



THE DUKE MANSION

2023 WEDDING MENU

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SEATED DINNER MENU

\$172++ PER PERSON

Includes the following:

- Complimentary Butler Passed Champagne
- 4 Butler Passed Hors d 'Oeuvres
- 2-Course Plated Dinner
- Complimentary Cake Cutting
- 4 Hour Duke Mansion Bar Package
- Freshly Brewed Regular & Decaffeinated Coffee & Hot Herbal Teas Station

RECEPTION DINNER MENU

\$180++ PER PERSON

Includes the following:

- Complimentary Butler Passed Champagne
- 4 Butler Passed Hors d 'Oeuvres
- Soup & Salad Station
- 2 Chef Attended Entrée Stations
- Complimentary Cake Cutting
- 4 Hour Duke Mansion Bar Package
- Freshly Brewed Regular & Decaffeinated Coffee & Hot Herbal Teas Station

HORS D'OEUVRES



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LAND

BEEF WELLINGTON

mushroom, puff pastry

BEEF CROSTINI

chimichurri sauce

BILLION DOLLAR BACON

pecan praline

FRIED CHICKEN BITE

korean barbeque sauce

CHICKEN & PANCAKE

mike's hot honey

DUCK CONFIT

blue corn cake, sake BBQ

SEA

PETIT CRAB CAKE

red pepper remoulade

POKE WONTON

pickled cucumber relish

LOBSTER & CORN FRITTER

cajun tarter

SHRIMP COCKTAIL

cocktail sauce

VEGETABLE

FRIED MAC & CHEESE

white cheddar, truffle oil

FRIED GREEN TOMATO

mustard aioli, chow chow

MIXED BERRY & BRIE

phyllo triangle

VEGGIE SPRING ROLL

vinegar dipping sauce (vegan)

PLATED DINNER



SOUPS

CLASSIC TOMATO

black lentil, herb oil

BUTTERNUT SQUASH

hazelnut oil, pumpkin seed
(September - December)

STARTER SALADS

DUKE MANSION HOUSE

mixed greens, tomato, fried
black eye peas, lemon
vinaigrette

CAESAR

heart of romaine, cherry tomato
salad, parmesan crisp, caesar
vinaigrette

BEEF CAPPACIO

spinach, candied pecans, goat
cheese fritters, apple vinaigrette

WATERMELON ARUGULA SALAD

whipped goat cheese, orange,
cucumber, pistachios, white
balsamic
(April - September)

PLATED DINNER



SURF & TURF

beef tenderloin & charleston
crab cake, red pepper
remoulade, cabernet reduction

CHICKEN & SALMON DUET

natural jus, pineapple salsa

CHICKEN PICATTA

cream sauce

PLATED ENTREES

BEEF TENDERLOIN

blue cheese demi

BRAISED BRISKET

cabernet reduction

CHARLESTON

CRAB CAKE

red pepper remoulade

SALMON

pomegranate chutney

FORREST MUSHROOM

RISOTTO

caramelized onion, shaved parm

ACCOMPANIMENTS

(SELECT ONE VEGETABLE AND
ONE STARCH)

VEGETABLES

Roasted Asparagus

Garlic Broccolini

Blackened Green Beans

Candied Tri Colored Carrots

STARCHES

Wild Rice

Fingerling Lyonnaise

Tomato Grit Cake

Herb & Garlic Whipped

Potatoes

Potatoes Au Gratin



SOUP & SALAD STATION

SOUPS

CLASSIC TOMATO

black lentil, herb oil

VICHYSOISE

potatoes, caramelized leeks,
candied bacon, chive oil

BUTTERNUT SQUASH

hazelnut oil, pumpkin seed
(September - December)

SALADS

DUKE MANSION HOUSE

mixed greens, tomato, fried
black eye peas, lemon
vinaigrette

CAESAR

heart of romaine, cherry tomato
salad, parmesan crisp, caesar
vinaigrette

BEET CAPPACIO

spinach, candied pecans, goat
cheese fritters, apple vinaigrette

WATERMELON ARUGULA SALAD

whipped goat cheese, orange,
cucumber, pistachios, white
balsamic
(April - September)

RECEPTION DINNER

ENCHILADA BAR

cheese enchiladas served with enchilada sauce, pico de gallo, guacamole

TOPPINGS

(choice of 5)

pulled smoked brisket, citrus shrimp, roasted pork, chicken tinga, black beans, jicama slaw, spanish rice

