



**THE DUKE MANSION**

*Historic Inn & Meeting Place*

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*built in 1915. saved in 1998. find yourself in southern splendor.*

# DUKE MANSION WEDDING MENUS 2018



We are delighted to host your wedding at our beautiful historical venue and we look forward to celebrating with you and your guests!

The following menu provides a sample of our 2018 selections. Your Sales Manager, along with our Executive Chef and Culinary Team, will be happy to customize a menu to fit your desires.

*++Food and beverage prices are subject to a 20% service charge and applicable taxes. Both are subject to change without notice. Please note that service charge is taxable.*

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## SEATED DINNER MENU



\$140++ per person

*Includes the following:*

Complimentary Butler Passed Champagne for Guest Arrival or Toasting

Four Butler Passed Hors d'Oeuvres with Cocktail Hour

Wine Service with Dinner

2-Course Plated Dinner

*(client provided wedding cake; cake will be cut and served by Duke Mansion staff)*

Four Hour Duke Mansion Bar Package

*(details on page 11)*

Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal Teas Station



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### **Butler Passed Hors D'Oeuvres**

*(select four from page 10)*

### **Appetizer Course**

*Additional \$8++ per person*

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*(select one)*

Grilled Creole Shrimp and Watermelon  
*lime crème fraiche*

Smoked Beef Tartar  
*fried mustard leaves, radish*

Braised Curried Pork Belly  
*smokey yogurt, grilled naan, sautéed yukon puree  
crispy black-eyed peas*

Southern Fried Duck Confit\*  
*sweet corn waffle, apple onion syrup*

### **Salad Course**

*(select one)*

Grilled Roma and Cucumber Wedge  
*falafel crouton, lemon tahini dressing*

Duke Mansion House  
*mixed greens, smoked pecans, shaved manchego  
lemon vinaigrette*

Watermelon Wedge and Arugula  
*buratta mozzarella, cucumber, orange, green apple, pistachios  
sanguine orange vinaigrette*

Baked Goat Cheese & Caponata  
*toasted walnuts, garden greens  
blood orange vinaigrette*

### **Dinner Entrées**

*(select two)*

**Your guest's pre-selected entrée selections are due 7 business days prior to your event.**

**Entrée selections must be indicated on the front of a place card.**

Grilled Chili Marinated Airline Chicken  
*yellow pepper cumin sauce*

Grilled Beef Tenderloin Filet  
*chimichurri butter*

Caribbean Spice Rubbed Cold Water Salmon  
*lime mango curry sauce*

Pan Fried Jumbo Lump Crab Cake  
*warm horseradish remoulade*

*Or, you may select the following entrée for all guests:*

Duet Entrée of Grilled Beef Tenderloin Filet & Pan Fried Jumbo Lump Crab Cake  
*(you may substitute other protein selections)*

*A vegetarian entrée is available in addition to your dinner entrée selections:*

Shiitake and Forest Mushroom Risotto  
*oven roasted asparagus and grape tomatoes with herb oil*

### **Accompaniments**

*(select **one** starch and **one** vegetable)*

#### **Starches**

Sour Cream Chive Mashed Potatoes  
Cinnamon Butter Braised Sweet Potato  
Baked Pimento Cheese Rice  
Harissa Saffron Jasmine Rice  
Dry Spiced Yellow Stone Ground Grit Frites  
Bacon and Corn Grit Custard with Scallions

#### **Vegetables**

Smokey Corn and Poblano Slaw  
Oven Roasted Broccolini with Garlic Oil  
Grilled Lemon Oil Asparagus  
Sautéed Swiss Chard and Mushrooms  
Green Bean and Roasted Baby Carrot Bundle

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# DUCHESS RECEPTION MENU



\$136++ per person

*Includes the following:*

- Complimentary Butler Passed Champagne for Guest Arrival or Toasting
- Three Butler Passed Hors d'Oeuvres with Cocktail Hour
- Soup and Salad Station
- Duke Mansion Biscuit Bar
- Two Chef Attended Entrée Stations
- Four Hour Duke Mansion Bar Package  
*(details on page 11)*
- Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station  
*(cake cutting fee included in price)*



## **Butler Passed Hors D'Oeuvres**

*(select three from page 10)*

## **Attended Soup and Salad Station**

*(select two)*

Carrot and Red Lentil Soup  
*grilled tandoori chicken with minty yogurt*

Duke Mansion House  
*mixed greens, smoked pecans, shaved manchego  
lemon vinaigrette*

