



THE DUKE MANSION

Historic Inn & Meeting Place

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, entrée 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 bar selections.

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.*



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HORS D'OEUVRES SELECTIONS

*Stationed or Butler Passed
Butler Passing Fee - \$35.00 per passer
(minimum order of 25 pieces)*

Southern Fried Spring Roll ^(V)
*fresh collards, black-eyed peas
mustard dipping sauce*
\$3

Sweet Potato Arancini Bite ^(V/GF/DF)
smoked tomato jam
\$3

Smokey Brie & Cranberry ^(V)
phyllo triangle
\$3

Pecan & Sweet Potato Biscuit
bacon onion jam
\$3

Cheddar Cheese Gougère
curried chicken salad
\$3

Billion Dollar Bacon ^(GF)
miso pecan praline glaze
\$3

Pulled Duck
*slaw, sour cherry glaze
wonton crisp*
\$3

Steakhouse Blini ^(GF)
*tenderloin, mushroom duxelle, fois gras
pesto cream*
\$3

Garlic Ginger Chicken Bite
balsamic glaze
\$3

Honey Fried Chicken Bites
red pepper dipping sauce
\$3

Roasted Chicken Skewer
pickled red onion, cucumber, taziki
\$3

Prosciutto & Brie
braised fennel on toast baguette
\$3

Crab & Crawfish Hushpuppy
cajun remoulade
\$4

Smoked Salmon & Dill
*crème fraiche, cured egg yolk
pumpernickle*
\$3.25

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

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DISPLAYS & STATIONS

Artisan Cheese Board ^(V)
\$13 per person
*selection of local and imported cheeses
served with flatbreads and assorted crackers*

Trio of Dips ^(GF / V)
\$10 per person
*navy bean hummus, mansion boursin, three cheese pimento
served with homemade lavash and assorted crackers*

Seasonal Fresh Fruit Display
^(GF / DF / V)
\$9 per person
*locally harvested and imported fruits
served with candied spiced nuts*

Roasted Vegetable Display
^(GF / DF / V)
\$9 per person
*freshly roasted seasonal vegetables
served with arugula pesto*

Duke Mansion Biscuit Bar
^(V)
\$14 per person
*Cheddar Cheese, Buttermilk and Herb Biscuits
(select five accompaniments)*

*southern chicken stew, roasted turkey breast, grilled andouille sausage,
smoked bacon, local aged country ham, fried green tomatoes, pimento cheese,
honey butter, strawberry jam, apple butter*

Five Spice Harvest
^(GF / DF / V)
\$14 per person
(select three)

*okra and andouille spiced quinoa,
oven roasted tomato vegetable gumbo,
coconut curry white bean with shiitake mushroom,
sweet potato risotto with candied pecan crumble,
grilled sweet potato slider with roasted greens*

Grand Dessert Buffet
\$14 per person
*elegant display showcasing Chef's selection of three confections
served with freshly brewed coffee and hot tea selection*

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ACTION STATIONS

Action stations require an attendant billed at \$65 per attendant

Wedge Salad Station

(GF/V)

\$9 per person

(select five toppings)

*cornbread croutons, smoked bacon, hard boiled eggs,
roasted grape tomatoes, candied almonds, fried shallot rings
with house vinaigrette and creamy avocado dressing*

Three Cheese Mac n' Cheese Station

(V)

\$13 per person

(select five toppings)

*smoked bacon, creole shrimp, grilled smoked sausage,
grilled tasso, honey fried chicken, pulled pork,
oven roasted tomatoes, fried artichokes,
fried vidalia onions, freshly chopped herbs*

Pasta Station

\$12 per person

(select one)

*cheese tortellini, citrus shrimp,
baby green peas, vidalia onion,
fresh mozzarella, white wine cheese
sauce, shaved pecorino*

*farfalle pasta, italian sausage,
vidalia onion, pomodoro,
goat cheese, oregano, basil*

*mushroom ravioli, mushrooms,
spinach, red wine sauce,
shaved pecorino*

Southern Grits Station (GF)

cheddar cheese stone ground grits with tomato scallion jus

\$13 per person

(select five toppings)

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

BBQ Brisket Slider Station

served with hand cut fries & dipping sauces

\$12 per person

(select three toppings)

*pickled red onions, arugula, sautéed mushrooms,
tomato pepper relish, white cheddar, pickles
house made barbeque sauce
(add grilled portobello mushrooms + \$2 per person)*

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CARVING STATIONS

accompanied with fresh rolls and signature Duke Mansion biscuits
minimum guarantee of 12 guests required

Creole Rubbed Whole Fried Chicken

cilantro chili sauce

\$11 per person

Grilled Orange Glazed Pork Tenderloin

creamy cilantro dressing

\$14 per person

Applewood Smoked Turkey Breast

cider bourbon gravy

\$12 per person

Grilled N.Y. Strip Roast of Beef

mansion worcestershire butter

\$17 per person

Grilled North Atlantic Salmon

mustard dill glaze

\$17 per person

Pepper & Herb Crusted Tenderloin of Beef

sour cream chimi-curry

\$26 per person

ENTRÉE STATIONS

small plates individually prepared by a chef attendant
minimum guarantee of 25 guests required

