



THE DUKE MANSION

DAYTIME SOCIAL EVENT MENU
Spring / Summer 2024

CONTENTS

03	GUIDELINES
04	PLATED BREAKFAST
05	BREAKFAST BUFFET
06	HORS D'OEUVRES
07	PLATED LUNCH
11	LUNCH BUFFET
12	AFTERNOON TEA

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

PLATED BREAKFAST



SIDES

HASHBROWN CASSEROLE

SWEET POTATO HASH

SEASONAL FRUIT

APPLEWOOD SMOKED BACON

COUNTRY SAUSAGE

TURKEY BACON

PLANT BASED SAUSAGE

CREAMY CHEESE GRITS

HOME FRIES

ENTREE SELECTIONS

\$30 / PP

BREAKFAST SANDWICH

fried egg, bacon, cheese, croissant

VEGETABLE FRITTATA

mushroom, sundried tomato, cheddar, spinach

QUICHE LORRAINE

bacon, onion, gruyere

CROQUE MONSIEUR

sliced ham, raspberry marscapone, dijon mustard

BANANAS FOSTER FRENCH TOAST

pecan maple syrup & powdered sugar

SOUTHERN BENEDICT

savory bread pudding, prosciutto, tomato hollandaise

BELGIUM WAFFLE

vermont maple syrup

VEGETARIAN BENEDICT

poached egg, polenta, spinach, hollandaise

**SERVED WITH
ASSORTED FRUIT JUICES, COFFEE, HOT TEA**

BREAKFAST CHARCUTERIE BOARD

assortment of bagels, scottish smoked salmon, hard boiled eggs, red onion, capers, pickled cucumber, dill cream cheese, assorted bagels

\$15 / pp

BREAKFAST BUFFET



INCLUDES

Assorted Seasonal Fruit Display

Vanilla Yogurt Parfait with Fresh Fruit & Granola

Duke Mansion Biscuits, Breakfast Breads, Danishes & Croissants served with Preserves, Jellies and Jams

Scrambled Eggs

GRAINS & STARCHES

(choice of 1)

SWEET POTATO HASH

CORNED BEEF HASH

CHEESY GRITS

HOME FRIES

OATMEAL

BREAKFAST PROTEINS

(choice of 1)

BACON

TURKEY BACON

SAUSAGE

PLANT BASED SAUSAGE

ENTREES

(choice of 1)

STRAWBERRY CHEESECAKE PANCAKES

MARSCAPONE & NUTELLA FRENCH TOAST

BREAKFAST ENCHILADAS

chorizo & spinach

STEAKHOUSE BEEF

beef fillet, potato croquet, spinach, smoked tomato hollandaise

BUFFET ENHANCEMENTS

(\$100 attendant fee required per station)

CHEF ATTENDED OMELET STATION

bacon, ham, peppers, onions, mushrooms, cheddar cheese

+\$7 / pp

CHEF ATTENDED CREPE STATION

(choice of 2)

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

+\$8 / pp

\$38 / PP

minimum of 20 guests

HORS D'OEUVRES



LAND

AMERICAN WAGYU & BISON MEATBALL

smoked tomato
gastrique
\$6 / pp

BEEF & POTATO EMPANADA

creme
\$6 / pp

CHEF MIKE'S CHICKEN

hot honey
\$4 / pp

CHICKEN & WAFFLE

maple sriracha
\$5 / pp

MINI POT PIE

choice of chicken or
vegetable
\$4 / pp

PECAN BISCUIT

bacon jam
\$4 / pp

BILLION DOLLAR BACON

(GF)
pecan praline
\$4 / pp

SEA

PETIT CRAB CAKE

red pepper remoulade
\$5 / pp

SHRIMP FRITTER

lemon caper aioli
\$5 / pp

POKE WONTON

yellowfin tuna, pickled
cucumber relish
\$6 / pp

SWEET POTATO CRISP

caviar, lemon creme
fraise
\$6 / pp

VEGETABLE

TOMATO
BRUSCHETTA
balsamic glaze
\$3 / pp

SPANIKOPITA

tzatziki
\$3 / pp

MIXED BERRY & BRIE

phylo triangle
\$3 / pp

VEGETABLE SPRING ROLL

(GF & Vegan)
rice paper, rice wine
dipping
\$3 / pp

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

TERIYAKI 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
CHEESECAKE
(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

AFTERNOON TEA

SANDWICHES & CANAPES

(choice of 3)

CURRY CHICKEN
SALAD
gougere

VIRGINIA HAM
BISCUIT
grain mustard

BRIE PHYLLO
TRIANGLE
spiced apple

PROSCIUTTO
CROSTINI
apricot jam

SUNDRIED POLENTA
olive tapenade

DEILED EGG
caviar

SMOKED SALMON
dill loaf, lemon creme
fraiche

CLASSIC CUCUMBER
dill loaf, cream cheese

CRAB SALAD
phyllo cup

PETITE BLT
bacon, tomato, lettuce,
on white bread

CLASSIC PIMENTO
CHEESE
crostini

BREADS

(choice of 2)

EARL GREY SCONE

CHEDDAR SCONE

BANANA WALNUT
LOAF

BLUEBERRY
CRUMBLE

TARTLETS

(choice of 2)

MUSHROOM &
GRUYERE QUICHE

HAM & CHEESE
QUICHE

FRUIT TART

PECAN TART

CHOCOLATE
GANACHE TART

COOKIES & SWEETS

(choice of 2)

MINI ECLAIRS

FINANCIERS

STRAWBERRY
SHORTCAKE

LEMON BARS

CHOCOLATE
COVERED
STRAWBERRIES

ASSORTED
MACARONS

MADELEINES

SABLE
SHORTBREAD
COOKIES

LINZER COOKIES

BEVERAGES

(included)

ASSORTMENT OF
HOT HERBAL
TEAS
honey, sugar,
lemon, cream

**Chilled
Beverage**

(choice of 1)

RASPBERRY
SWEET TEA

LEMONADE

PINEAPPLE &
HIBISCUS PUNCH

\$38 / PP

minimum of 20 guests