



JB DUKE

H O T E L



CATERING MENU

BREAKFAST

CONTINENTAL \$21

danish, assorted breakfast breads and bagels v
oatmeal with dried fruit and brown sugar v
fresh cut seasonal fruit df gf v
yogurt gf v
preserves, cream cheese and sweet butter
breakfast juices, coffee, select teas

TRADITIONAL BREAKFAST \$26

scrambled eggs gf v
bourbon cured bacon and sausage links df gf
hash browns df gf v
fresh cut seasonal fruit df gf v
choice of old-fashioned grits gf v or oatmeal with dried fruits and brown sugar v
buttermilk biscuits, bagels and assorted breakfast breads v
yogurt gf v
preserves, cream cheese and sweet butter v
breakfast juices, coffee, select teas

BREAKFAST ENHANCEMENTS

upgrade your traditional or continental breakfast with any of the following options

French Toast Station \$4

sliced house baked challah bread dipped in grand marnier scented royal batter with fresh seasonal berries,
warm maple syrup and powdered sugar v

Crêpe Station \$6

mascarpone and vanilla bean stuffed crêpes served with toppings:
godiva chocolate ganache df v, calvados caramel gf v bourbon maple syrup df gf v
nutella v macerated berries df gf v
toasted coconut, toasted nuts df gf v house made dried fruit granola df gf v

Omelet Station \$8

includes fresh eggs, egg whites, country ham, bacon crumbles, country sausage, onions,
mushrooms, tomatoes, spinach, broccoli, jalapeños, salsa and aged cheddar
(chef attendant fee \$100)

ALL DAY BREAK \$28

EARLY MORNING

hardboiled eggs *df gf v*
assorted cereals and oatmeal *v*
freshly baked breakfast breads *v*
yogurt *gf v* and granola *df v*
fresh cut seasonal fruit *df gf v*
breakfast juices, coffee, select teas

MID - MORNING

whole fruit *df gf v*
trail mix with nuts and dried fruits *v*
house-made granola bars *v*
sweet and unsweet iced teas
coffee and select teas
citrus infused water
soft drinks

AFTERNOON

sweet and savory snacks
trail mix with nuts and dried fruits *v*
assorted candies *v*
sweet and unsweet iced teas
coffee and select teas
citrus infused water
soft drinks

LUNCH BUFFETS

DELI BOARD \$28

includes house-made potato chips df gf v

Soup du Jour

Seasonal Fruit Display *df gf v*

Garden Greens

ranch and dark balsamic herb vinaigrette *df gf v*

SANDWICHES

Roasted Beef Baguette

whole grain mustard, havarti, pickled onions

Turkey Club

bacon, tomato, avocado aioli *df*

Pan Bagnat

tuna, capers, hardboiled egg, tomato, onion *df*

Grilled Courgettes

herb chèvre on ciabatta *v*

DESSERT

chocolate espresso cookie *v*

heavy duty brownies *v*

FRENCH BISTRO \$32

French Onion Soup

with gruyère crostini

Seasonal Fruit Display *df gf v*

Garden Greens

bacon lardon, hardboiled egg, scallions, white balsamic vinaigrette *df gf*

ENTRÉES

Coq au Vin

braised chicken, bacon, root vegetables, red wine *df gf*

Dijon Crusted Salmon

roasted garlic jus and melted fennel

Lyonnaise Potatoes

caramelized onions *df gf v*

Haricot Verts Noisette

toasted hazelnuts *gf v*

DESSERT

Cherry Clafoutis *v*

Chocolate Ganache Tart *v*

prices subject to change without notice; applicable 20% service charge and 7.5% sales tax

dairy free df gluten free gf vegetarian v

LUNCH BUFFETS

LONDON STREET FARE \$32

Potato Leek Soup
with crispy shallots *gf v*
Seasonal Fruit Display *df gf v*

Garden Greens
pickled walnuts, green beans, dark balsamic herb vinaigrette *gf v*