Spicy Sweet Corn Gazpacho  
*yellow peppers and tomatoes*

Baked Goat Cheese & Caponata  
*toasted walnuts, garden greens  
blood orange vinaigrette*

Low Country Vichyssoise  
*butterbeans, leeks and smoked bacon*

Watermelon Wedge and Arugula  
*buratta mozzarella, cucumber, orange, green apple, pistachios  
sanguine orange vinaigrette*

## **Duke Mansion Biscuit Bar**

*Baskets of Buttermilk, Sweet Potato, and Herb Biscuits*

*(select five accompaniments)*

*country sausage gravy, carolina gumbo, barbeque turkey breast, grilled andouille sausage,  
smoked bacon, smoked ham, fried green tomatoes, tangy pimento cheese,  
honey butter, raspberry jalapeño jam or apple rhubarb butter*

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### **Attended Entrée Stations**

*(select two)*

#### **Ginger Lemon Soy Pork Loin**

*smoked paprika jasmine rice, sautéed trio of greens  
miso mirin jus*

#### **Crispy Pan Roasted Chicken Breast**

*three cheese mac n' cheese, sautéed swiss chard, vidalia  
onions spicy pepper butter sauce*

#### **Grits Station**

*Goat Cheese Stone Ground Grits  
with Tomatoes and Scallion Sauce*

#### **Three Cheese Mac n' Cheese Station**

*(select five toppings)*

*bacon, creole shrimp, blue crab salad,  
grilled tasso, dry rubbed chicken, pulled pork,  
crumbled bleu cheese, oven roasted tomatoes,  
fried vidalia onions, grilled broccolini,  
a display of herbs & oils*

*(select five toppings)*

*BBQ pork, creole shrimp, grilled andouille, applewood  
bacon cheddar cheese, sautéed mushrooms,  
caramelized onions, roasted tomatoes, grilled vegetables*

#### **Grilled N.Y. Strip **or** Smoked Barbeque Brisket Slider**

*(select three toppings)*

*pickled red onions, whipped bleu cheese & ricotta, white cheddar cheese,  
sautéed mushrooms, quick pickled green tomatoes  
peppercorn horseradish sauce **or** chipotle mayo*

*Served with Arugula, Hand Cut Fries and Dipping Sauces*

#### **Pasta Station**

*(choice of one)*

#### **Southern Bolognese**

*cavatappi pasta, ground andouille sausage and beef,  
sautéed peppers, celery, onions and tomatoes*

#### **Dixie Carbonara**

*tasso ham, butternut squash puree  
creamy pork broth, pecorino, parmesan*

*Chef attendants are included in the estate fee*

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# QUEEN RECEPTION MENU



\$145++ per person

*Includes the following:*

Complimentary Butler Passed Champagne for Guest Arrival or Toasting

Three Butler Passed Hors d'Oeuvres with Cocktail Hour

Trio of Dips Hors d'Oeuvres Display Station

Soup and Salad Station

Duke Mansion Biscuit Bar

Two Chef Attended Entrée Stations

Late Night Snack Station

Four Hour Duke Mansion Bar Package

*(details on page 11)*

Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station

*(cake cutting fee included in price)*

## **Butler Passed Hors D'Oeuvres**

*(select three from page 10)*

## **Display Station**

Trio of Dips Display

*roasted poblano pepper and feta dip, harissa hummus and pimento cheese  
served with homemade lavash and assorted crackers*

## **Attended Soup and Salad Station**

*(select two)*

Carrot and Red Lentil Soup  
*grilled tandoori chicken with minty yogurt*

Duke Mansion House  
*mixed greens, smoked pecans, shaved manchego  
lemon vinaigrette*

Spicy Sweet Corn Gazpacho  
*yellow peppers and tomatoes*

Baked Goat Cheese & Caponata  
*toasted walnuts, garden greens  
blood orange vinaigrette*

Low Country Vichyssoise  
*butterbeans, leeks and smoked bacon*

Watermelon Wedge and Arugula  
*buratta mozzarella, cucumber, orange, green apple, pistachios  
sanguine orange vinaigrette*

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### **Duke Mansion Biscuit Bar**

*Baskets of Buttermilk, Sweet Potato, and Herb Biscuits*

*(select five accompaniments)*

*country sausage gravy, carolina gumbo, barbeque turkey breast, grilled andouille sausage,  
smoked bacon, smoked ham, fried green tomatoes, tangy pimento cheese,  
honey butter, raspberry jalapeño jam or apple rhubarb butter*

