



## 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](mailto:dukemansion@tlwf.org) [www.dukemansion.org](http://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, several menus are attached: hot and cold hors d'oeuvres selections, display stations and carving stations.*

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

*Sample Reception Menu One*



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*\$57 per person*

### *Shrimp & Grits Station*

*Requires a chef attendant at \$65 for three hours*

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

### *Pasta Station*

*(select one)*

*Farfalle pasta sauteed with wild arugula, julienne of truffle in a light tomato broth with feta cheese*    *Capellini pasta with olives, tomatoe: in an olive oil wine sauce topped with Asiago*    *Penne pasta tossed with grilled chicken & vegetables in a parmesan cream sauce*

### *Carving Station*

*(select one)*

*Requires a chef attendant at \$65 for three hours*

*Herb Roasted Airline Breast of Turkey with an citrus chutney*  
*Prime Rib eye of Beef*  
*Apple wood bacon wrapped Pork Tenderloin with a granny smith apple sauce*

### *Display Station*

*Imported & Domestic Cheese Board*  
*crackers, flatbreads*

*Baked Brie*

*Fresh crudités*

*Butler Passed Warm and Chilled Hors D'oeuvres*

*(select four)*

### *Dessert and Coffee Station*

*elegant display showcasing our selection of confections*  
*served with freshly brewed coffee and house teas*

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## *Sample Reception Menu Two*



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*\$72 per person*

### *Display Stations*

#### *Butternut Squash Soup*

*cheese, herbs, bacon crisps, pumpernickel  
croutons*

#### *Baked Wheel of Brie*

*wrapped in puff pastry with brown sugar and pecans  
served with fresh fruit and toast points*

#### *Artichoke and Spinach Dip*

*served with flatbreads and celery*

### *Risotto Station*

*(select two)*

*Requires a chef attendant at \$65 for three hours*

*creamy sun-dried tomato  
risotto*

*creamy mushroom, pea  
milanese risotto*

*creamy asparagus  
risotto*

### *Carving Station*

*(select two)*

*Requires a chef attendant at \$65 for three hours*

*Roasted Beef Tenderloin served with Vichy of baby carrots*

*Herb Roasted Airline Breast of Turkey with an citrus chutney*

*Beef Wellington with mushroom duxelle*

*Apple wood bacon wrapped Pork Tenderloin with  
a granny smith apple sauce*

### *Butler Passed Warm and Chilled Hors D'oeuvres*

*(select four)*

### *Dessert and Coffee Station*

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*Warm and Chilled Hors D'oeuvres Selections*



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*Crab Crostini*  
chives & crème fraiche  
\$3.25

*Braised Pork*  
risotto cake topped with braised pork and red cabbage  
\$3

*Roasted Vegetable Canape\**  
roasted vegetables mixed with chevre on a toast round  
\$3

*Beef Duxelles En crouete*  
beef tenderloin wrapped with puff pastry  
\$3

*Cucumber Salad\**  
cucumber cup, watercress & carrots, citrus vinaigrette  
\$3

*Caviar Blini*  
yukon gold potato pancakes with cream cheese & caviar  
\$3.25

*Tuna Melt*  
brunoise of tuna with gruyere in a filo purse  
\$3.25

*Petite Crab Cakes*  
cajun aioli  
\$3.25

*Vegetable Ceviche Shooters\**  
marinated vegetables  
\$3

*Steak & Potatoes*  
potato rosti, with beef carpaccio & corn relish  
\$3

*Salmon & Gruyere Quiche*  
dill crème fraiche  
\$3

*Chicken Bruschetta*  
roasted tomato, fresh mozzarella, chiffonade of basil  
\$3

*Southern Cheese Straws\**  
cheddar, parmesan cheese  
\$3

*Classic Deviled Eggs*  
black pearl caviar  
\$3.25

*Minimum order of 12 of any one selection*

*Fresh Oysters on the Half Shell*  
*Jumbo Shrimp Cocktail*

*Market Price*

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**Stations and Displays**

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## Stations and Displays

*Artichoke and Spinach Dip*  
\$10 per person  
12 person min. guarantee  
toasted french baguette  
and celery

*Antipasto Station*  
\$14 per person

*motadella, parma ham, imported hard salami, marinated fresh mozzarella, artichokes, roasted vegetables, marinated olives*