ENTRÉES

Bangers and Mash
san giuseppe bangers, mashed yukon gold potatoes, onion espagnol
Chicken Tikka Masala *gf*
Vegetable Shepherd's Pie
root vegetables, pearl onions, greens, potato crust *gf v*
Basmati Rice *df gf v*

DESSERTS

Sticky Toffee Pudding *v*
Berry Trifle *v*

LATIN AMERICA \$32

Potato Soup
achiote, cilantro, queso fresco *gf v*
Seasonal Fruit Display *df gf v*

Garden Greens
pickled onion, avocado, queso fresco, chipotle honey vinaigrette *gf v*

ENTREES

Shoulder Tenderloin
slow roasted beef with chimichurri *df gf*
Braised Chicken
aji amarillo, english peas and coconut *gf df*
Veggie Empanada
roasted squash, potato, olives, egg, raisin *v*
Arroz con Gandules
rice, pigeon peas, sofrito, adobo, achiote *df gf v*

DESSERTS

Dulce de Leche Flan *gf v*
Chocolate Tres Leche Cake *v*

PLATED LUNCH

choose one soup or salad and dessert

SOUPS AND SALADS

Crab Bisque, lump crab, sherry wine
Pistou, tomatoes, white beans, basil *df gf*
Roasted Chicken and Tomatillo *df gf*

JB Duke House Salad
fancy greens, tomato, cucumber, carrot, dark balsamic herb vinaigrette *df gf v*
Caesar Salad
romaine, parmesan, garlic herb croutons
Fancy Greens
dried cherries, toasted pistachio, manchego, white balsamic vinaigrette *gf v*

ENTRÉES

Miso Glazed Salmon \$32
carrot and coconut purée, fragrant rice *df gf*
Seared Chicken Breast \$28
artichoke barigoule, herb whipped potatoes *gf*
Bourbon Braised Beef Short Rib \$34
smoked squash hoppin' john, green tomato chow chow *df gf*
Provencal Vegetable Tiān \$26
squash, eggplant, basil, fingerling potato, tomato emulsion *df gf v*

ENTRÉE SALADS

Miso Grilled Chicken Salad \$25
napa cabbage, sugar snap peas, spiced peanuts, crispy wontons, hoisin dressing *df*
Shrimp Rémoûlade \$28
fancy lettuce, hardboiled egg, tomato, cucumber, pickled okra *df gf*
Quinoa Tabbouleh \$23
tomato, cucumber, parsley, mint, lemon, fried chickpeas *df gf v*

DESSERTS

Red Velvet Bread Pudding *v*
Vanilla Bean Crème Brûlée *gf v*
Lemon Mousse Cake with Raspberry Gelée *v*
Berries with Prosecco Sabayon *df gf v*
Mocha Pot de Crème *gf v*

BOX LUNCH \$28

includes cookie, chips, energy bar, bottled water

Italian on Ciabatta
soppressata, prosciutto, provolone, roasted peppers, arugula
Roasted Beef Baguette
lusty monk mustard, pickled red onions, brie, arugula
Confit Chicken Salad Wrap
preserved lemon, toasted walnut, bibb lettuce *df*
JB Duke House Salad
fancy greens, tomato, cucumber, carrot, parmesan cheese,
croutons, dark balsamic herb vinaigrette *v*
Roasted Chicken Caesar Salad
romaine, parmesan, garlic herb croutons