### **Attended Entrée Stations**

*(select two)*

**Grilled Chili Marinated Airline Chicken**

*grit frites, grilled broccolini  
yellow pepper cumin sauce*

**Memphis Dry Rubbed Grilled Tenderloin of Beef**

*sour cream chive mashed potatoes,  
green bean & baby carrot bundle  
chimichurri butter and red wine reduction*

**Caribbean Spice Rubbed Cold Water Salmon**

*saffron rice and sautéed trio of greens  
lime mango curry sauce*

**Crisp Jumbo Lump Crab Cake**

*pimento cheese rice and grilled corn poblano slaw  
spicy red pepper remoulade*

*Chef attendants are included in the estate fee.*

### **Late Night Snack Station**

*Set out by 9:30 pm,  
(select one)*

*Tomato Bisque Shooter with Grilled Cheese Bites*

*Freshly Baked Cookies with Milk Shooters*

*Assorted Flavors of Homemade Popcorn*

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# HIGH NOON RECEPTION MENU

*(May also be converted into a plated menu - see your Sales Manager for details.)*



\$129++ per person

*Includes the following:*

- Complimentary Butler Passed Champagne for Guest Arrival or Toasting
- Three Butler Passed Hors d'Oeuvres with Cocktail Hour
- Display Station with Cocktail Hour
- Soup and Salad Station
- Duke Mansion Biscuit Bar
- Two Chef Attended Entrée Stations
- Four Hour Duke Mansion Bar Package  
*(details on page 11)*
- Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station  
*(cake cutting fee included in price)*
- Late Night Snack

## **Butler Passed Hors D'Oeuvres**

*select three from page 10 or from the following:*

- |                                                   |                                                                      |
|---------------------------------------------------|----------------------------------------------------------------------|
| Mini Pancakes<br><i>maple syrup</i>               | Chicken and Sweet Potato Waffle<br><i>spicy cinnamon maple syrup</i> |
| Bite Sized Cinnamon Rolls<br><i>icing drizzle</i> | Mini Breakfast Sandwiches<br><i>choice of meat or vegetarian</i>     |

## **Attended Soup and Salad Station**

*(select two)*

- |                                                                                 |                                                                                                                                      |
|---------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------|
| Carrot and Red Lentil Soup<br><i>grilled tandoori chicken with minty yogurt</i> | Duke Mansion House<br><i>mixed greens, smoked pecans, shaved manchego<br/>lemon vinaigrette</i>                                      |
| Spicy Sweet Corn Gazpacho<br><i>yellow peppers and tomatoes</i>                 | Baked Goat Cheese & Caponata<br><i>toasted walnuts, garden greens<br/>blood orange vinaigrette</i>                                   |
| Low Country Vichyssoise<br><i>butterbeans, leeks and smoked bacon</i>           | Watermelon Wedge and Arugula<br><i>buratta mozzarella, cucumber, orange, green apple, pistachios<br/>sanguine orange vinaigrette</i> |

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### **Duke Mansion Biscuit Bar**

*Baskets of Buttermilk, Sweet Potato, and Herb Biscuits*

(select five accompaniments)

*country sausage gravy, carolina gumbo, barbeque turkey breast, grilled andouille sausage,  
smoked bacon, smoked ham, fried green tomatoes, tangy pimento cheese,  
honey butter, raspberry jalapeño jam or apple rhubarb butter*

### **Attended Entrée Stations**

(select two)

**Seared Icelandic Salmon**  
*dill preserved lemon hollandaise*

**Carving Station of Grilled NY Strip Roast of Beef**  
*bacon and sweet potato hash with vidalia onion  
creamy horseradish sauce*

**Grits Station**  
*Goat Cheese Stone Ground Grits  
with Tomatoes and Scallion Sauce*

**Three Cheese Mac n' Cheese Station**

(select five toppings)  
*BBQ pork, creole shrimp, grilled andouille, applewood  
bacon cheddar cheese, sautéed mushrooms,  
caramelized onions, roasted tomatoes, grilled vegetables*

(select five toppings)  
*bacon, creole shrimp, blue crab salad,  
grilled tasso, dry rubbed chicken, pulled pork,  
crumbled bleu cheese, oven roasted tomatoes,  
fried vidalia onions, grilled broccolini,  
a display of herbs & oils*

**Crab Cake Eggs Benedict Station**  
*served on an english muffin with hollandaise*

**Scrambled Eggs with Pepper Jack Cheese and Herbs**  
*applewood smoked bacon and country sausage*

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Chef attendants are included in the estate fee.

