







### THE DUKE MANSION

EVENING SOCIAL MENU Spring / Summer 2024

## 

#### GUIDELINES

- HORS D'OEUVRES
- PLATED DINNER
- DINNER BUFFET
- **DISPLAYS & STATIONS**
- ATTENDED STATIONS

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#### PLATED EVENTS

Maximum of one entrée selection permitted for your entire group

#### BUFFETS

Minimum guarantee of 20 guests required

#### PRICING

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

#### DIETARY CODE

GF - Gluten Friendly DF - Dairy Free V - Vegetarian DFO - Dairy Free Option Available



#### 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

### \$5 / pp

\$6 / pp

#### SEA

#### PETIT CRAB CAKE

red pepper remoulade \$5 / pp

#### SHRIMP FRITTER

lemon caper aioli

#### POKE WONTON

yellowfin tuna, pickled cucumber relish

#### SWEET POTATO CRISP

caviar, lemon creme fraise \$6 / pp

#### VEGETABLE

ΤΟΜΑΤΟ 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

# DINNE



#### 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 Page 05

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#### 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

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#### 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

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#### **DESSERT SELECTIONS**

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CREAM	PIE

grand marnier, blackcurrant, coconut cream \$12 / pp

BLUEBERRY CHEESECAKE lemon honey tuille \$12 / pp

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CHOCOLATE CRUNCH BAR (NUT FREE) mango salsa \$12 / pp PISTACHIO STRAWBERRY TART matcha white chocolate sauce \$12 / pp

#### COCONUT CAKE

spiced nuts, whiskey caramel \$12 / pp

CHOCOLATE CHEESEAKE (GF, DF - contains nuts) berry sauce, coconut cream \$12 / pp GLUTEN FREE ALMOND SHORTCAKE (GF) rhubarb-raspberry sauce \$12 / pp

LEMON CREME BRULEE berries \$12 / pp

#### 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**

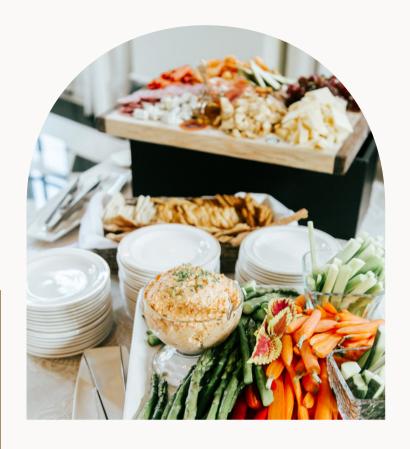
Starters Classic Tomato Soup Duke Mansion House Salad

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



#### 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, buttermi 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 prese \$20 / pp

#### FRESH VEGETABLE DIS

pesto hummus \$12 / pp

	DIP DUOS
	MEDITERRANEAN
nilk	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
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	GRAND DESSERT BUFFET
	Chef Azuza's selection of three
SPLAY	confections \$16 / pp
	Each Additional Dessert +\$3/pp

#### 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

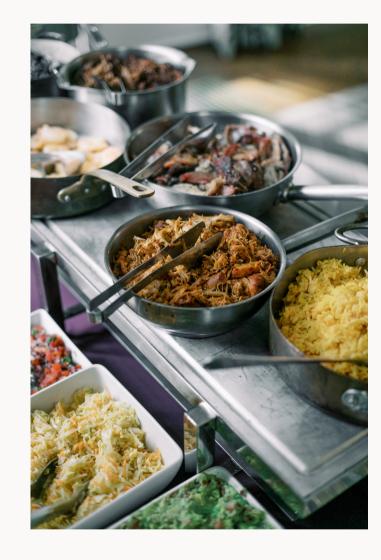
#### SOUTHERN GRITS STATION

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

# TATIONS



#### **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

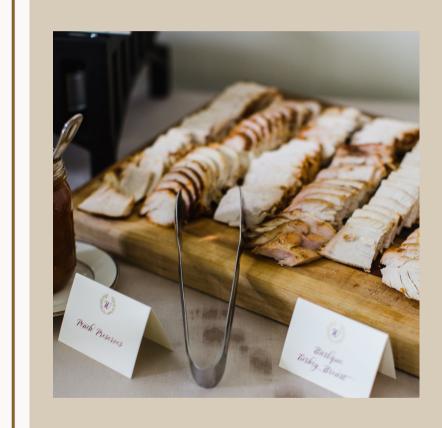
#### **COBBLER STATION**

apple, berry

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

ice cream +\$5/pp

# STATIONS ARVING



#### **PEPPER & HERB CRUSTED BEEF TENDERLOIN**

whiskey sauce, horseradish \$40 / pp

#### **GRILLED PORKLOIN**

apple corn relish \$28 / pp

#### ACCOMPANIED WITH FRESH ROLLS AND SIGNATURE DUKE MANSION BISCUITS

minimum of 20 guests \$85 attendant required per station

#### APPLEWOOD SMOKED TURKEY

cider bourbon gravy \$26 / pp

#### **BLACKENED SALMON**

cajun cream \$30 / pp