



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*

DINNER SELECTIONS SPRING & SUMMER 2022

The following Duke Mansion dinner menu is outlined as a five-course meal:

Appetizer, Soup, Salad, Entrée and Dessert.

If your special event is more suited to a three or four course meal,
your menu can easily be arranged as such.

For your convenience, each course is priced separately.

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

Multiple entrees will be limited to two selections, not including vegetarian requests.

Menu price will be the same for all guests and will reflect the cost
of the highest priced entrée.

We ask that you indicate your guest's entrée selection on a placecard.

A dinner buffet menu is also included.

All prices are subject to 22% 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)

Caprese Skewer ^(V)
marinated tomatoes, mozzarella, balsamic glaze
\$3.5

Vegetable Tartlet ^(V/GF/DF)
artichoke, pepper, tapenade
\$3.5

Sausage en Croute ^(V)
caramelized onion, fig, grain mustard
\$3.5

Pecan & Sweet Potato Biscuit
bacon onion jam
\$3.5

Black Bean & Corn Empanada ^(V)
tomato jam
\$3.5

Billion Dollar Bacon ^(GF)
pecan praline
\$4

Smoked Salmon
pumpnickel, egg, onion, capers
\$4

Blackened Beef Slider
horseradish cream, caramelized onions, arugula
\$4

Sesame Chicken Bite
oriental mustard
\$3.5

Honey Fried Chicken Bites
buffalo dressing
\$3.5

Chicken Gyro Bite
pickled red onion, cucumber, taziki
\$4

Peach & Brie ^(GF)
phyllo triangle
\$4

Shrimp & Corn Fritter ^(DF/V)
sriracha aioli
\$4.5

Charleston Crab Cake
cajun remoulade
\$5

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PLATED DINNER SELECTIONS

Plated Appetizers

Mediterranean Falafel (V/DF)
hummus, pickled red onion, lemon tahini
\$11

Parma Ham & Melon
ricotta, balsamic
\$11

Blackened Beef Tenderloin Carpaccio
fingerling chip, arugula, corn poblano sauce
\$15

Ahi Tuna Tartare
pickled cucumber, crisp wonton, avocado wasabi
\$16

Poached Shrimp
pickled cabbage, tomato horseradish
\$16

Soup Selections

Shrimp & Corn Bisque (GF)
pepper relish, chive lavash
\$11

Roasted Tomato (GF/V/DF)
balsamic drizzle
\$11

Carrot Ginger Soup (GF/V/DF)
toasted farro, yogurt
\$11

Chicken & White Bean (GF/DF)
blistered tomatoes
\$11

Salad Selections

The Duke Mansion House Salad
*mixed greens, roma tomatoes, fried black-eyed peas
lemon vinaigrette*
\$11

Lettuce Hearts with Roasted Peppers
*cherry tomatoes, marinated olives, charred onion,
caesar dressing*
\$11

Heirloom Tomato
mozzarella, cucumber, arugula, red wine dressing
\$11

Bleu Wedge
bacon, shaved carrot, tomato, buffalo ranch
\$11

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Entrée Selections

*Multiple entrées will be limited to two selections excluding vegetarian requests.
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Herb Grilled Airline Chicken ^(GF)
asparagus, mashed potatoes, tarragon cream
\$32

Pan Seared Chicken ^(GF)
charleston rice, green beans, roasted pepper
\$32

Braised Short Rib ^(GF)
*herb mashed potatoes, green beans,
house made mirin barbeque sauce*
\$36

Chipotle Rubbed Beef Tenderloin ^(GF)
*herbed whipped potatoes, baby carrots,
asparagus, cabernet sauce*
\$42

Tandoori Rubbed Salmon
trio of greens, lentils, curry sauce
\$37

Pan Fried Jumbo Lump Crab Cake
roasted fingerling, broccolini, house remoulade
\$42

Grilled Swordfish
basmati rice, spinach, pineapple salsa
\$38

Roasted Corn Risotto ^(V)
charred onion, fried greens, saffron crème
\$30

Duo of Grilled Beef Tenderloin
& Jumbo Lump Crab Cake
*herbed whipped potatoes, roasted asparagus
red wine demi & warm horseradish remoulade*
\$52

Dessert Selections

Chocolate Layer Cake ^(GF)
raspberry, vanilla rum
\$11

Pistachio & Strawberry Éclair
pistachio wafer, grand marnier
\$11

Mango Panna Cotta
pineapple
\$11

White Chocolate
meyer lemon curd raspberry roulade sauce
\$11

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BUFFET DINNER SELECTIONS

minimum guarantee of 20 guests required

Salads

*select two salads from the Salad Selections above
(may substitute with fruit salad or pasta salad)*

Soup

select one soup from the Soup Selections above

Entrees

select two or three entrées from the following:

Herb Grilled Airline Chicken ^(GF)
tarragon cream

Pan Seared Chicken ^(GF)
roasted pepper

Tandoori Rubbed Salmon
curry sauce

Roasted Corn Risotto ^(V)
saffron crème

Braised Short Rib ^(GF)
house made mirin barbeque sauce
+\$8 per person

*Served with Chef's Choice of Seasonal Garden Vegetables
and
Basmati Rice or Herb Mashed Potatoes*

Desserts

*select two desserts from the Dessert Selections
(may substitute freshly baked cookies or brownies)*

Two Entrees: \$55 per person
Three Entrees: \$65 per person

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