

THE DUKE MANSION WEDDING MENUS 2019



We are delighted to host your wedding at our beautiful historic venue and we look forward to celebrating with you and your guests!

The following menu provides a sample of our 2019 selections. Your Sales Manager, along with our Executive Chef and Culinary Team, will be happy to customize a menu to fit your desires.

++Food and beverage prices are subject to a 20% service charge and applicable taxes. Both are subject to change without notice. Please note that service charge is taxable.

** 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.*

SEATED DINNER MENU



\$142++ per person

Includes the following:

Complimentary Butler Passed Champagne for Guest Arrival or Toasting

Four Butler Passed Hors d'Oeuvres with Cocktail Hour

Wine Service with Dinner

2-Course Plated Dinner

(client provided wedding cake; cake will be cut and served by Duke Mansion staff)

Four Hour Duke Mansion Bar Package

(details on page 11)

Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal Teas Station



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Butler Passed Hors D'Oeuvres

(select four from page 10)

Appetizer Course

Additional \$8++ per person

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(select one)

Crisp Pork Belly Steamed Bun
kimchi mayo, pickled cucumber

Italian Country Ham & Burrata
brûlée fig, fig jam vinaigrette

Smoked Beef Tartar
fried mustard leaves, radish

Chili Marinated Lamb Loin*
bibb, ginger scallion sauce

Salad Course

(select one)

Grilled Strawberry & Citrus Salad
*mint, arugula, goat cheese
charred citrus vinaigrette*

Watermelon & Arugula Tower
*feta, orange, green apple, pistachios
white balsamic honey vinaigrette*

The Duke Mansion House
*mixed greens, grilled roma tomatoes,
fried black-eyed peas, lemon vinaigrette*

Buffalo Bleu Wedge
*bleu cheese crouton, bacon
buffalo dressing*

Dinner Entrées

(select two)

Your guest's pre-selected entrée selections are due 5 business days prior to your event.

Entrée selections must be indicated on the front of a place card.

Honey Rosemary Roasted Airline Chicken
dijon rosemary glaze

Pan Seared Nordic Ginger Salmon
honey lime dressing

Grilled Coffee Rub Beef Tenderloin Filet
bourbon steak sauce

Pan Fried Jumbo Lump Crab Cake
warm horseradish remoulade

Or, you may select the following entrée for all guests:

Duet Entrée of Grilled Beef Tenderloin Filet & Pan Fried Jumbo Lump Crab Cake
*bourbon steak sauce & warm horseradish remoulade
(you may substitute other protein selections)*

A vegetarian entrée is available in addition to your dinner entrée selections:

Fried Artichoke Risotto
sweet pea, roasted tomato vinaigrette with herb oil

Accompaniments

(select **one** starch and **one** vegetable)

Starches

Sharp White Cheddar Mashed Potatoes
Cinnamon Butter Braised Sweet Potato
Southern Green Herb Rice
Roasted Shallot Grit Cake
Crispy Fingerling Potatoes
Buttered Creamer Potato with Parsley

Vegetables

Parmesan Garlic Broccolini
Spiced Greens Trio
Roasted Lemon Oil Asparagus
Caramelized Saffron Cauliflower
Pecan Praline Green Bean
White Balsamic Brussel Sprouts with Cipollini Onions

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DUCHESS RECEPTION MENU



\$138++ per person

Includes the following:

Complimentary Butler Passed Champagne for Guest Arrival or Toasting

Three Butler Passed Hors d'Oeuvres with Cocktail Hour

Soup and Salad Station

Duke Mansion Biscuit Bar

Two Chef Attended Entrée Stations

Four Hour Duke Mansion Bar Package
(details on page 11)

Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station
(cake cutting fee included in price)



Butler Passed Hors D'Oeuvres

(select three from page 10)

Attended Soup and Salad Station

(select two)