*Baked Wheel of Brie*  
\$10 per person

12 person min. guarantee  
wrapped in puff pastry with brown sugar and pecans  
served with fresh fruit and toast points

*Imported and Domestic Cheeses*  
\$9 per person

*served with, flatbreads and assorted crackers*

*Seasonal Fresh Fruit Display*  
\$8 per person

*local and imported fruits served with honey sweetened yogurt*

*Hummus & Tapenade Display*  
\$8 per person

*served with, flatbreads and assorted crackers*

*Pasta Station*  
(select one)

\$11 per person –

12 person min. guarantee

*This station requires a chef attendant at \$65 for three hours*

*Cheese tortellini with baby green peas, Parma ham in a sauce papalina Penne in a sausage, basil, shrimp marinara sauce*      *Capellini pasta with olives, tomatoes in an olive oil wine sauce*

*Grand Dessert Buffet*  
\$12 per person

25 person min. guarantee

*elegant display showcasing our entire selection of confections served with freshly brewed coffee and house teas*

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## Carving Station Selections

*All stations are accompanied by fresh rolls and signature Duke Mansion biscuits*



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*Beef Wellington*

*mushroom duxelle wrap in crepes and puff pastry  
served with grilled asparagus  
\$19 per person*

*Roasted Beef Tenderloin*

*served with Vichy baby carrots  
\$18 per person*

*Herb Roasted Breast of Turkey*

*apple chutney  
served with haricot vert  
\$12 per person*

*Apple wood bacon wrapped Pork Tenderloin*

*grain mustard sauce  
served with smashed butternut squash  
\$11 per person*

*Prime Ribeye of Beef*

*cracked pepper and horseradish sauce  
seasonal roasted vegetables  
\$15 per person*

*Minimum guarantee of 25 people required*

*Each station requires an attendant at \$65.00 for three hours*

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## Additional Stations and Displays

### *Ravioli Station*

\$12 per person

12 person min. guarantee

This station requires a chef attendant at \$65 for three hours

choice of ravioli filling sautéed and served with chef's choice of sauce

### *Shrimp & Grits*

\$12 per person

12 person min. guarantee

This station requires a chef attendant at \$65 for three hours

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

### *Baby Burger Station*

\$10 per person

12 person min. guarantee

mini burgers served with a build your own accompaniments (pickles, lettuce, tomatoes eg.)

### *Seasonal Fresh Crudités*

\$10 per person

individual glasses of fresh veggies with a dip

### *Mashed Potato Station*

\$10 per person

assorted mashed potatoes with an array of build your own toppings

### *Seasonal Soup Station*

\$10 per person

choice of gazpacho, creamed spring vegetable soups, served with assorted accompaniments

### *Quesadilla Station*

\$12 per person

spinach, tomato, flour tortillas grilled vegetables, chorizo, lime wedges, cilantro

### *Lo Mien Station*

\$11 per person

napa cabbage, shredded carrots, celery, shrimp or chicken

### *Taco Station*

\$10 per person

pulled pork, shrimp, chicken, lettuce, tomatoes, assorted salsas, pico de galo

### *Sushi Station*

\$14 per person – 12 person min. guarantee

california rolls, vegetable rolls, sashimi served with soy sauce, wasabi, pickled ginger

### *Chocolate Fountain*

\$15 per person – 50 person min. guarantee

marshmallows, pound cake, fruit, strawberries, pretzels

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## Wine List



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## CHARDONNAY

Shelton Bin 17 Chardonnay, NC	\$25.00
Benziger, Sonoma	\$30.00
Wildberry Estate, Australia	\$33.00
Sonoma Cutrer Russian River Ranches	\$40.00
La Crema, Sonoma	\$38.00
Trefethen, Napa	\$42.00

## SAUVIGNON BLANC

Benziger, Sonoma	\$30.00
Glazebrook, Marlborough, New Zealand	\$32.00
Chateau St. Michelle Horse Heaven, WA	\$35.00
2005 Cakebread, Napa	\$52.00

## OTHER WHITE WINES

Salem Forks White Zinfandel, NC	\$25.00
Madison Lee White Wine, NC	\$25.00
Ca' Montini Pinot Grigio, Italy	\$29.00
Wente Riesling, Monterrey	\$26.00
Caymus Conundrum, Napa	\$50.00