DISPLAYS

one-hour reception

Grilled and Raw Vegetables \$8 per person

roasted pepper hummus, pita chips *df v*

Fresh Fruit \$8 per person

melons, pineapple, grapes, berries, yogurt dip *gf v*

Cheese Board \$12 per person

imported and domestic cheese, mustard, jam, bread, crackers *v*

Baked Spinach and Artichoke Dip \$10 per person

tapenade, bruschetta, tortilla chips, croutes *v*

HORS D'OEUVRES

*priced per piece
(25-piece minimum)
COLD*

Shrimp Cocktail \$5

lemon, cocktail sauce *df gf*

Goat Cheese Crostini \$3

cherries, spiced walnuts, lavender honey *v*

Parmesan Crisp \$3

prodigal farms vache cheese, chives *gf v*

Shrimp Ceviche \$5

tomato, cilantro, lime *df gf*

King Crab Salad \$5

mango, chili, english cucumber *df gf*

Confit Chicken Salad Tart \$3

preserved lemon, toasted walnuts *df*

Tuna Tostada \$5

pasilla chili glaze, avocado crème *gf*

Caprese \$4

tomato, mozzarella, olive, basil *gf v*

Beef Carpaccio \$5

red wine shallot jam, toasted crostini *df*

Lobster Profiterole \$5

lemon, tarragon, aioli *df*

HORS D'OEUVRES

priced per piece
(25-piece minimum)
WARM

Sweet Pea Arancini \$4
lemon and chive aioli v

Beef Wellington Cigar \$5
duxelles, truffle cheese

Fried Chicken and Waffles \$4
bourbon maple syrup

Roasted Delicata Squash Tart \$3
tart apple, ginger, custard v

Chorizo Empanada \$4
aji verde dipping sauce

Duck Confit Tart \$4
candied kumquat

Crispy Parmesan Polenta \$3
pesto, roasted red pepper relish *gf v*

Braised Heritage Farm Pork Cheek Grillades \$5
creole spiced, tomato, creamy grits *gf*

Osso Bucco \$6
crispy saffron risotto, gremolata *gf*

Asian BBQ Crispy Pork \$4
five-spice, soy, ginger, chili *df gf*

DINNER BUFFETS

CLASSIC FRENCH \$59

Lobster Bisque
Seasonal Fruit Display *df gf v*
Garden Greens
red wine poached pears, bleu cheese, roasted walnuts, dijon vinaigrette *gf v*
Lentil and Duck Confit Salad with Truffle Vinaigrette *df gf*

ENTRÉES

Beef Bourguignon
red wine braised short ribs, glazed baby carrots, mushroom, onion *df gf*
Chicken Breast Supreme with Mushroom Duxelles and Cream *gf*
Salmon Meunière
brown butter, lemon, parsley
Asparagus Fricassee with Fava Beans *gf df v*
Yukon Potato Purée with Crème Fraîche and Chives *gf v*

DESSERTS

Decadent Chocolate Mousse in Chocolate Tulips *gf v*
Individual Berry Tarts with Crème Pâtisserie *v*

AMERICAN STEAKHOUSE \$59

**(chef attendant fee \$100)*

Potato and Bacon Chowder
Seasonal Fruit Display *df gf v*
Garden Greens
shaved vegetables, aged cheddar, herb croutons, parmesan peppercorn dressing *v*
Shrimp Louie
avocado, tomato, egg *df v*

ENTRÉES

*Slow Roasted Whole Beef Strip Loin Carving Station *df gf*
burgundy mushrooms *df gf* caramelized onions *df gf*
au poivre sauce *gf* horseradish cream *v* béarnaise *gf v*
Crab and Shrimp Cake
old bay remoulade, lemon *df*
Roasted Chicken with Jus Natural and Brussels Sprouts *gf df*
Baked Potato *gf v*
sour cream, scallion, cheddar, bacon
Spinach in Béchamel with Roasted Garlic *gf v*

DESSERTS

Steakhouse Chocolate Cake with Fudge Sauce *v*
Build Your Own Strawberry Shortcakes *v*

DINNER BUFFETS

SOUTHERN CHIC \$59

**(chef attendant fee \$100)*

Smoked Pork Soup
collard greens and field peas *df gf*
Seasonal Fruit Display *df gf v*
Garden Greens
radish, vidalia onion, charred cauliflower, sorghum apple cider vinaigrette *df gf v*
Succotash with Pickled Okra *df gf v*

ENTRÉES

*Molasses Rubbed Bacon Carving Station
candied pecans, sweet potato purée
Chicken and Waffles
brined and fried chicken, buttermilk waffles, chile hickory and maple syrup
Grouper and Cornbread Cakes with Tomato Conserve
Sorghum Glazed Roasted Carrots and Parsnips *df gf v*
Fingerling Potato Confit with Melted Garlic and Favas *df gf v*
Smoked Squash Hoppin' John *df gf v*

