



THE DUKE MANSION

*Historic Inn & Meeting Place*

## BREAKFAST & BRUNCH SELECTIONS

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

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

*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.*



# THE DUKE MANSION

*Historic Inn & Meeting Place*

## CONTINENTAL BREAKFAST

Assorted Fruit Yogurt and Granola  
Seasonal Fruit Display  
Fresh Baked Pastries, Muffins and Breakfast Breads  
Fresh Fruit Juices  
\$18 per person

## SUNRISE BREAKFAST

Assorted Fruit Yogurt and Granola  
Seasonal Fruit Display  
Multigrain Breads, Fresh Bagels and Home-baked Healthy Choice Muffins  
Homemade Preserves  
Homemade Power Bars with Nuts, Oats and Dried Fruits  
Fresh Fruit Juices  
\$20 per person

## DELUXE BREAKFAST BUFFET

*(minimum of 12 guests, or \$4 surcharge for 7-11 persons)*  
Assorted Fruit Yogurt and Granola  
Choice of One Hot Entree  
Apple-Wood Smoked Bacon or Sausage  
Creamy Stone Ground Cheese Grits  
Home-Style Potatoes  
Seasonal Fruit Display  
Fresh Baked Pastries, Muffins and Breakfast Breads  
Fresh Fruit Juices  
\$25 per person

### Hot Entrée Options

*(select one)*

Breakfast Sandwiches  
*choice of: bacon, ham or sausage  
on bagel, DM biscuit or croissant  
with pimento cheese and free range eggs*

Brioche French Toast <sup>(V)</sup>  
*lemon curd and blueberry syrup*

Sundried Tomato Frittata <sup>(GF)</sup>  
*italian sausage, mushroom  
caramelized onions, parmesan*

Pasteurized Scrambled Eggs <sup>(GF)</sup>  
*cheddar cheese and garden herbs*

Southern Bene  
*sautéed vidalia, spinach and pimento cheese  
lemony tabasco hollandaise*

*Coffee Station with regular and decaffeinated coffee and selection of hot herbal teas  
available for an additional \$40 per gallon.*

*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.*



# THE DUKE MANSION

*Historic Inn & Meeting Place*

## PLATED BREAKFAST

All plated breakfast selections are served with  
Freshly Baked Breakfast Breads, a Seasonal Fruit Garnish,  
Two Side Items, Coffee Service and Fruit Juice.

### Hot Entrée Options

*(select one)*

Breakfast Sandwich  
*fried egg, pepper jack, grilled tasso on brioche*

Blueberry Buttermilk Waffle (V)  
*bourbon pecan syrup*

Pasteurized Scrambled Eggs (GF)  
*cheddar cheese and garden herbs*

Creole Frittata (GF)  
*andouille sausage, yukons, greens and gouda*

Eggs Benedict  
*english muffin, sliced ham, poached egg  
lemon hollandaise*

Low Country Quiche  
*tasso, vidialia, jalapeno, cheddar cheese*

Monte Cristo  
*sliced ham, swiss, whole grain mustard aioli*

### Side Options

*(select two)*

Home-Style Potatoes

Cheese Grits

Yogurt with Granola

Apple Wood Smoked Bacon

Country Sausage

**\$20.00 per person**

*(DF) Dairy Free // (V) Vegetarian // (GF) Gluten Free*

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

*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.*



# THE DUKE MANSION

*Historic Inn & Meeting Place*

## BRUNCH BUFFET

*minimum guarantee of 25 guests required*

Assorted Seasonal Fruit Display

Fresh Yogurt served with Assorted Fruit Compotes and Granola

Duke Mansion Sweet Potato Biscuits, Breakfast Breads, Danishes  
& Croissants served with Preserves, Jellies and Jams

Scrambled Eggs with Pepper Jack Cheese

Homestyle Sweet Potato Hash Browns

Apple-Wood Smoked Bacon and Country Sausage

*(select one)*

Shrimp and Grits <sup>(GF)</sup>

*cheddar stone ground grits with sautéed shrimp, andouille sausage, tasso and tomato broth*

Smoked Sliced Salmon\* <sup>(GF)</sup>

*deviled eggs, red onion, capers and crème fraîche*

Creole Frittata <sup>(GF)</sup>

*andouille sausage, yukons, greens and gouda*

## DESSERTS

Butterscoth Banana Pudding Parfait <sup>(GF)</sup>, Chocolate Profiteroles,  
Sweet Potato Pecan Tart, Corn Bread Muffin with Cream Cheese Icing

Fresh Fruit Juices

*\$35 per person*



## BUFFET ENHANCEMENTS

Blueberry Buttermilk Waffle <sup>(V)</sup>

*bourbon pecan syrup*

*\$6 per person*

Brioche French Toast <sup>(V)</sup>

*lemon curd and blueberry syrup*

*\$6 per person*

Chef Attended Omelet Station <sup>(GF)</sup>

*with bacon, tasso, peppers, onions, mushrooms and cheddar cheese*

*\$7 per person*

*(plus \$65 per chef attendant)*

(DF) Dairy Free // (V) Vegetarian // (GF) Gluten Free

*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.*