



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 www.dukemansion.org

Breakfast Selections *Plated Service, Buffet, and Brunch*

Whether your event calls for a plated-service breakfast, a breakfast buffet or a lavish brunch buffet, the following menus will assist you in planning the perfect event.

Carved meats, French toast and omelets made-to-order are just a few of the enhancements that can be added to breakfast buffets and brunch buffets. A separate page of such items is attached for your convenience.

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



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Deluxe Continental Breakfast Buffet

Our *Deluxe Continental Breakfast* includes your choice of one *Hot Entrée* to accompany the following items:

Fresh Yogurt with Assorted Fruit Compotes and Granola,

Apple-wood Smoked Bacon

Country Sausage

Home-Style Potatoes

Creamy Cheese Grits

Seasonal Fruit Display

Fresh Baked Pastries, Muffins and Breakfast Breads

Fruit Juices, Freshly Brewed Coffee, Teas, Spring Water

Hot Entrees

(Please choose one of the below entrees to be included on the buffet)

Free Range Eggs Scrambled

Belgian Waffles
maple syrup honey walnut butter

Breakfast Sandwiches
choice of bacon, ham, or sausage,
on bagel, English muffin, or croissant
with cheese and free range eggs

Banana Chevre Stuffed French Toast
honey butter

Omelets
sausage, bacon, ham, peppers, onions, mushrooms, cheese
Choice of three

Eggs Benedict
English muffin, sliced ham, poached egg, and Hollandaise

\$23.00 per person

FW 2008

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Breakfast Selections – Plated Service

*All breakfast selections are served with
Seasonal Fruit Garnish, Freshly Baked Breakfast Breads,
Coffee and Juice, and your choice of two Side Items.*

Hot Entrees (please choose one)

Banana Pancakes
maple syrup and strawberry butter

Custom Omelet
sausage, bacon, ham, peppers, onions, mushrooms, cheese
Choice of three

Eggs Benedict
poached eggs on English muffin
Canadian bacon and sauce hollandaise

Summer Vegetable and Smoked Cheddar Quiche
petite salad with red wine vinaigrette

Shrimp & Grits
stone ground grits with sautéed baby shrimp, andouille sausage, diced
tomatoes

Banana, Chevre Stuffed French Toast
honey butter, raisin bread

Breakfast Sandwiches
choice of bacon, ham, or sausage,
on bagel, English muffin, or croissant
with cheese and free range eggs

Breakfast Wraps
eggs, salsa, cheese and sausage

Available Side Items (please choose two)

Home-Style Potatoes

Country Sausage

Creamy Buttered Grits

Apple Wood Smoked Bacon

Yogurt with Granola

Turkey Sausage Link

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Brunch Buffet

All items listed below are included on the Brunch Buffet:

Scrambled Eggs with Cheddar Cheese

Lyonnaise Potatoes

Apple Wood Smoked Bacon and Country Sausage

Duke Mansion lavender biscuits

Assorted Seasonal Fruit Display

Breakfast breads, Danish, Croissants served with Preserves, Jellies, and Jams

Fresh Yogurt served with assorted Fruit Compotes and Granola

Shrimp and Grits

stone ground grits with sautéed baby shrimp, andouille sausage, diced tomatoes

House Smoked Salmon

hard boiled eggs, red onion, capers and crème fraiche

Chef's Selection of Artesian and Imported Cheeses

dried fruits, nuts and assorted crackers

Desserts

(choice of four)

Milk Chocolate Pecan Pie, Mini Crème Brulee, Chocolate Dipped Strawberries

Assorted Berries with Whipped Cream, Apple-Cinnamon Cobbler, Key Lime Tartlets, Citrus Trifle

Beverages

Fruit Juices, Freshly Brewed Coffee and Hot Teas

\$32.00 per person

Minimum guarantee of 25 guests required

Buffet Enhancements

<i>Made-to-Order Omelets</i> <i>cheddar cheese, peppers and onions, mushrooms, country ham</i> \$6	<i>Fresh Vanilla Scented Crepes</i> <i>apple-date compote and crème anglaise</i> \$6
<i>Herb Stuffed Breast of Turkey</i> <i>with pear and cranberry</i> \$9	<i>Pepper Crusted Beef Tenderloin</i> <i>with roasted garlic and sauce béarnaise</i> \$14

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