



THE DUKE MANSION

DAYTIME CORPORATE MEETING MENU
Spring / Summer 2024

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GUIDELINES



01

PLATED EVENTS

Maximum of one entrée selection permitted for your entire group

02

BUFFETS

Minimum guarantee of 20 guests required

03

PRICING

Menu prices are subject to a 22% service charge and an 8.25% sales tax will be applied to all food and beverage

04

DIETARY CODE

GF - Gluten Friendly

DF - Dairy Free

V - Vegetarian

DFO - Dairy Free Option Available

BREAKFAST GRAB N' GO



CONTINENTAL BREAKFAST

\$20 / PP

Vanilla Yogurt Parfait with
Fresh Fruit & Granola

Seasonal Fruit Display

Baked Pastries, Muffins &
Breakfast Breads

SUNRISE BREAKFAST

\$24 / PP

Vanilla Yogurt Parfait with
Fresh Fruit & Granola

Seasonal Fruit Display

Wheat Bread, Fresh Bagels,
Healthy Choice Muffins,
Homemade Preserves

House Power Bars with
Nuts, Oats, Dried Fruits

DELUXE BREAKFAST

\$32 / PP

Vanilla Yogurt Parfait with Fresh
Fruit & Granola

Seasonal Fruit Display

Apple-Wood Smoked Bacon,
Sausage, **or** Turkey Bacon

Home-Style Potatoes **or** Grits

Fresh Baked Pastries, Muffins,
Breakfast Breads

DELUXE BREAKFAST

(CONTINUED)

HOT ENTREE OPTIONS

(choice of 1)

BREAKFAST SANDWICHES

american cheese and scrambled
eggs on Duke Mansion croissant

choice of: bacon, ham or turkey
bacon

SUNDRIED TOMATO FRITTATA

italian sausage, mushroom
caramelized onions, parmesan

SEASONAL CREPES

(choice of 2)

ham & cheese, apple cinnamon,
chicken pesto, or mixed berry

PLATED LUNCH



SOUPS

CHICKEN TORTILLA SOUP

lime crema, candied jalapenos
\$12 / pp

CLASSIC TOMATO

(GF, V, DFO)
balsamic drizzle cheese croute
\$11 / pp

CHILLED PEA

(GF, V, DFO)
english pea puree, peas shoot,
microgreens
\$12 / pp

TUSCAN WHITE BEAN SOUP

(GF, DFO)
ham broth, bacon, fried greens
\$12 / pp

STARTER SALADS

DUKE MANSION HOUSE SALAD

(V, GF, DF)
mixed greens, tomato, fried black eye
peas, vinaigrette dressing
\$10 / pp

CLASSIC GREEK

(V, DFO)
chef greens, olives, cucumber, cherry
tomatoes, feta, herb vinaigrette
\$12 / pp

WATERMELON ARUGULA TOWER

(V)
whipped goat cheese, orange,
cucumber, pistachios, white balsamic
\$12 / pp
April-September Only

SPINACH & GOAT CHEESE SALAD

(V, GF, DFO)
candied almonds, oranges, fig, citrus
vinaigrette
\$12 / pp

PLATED LUNCH

CONTINUED



PROTEIN ENHANCEMENTS

Grilled Chicken
\$6 / pp

Pan Seared Shrimp
\$8 / pp

Blackened Salmon
\$10 / pp

Hangar Steak
\$10 / pp

ENTREE SALADS

SALAD TRIO

roasted chicken salad,
seasonal fresh fruit , pasta
salad on fresh greens
\$18 / pp

DUKE'S GARDEN SALAD

(V, DFO, GF)
garden greens, tomatoes,
hard boiled eggs, cucumber,
cheddar, creamy herb
dressing
\$16 / pp

BIBB SALAD

(V, DF, GF)
cucumber, tomato, radish,
pickled onion, balsamic
dressing
\$14 / pp

ENTREE SANDWICHES

includes house chips & seasonal fruit

HOUSE ROASTED BEEF

cheddar, caramelized onions,
greens, horseradish, ciabatta
\$22 / pp

CHICKEN SALAD MELT

house chicken salad, sharp white
cheddar, caramelized onions,
white loaf
\$18 / pp