## BUTLER PASSED HORS D'OEUVRES



Sundried Tomato & Olive Crustade  
*homemade orange ricotta*

Pecan and Sweet Potato Biscuit  
*bacon onion Jam*

Beef & Foie Gras Wellington Bite  
*mushroom duxelle*

Brie and Blackberry Jalapeño Jam  
*phyllo triangle*

Smoked Bacon Wrapped Date  
*stuffed with manchego cheese*

Yankee Pig in a Down blanket  
*Nathan's frank baked in soft roll dough*

Louisiana Fried Chicken Bites  
*roasted pepper dipping sauce*

Whipped Ricotta Crostini  
*sea salt & sweet onion jam*

Smoked Salmon Truffle\*  
*pumpernickel crust*

Petite Charleston Crab Cake  
*comeback sauce*

Tandoori Spiced Lemon Chicken  
*turmeric and butter braised onion, grilled onion bread*

Fried Shrimp Guacamole Cone  
*citrus sea salt*

Crab & Bacon Deviled Egg

Butler Passers included in the Estate Fee

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# PACKAGE BAR PRICING

Package bars include unlimited consumption of all beverages listed below and complete bar setup.

Per NC State Law, bartenders are authorized to request proper identification from any guest.

Please note that special pricing is available for guests under the legal drinking age of 21 years.

Ask your Sales Manager for more information.



## Standard Brand Liquors

Absolut Vodka, Dewar's White Label Scotch, Beefeaters Gin  
Bacardi Light Rum, Jack Daniels Whiskey  
Seagram's VO Whiskey, Jose Cuervo 1800 Tequila

## Premium Brand Liquors

*(additional \$10++ per guest)*

Ketel One Vodka, Chivas Regal Blend Scotch, Tanqueray Gin,  
Mount Gay Eclipse Rum, Makers Mark Bourbon,  
Crown Royal Whiskey, Jose Cuervo 1800 Tequila

## Imported Beer

*(select two)*

Heineken, Amstel Light, Corona, Guinness

## Domestic Beer

*(select two)*

Bud Light, Miller Lite, Michelob Ultra, Yuengling

## Wine Selections

*choose one*

"Featured" Shelton Vineyards NC Wines  
Bin 17 Chardonnay, Cabernet Sauvignon

Ballard Lane  
Chardonnay, Cabernet Sauvignon

Your wine selection also includes: Hayes Ranch Pinot Grigio, Black Ridge Pinot Noir & Cristalino NV Brut Cava

## Assorted Soft Drinks and Mineral Water



### Upgrade Options

Five Hour Bar Package  
*additional \$12 per guest*

Local Beer  
*additional \$8 per guest*  
*(select two)*

NoDA Jam Session Pale Ale  
NoDa Cavu Blonde Ale

Birdsong Jalapeño Pale Ale  
Birdsong Lazy Bird Brown Ale

### Bartender Fee

North Carolina law requires bartenders for all bar setups and service. Two bartender fees are included in your estate fee pricing.

Additional bartenders can be arranged for \$125 per bartender.

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## WINE LIST



*Your wine can be upgraded for an additional price per person.*

### **Chardonnay**

Hess Shirttail Ranch, Monterey  
Sonoma Cutrer, Russian River

+\$2

+\$3

### **Cabernet Sauvignon**

Rock & Vine, North Coast  
Ancient Peaks, Paso Robles

+\$2

+\$3

### **Sauvignon Blanc**

Glazebrook, Marlborough  
Hubert Brochard Sancerre, FR

+\$1

+\$3

### **Pinot Noir**

Yamhill, Willamette Valley  
Mac Murray Ranch, Sonoma

+\$4

+\$5

### **Champagne and Sparkling Wines**

Ca' Furlan Prosecco, Italy  
Domaine Chandon, Brut Classic

+\$1

+\$3

### **Merlot**

99 Vines, CA  
Simi, Sonoma County

+\$1

+\$3

### **Alternative Whites / Blush**

Wente Riesling, Monterey  
Dipinti Pinot Grigio, Italy  
Twelfth Night Rosé

+\$1

+\$2

+\$1

### **Alternative Reds**

Catena Malbec, Argentina  
Trentadue Old Patch Red, CA  
Plungerhead Petite Sirah, Lodi

+\$1

+\$3

+\$4

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