



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*

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 and carving stations.

For your review, we have also included two of our most popular reception menus, as well as our wine list and information on cocktail service.



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

Sample Reception Menu One

\$47 per person

Shrimp & Grits Station*

Stone Ground Grits with Sautéed Baby Shrimp, Andouille Sausage and Diced Tomatoes

Pasta Station

(select one)

Farfalle Pasta with Green Olives,
Capers & Tomatoes
in an Olive Oil Wine Sauce

Cheese Tortellini, Andouille
Sausage, Baby Green Peas,
Julienne Ham in Creole Cream
Sauce

Penne, Smoked Pork, Basil
and Shrimp in a Spicy Tomato
Sauce

Carving Station*

(select one)

Herb Roasted Breast of Turkey
with Citrus Salsa

Apple Wood Bacon Wrapped
Pork Tenderloin
with a Granny Smith Applesauce

½ Order Imported & Domestic Cheese Board
with Crackers and Flatbreads

½ Order Grilled Vegetable Bundles
Brushed with Herb Pesto

Butler Passed Warm or Chilled Hors d'Oeuvres
(select two)

Dessert and Coffee Station

(select three)

Individual Ginger Pineapple Upside Down Cakes, Miniature Pecan Pies, Seasonal Fruit Tartlets,
Kahlua Cheesecake Bites or Blackberry Truffles

* Station requires an attendant @ \$65 per attendant

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



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*

Sample Reception Menu Two

\$62 per person

Display Stations

Butternut Squash Soup Sips
Caramelized Chestnut Foam,
Sweet & Spicy Pistachio,
With Chili Oil

Baked Wheel of Brie
Wrapped in Puff Pastry with Brown Sugar and
Pecans, Served with Fresh Fruit and Toast Points

Caesar Salad Station
Classic Caesar Salad with
Shaved Parmesan, Roasted Red
Peppers and Focaccia Croutons

Risotto Station*

(select two)

Pecorino Forest
Mushroom
Risotto

Creamy Mushroom and
Pea Milanese Risotto

Butternut Squash and
Amaretti Cookie Risotto

Carving Station*

(select two)

Grilled Prime
Ribeye of Beef
Rosemary & Roasted Garlic
Marinade with Creamy Bleu
Cheese Sauce

Barbeque Roasted
Airline Breast of Turkey
With Pear Butter

Pan-Roasted Wild
Caught Salmon
Lemon-Orange
Gremolata

Butler Passed Warm or Chilled Hors d'Oeuvres

(select two)

Dessert and Coffee Station

(select three)

Individual Ginger Pineapple Upside Down Cakes, Miniature Pecan Pies, Seasonal Fruit Tartlets,
Kahlua Cheesecake Bites or Blackberry Truffles

** Station requires an attendant @ \$65 per attendant*

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



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*

Warm and Chilled Hors d'oeuvres Selections

Stationed or Butler Passed

Butler Passing Fee @ \$35.00 per hour

Pickled Roasted Beet, Granny Smith
Walnut Bread with Goat Cheese
\$3

Petite Charleston Crab Cakes
Spicy Saffron Aioli
\$3.25

Rubbed Smoked Pork Shoulder Egg Roll
With Red Cabbage
\$3

Apple smoked bacon Wrapped Sweet Potato
Balsamic-Molasses Glaze
\$3

Breaded Stuffed Cremini
With Country Sausage
\$3

Mini Lamb & Cheese Slider
Blue Cheese Aioli
\$3

Beef Duxelles En crouete
Beef Tenderloin Wrapped with Puff Pastry, Mustard
Sauce
\$3

Mini Spicy Mushroom Kabob
Butter Braised Vidalia and Brie
\$2.75

Mini Ham and Pimento Biscuit
Buttermilk Biscuit, Virginia Ham
\$3

Macaroni Cake
With Bacon and Tomato
\$3

Buttery Filo Triangle
Spinach, Romano Cheese
\$3.25

Southern Cheese Straws
Cheddar, Parmesan Cheese
\$3

Smoked Salmon
Tzitziki Dressing, Grilled Pita
\$3.25

Andouille & Crawfish Fritter
Creole Aioli
\$3

Jumbo Shrimp Cocktail
Market Price

- Minimum order of 12 of any one selection -

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



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

Stations and Displays

Charleston Crab Bake
Toasted French Baguette
and Celery
\$7 per person

Low Country Antipasto Station
(choose 5)
Grilled Sliced Smoked Pork, Aged Country Ham,
Grilled Andouille Sausage, Pickled Shrimp, Pickled Okra,
Local Cheeses, Grilled Pears, Smoked Chicken, Butter
Braised Balsamic Vidalia Onion
\$14 per person