Roasted Red Pepper & Curried Squash Soup
lime, cilantro, braised celery

Strawberry Watermelon Gazpacho
goat cheese, basil

Caprese Tomato Spinach Soup
basil, burrata focaccia croustade

The Duke Mansion House
*mixed greens, grilled roma tomatoes,
fried black-eyed peas, lemon vinaigrette*

Buffalo Bleu Wedge
*bleu cheese crouton, bacon
buffalo dressing*

Watermelon & Arugula Tower
*feta, orange, green apple, pistachios
white balsamic honey vinaigrette*

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poultry, seafood, shellfish, or unpasteurized eggs may increase your risk of foodborne illness.*

Duke Mansion Biscuit Bar

Baskets of Buttermilk, Sweet Potato, and Herb Biscuits

(select five accompaniments)

*country sausage gravy, Carolina gumbo, barbeque turkey breast, grilled andouille sausage,
smoked bacon, local aged country ham, fried green tomatoes, tangy pimento cheese,
honey butter, raspberry jalapeño jam, apple rhubarb butter*

Attended Entrée Stations

(select two)

Grilled Orange Glazed Pork Tenderloin

*coconut rice, black bean and plantain ragout
creamy cilantro dressing*

Tomato Braised Airline Chicken

*southern green herb rice, parmesan garlic broccolini
yellow pepper cumin sauce*

Grits Station

Goat Cheese Stone Ground Grits with Tomato Scallion Sauce

(select five toppings)

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

Three Cheese Mac n' Cheese Station

(select five toppings)

*miso bacon, creole shrimp, grilled smoked sausage,
grilled tasso, honey fried chicken, pulled pork,
whipped spinach and ricotta, oven roasted tomatoes,
fried vidalia onions, grilled okra,
a display of chopped herbs and cheeses*

Grilled N.Y. Strip **or** Smoked BBQ Short Rib Slider

(select three toppings)

*whipped bleu cheese & ricotta, white cheddar cheese,
pickled red onions, sautéed mushrooms, quick pickled green tomatoes
peppercorn horseradish sauce **or** chipotle mayo*

Served with Arugula, Hand Cut Fries and Dipping Sauces

Chef attendants are included in the estate fee

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QUEEN RECEPTION MENU



\$147++ per person

Includes the following:

Complimentary Butler Passed Champagne for Guest Arrival or Toasting

Three Butler Passed Hors d'Oeuvres with Cocktail Hour

Trio of Dips Hors d'Oeuvres Display Station

Soup and Salad Station

Duke Mansion Biscuit Bar

Two Chef Attended Entrée Stations

Late Night Snack Station

Four Hour Duke Mansion Bar Package

(details on page 11)

Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station
(cake cutting fee included in price)



Butler Passed Hors D'Oeuvres

(select three from page 10)

Display Station

Trio of Dips Display

*roasted poblano hummus, mansion boursin, roasted red pepper and pepper jack
served with homemade lavash and assorted crackers*

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Attended Soup and Salad Station

(select two)

Roasted Red Pepper & Curried Squash Soup
lime, cilantro, braised celery

Strawberry Watermelon Gazpacho
goat cheese, basil

Caprese Tomato Spinach Soup
basil, burrata focaccia croustade

The Duke Mansion House
*mixed greens, grilled roma tomatoes,
fried black-eyed peas, lemon vinaigrette*

Grilled Strawberry & Citrus Salad
*mint, arugula, goat cheese
grilled citrus vinaigrette*

Watermelon & Arugula Tower
*feta, orange, green apple, pistachios
white balsamic honey vinaigrette*

Duke Mansion Biscuit Bar

Baskets of Buttermilk, Sweet Potato, and Herb Biscuits

(select five accompaniments)

*country sausage gravy, Carolina gumbo, barbeque turkey breast, grilled andouille sausage,
smoked bacon, local aged country ham, fried green tomatoes, tangy pimento cheese,
honey butter, peach jalapeño jam, apple rhubarb butter*

Attended Entrée Stations

(select two)

Honey Rosemary Roasted Airline Chicken
*crispy fingerling potatoes, parmesan garlic broccolini
dijon rosemary glaze*

Pan Seared Nordic Ginger Salmon
*southern green herb rice, charred apple salad
honey lime dressing*

Grilled Coffee Rub Beef Tenderloin Filet
*sharp white cheddar mashed potatoes
roasted lemon oil asparagus
bourbon steak sauce*

Pan Fried Jumbo Lump Crab Cake
*buttered creamer potatoes, spiced greens trio
warm horseradish remoulade*

Chef attendants are included in the estate fee.

