



**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)*

## COCKTAIL RECEPTIONS WINTER 2022

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 22% service charge plus applicable state and local taxes.**

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## HORS D'OEUVRES SELECTIONS

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

Fried Avocado (V)  
sesame aioli  
\$3.5

Sweet Potato Arancini Bite (V/GF/DF)  
smoked tomato jam  
\$3.5

Baked Brie en Croute (V)  
walnuts, apple jam  
\$3.5

Pecan & Sweet Potato Biscuit  
bacon onion jam  
\$3.5

Cheddar Thyme Cheese Gougère (V)  
mansion boursin  
\$3.5

Billion Dollar Bacon (GF)  
pecan praline  
\$4

Duck Confit Egg Roll  
kimchi vegetables, spicy mustard  
\$3.5

Steakhouse Blini (GF)  
tenderloin, mushroom duxelle, fois gras  
herb cream  
\$4

Garlic Ginger Chicken Bite  
balsamic glaze  
\$3.5

Honey Fried Chicken Bites  
red pepper dipping sauce  
\$3.5

Chicken Gyro Bite  
pickled red onion, cucumber, tziki  
\$3.5

Parma & Brie (GF)  
caramelized fennel on crostini  
\$4

Artichoke Chickpea "Crab" Cake (DF/V)  
house remoulade  
\$3.5

Petite Charleston Crab Cake  
house remoulade  
\$4.5

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

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## DISPLAYS & STATIONS

Artisan Cheese Board <sup>(V)</sup>  
\$15 per person  
*selection of local and imported cheeses  
served with flatbreads and assorted crackers*

Trio of Dips <sup>(GF / V)</sup>  
\$11 per person  
*navy bean hummus, mansion boursin, three cheese pimento  
served with homemade lavash and assorted crackers*

Seasonal Fresh Fruit Display  
<sup>(GF / DF / V)</sup>  
\$10 per person  
*locally harvested and imported fruits  
served with candied spiced nuts*

Roasted Vegetable Display  
<sup>(GF / DF / V)</sup>  
\$10 per person  
*freshly roasted seasonal vegetables  
served with arugula pesto*

Duke Mansion Biscuit Bar  
<sup>(V)</sup>  
\$16 per person  
*Cheddar Cheese, Buttermilk and Herb Biscuits  
(select five accompaniments)*  
  
*country sausage gravy, roasted turkey breast, grilled andouille sausage,  
smoked bacon, local aged country ham, fried green tomatoes, pimento cheese,  
honey butter, apple jam, pear butter*

Five Spice Harvest  
<sup>(GF / DF / V)</sup>  
\$16 per person  
*(select three)*  
  
*okra and andouille spiced quinoa,  
lentil & vegetable chili,  
coconut curry white bean with shiitake mushroom,  
butternut squash risotto with candied pecan crumble,  
grilled sweet potato slider with roasted greens*

Grand Dessert Buffet  
\$16 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)

\$10 per person

(select five toppings)

cornbread croutons, smoked bacon, hard boiled eggs,  
roasted grape tomatoes, candied almonds, fried onions  
with house vinaigrette and avocado ranch

### Three Cheese Mac n' Cheese Station

(V)

\$14 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 onions, herbed gremolata

### Pasta Station

\$13 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 creole tomato jus

\$14 per person

(select five toppings)

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

### BBQ Brisket Slider Station

served with hand cut fries & dipping sauces

\$13 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 25 guests required*

Creole Rubbed Fried Chicken  
*balsamic bbq sauce*  
\$16 per person

Grilled Orange Glazed Pork Tenderloin  
*apple corn relish*  
\$18 per person

Applewood Smoked Turkey Breast  
*cider bourbon gravy*  
\$16 per person

Grilled N.Y. Strip Roast of Beef  
*mansion worcestershire butter*  
\$22 per person

Grilled North Atlantic Salmon  
*mustard dill glaze*  
\$20 per person

Pepper & Herb Crusted Tenderloin of Beef  
*whisky sauce, horseradish*  
\$32 per person

## ENTRÉE STATIONS

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

Grilled Orange Glazed Pork Tenderloin  
Sweet Potato, Green Beans  
*apple corn relish*  
\$20 per person

Rosemary Roasted Airline Chicken  
Crispy Fingerling Potatoes, Garlic Broccolini  
*poblano cream sauce*  
\$18 per person

Blackened Salmon  
Herb Rice, Lemon Asparagus  
*pomegranate glaze*  
\$22 per person

BBQ Braised Short Ribs  
Warm Potato Salad, Spiced Greens Trio  
*house made barbecue sauce*  
\$24 per person

Spice Grilled Shrimp  
Fried Green Tomato, Chow Chow  
*chipotle cream sauce*  
\$22 per person

Chipotle Rubbed Beef Tenderloin Filet  
Herb Mashed Potatoes, Green Beans  
*red wine demi*  
\$34 per person