MARINATED VEGETABLE WRAP

(V, DF)
portebello, red pepper, squash,
zucchini, pesto, onion confit,
tomato wrap
\$18 / pp

GRILLED CHICKEN BLT

thin sliced tomato, crisp lettuce,
bacon, aioli, telera roll
\$22 / pp

PLATED LUNCH

CONTINUED



GREEK CHICKEN

(GF)
lemon cream sauce, green
beans, couscous
\$26 / pp

HERB ROASTED CHICKEN

(GF)
au gratin potato, lemon
asparagus, pan jus
\$26 / pp

PLATED ENTREES

STEAK FRITES

(GF)
wagyu flat iron steak,
seasonal vegetable, au
poivre sauce
\$34 / pp

TERIAKAKI GLAZED BRISKET

(GF/DFO)
fried rice, stir fried
vegetables, soy ginger
\$32 / pp

PESTO SALMON

wild rice, spiced greens,
lemon burre blanc
\$36 / pp

SPRING PEA RISOTTO

(V, DF)
grilled vegetables
tomato relish
\$26 / pp

PORTOBELLO NAPOLEON

(V/DFO)
cauliflower puree, pesto,
fresh mozzarella, roasted
vegetables
\$26 / pp

CHICKEN & SHRIMP

rice pilaf, broccolini
\$34 / pp

PLATED LUNCH

CONTINUED



CHOCOLATE
CREAM PIE
grand marnier,
blackcurrant, coconut
cream
\$12 / pp



BLUEBERRY
CHEESECAKE
lemon honey tuille
\$12 / pp



CHOCOLATE
CRUNCH BAR
(NUT FREE)
mango salsa
\$12 / pp

DESSERT SELECTIONS

PISTACHIO
STRAWBERRY TART
matcha white chocolate
sauce
\$12 / pp

GLUTEN FREE
ALMOND
SHORTCAKE
(GF)
rhubarb-raspberry
sauce
\$12 / pp

COCONUT CAKE
spiced nuts, whiskey
caramel
\$12 / pp

LEMON CREME
BRULEE
berries
\$12 / pp

CHOCOLATE
CHEESEAKE
(GF, DF - contains nuts)
berry sauce, coconut
cream
\$12 / pp

LUNCH BUFFETS

SOUTHWEST

Starters

Chicken Tortilla Soup
Southwest Pasta Salad
Tortilla Chips, Salsa, &
Guacamole

Entrees

(choice of 2)
Chicken Tinga
Chipotle Beef
Citrus Shrimp
(Includes Corn & Flour
Tortillas)

Sides

(choice of 2)
Saffron Rice
Street Corn
Green Beans
Cajun Red Beans

Desserts

Chocolate Cheesecake
Flan

\$48 / PP

TUSCANY

Starters

Minestrone Soup
Italian Cobb Salad

Entrees

(choice of 2)
Chicken Piccata
Salmon Marsala
Tomato Braised Short Rib

Sides

(choice of 2)

Green Bean Almandine
Cabernet Braised Mushrooms
Brussels & Artichokes
White Bean Casserole
Faro Risotto
Rosemary Potatoes

Desserts

Tiramisu
Cannoli

\$60 / PP

minimum of 20 guests

QUEEN CITY

Starters

Classic Tomato Soup
Duke Mansion House Salad

Entrees

(choice of 2)
Fried Chicken
Blackened Salmon
BBQ Brisket

Sides

(choice of 2)

Mash Potatoes
Herb Roasted Potatoes
Mac & Cheese
Country Green Beans
Honey Glazed Carrots
Succotash

Desserts

Pecan Pie
Banana Pudding

\$52 / PP

DELI BUFFET



MEATS

(choice of 3)

Turkey
Ham
Chicken Salad
Cured Meats
Roast Beef
Corned Beef
Tuna

TOPPINGS

Lettuce
Tomato
Pickles
Onion
Assorted Cheese

SIDES

(choice of 1)

