



DUKE MANSION WEDDING MENUS 2018

We are delighted to host your wedding at our beautiful historical venue and we look forward to celebrating with you and your guests!

The following menu provides a sample of our 2018 selections.
Your Sales Manager, along with our Executive Chef and Culinary Team,
will be happy to customize a menu to fit your desires.

⁺⁺Food and beverage prices are subject to a 20% service charge and applicable taxes. Both are subject to change without notice. Please note that service charge is taxable.

^{*} Items marked with an asterisk may contain raw or undercooked animal derived foods. Consuming raw or undercooked meats, poultry, seafood, shellfish, or unpasteurized eggs may increase your risk of foodborne illness.





SEATED DINNER MENU

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\$140++ per person

Includes the following:

Complimentary Butler Passed Champagne for Guest Arrival or Toasting
Four Butler Passed Hors d'Oeuvres with Cocktail Hour
Wine Service with Dinner
2-Course Plated Dinner
(client provided wedding cake; cake will be cut and served by Duke Mansion staff)
Four Hour Duke Mansion Bar Package
(details on page 11)
Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal Teas Station



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Butler Passed Hors D'Oeuvres

(select four from page 10)

Appetizer Course

Additional \$8++ per person

(select one)

Grilled Creole Shrimp and Watermelon

lime crème fraiche

Smoked Beef Tartar fried mustard leaves, radish

Braised Curried Pork Belly smokey yogurt, grilled naan, sautéed yukon puree crispy black-eyed peas Southern Fried Duck Confit* sweet corn waffle, apple onion syrup

Salad Course

(select one)

Grilled Roma and Cucumber Wedge falafel crouton, lemon tahini dressing

Duke Mansion House mixed greens, smoked pecans, shaved manchego lemon vinaigrette

Watermelon Wedge and Arugula buratta mozzarella , cucumber, orange, green apple, pistachios sanguine orange vinaigrette Baked Goat Cheese & Caponata toasted walnuts, garden greens blood orange vinaigrette

Dinner Entrées

(select two)

Your guest's pre-selected entrée selections are due 7 business days prior to your event. Entrée selections must be indicated on the front of a place card.

Grilled Chili Marinated Airline Chicken yellow pepper cumin sauce

Grilled Beef Tenderloin Filet chimichurri butter

Caribbean Spice Rubbed Cold Water Salmon lime mango curry sauce

Pan Fried Jumbo Lump Crab Cake warm horseradish remoulade

Or, you may select the following entrée for all guests:

Duet Entrée of Grilled Beef Tenderloin Filet & Pan Fried Jumbo Lump Crab Cake (you may substitute other protein selections)

A vegetarian entrée is available in addition to your dinner entrée selections:

Shiitake and Forest Mushroom Risotto oven roasted asparagus and grape tomatoes with herb oil

Accompaniments

(select **one** starch and **one** vegetable)

Starches

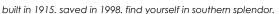
Sour Cream Chive Mashed Potatoes
Cinnamon Butter Braised Sweet Potato
Baked Pimento Cheese Rice
Harissa Saffron Jasmine Rice
Dry Spiced Yellow Stone Ground Grit Frites
Bacon and Corn Grit Custard with Scallions

Vegetables

Smokey Corn and Poblano Slaw
Oven Roasted Broccolini with Garlic Oil
Grilled Lemon Oil Asparagus
Sautéed Swiss Chard and Mushrooms
Green Bean and Roasted Baby Carrot Bundle

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DUCHESS RECEPTION MENU



\$136++ per person

Includes the following:

Complimentary Butler Passed Champagne for Guest Arrival or Toasting
Three Butler Passed Hors d'Oeuvres with Cocktail Hour
Soup and Salad Station
Duke Mansion Biscuit Bar
Two Chef Attended Entrée Stations
Four Hour Duke Mansion Bar Package
(details on page 11)

Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station (cake cutting fee included in price)