*Carving & Entree stations require an attendant billed at \$75 per attendant*

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## BAR SELECTIONS

<p><b>OPTION #1</b> HOSTED BAR PACKAGE</p> <p><u>Premium Bar Package</u> \$28 per person for the first hour \$15 per person for each additional hour Premium Liquor, Imported and Domestic Beer, House Wine and Champagne, Sodas and Mineral Water</p> <p><u>Standard Bar Package</u> \$25 per person for the first hour \$13 per person for 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> \$20 per person for the first hour \$11 per person for each additional hour Imported and Domestic Beer, House Wine and Champagne, Sodas and Mineral Water</p> <p><i>Package bars include unlimited consumption. Minimum of 2 hours required. Wine service with dinner is included if your package bar is open during dinner.</i></p>	<p><b>OPTION #2</b> 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><b>OPTION #3</b> 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 \$200.00 in bar sales.</i></p> <p>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 \$85.00 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 style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">Wine Charged per Bottle</td> <td style="width: 50%;">See <i>Wine List</i></td> </tr> <tr> <td>Domestic Beer</td> <td>\$8 per bottle</td> </tr> <tr> <td>Imported Beer</td> <td>\$9 per bottle</td> </tr> <tr> <td>Local Craft Beer</td> <td>\$10 per can</td> </tr> <tr> <td>Standard Liquor Brands</td> <td>\$9 per drink</td> </tr> <tr> <td>Premium Liquor Brands</td> <td>\$12 per drink</td> </tr> <tr> <td>Sodas</td> <td>\$3 each</td> </tr> <tr> <td>Mineral Waters</td> <td>\$3 each</td> </tr> </table>	Wine Charged per Bottle	See <i>Wine List</i>	Domestic Beer	\$8 per bottle	Imported Beer	\$9 per bottle	Local Craft Beer	\$10 per can	Standard Liquor Brands	\$9 per drink	Premium Liquor Brands	\$12 per drink	Sodas	\$3 each	Mineral Waters	\$3 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.</p> <p><i>Fee is \$60.00 for a cocktail server for three hours.</i></p>
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HOUSE WINES	LIQUOR BRANDS	DOMESTIC, IMPORT & CRAFT BEER																
<p>The Duke Mansion is pleased to offer Shelton Vineyard as our featured North Carolina winemaker.</p> <p><i>Please see Wine List for additional wine selections.</i></p>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; vertical-align: top;"> <p><u>STANDARD BRANDS</u> Tito's Handmade Beefeaters Dewar's White Label Bacardi Light Jim Beam Jack Daniels Jose Cuervo 1800</p> </td> <td style="width: 50%; vertical-align: top;"> <p><u>PREMIUM BRANDS</u> Grey Goose Bombay Sapphire Johnnie Walker Black Mount Gay Eclipse Makers Mark Crown Royal Casamigos Blanco</p> </td> </tr> </table>	<p><u>STANDARD BRANDS</u> Tito's Handmade Beefeaters Dewar's White Label Bacardi Light Jim Beam Jack Daniels Jose Cuervo 1800</p>	<p><u>PREMIUM BRANDS</u> Grey Goose Bombay Sapphire Johnnie Walker Black Mount Gay Eclipse Makers Mark Crown Royal Casamigos Blanco</p>	<p>(choice of two beers from each category)</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; vertical-align: top;"> <p><u>DOMESTIC</u> Bud Light Miller Lite Michelob Ultra Yuengling</p> </td> <td style="width: 50%; vertical-align: top;"> <p><u>IMPORT</u> Heineken Corona Amstel Light Guinness</p> </td> </tr> <tr> <td colspan="2" style="text-align: center;"> <p><u>LOCAL</u> NoDa Hop Drop n' Roll IPA NoDa Cavu Blonde Ale Birdsong Jalapeño Pale Ale Red Clay Cider</p> </td> </tr> </table>	<p><u>DOMESTIC</u> Bud Light Miller Lite Michelob Ultra Yuengling</p>	<p><u>IMPORT</u> Heineken Corona Amstel Light Guinness</p>	<p><u>LOCAL</u> NoDa Hop Drop n' Roll IPA NoDa Cavu Blonde Ale Birdsong Jalapeño Pale Ale Red Clay Cider</p>											
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## WINE LIST

### CHARDONNAY

Shelton Bin 17, North Carolina	\$30.00
Ballard Lane	\$38.00
Hess Shirttail Ranch, Monterey	\$43.00
Sonoma Cutrer, Russian River Ranches	\$48.00

### CABERNET SAUVIGNON

Shelton, North Carolina	\$30.00
Ballard Lane	\$38.00
Rock & Vine, North Coast	\$43.00
Ancient Peaks, Paso Robles	\$53.00
Burly, Napa, 2012	\$90.00

### SAUVIGNON BLANC

Glazebrook, Marlborough, New Zealand	\$38.00
Fiddlehead Cellars, Santa Barbara	\$48.00
Hubert Brochard Sancerre, FR	\$52.00

### PINOT NOIR

Black Ridge, CA	\$38.00
Parker Station, Central Coast	\$43.00
Yamhill, Willamette Valley	\$54.00

### ALTERNATIVE WHITES

Hayes Ranch Pinot Grigio, CA	\$38.00
Dipinti Pinot Grigio, Italy	\$43.00
Vins Auvigue St. Veran White Burgundy, FR	\$45.00
Twelfth Night Rosé, New Zealand	\$43.00

### MERLOT

99 Vines, CA	\$38.00
Simi, Sonoma County	\$48.00

### CHAMPAGNE & SPARKLING

Montmarte Brut Sparkling, France	\$30.00
Ca' Furlan Prosecco, Italy	\$38.00
Domaine Chandon, Brut Classic	\$54.00
Veuve Clicquot, Champagne Brut	\$80.00
Veuve Clicquot, Champagne Brut Rosé	\$90.00

### ALTERNATIVE REDS

Catena Malbec, Argentina	\$48.00
Chappellet Mountain Cuvee, Napa	\$65.00

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