Grilled Orange Glazed Pork Tenderloin Coconut Rice, Black Bean and Plantain Ragout

creamy cilantro dressing

\$12 per person

Rosemary Roasted Airline Chicken Crispy Fingerling Potatoes, Garlic Broccolini

poblano cream sauce

\$16 per person

Blackened Salmon Herb Rice, Lemon Asparagus

pomegranate glaze

\$14 per person

BBQ Braised Short Ribs Cheddar Grits, Spiced Greens Trio

house made barbecue sauce

\$19 per person

Spice Grilled Shrimp Fried Green Tomato, Chow Chow

chipotle cream sauce

\$18 per person

Chipotle Rubbed Beef Tenderloin Filet Herb Mashed Potatoes, Green Bean Bundle

red wine demi

\$26 per person

Carving & Entree stations require an attendant billed at \$65 per attendant

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SAMPLE RECEPTION MENU ONE

\$45 per guest

Half Order of Trio of Dips

Half Order of Roasted Vegetable Display

Choice of TWO Butler Passed Hors d'Oeuvres

Southern Grits Station

cheddar cheese stone ground grits with tomato & scallion jus

(select five toppings)

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

BBQ Brisket Slider Station

served with hand cut fries & dipping sauces

(select three toppings)

*pickled red onions, arugula, sautéed mushrooms,
tomato pepper relish, white cheddar, pickles
house made barbeque sauce
(add grilled portobello mushrooms + \$2 per person)*

Dessert and Coffee Station

*elegant display showcasing Chef's selections of confections
freshly brewed coffee and assorted herbal teas*

Action stations require an attendant billed at \$65 per attendant

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SAMPLE RECEPTION MENU TWO

\$55 per guest

Half Order of Trio of Dips

Half Order of Roasted Vegetable Display

Choice of TWO Butler Passed Hors d'Oeuvres

Southern Grits Station

cheddar cheese stone ground grits with tomato & scallion jus

(select five toppings)

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

Pasta Station

(select one)

cheese tortellini, citrus shrimp, baby green peas, vidalia onion, fresh mozzarella, white wine cheese sauce, shaved pecorino

farfalle pasta, italian sausage, vidalia onion, pomodoro, goat cheese, oregano, basil

mushroom ravioli, mushrooms, spinach, red wine sauce, shaved pecorino

Entrée Station

(select one)

*Blackened Salmon
Herb Rice, Lemon Asparagus
pomegranate glaze*

*Rosemary Roasted Airline Chicken
Crispy Fingerling Potatoes, Garlic Broccolini
poblano cream sauce*

