







THE DUKE MANSION

2023 WEDDING MENU

| 03 | PACKAGE | DETAILS |
|----|---------|---------|
| | | |

HORS D'OEUVRES

05 PLATED DINNER

7 RECEPTION DINNER

1 EXTRAS

19 BEVERAGE

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



LAND **BEEF WELLINGTON**

BEEF CROSTINI chimichurri sauce

mushroom, puff pastry

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)

DINNE

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

BEET CAPPACIO

spinach, candied pecans, goat cheese fritters, apple vinagrette

WATERMELON ARUGULA SALAD

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

PLATED ENTREES



beef tenderloin & charleston

remoulade, cabernet reduction

crab cake, red pepper

SURF & TURF

BEEF TENDERLOIN
blue cheese demi

BRAISED BRISKET cabernet reduction

CHARLESTON
CRAB CAKE
red pepper remoulade

CHICKEN & SALMON DUET

natural jus, pineapple salsa

pomegranate chutney

CHICKEN PICATTA FO

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

Page 06

SOUP & SALAD STATION



SOUPS

CLASSIC TOMATO black lentil, herb oil

VICHYSSOISE

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 vinagrette

WATERMELON ARUGULA SALAD

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

ATTENDED STATIONS

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

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

SALMON

pomegranate chutney, wild rice, blackened green beans

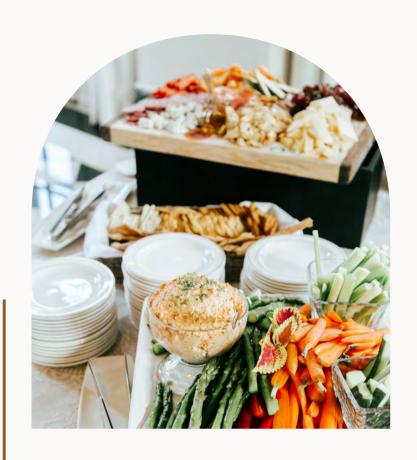
CHARLESTON CRAB CAKE

red pepper remoulade, fingerling Lyonnaise, broccolini

CHICKEN PICATTA

cream sauce, herb whipped potatoes, candied carrots

ACCOMPANIED WITH FRESH ROLLS AND SIGNATURE DUKE MANSION BISCUITS



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

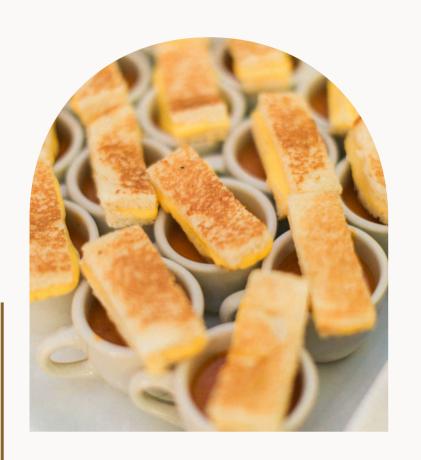
\$20 / pp

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



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
Michelob Ultra
Miller Lite
Yuengling

Amstel Light Corona Guinness 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