DESSERTS

Banana Foster Bread Pudding with Maple Pecan Caramel *v*
Chocolate Chess Tart with Crème Chantilly *v*

CARIBBEAN \$59

Potato and Greens Soup *df gf v*
Seasonal Fruit Display *df gf v*
Garden Greens
avocado, charred scallion, fried carrots, achiote pineapple vinaigrette *gf v*
Ceviche
shrimp, tomato and fresh chile *df gf*

ENTRÉES

Arroz con Pollo
saffron rice, gandules, sofrito, adobo *df gf*
Snapper Escabeche
spicy pepper and chile escabeche, marinated and seared red snapper *df gf*
Beef Patties with Banana and Date Chutney *gf*
Mojo Grilled Vegetables *df gf v*
Pelau
pigeon peas, rice, tomato, peppers *df gf v*

DESSERTS

Crème Caramel *gf v* Rum Raisin Cake *v*

prices subject to change without notice; applicable 20% service charge and 7.5% sales tax
dairy free *df* gluten free *gf* vegetarian *v*

PLATED DINNER

choose one soup or salad and dessert

SOUPS and SALADS

- Crab Bisque
lump crab, sherry wine
- Pistou
tomatoes, white beans, basil *df gf*
- Potato Leek Soup
crispy shallots, roasted chicken and tomatillo *df gf*
- JB Duke House Salad
fancy greens, tomato, cucumber, carrot, dark balsamic herb vinaigrette *df gf v*
- Caesar Salad
romaine, parmesan, garlic herb croutons
- Fancy Greens
dried cherries, toasted pistachio, manchego, white balsamic vinaigrette *gf v*

ENTRÉES

- Filet Mignon \$60
whipped potatoes, bordelaise *gf v*
- Red Wine Braised Beef Short Rib \$58
butternut squash and cranberry farrotto, parsnip purée, sauce natural *gf*
- Seared Joyce Farms Chicken Breast \$54
parmesan and herb polenta, apricot and sweet pepper agrodolce, saba *gf*
- Chicken Duxelles \$54
crispy fingerling potatoes, sweet pea purée, red wine chicken jus *gf*
- North Carolina Striped Bass \$58
sweet pea and preserved lemon risotto, beurre rouge, pistou *gf*
- Verlasso Salmon \$55
delicata squash purée, hoppin john, green tomato chow chow *gf*
- Filet Mignon and Crab Cake \$68
whipped potatoes, bordelaise, beurre blanc
- Braised Beef Short Rib and Shrimp Scampi \$66
roasted sweet potato purée, chimichurri *gf*
- Ricotta Gnocchi and Pesto Cream \$48
pomodorraccio, garlic spinach, parmigiana reggiano cheese *v*
- Grilled and Glazed Portobello Mushroom \$48
porcini mushroom and celery root purée, grain risotto *df gf v*

DESSERTS

- Candy Bar Tart
peanut butter, marshmallow, crispy ganache, meringue, caramel, hazelnut bresilenne *v*
- Blood Orange Crème Brûlée - fennel and coriander biscotti *v*
- Dark Chocolate Mousse Cake - passionfruit gelée, white chocolate soil *v*
- Coconut Milk Panna Cotta
pistachio crémeux, cardamom roasted mangoes, dried pineapple *gf v*
- Strawberry Éclair
pâte à choux, crème pâtisserie, white chocolate sauce *v*
- Fresh Berries with Prosecco Sabayon *df gf v*

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MIX and MINGLE

two-hour station event

choose 2 stations \$50 per person

choose 3 stations \$60 per person

choose 4 stations \$70 per person

**(chef attendant fee \$100)*

Lettuce Wrap

beef bulgogi *df gf* chicken and peanuts *df gf* five-spice tofu *df gf v*
peanut coconut sauce *df gf v* korean bbq sauce *df gf v* sambal *df gf v* nước chấm *df gf*
cilantro, scallion, bean sprouts, crispy rice noodles, mint, thai basil, crisp lettuce wraps

