



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 gfv*  
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 gfv*  
fresh cut seasonal fruit *df gfv*  
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 gfv*  
nutella v macerated berries *df gfv*  
toasted coconut, toasted nuts *df gfv* house made dried fruit granola *df gfv*

#### **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

## **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

## **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*  
Provençal 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*

## **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  
pomodorracio, 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 bresilienne *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 á choux, crème pâtisserie, white chocolate sauce *v*  
Fresh Berries with Prosecco Sabayon *df gf v*

prices subject to change without notice; applicable 22% service charge and 7.5% sales tax  
dairy free *df*    gluten free *gf*    vegetarian *v*

## **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*    nộm *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*

prices subject to change without notice; applicable 22% service charge and 7.5% sales tax

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

## **BEVERAGES**

### **PACKAGE BAR**

*2 hours • \$24 per person*

*3 hours • \$32 per person*

*4 hours • \$40 per person*

additional hours **\$8** per person, per hour

*Package includes all of the beverages listed below*

### **HOSTED BAR**

Call Liquor, JB Duke Wine  
Craft & Domestic Beer  
Soft Drinks

### **LIQUOR**

Three Olives Vodka  
Beefeater Gin  
Barcardi Light Rum  
Jim Beam Bourbon  
Seagram's 7 Crown  
Dewar's Scotch  
Lunazul Tequila

**\$8**

### **BEER**

Bud Light **\$4.50**  
Stella Artois **\$5.50**  
Red Oak Amber **\$5.50**  
Humming Bird **\$5.50**  
Hoppyum IPA **\$5.50**  
Rotating Seasonal Beer **\$5.50**  
Buckler N/A **\$4.50**

### **WINE**

California Chardonnay  
California Cabernet  
**\$8** glass/**\$40** bottle

## 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.