Pasta Salad
House Salad
Potato Salad
Cucumber Salad

includes assortment of breads and house chips

\$20 / pp

Lemon Bar +\$3 / pp
S'mores Brownie Bar Dessert +\$3 / pp
Pickled Okra +\$3 / pp

BOX LUNCHES

GARDEN SALAD

field garden greens, tomato, hard boiled egg, cucumber, cheddar, creamy herb dressing

CAESAR CHICKEN WRAP

grilled chicken, crisp lettuce, parmesan dressing, tortilla wrap

MISS CHARLETTE'S CHICKEN SALAD

shredded lettuce, thinly sliced tomato, croissant

TUSCAN TURKEY

lettuce, red pepper aioli, mozzarella, tomato, wheat bread

HOUSE ROASTED BEEF

horseradish, cheddar, lettuce, tomato, wheat bread

GRILLED CHICKEN BLT

thin sliced tomato, crisp lettuce, bacon, aioli, telero

\$30 / pp

served with

pasta salad or potato salad

house baked chips, baked cookie

Lemon Bar +\$3 / pp

S'mores Brownie Bar Dessert +\$3 / pp

Cucumber Salad +\$3 / pp

FARRO GRAIN BOWL (V, DF)

roasted sweet potato, pistachio, edamame, portabella mushroom, chickpea, tomato vinaigrette

TUNA SALAD WRAP

fresh greens, tomato, tortilla wrap

MEDITERRANEAN WRAP

(V, DF)

house greens, roasted red pepper hummus, spinach, feta, tomato, olives, tortilla wrap

10 or less guests (maximum of 2 selections)
11 or more guests (up to 3 selections maximum)

SNACK BREAKS

MORNING BITES

\$14 / PP

Breakfast Breads

Muffins

Sweet Pastries

Fresh Seasonal Fruit
Platter

AFTERNOON BITES

\$16 / PP

Housemade Chips

Salty Snacks

Chocolate Candy

Signature Homemade
Cookies

Assorted KIND Bars

TAKE ME OUT TO THE BALL GAME

\$20 / PP

Fresh Popcorn

Soft Pretzel Bites with
Mustard Sauce

Beer Cheese
+\$2 / pp

Salty Peanuts

S'mores Brownie Bar

CHOCOHOLICS

\$18 / PP

Assorted Candy Bars

Chocolate Dipped Fruit

Display Chocolate Dipped

Fresh Cookies and
Homemade Brownies

A LA CARTE

Assorted Breakfast Breads & Pastries
\$30 / per dozen

Fresh Sliced Fruit Display
\$10 / per person

Kind Bars
\$4 / each

House Check Mix
\$4 / each

Assorted Mixed Nuts
\$4 / each

Housemade Chips
\$3 / each

Assorted Chocolate Candy Bars
\$3 / each

Assorted Cookies, Brownies, Lemon Bars
\$36 / per dozen

Protein Balls
\$24 / per dozen

REFRESHMENTS

BEVERAGE STATION

Freshly Brewed Regular Coffee
Decaffeinated Coffee
Hot Herbal Teas
Bottled Sodas
Duke Mansion Bottled Water

\$16 / pp (4 hours)

\$24 / pp (8 hours)



A LA CARTE BEVERAGES

Regular & Decaffeinated
Coffee
\$45 / per gallon

Pure Intentions Cold Brew
\$6 / each

Assorted Bottled Fruit Juices
\$4 / each

Bottled Water
\$3 / each

Bottled Sodas
\$3 / each

Iced Tea
\$35 / per gallon

Lemonade
\$37 / per gallon

Pineapple Rosemary
Punch
\$40 / per gallon

Tropical Fruit Punch
\$40 / per gallon

LCD PROJECTOR & SCREEN PACKAGE

\$200

70" LED MONITOR

\$200

PODIUM

\$25 / each

**PODIUM WITH GOOSENECK
MICROPHONE**

\$75 / each

WIRELESS HANDHELD MICROPHONE

\$85 / each

WIRELESS LAVALIERE MICROPHONE

\$95 / each

FLIPCHART WITH PADS & PENS

\$25 / each

WIRELESS MOUSE

\$45 / each

EASELS

\$10 / each

POLYCOM SPEAKERPHONE

\$85 / each

(up to 10 people)