## CABERNET SAUVIGNON

Benziger, Sonoma	\$30.00
Rodney Strong, Sonoma	\$32.00
Twenty Bench, Napa	\$34.00
Chateau Sovereign, Alexander Valley	\$38.00
Trefethen, Napa	\$65.00
Stag's Leap, Napa	\$68.00

## PINOT NOIR

Mac Murray Ranch, Sonoma	\$34.00
La Crema, Sonoma	\$37.00
Bouchaine, Carneros	\$40.00
Acacia, Napa	\$48.00

## OTHER RED WINES

Madison Lee Red Wine, NC	\$25.00
Wildberry Estate Shiraz, Australia	\$33.00
Broquel Malbec, Argentina	\$34.00
Ravenswood Vintners Blend, Sonoma	\$40.00
In Situ Carmenere, Chile	\$35.00

## CHAMPAGNE

Cristalino Sparkling Wine	\$25.00
Duval Leroy Brut	\$60.00
Veuve Clicquot Brut	\$75.00
Dom Perignon Brut	\$160.00

## PORTS BY THE GLASS

Dow's Fine Ruby Porto	\$9.00
Dow's Fine Tawny Porto	\$9.00
Fonseca Bin No. 27 Fine Reserve Porto	\$9.00
Fonseca 10 Year Porto	\$13.00
Taylor Fladgate First Estate Reserve Porto	\$9.00

## SHERRY BY THE GLASS

Valdespino Jerez Amontillado	\$7.00
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## SINGLE MALT SCOTCH BY THE GLASS

Glen Livet 12 Year	\$7.50
Macallan 12 Year	\$9.00
Glenmorangie 12 Year	\$11.00

## COGNAC

Remy Martin VSOP	\$9.00
Hennessy VSOP	\$13.50



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Merlot

Benziger, Sonoma

\$30.00

Please consult your Sales or

MacRostie Keltie, Carneros

\$30.00

Catering Manager about selections.

Prices and availability are subject to change.

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

### Cocktail Service and Pricing

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

<p>OPTION #1 HOSTED BEVERAGE PACKAGE</p> <p>When you are <u>hosting</u> the bar for your guests, the Beverage Package can be purchased, which includes a complete bar setup, attended by a bartender (see bartender fee). The bar includes unlimited consumption of our Standard Brand mixed drinks, domestic, imported and non-alcoholic beer, house wines and champagne, soft drinks, mineral waters and fruit juices set up in a complete beer, wine and liquor bar set up. Specialty Bars are not included in this package, but can be offered at an additional cost.</p> <p><u>Cost of the Beverage Package</u>          \$12.00 per person for the first hour and          \$7.00 per person for each additional hour.          Hourly fees are subject to applicable          sales tax and 20% service charge.</p>		<p>OPTION #2 HOSTED BAR ON CONSUMPTION</p> <p>When you are <u>hosting</u> the bar for your guests: A complete bar is set up, 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</p> <p>If you prefer to have a cash bar: A complete bar is set up, attended by a bartender (see bartender fee) and your guests 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>	
BARTENDER FEE	HOSTED BAR PER-DRINK PRICES		COCKTAIL SERVICE
North Carolina law requires bartenders for all bar set ups. Fee is \$65.00 for the first three hours and \$20.00 for each additional hour thereafter. One bartender per 50 people is required.	North Carolina House Wines \$5.00 per glass	California House Wines \$6.00 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.
	Domestic Beer \$4.50 per bottle	Import Beer \$5.50 per bottle	
	Standard Brands \$6.50 per drink	Premium Brands \$7.50 per drink	
	Sodas \$2.00 each	Mineral Water \$2.00 each	



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<i>HOUSE WINES</i>	<i>LIQUOR BRANDS</i>		<i>DOMESTIC &amp; IMPORT BEER</i>
<i>The Duke Mansion is pleased to offer Shelton Vineyard and Benziger as our House Selections  Please see Wine List for additional wine selections.</i>	<i>House Brands Absolute Dewars White Label Scotch Beekeepers Gin Bacardi Light Rum Jim Beam Bourbon Seagram's V.O.</i>	<i>Premium Brands Kettle One Chivas Regal Blend Scotch Tanqueray Gin Mount Gay Eclipse Rum Makers Mark Bourbon Crown Royal Jose Cuervo Especial Tequila</i>	<i>Budweiser and Bud Light Heineken Amstel Light Carolina Blond Miller Lite Michelob Ultra New Castle Corona Guinness Sierra Nevada Yuengling Kaliber non-alcoholic</i>