Late Night Snack Station

*Set out by 9:30 pm
(select one)*

Tomato Bisque Shooter with Grilled Cheese Bites

Freshly Baked Cookies with Milk Shooters

Assorted Flavors of Homemade Popcorn

Southern Fried Chicken Biscuit

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HIGH NOON RECEPTION MENU

(May also be converted into a plated menu - see your Sales Manager for details.)



\$131++ per person

Includes the following:

Complimentary Butler Passed Champagne for Guest Arrival or Toasting

Three Butler Passed Hors d'Oeuvres with Cocktail Hour

Display Station with Cocktail Hour

Soup and Salad Station

Duke Mansion Biscuit Bar

Two Chef Attended Entrée Stations

Four Hour Duke Mansion Bar Package
(details on page 11)

Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station
(cake cutting fee included in price)

Late Night Snack



Butler Passed Hors D'Oeuvres

select three from page 10 or from the following:

Mini Pancakes
maple syrup

Chicken and Sweet Potato Waffle
spicy cinnamon maple syrup

Croque Monsieur Bites

Mini Ham and Potato Quiche

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Attended Soup and Salad Station

(select two)

Roasted Red Pepper & Curried Squash Soup
lime, cilantro, braised celery

Strawberry Watermelon Gazpacho
goat cheese, basil

Caprese Tomato Spinach Soup
basil, burrata focaccia croustade

The Duke Mansion House
*mixed greens, grilled roma tomatoes,
fried black-eyed peas, lemon vinaigrette*

Grilled Strawberry & Citrus Salad
*mint, arugula, goat cheese
grilled citrus vinaigrette*

Watermelon and Arugula tower
*feta, orange, green apple, pistachios
white balsamic honey vinaigrette*

Duke Mansion Biscuit Bar

Baskets of Buttermilk, Sweet Potato, and Herb Biscuits

(select five accompaniments)

*country sausage gravy, Carolina gumbo, barbeque turkey breast, grilled andouille sausage,
smoked bacon, local aged country ham, fried green tomatoes, tangy pimento cheese,
honey butter, peach jalapeño jam, apple rhubarb butter*

Attended Entrée Stations

(select two)

Grilled Orange Glazed Pork Tenderloin
*coconut rice, black bean and plantain ragout
creamy cilantro dressing*

Tomato Braised Airline Chicken
*southern green herb rice, parmesan garlic broccolini
yellow pepper cumin sauce*

Grits Station

Goat Cheese Stone Ground Grits with Tomato Scallion Sauce

(select five toppings)

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

Three Cheese Mac n' Cheese Station

(select five toppings)

*miso bacon, creole shrimp, grilled smoked sausage,
grilled tasso, honey fried chicken, pulled pork,
whipped spinach and ricotta, oven roasted tomatoes,
fried vidalia onions, grilled okra,
a display of chopped herbs and cheeses*

Crab Cake Eggs Benedict Station

served on an english muffin with dill hollandaise

Scrambled Eggs with Pepper Jack Cheese & Herbs

applewood smoked bacon and country sausage

Chef attendants are included in the estate fee.