Butler Passed Hors D'Oeuvres

(select three from page 10)

Attended Soup and Salad Station

(select two)

Carrot and Red Lentil Soup grilled tandoori chicken with minty yogurt

Spicy Sweet Corn Gazpacho yellow peppers and tomatoes

Low Country Vichyssoise butterbeans, leeks and smoked bacon

Duke Mansion House mixed greens, smoked pecans, shaved manchego lemon vinaigrette

Baked Goat Cheese & Caponata toasted walnuts, garden greens blood orange vinaigrette

Watermelon Wedge and Arugula buratta mozzarella , cucumber, orange, green apple, pistachios sanguine orange vinaigrette

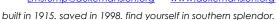
Duke Mansion Biscuit Bar

Baskets of Buttermilk, Sweet Potato, and Herb Biscuits

(select five accompaniments)
country sausage gravy, carolina gumbo, barbeque turkey breast, grilled andouille sausage,
smoked bacon, smoked ham, fried green tomatoes, tangy pimento cheese,
honey butter, raspberry jalapeño jam or apple rhubarb butter

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Attended Entrée Stations

(select two)

Ginger Lemon Soy Pork Loin smoked paprika jasmine rice, sautéed trio of greens miso mirin jus

Grits Station
Goat Cheese Stone Ground Grits
with Tomatoes and Scallion Sauce

(select five toppings)
BBQ pork, creole shrimp, grilled andouille, applewood
bacon cheddar cheese, sautéed mushrooms,
caramelized onions, roasted tomatoes, grilled vegetables

Crispy Pan Roasted Chicken Breast three cheese mac n' cheese, sautéed swiss chard, vidalia onions spicy pepper butter sauce

Three Cheese Mac n' Cheese Station

(select five toppings)
bacon, creole shrimp, blue crab salad,
grilled tasso, dry rubbed chicken, pulled pork,
crumbled bleu cheese, oven roasted tomatoes,
fried vidalia onions, grilled broccolini,
a display of herbs & oils

Grilled N.Y. Strip or Smoked Barbeque Brisket Slider

(select three toppings)
pickled red onions, whipped bleu cheese & ricotta, white cheddar cheese,
sautéed mushrooms, quick pickled green tomatoes
peppercorn horseradish sauce **or** chipotle mayo

Served with Arugula, Hand Cut Fries and Dipping Sauces

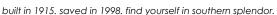
Pasta Station (choice of one)

Southern Bolognese cavatappi pasta, ground andouille sausage and beef, sautéed peppers, celery, onions and tomatoes Dixie Carbonara tasso ham, butternut squash pureé creamy pork broth, pecorino, parmesan

Chef attendants are included in the estate fee

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QUEEN RECEPTION MENU

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\$145++ per person

Includes the following:

Complimentary Butler Passed Champagne for Guest Arrival or Toasting
Three Butler Passed Hors d'Oeuvres with Cocktail Hour
Trio of Dips Hors d'Oeuvres Display Station
Soup and Salad Station
Duke Mansion Biscuit Bar
Two Chef Attended Entrée Stations
Late Night Snack Station
Four Hour Duke Mansion Bar Package

(details on page 11)

Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station (cake cutting fee included in price)

Butler Passed Hors D'Oeuvres

(select three from page 10)

Display Station

Trio of Dips Display
roasted poblano pepper and feta dip, harissa hummus and pimento cheese
served with homemade lavash and assorted crackers

Attended Soup and Salad Station

(select two)

Carrot and Red Lentil Soup grilled tandoori chicken with minty yogurt

Spicy Sweet Corn Gazpacho yellow peppers and tomatoes

Low Country Vichyssoise butterbeans, leeks and smoked bacon

Duke Mansion House mixed greens, smoked pecans, shaved manchego lemon vinaigrette

Baked Goat Cheese & Caponata toasted walnuts, garden greens blood orange vinaigrette

