1800</p>	<p style="text-align: center;"><u>PREMIUM BRANDS</u></p> <p>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 style="text-align: center;"><u>DOMESTIC</u></p> <p>Bud Light Miller Lite Michelob Ultra Yuengling</p> </td> <td style="width: 50%; vertical-align: top;"> <p style="text-align: center;"><u>IMPORT</u></p> <p>Heineken Corona Amstel Light Guinness</p> </td> </tr> <tr> <td colspan="2" style="text-align: center;"> <p style="text-align: center;"><u>LOCAL</u></p> <p>NoDa Jam Session Pale Ale NoDa Cavu Blonde Ale Birdsong Jalapeño Pale Ale Birdsong Lazy Bird Brown Ale</p> </td> </tr> </table>	<p style="text-align: center;"><u>DOMESTIC</u></p> <p>Bud Light Miller Lite Michelob Ultra Yuengling</p>	<p style="text-align: center;"><u>IMPORT</u></p> <p>Heineken Corona Amstel Light Guinness</p>	<p style="text-align: center;"><u>LOCAL</u></p> <p>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	\$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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