Baked Wheel of Brie
Wrapped in Phillo Pastry with
Brown Sugar and Pecans
served with Wedge Fruit and Toast
Points
\$10 per person

**Selection of Imported and
Regional Cheeses**
Served with Flatbreads and
Assorted Crackers
\$9 per person

**Seasonal and Locally
Harvested
Fruit Display**
Local and Imported Fruits served
with Nuts & Berries
\$8 per person

**Trio of Dips
Display**
Black Eye Pea Hummus, Artichoke
Dip and Pimento Cheese served
with Flatbreads and Assorted
Crackers
\$5 per person

Pasta Station*
(select one)
\$11 per person
Cheese Tortellini, Andouille
Sausage, Baby Green Peas,
Julienne Ham in Creole Cream
Sauce

Pasta Station*
(select one)
\$11 per person
Farfalle Pasta with Green
Olives, Capers, Tomatoes in
an Olive Oil Wine Sauce

Penne, Smoked Pork, Basil and
Shrimp in a Spicy Tomato Sauce

Carolina Biscuit Bar
Cheddar, Sweet Potato and Buttermilk Biscuits

Accompaniments to include (choose 5):
Smoked Ham, Barbeque Turkey Breast, Country Sausage Gravy, Pimento Cheese
Spread, Andouille Sausage, Creamy Cheddar Grits, Apple Smoked Bacon, Smoked
Chicken, Gumbo or Etouffee, Artisan cheeses, Peach Preserves, Apple Butter,
Duke Mansion Smoked Salmon
\$14 per person

Grand Dessert Buffet
(choose 4)
Individual Ginger Pineapple Upside Down Cakes, Miniature Pecan Pies, Seasonal Fruit
Tartlets with Pastry Cream, Kahlua Cheesecake Bites, Blackberry Truffles, Hot Cocoa
Chocolate Mousse or Beignets
\$12 per person

* Station requires an attendant @ \$65 per attendant

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



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*

Carving Station Selections

All carving stations are accompanied by fresh rolls and signature Duke Mansion Biscuits

Sliced Smoked Pork Tenderloin

Apricot Chutney

\$10 per person

Barbeque Roasted Airline Breast of Turkey

Pear Butter

\$11 per person

Grilled Prime Ribeye of Beef

Rosemary and Roasted Garlic Marinade with Creamy Bleu Cheese Sauce

\$15 per person

Pan Roasted Wild Caught Salmon

Lemon-Orange Gremolata

\$17 per person

Grilled Dry Rubbed Organic Chicken Breasts

Mango Sweet Onion Barbeque

\$21 per person

Smoked Beef Tenderloin wrapped in Dry Aged Ham

Slow Roasted with Caramelized Sweet onions and Red Wine Reduction

\$25 per person

Minimum guarantee of 25 people required

Carving Stations require an attendant at \$65

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



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*

Additional Stations and Displays

Ravioli Station*

Cheese Ravioli Sautéed and Served
with Chefs Choice of Sauces
\$12 per person

Shrimp & Grits*

Stone Ground Grits Cakes with Sautéed Baby Shrimp,
Andouille Sausage and Diced Tomatoes
\$12 per person

Baby Burger Station

Mini Burgers served with Pickles,
Lettuce, Tomatoes and Onions
\$10 per person

Seasonal Fresh Crudités

Individual Glasses of Fresh Veggies
with Herb Buttermilk Dip
\$8 per person

Sweet Potato Station

Assorted Ginger Mashed and Baked
Sweet Potatoes with an Array of
Build your Own Toppings
\$7 per person

Seasonal Soup Station

Choice of Forest Mushroom, Beef
Vegetable Soup or Fall Squash Bisque
served with Assorted Accompaniments
\$6 per person

Spanish Tapas Station

Sliced Cured Ham, Marinated Pequillo
Peppers, Potato and Braised Greens Tortilla,
Fried Olives and Capers, Marcona Almonds,
Sheeps Milk Cheeses and Fig Paste,
Rosemary Olive Bread
\$14 per person

** Station requires an attendant @ \$65 per attendant*

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



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

Cocktails

When arranging for cocktail service for your special event, three options are available:

