



THE DUKE MANSION

EVENING SOCIAL 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

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



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 DINNER

CONTINUED



SURF & TURF

beef tenderloin & charleston crab cake mashed potato, asparagus, red pepper remoulade, cabernet reduction
\$62 / pp

CHICKEN & SHRIMP RISOTTO

seasonal vegetables
\$46 / pp

PLATED ENTREES

HERB ROASTED CHICKEN

corn & potato cake, green beans, tomato citrus cream
\$36 / pp

CITRUS GRILLED CHICKEN

dirty rice, candied carrots
\$36 / pp

CHARLESTON CRAB CAKE

dill mashed potatoes, southern succotash, red pepper remoulade
\$54 / pp

MISO GLAZED SALMON

red curry, green beans, lentils
\$42 / pp

NOT YOUR GRANDMA'S MEATLOAF

wagyu & bison, whipped potato, braised greens, mushroom gravy
\$42 / pp

BEEF BRISKET

potato mash, broccolini, house bbq sauce
\$42 / pp

BEEF TENDERLOIN

coffee rubbed, garlic herb potato mash, roasted asparagus, cabernet reduction
\$56 / pp

MUSHROOM RISOTTO

(V, GF, DFO)
cippolini, asparagus, tomato marmalade
\$32 / pp

EGGPLANT ROLLATINI

edamame, ratatouille
\$32 / pp

PLATED DINNER

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

DINNER BUFFETS

SOUTHWEST

Starters

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

Entrees

(choice of 3)

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

Sides

(choice of 2)

Saffron Rice
Black Bean
Street Corn
Green Beans
Cajun Red Beans

Desserts

Chocolate Cheesecake
Flan

\$58 / PP

TUSCANY

Starters

Minestrone Soup
Italian Cobb Salad

Entrees

(choice of 3)

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

\$70 / PP

minimum of 20 guests

QUEEN CITY

Starters

Classic Tomato Soup
Duke Mansion House Salad

Entrees

(choice of 3)

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

\$62 / PP

DISPLAYS & STATIONS



ARTISAN CHEESE BOARD

selection of local & imported cheeses; served with flatbreads & assorted crackers
\$18 / pp

SEASONAL FRESH FRUIT DISPLAY

candied spiced nuts
\$12 / pp

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
strawberry rhubarb preserves
\$20 / pp

FRESH VEGETABLE DISPLAY

pesto hummus
\$12 / pp

DIP DUOS

MEDITERRANEAN
tzikki & hummus; served with pita and lavash crackers

SOUTHERN
pimento cheese & cowboy caviar; served with house made chips and crostinis

TEX-MEX
chipotle avocado & house made salsa; served with tortilla chips and house made chips
\$14 / pp

GRAND DESSERT BUFFET

Chef Azuza's selection of three confections
\$16 / pp

Each Additional Dessert +\$3/pp

ATTENDED STATIONS

SALAD STATION

CHEF SALAD

(choice of 2)

Creamy Herb, Bleu Cheese, or House Vinaigrette

TOPPINGS

(choice of 5)

cornbread croutons, smoked bacon, hard boiled eggs, confit tomatoes, candied almonds, fried onions, shaved carrot, crumbly bleu

\$16 / pp

DECONSTRUCTED CAESAR SALAD

Parmesan Peppercorn Dressing

TOPPINGS

grilled chicken, blackened shrimp, croutons, roasted tomatoes, marinated olives, parmesan crisp

\$18 / pp

RAMEN STATION

(choice of 2)

pork belly
chicken
beef
shrimp

TOPPINGS

egg, bok choy, mushroom, carrots, green onions, fried garlic soy sauce, hot sauce

\$24 / pp

THREE CHEESE MAC N' CHEESE

TOPPINGS

(choice of 5)

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

\$26 / pp

minimum of 20 guests

\$85 attendant required per station

PASTA STATION

Alfredo & Marinara Sauce

Penne & Tortellini with Parmesan Cheese

TOPPINGS

(choice of 5)

grilled chicken, garlic-herb shrimp, italian sausage, sundried tomatoes, caramelized onions, broccolini, sauteed pepper medley, mushrooms

\$26 / pp

SOUTHERN GRITS STATION

Choice of Tasso or Tomato Gravy

TOPPINGS

(choice of 5)

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

\$26 / pp

ATTENDED STATIONS



ENCHILADA BAR

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

TOPPINGS
(choice of 5)

smoked brisket, citrus shrimp, roasted pork, chicken tinga, black beans, jicama slaw, spanish rice, queso, street corn
\$24 / pp

STIR FRY

chicken, beef, shrimp, rice, noodles

TOPPINGS
bell peppers, carrots, snap peas, onion, bok choy,

SAUCE
sweet and sour, teriyaki
\$24 / pp

minimum of 20 guests
\$85 attendant required per station

BBQ BRISKET SLIDER STATION

served with hand cut fries & dipping sauces

TOPPINGS

caramelized onions, arugula, sautéed mushrooms, tomato pepper relish, white cheddar, pickles, house made barbeque sauce
\$24 / pp

grilled portobello mushrooms
+\$2 / pp

COBBLER STATION

apple, berry

TOPPINGS
whipped cream, pecan, chocolate sauce, cherries
+\$18/pp

ice cream
+\$5/pp

CARVING STATIONS



PEPPER & HERB CRUSTED
BEEF TENDERLOIN
whiskey sauce, horseradish
\$40 / pp

GRILLED PORKLOIN
apple corn relish
\$28 / pp

APPLEWOOD SMOKED TURKEY
cider bourbon gravy
\$26 / pp

BLACKENED SALMON
cajun cream
\$30 / pp

ACCOMPANIED WITH FRESH ROLLS AND SIGNATURE
DUKE MANSION BISCUITS

minimum of 20 guests
\$85 attendant required per station