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BUTLER PASSED HORS D'OEUVRES



Marinated Beef Tenderloin Croustade
creamy horseradish, spicy arugula chimichurri

Pecan & Sweet Potato Biscuit
bacon onion jam

Garlic Ginger Fried Chicken Bite
chili lime soy glaze

Brie & Pepper Jelly
phyllo triangle

Billion Dollar Bacon
miso pecan praline

Cheddar Thyme Cheese Gougere
mansion boursin

Thyme Champagne Roasted Peaches
aged goat cheese, grilled brioche

Louisiana Fried Chicken Bites
roasted pepper dipping sauce

Tomato Braised Pork Rib Mini Taco
napa lime slaw, corn tortilla

Smoked Salmon & Dill Mascarpone
fried bagel chip

Petite Charleston Crab Cake Hushpuppy
cajun sauce

Crisp Fingerling & Gruyere
bacon wrapped, scallion crème fraiche

Tarragon Crab Salad Cone
old bay sea salt

Roasted Poblano Hummus
belgian endive boat

Butler Passers included in the Estate Fee

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PACKAGE BAR PRICING

*Package bars include unlimited consumption of all beverages listed below and complete bar setup.
Per NC State Law, bartenders are authorized to request proper identification from any guest.
Please note that special pricing is available for guests under the legal drinking age of 21 years.
Ask your Sales Manager for more information.*



Standard Brand Liquors

Absolut Vodka, Dewar's White Label Scotch, Beefeaters Gin
Bacardi Light Rum, Jack Daniels Whiskey
Seagram's VO Whiskey, Jose Cuervo 1800 Tequila

Premium Brand Liquors

(additional \$10++ per guest)
Ketel One Vodka, Chivas Regal Blend Scotch, Tanqueray Gin,
Mount Gay Eclipse Rum, Makers Mark Bourbon,
Crown Royal Whiskey, Jose Cuervo 1800 Tequila

Imported Beer

(select two)
Heineken, Amstel Light, Corona, Guinness

Domestic Beer

(select two)
Bud Light, Miller Lite, Michelob Ultra, Yuengling

Wine Selections

(select one)

"Featured" Shelton Vineyards NC Wines
Bin 17 Chardonnay, Cabernet Sauvignon

Ballard Lane
Chardonnay, Cabernet Sauvignon

Wine selection also includes: Hayes Ranch Pinot Grigio, Black Ridge Pinot Noir & Cristalino NV Brut Cava

Assorted Soft Drinks and Mineral Water



Upgrade Options

Five Hour Bar Package
additional \$12 per guest

Local Beer
additional \$8 per guest
(select two)

NoDa Jam Session Pale Ale
NoDa Cavu Blonde Ale

Birdsong Jalapeño Pale Ale
Birdsong Lazy Bird Brown Ale

Bartender Fee:

North Carolina law requires bartenders for all bar setups and service. Two bartender fees are included in your estate fee pricing.
Additional bartenders can be arranged for \$125 per bartender.

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WINE LIST



Wine selections can be upgraded for an additional price per guest

Chardonnay

Hess Shirttail Ranch, *Monterray*
Sonoma Cutrer, *Russian River*

+\$2

+\$3

Cabernet Sauvignon

Rock & Vine, *North Coast*
Ancient Peaks, *Paso Robles*

+\$2

+\$3

Sauvignon Blanc

Glazebrook, *Marlborough*
Hubert Brochard Sancerre, *FR*

+\$1

+\$3

Pinot Noir

Yamhill, *Willamette Valley*
Mac Murray Ranch, *Sonoma*

+\$4

+\$5

Champagne and Sparkling Wines

Ca' Furlan Prosecco, *Italy*
Domaine Chandon, *Brut Classic*

+\$1

+\$3

Merlot

99 Vines, *CA*
Simi, *Sonoma County*

+\$1

+\$3

Alternative Whites / Blush

Wente Riesling, *Monterrey*
Dipinti Pinot Grigio, *Italy*
Twelfth Night Rosé

+\$1

+\$2

+\$1

Alternative Reds

Catena Malbec, *Argentina*
Trentadue Old Patch Red, *CA*
Plungerhead Petite Sirah, *Lodi*

+\$1

+\$3

+\$4

Prices and availability are subject to change.

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