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BAR SELECTIONS

<p align="center">OPTION #1 HOSTED BAR PACKAGE</p> <p align="center"><u>Premium Bar Package</u> \$22 per person for the first hour \$12 per person for each additional hour Premium Liquor, Imported and Domestic Beer, House Wine and Champagne, Sodas and Mineral Water</p> <p align="center"><u>Standard Bar Package</u> \$20 per person for the first hour \$10 per person for each additional hour Standard Liquor, Imported and Domestic Beer, House Wine and Champagne, Sodas and Mineral Water</p> <p align="center"><u>Beer and Wine Bar</u> \$16 per person for the first hour \$8 per person for each additional hour Imported and Domestic Beer, House Wine and Champagne, Sodas and Mineral Water</p> <p align="center"><i>Package bars include unlimited consumption Wine service with dinner is included if your package bar is open during dinner.</i></p>	<p align="center">OPTION #2 HOSTED BAR BY CONSUMPTION</p> <p>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 align="center">OPTION #3 CASH BAR</p> <p>Your <u>guests</u> are charged for each drink as it is ordered. Ask your Catering Manager for the Cash Bar Price List. <i>Cash Bar option does require a minimum of \$150.00 in bar sales.</i></p> <p align="center">SPECIALTY BARS AVAILABLE</p>
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BARTENDER FEE	HOSTED BAR CONSUMPTION PRICES	COCKTAIL SERVICE																																				
<p>North Carolina law requires bartenders for all bar set ups. A \$75.00 bartender fee is added per bar for the first three hours and \$25.00 for each additional hour. One bartender per 75 guests is required.</p>	<table border="0"> <tr> <td>Wine Charged per Bottle</td> <td>See Wine List</td> </tr> <tr> <td>Domestic Beer</td> <td>\$6 per bottle</td> </tr> <tr> <td>Imported Beer</td> <td>\$7 per bottle</td> </tr> <tr> <td>Local Craft Beer</td> <td>\$10 per can</td> </tr> <tr> <td>Standard Liquor Brands</td> <td>\$7 per drink</td> </tr> <tr> <td>Premium Liquor Brands</td> <td>\$8 per drink</td> </tr> <tr> <td>Sodas</td> <td>\$2.50 each</td> </tr> <tr> <td>Mineral Waters</td> <td>\$2.50 each</td> </tr> </table>	Wine Charged per Bottle	See Wine List	Domestic Beer	\$6 per bottle	Imported Beer	\$7 per bottle	Local Craft Beer	\$10 per can	Standard Liquor Brands	\$7 per drink	Premium Liquor Brands	\$8 per drink	Sodas	\$2.50 each	Mineral Waters	\$2.50 each	<p>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.</p>																				
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<p>The Duke Mansion is pleased to offer Shelton Vineyard as our featured North Carolina winemaker. Please see Wine List for additional wine selections.</p>	<table border="0"> <tr> <td><u>STANDARD BRANDS</u></td> <td><u>PREMIUM BRANDS</u></td> </tr> <tr> <td>Absolut Vodka</td> <td>Tito's Handmade Vodka</td> </tr> <tr> <td>Dewars White Label</td> <td>Chivas Regal Blend</td> </tr> <tr> <td>Beefeaters Gin</td> <td>Tanqueray Gin</td> </tr> <tr> <td>Bacardi Light Rum</td> <td>Mount Gay Eclipse Rum</td> </tr> <tr> <td>Jack Daniels Bourbon</td> <td>Makers Mark Bourbon</td> </tr> <tr> <td>Seagram's VO</td> <td>Crown Royal</td> </tr> <tr> <td>Jose Cuervo 1800</td> <td>Jose Cuervo 1800</td> </tr> </table>	<u>STANDARD BRANDS</u>	<u>PREMIUM BRANDS</u>	Absolut Vodka	Tito's Handmade Vodka	Dewars White Label	Chivas Regal Blend	Beefeaters Gin	Tanqueray Gin	Bacardi Light Rum	Mount Gay Eclipse Rum	Jack Daniels Bourbon	Makers Mark Bourbon	Seagram's VO	Crown Royal	Jose Cuervo 1800	Jose Cuervo 1800	<p>(choice of two beers from each category)</p> <table border="0"> <tr> <td><u>DOMESTIC</u></td> <td><u>IMPORT</u></td> </tr> <tr> <td>Bud Light</td> <td>Heineken</td> </tr> <tr> <td>Miller Lite</td> <td>Corona</td> </tr> <tr> <td>Michelob Ultra</td> <td>Amstel Light</td> </tr> <tr> <td>Yuengling</td> <td>Guinness</td> </tr> <tr> <td colspan="2" style="text-align: center;"><u>LOCAL</u></td> </tr> <tr> <td colspan="2">NoDa Hop Drop n' Roll IPA</td> </tr> <tr> <td colspan="2">NoDa Cavu Blonde Ale</td> </tr> <tr> <td colspan="2">Birdsong Jalapeño Pale Ale</td> </tr> <tr> <td colspan="2">Red Clay The South End Cider</td> </tr> </table> <p>(choice of two beers from each category)</p>	<u>DOMESTIC</u>	<u>IMPORT</u>	Bud Light	Heineken	Miller Lite	Corona	Michelob Ultra	Amstel Light	Yuengling	Guinness	<u>LOCAL</u>		NoDa Hop Drop n' Roll IPA		NoDa Cavu Blonde Ale		Birdsong Jalapeño Pale Ale		Red Clay The South End Cider	
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WINE LIST

CHARDONNAY

Shelton Bin 17, North Carolina	\$28.00
Ballard Lane	\$35.00
Hess Shirttail Ranch, Monterey	\$40.00
Sonoma Cutrer, Russian River Ranches	\$45.00

SAUVIGNON BLANC

Glazebrook, Marlborough, New Zealand	\$36.00
Fiddlehead Cellars, Santa Barbara	\$45.00
Hubert Brochard Sancerre, FR	\$48.00

ALTERNATIVE WHITES

Hayes Ranch Pinot Grigio, CA	\$35.00
Dipinti Pinot Grigio, Italy	\$40.00
Vins Auvigue St. Veran White Burgundy, FR	\$40.00
Twelfth Night Rosé, New Zealand	\$40.00

CHAMPAGNE & SPARKLING

Montmarte Brut Sparkling, France	\$28.00
Ca' Furlan Prosecco, Italy	\$36.00
Domaine Chandon, Brut Classic	\$50.00
Veuve Clicquot, Champagne Brut	\$80.00
Veuve Clicquot, Champagne Brut Rosé	\$90.00

CABERNET SAUVIGNON

Shelton, North Carolina	\$28.00
Ballard Lane	\$35.00
Rock & Vine, North Coast	\$40.00
Ancient Peaks, Paso Robles	\$48.00
Frank Family, Napa	\$60.00
Burly, Napa, 2012	\$90.00

PINOT NOIR

Black Ridge, CA	\$35.00
Parker Station, Central Coast	\$40.00
Yamhill, Willamette Valley	\$50.00

MERLOT

99 Vines, CA	\$35.00
Simi, Sonoma County	\$45.00

ALTERNATIVE REDS

Catena Malbec, Argentina	\$45.00
Plungerhead Petite Sirah, Lodi	\$45.00
Chappellet Mountain Cuvee, Napa	\$60.00

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