<p>OPTION #1 HOSTED BEVERAGE PACKAGE <i>The Hosted Beverage Package includes a complete bar setup, attended by a bartender (see bartender fee).</i></p> <p><u>Premium Bar Package</u> \$16 first hour \$12 each additional hour Premium Liquor, Imported and Domestic Beer, House Wine and Champagne, Sodas and Mineral Water</p> <p><u>Standard Bar Package</u> \$14.00 per person first hour \$10 per person 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> \$12 first hour \$8 each additional Imported and Domestic Beer, House Wine and Champagne, Sodas and Mineral Water</p> <p><i>Package bars include unlimited consumption of all beverages listed above. Wine service is included with dinner.</i></p>	<p>OPTION #2 HOSTED BAR ON CONSUMPTION The Hosted Bar on Consumption includes a complete bar setup, attended by a bartender (see bartender fee). 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>OPTION #3 CASH BAR The Cash Bar includes a complete bar setup, attended by a bartender (see bartender fee). 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>
---	--

BARTENDER FEE	HOSTED BAR PER-DRINK PRICES		COCKTAIL SERVICE	
North Carolina law requires bartenders for all bar set ups. Fee is \$75.00 for the first three hours and \$25.00 for each additional hour. One bartender per 75 guests is required.	NC House Wines	\$5 per glass	For groups of 12 people or less, you may arrange for cocktail service, instead of having a full bar set up at your event. Fee is \$50.00 for a cocktail server for three hours.	
	California House Wines	\$7 per glass		
	Domestic Beer	\$4.50 per bottle		
	Imported Beer	\$5.50 per bottle		
	Standard Liquor Brands	\$6.50 per drink		
	Premium Liquor Brands	\$7.50 per drink		
	Sodas	\$2 each		
	Mineral Waters	\$2 each		
HOUSE WINES	LIQUOR BRANDS		DOMESTIC & IMPORT BEER	
The Duke Mansion is pleased to offer Shelton Vineyard and Main Street Winery as our House Selections Please see Wine List for additional wine selections.	<u>HOUSE BRANDS</u>		<u>PREMIUM BRANDS</u>	
	Absolut Vodka	Kettle One	Budweiser	Heineken
	Dewars White Label Scotch	Chivas Regal Blend Scotch	Bud Light	Amstel Light
	Beefeaters Gin	Tanqueray Gin	Carolina Blond	New Castle
	Bacardi Light Rum	Mount Gay Eclipse Rum	Miller Lite	Corona
	Jack Daniels Bourbon	Makers Mark Bourbon	Michelob Ultra	Guinness
	Seagram's VO	Crown Royal	Heineken	Sierra Nevada
	Jose Cuervo Especial Tequila	Jose Cuervo Especial Tequila	Amstel Light	Yuengling
				Kaliber non-alcoholic

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



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

Wine List

CHARDONNAY

Shelton Bin 17 Chardonnay, North Carolina	\$25.00
Main Street, Chardonnay	\$35.00
La Crema, Chardonnay	\$38.00
Sonoma Cutrer Russian River Ranches	\$40.00
Trefethen, Napa	\$42.00

SAUVIGNON BLANC

Main Street, Sauvignon Blanc	\$35.00
Glazebrook, Marlborough, New Zealand	\$36.00
Chateau St. Michelle Horse Heaven, WA	\$36.00

OTHER WHITE WINES

Salem Forks White Zinfandel, North Carolina	\$25.00
Madison Lee White Wine, North Carolina	\$25.00
Maso Canali Pinot Grigio, Trentino, Italy	\$32.00
Wente Riesling, Monterrey	\$26.00
Caymus Conundrum, Napa	\$50.00

CABERNET SAUVIGNON

Main Street, Cabernet Sauvignon	\$35.00
Rodney Strong, Sonoma	\$35.00
Twenty Bench, Napa	\$36.00
Chateau Souverain, Alexander Valley	\$38.00
Trefethen, Napa	\$65.00
Stag's Leap, Napa	\$68.00

PINOT NOIR

Mac Murray Ranch, Sonoma	\$37.00
Bouchaine, Carneros	\$40.00
La Crema Pinot Noir	\$37.00

MERLOT

Main Street, Merlot	\$35.00
MacRostie Keltie, Carneros	\$35.00

OTHER RED WINES

Madison Lee Red Wine, North Carolina	\$25.00
Broquel Malbec, Argentina	\$34.00
Ravenswood Vintners Blend, Sonoma	\$40.00
In Situ Carmenere, Chile	\$35.00

CHAMPAGNE & SPARKLING WINES

Cristalino NV Brut Cava	\$25.00
La Marca Prosecco, Veneto, Italy	\$29.00
Duval Leroy Brut	\$60.00
Veuve Clicquot Brut	\$75.00

Prices and availability are subject to change.