ATTENDED STATIONS

THREE CHEESE MAC N' CHEESE

(choice of 5)

smoked bacon, creole shrimp, grilled smoked sausage, grilled tasso, honey fried chicken, pulled pork, oven roasted tomatoes, fried artichokes, fried onions, herbed gremolata

SOUTHERN GRITS STATION

(choice of 5)

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

BBQ BRISKET SLIDER STATION

served with hand cut fries & dipping sauces

TOPPINGS

(choice of 3)

pickled red onions, arugula, sautéed mushrooms, tomato pepper relish, white cheddar, pickles house made barbeque sauce

add grilled portobello mushrooms + \$2 per person



ATTENDED STATIONS

BEEF TENDERLOIN

blue cheese demi, herb whipped potatoes, roasted asparagus

CHARLESTON CRAB CAKE

red pepper remoulade, fingerling Lyonnaise, broccolini

SALMON

pomegranate chutney, wild rice, blackened green beans

CHICKEN PICATTA

cream sauce, herb whipped potatoes, candied carrots

ACCOMPANIED WITH FRESH ROLLS AND SIGNATURE
DUKE MANSION BISCUITS

EXTRAS



CRUDITE VEGETABLE DISPLAY

pesto hummus
\$12 / pp

SEASONAL FRESH FRUIT DISPLAY

candied spiced nuts
\$10 / pp

DISPLAY STATIONS

THE DUKE MANSION BISCUIT BAR

cheddar cheese, buttermilk
and herb biscuits

ACCOMPANIMENTS (choice of 5)

country sausage gravy
roasted turkey breast
andouille sausage
smoked bacon
country ham
fried green tomatoes
pimento cheese
honey butter
apple jam
pear butter

\$20 / pp

ARTISAN CHEESE BOARD

selection of local &
imported cheeses; served
with flatbreads & assorted
crackers

\$18 / pp

TRIO OF DIPS

roasted red pepper hummus,
mansion boursin, french onion
dip, homemade lavash &
assorted crackers

\$14 / pp

EXTRAS



LATE NIGHT PASSED

TOMATO BISQUE SHOOTER

grilled cheese bite
+\$5 / pp

CHICKEN BISCUIT

hot honey
+\$5 / pp

BUFFALO WINGS

blue cheese mornay
+\$6 / pp

QUESO BITE

pulled chicken, chipotle
sour cream
+\$5 / pp

BEEF EMPANADAS

cotija cheese
+\$6 / pp

MINI PIZZA BAGELS

cheese & pepperoni
+\$5 / pp

COOKIE DOUGH SUNDAE

sprinkles
+\$5 / pp

DOUGHNUT HOLES

cinnamon, glazed or powdered
sugar
+\$6 / pp

FOUR HOUR BAR PACKAGE

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. 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

PACKAGE INCLUSIONS

STANDARD SPIRITS

Tito's Vodka
 Beefeater Gin
 Dewar's Scotch
 Bacardi Light Rum
 Jim Beam Bourbon
 Jack Daniels Whiskey
 1800 Tequila

BEER (select 4)

DOMESTIC	IMPORTED
Bud Light	Amstel Light
Michelob Ultra	Corona
Miller Lite	Guinness
Yuengling	Heineken

WINE

Angeline Chardonnay
 Angeline Reserve Sauvignon Blanc
 Angeline Cabernet Sauvignon
 Angeline Pinot Noir
 Simonet Blanc de Blanc

ASSORTED SOFT DRINKS &
 MINERAL WATER

UPGRADE OPTIONS

PREMIUM SPIRITS

ADDITIONAL \$12++ PER GUEST

Grey Goose Vodka
 Bombay Sapphire Gin
 Johnnie Walker Black Scotch
 Mount Gay Eclipse Rum
 Makers Mark Bourbon
 Crown Royal Whiskey
 Casamigos Blanco Tequila

CRAFT BEER

ADDITIONAL \$10++ PER GUEST

AVAILABLE BY REQUEST

ASSORTED SELTZERS

ADDITIONAL \$10++ PER GUEST

FIVE HOUR BAR PACKAGE

ADDITIONAL \$14++ PER GUEST

UPGRADED WINE

SELECTIONS

AVAILABLE BY REQUEST