Shrimp and Grits

sautéed shrimp, tasso and andouille étouffée, cheddar grits, scallions

***Carving Station**

roasted prime rib *df gf* au jus *df gf* horseradish cream *gf v* burgundy mushrooms *df gf*
v
au poivre *gf* fried fingerling potatoes *df gf v* spinach salad and hot bacon dressing *df*

Slider Bar

grilled mini burgers *df gf* veggie burgers *df v* bacon jam *gf*
five-year aged cheddar, blue cheese mousse, roasted garlic mushrooms *df gf v* fried onions *df v*
crispy jalapeños, lettuce, tomato, onions, freedom pickles

Bruschetta Bar

tomato relish *gf v* tapenade *df gf v* pesto mascarpone *gf v* olives, prosciutto,
caprese salad *gf v* goat cheese and herbs, flatbreads, crostini

NC Chicken BBQ

fried chicken, carolina bbq pork *df gf* eastern and western sauces *df gf v* slaw *gf v*
sweet onion hushpuppies *v* collards and ham hocks *df gf* rolls, cheddar biscuits

Flat Breads

vache and bacon lardons and gruyère and scallion béchamel and fried egg plant and garlic *v*
sweet fennel sausage and roasted peppers and provolone mozzarella and tomato and basil *v*

Mac and Cheese

penne *v* gemelli *v* orecchiette *v*
garlic parmesan cream *v* smoked gouda sauce *v* classic cheese sauce *v*
green chilies, bacon, grilled kielbasa, sambal, toasted panko, tomato, scallions, chives

State Fair

churros *v* funnel cake *v* donut holes *v*
godiva chocolate ganache, calvados caramel, bourbon maple syrup, Nutella®, macerated berries,
toasted coconut, spiced nuts, house made dried fruit granola

JB Duke Mini Bites

chocolate mousse cups *gf v* salted caramel ganache tarts *v* macarons *v* mocha toffee
cake *v*
strawberry frangipane tart *v* mini bourbon pecan tarts *v* mini crème brûlée *gf v*

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dairy free *df* gluten free *gf* vegetarian *v*

GENERAL INFORMATION

Function Rooms

The hotel reserves the right to make room changes if another room is more suitable for your group's guarantee of attendance. The hotel also reserves the right to make the final decision on outdoor events in the event of inclement weather.

Food and Beverage Service

All food and beverage items must be supplied and prepared by the hotel. Guests may not remove any food or beverage from the premises. The JB Duke Hotel is responsible for administering the regulations set by the North Carolina ABC Commission for the sales and service of alcoholic beverages. It is, therefore, the policy that alcohol cannot be brought into the hotel from outside sources. Additionally, the hotel does not allow food to be brought into the hotel whether purchased or catered from the outside. Wedding cakes are the exception to this policy. All buffet food must be consumed on property.

Menu Pricing

All food and beverage prices are subject to change without notice.

Service Charge and Sales Tax

A 20% service charge and applicable state sales tax will be applied to all food and beverage arrangements. In the event your organization is sales tax exempt, we are required to have a copy of your state sales tax exempt status on file prior to the event.

Meal Guarantees

In arranging for private functions, the attendance must be specified and communicated to the hotel 72 business hours prior to the function date. This number will be considered a guarantee and is not subject to reduction. If attendance falls below the guarantee, the host is responsible for the guarantee number of guests. The hotel, for confirmation, requires signed Banquet Event Orders with agreed details and menus for all events.

Labor Fees

Bartender	Cashier, Coat Check, ID Attendant
\$100 per bartender	\$100 per attendant
Chef, Carver	Butler
\$100 per chef for two hours	\$40 per butler

Entertainment and Decorations

The ambiance of your event can be enhanced with the creative touch of fresh flowers, linens, theme decor and entertainment. Our Catering and Conference Service Managers will be glad to assist you in finding the right elements for your event. All decorations or displays brought to the hotel must be approved prior to arrival. The hotel will not permit the affixing of anything to the walls, floors, windows or ceilings throughout the property without prior approval. Open flames, sparklers, fog machines or pyrotechnics of any type are not permitted. Any group needing assistance by the Engineering Department will be assessed a one-time labor charge of \$50 for this service.