Watermelon Wedge and Arugula buratta mozzarella , cucumber, orange, green apple, pistachios sanguine orange vinaigrette

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Duke Mansion Biscuit Bar

Baskets of Buttermilk, Sweet Potato, and Herb Biscuits

(select five accompaniments)
country sausage gravy, carolina gumbo, barbeque turkey breast, grilled andouille sausage,
smoked bacon, smoked ham, fried green tomatoes, tangy pimento cheese,
honey butter, raspberry jalapeño jam or apple rhubarb butter

Attended Entrée Stations

(select two)

Grilled Chili Marinated Airline Chicken grit frites, grilled broccolini yellow pepper cumin sauce Memphis Dry Rubbed Grilled Tenderloin of Beef sour cream chive mashed potatoes, green bean & baby carrot bundle chimichurri butter and red wine reduction

Caribbean Spice Rubbed Cold Water Salmon saffron rice and sautéed trio of greens lime mango curry sauce

Crisp Jumbo Lump Crab Cake
pimento cheese rice and grilled corn poblano slaw
spicy red pepper remoulade

Chef attendants are included in the estate fee.

Late Night Snack Station

Set out by 9:30 pm, (select one)

Tomato Bisque Shooter with Grilled Cheese Bites

Freshly Baked Cookies with Milk Shooters

Assorted Flavors of Homemade Popcorn

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HIGH NOON RECEPTION MENU

(May also be converted into a plated menu - see your Sales Manager for details.)



\$129++ per person

Includes the following:

Complimentary Butler Passed Champagne for Guest Arrival or Toasting
Three Butler Passed Hors d'Oeuvres with Cocktail Hour
Display Station with Cocktail Hour
Soup and Salad Station
Duke Mansion Biscuit Bar
Two Chef Attended Entrée Stations
Four Hour Duke Mansion Bar Package
(details on page 11)

Freshly Brewed Regular and Decaffeinated Coffee Station and Hot Herbal Teas Station (cake cutting fee included in price)

Late Night Snack

Butler Passed Hors D'Oeuvres

select three from page 10 or from the following:

Mini Pancakes maple syrup

Bite Sized Cinnamon Rolls icing drizzle

Chicken and Sweet Potato Waffle spicy cinnamon maple syrup

Mini Breakfast Sandwiches choice of meat or vegetarian

Attended Soup and Salad Station

(select two)

Carrot and Red Lentil Soup grilled tandoori chicken with minty yogurt

Spicy Sweet Corn Gazpacho yellow peppers and tomatoes

Low Country Vichyssoise butterbeans, leeks and smoked bacon

Duke Mansion House mixed greens, smoked pecans, shaved manchego lemon vinaigrette

Baked Goat Cheese & Caponata toasted walnuts, garden greens blood orange vinaigrette

Watermelon Wedge and Arugula buratta mozzarella , cucumber, orange, green apple, pistachios sanguine orange vinaigrette

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Duke Mansion Biscuit Bar

Baskets of Buttermilk, Sweet Potato, and Herb Biscuits

(select five accompaniments)
country sausage gravy, carolina gumbo, barbeque turkey breast, grilled andouille sausage,
smoked bacon, smoked ham, fried green tomatoes, tangy pimento cheese,
honey butter, raspberry jalapeño jam or apple rhubarb butter

Attended Entrée Stations

(select two)

Seared Icelandic Salmon dill preserved lemon hollandaise

Grits Station
Goat Cheese Stone Ground Grits
with Tomatoes and Scallion Sauce

(select five toppings)
BBQ pork, creole shrimp, grilled andouille, applewood
bacon cheddar cheese, sautéed mushrooms,
caramelized onions, roasted tomatoes, grilled vegetables

Carving Statin of Grilled NY Strip Roast of Beef bacon and sweet potato hash with vidalia onion creamy horseradish sauce

Three Cheese Mac n' Cheese Station

(select five toppings)
bacon, creole shrimp, blue crab salad,
grilled tasso, dry rubbed chicken, pulled pork,
crumbled bleu cheese, oven roasted tomatoes,
fried vidalia onions, grilled broccolini,
a display of herbs & oils

Crab Cake Eggs Benedict Station served on an english muffin with hollandaise

Scrambled Eggs with Pepper Jack Cheese and Herbs applewood smoked bacon and country sausage

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Chef attendants are included in the estate fee.

BUTLER PASSED HORS D'OEUVRES

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Sundried Tomato & Olive Crustade homemade orange ricotta

Pecan and Sweet Potato Biscuit bacon onion Jam

Beef & Foie Gras Wellington Bite mushroom duxelle

Brie and Blackberry Jalapeño Jam phyllo trinagle

Smoked Bacon Wrapped Date stuffed with manchego cheese

Yankee Pig in a Down blanket Nathan's frank baked in soft roll dough Louisiana Fried Chicken Bites roasted pepper dipping sauce

Whipped Ricotta Crostini sea salt & sweet onion jam

Smoked Salmon Truffle* pumpernickel crust

Petite Charleston Crab Cake comeback sauce

Tandoori Spiced Lemon Chicken turmeric and butter braised onion, grilled onion bread

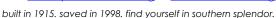
Fried Shrimp Guacamole Cone citrus sea salt

Crab & Bacon Deviled Egg

Butler Passers included in the Estate Fee

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PACKAGE BAR PRICING

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.

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Standard Brand Liquors

Absolut Vodka, Dewar's White Label Scotch, Beefeaters Gin Bacardi Light Rum, Jack Daniels Whiskey Seagram's VO Whiskey, Jose Cuervo 1800 Tequila

Premium Brand Liquors

(additional \$10++ per guest)
Ketel One Vodka, Chivas Regal Blend Scotch, Tanqueray Gin,
Mount Gay Eclipse Rum, Makers Mark Bourbon,
Crown Royal Whiskey, Jose Cuervo 1800 Tequila

Imported Beer

(select two)
Heineken, Amstel Light, Corona, Guinness

Domestic Beer

(select two)
Bud Light, Miller Lite, Michelob Ultra, Yuengling

Wine Selections

choose one

"Featured" Shelton Vineyards NC Wines Bin 17 Chardonnay, Cabernet Sauvignon Ballard Lane Chardonnay, Cabernet Sauvignon

Your wine selection also includes: Hayes Ranch Pinot Grigio, Black Ridge Pinot Noir & Cristalino NV Brut Cava

Assorted Soft Drinks and Mineral Water

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Upgrade Options

Five Hour Bar Package additional \$12 per guest

Local Beer additional \$8 per guest (select two)

NoDA Jam Session Pale Ale NoDa Cavu Blonde Ale Birdsong Jalapeño Pale Ale Birdsong Lazy Bird Brown Ale

Bartender Fee

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.

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WINE LIST

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Your wine can be upgraded for an additional price per person.

	Cabernet Sauvignon	
+\$2	Rock & Vine, North Coast	+\$2
+\$3	Ancient Peaks, Paso Robles	+\$3
	Pinot Noir	
+\$1	Yamhill, Willamette Valley	+\$4
+\$3	Mac Murray Ranch, Sonoma	+\$5
	Merlot	
+\$1	99 Vines, CA	+\$1
+\$3	Simi, Sonoma County	+\$3
	Alternative Reds	
+\$1	Alternative Reds Catena Malbec, Argentina	+\$1
+\$1 +\$2		+\$1 +\$3
	+\$3 +\$1 +\$3	+\$2 Rock & Vine, North Coast +\$3 Ancient Peaks, Paso Robles Pinot Noir +\$1 Yamhill, Willamette Valley +\$3 Mac Murray Ranch, Sonoma Merlot +\$1 99 Vines, CA

Prices and availability are subject to change.

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