



Duke's
ON 7
— food & drink —

**Private
Events**

Our Spaces:

PERGOLA



An open-air feel with retractable walls and heating features, suitable for year-round use, located on our dog-friendly Pawtio.

Semi-Private

Seated Capacity: 50 • Cocktail Capacity: 60

HDMI Capabilities

Music/Volume Controls

Fans/Heaters

THE DEN



Divided off from the main dining room.

Private

Seated Capacity: 30 • Cocktail Capacity: 40

HDMI Capabilities

Music/Volume Controls

Banquet Menu

LARGE PARTY APPETIZERS PER 25 PIECES

COLD APPETIZERS

VEGETABLE & HUMMUS PLATTER \$75

Roasted red pepper hummus, heirloom vegetables, crostini (gf, vo)

FRUIT PLATTER \$85

Assorted seasonal fruit (gf, vo)

CAPRESE SKEWERS \$50

Mozzarella ball, cherry tomato, basil, balsamic reduction (v)

CHIPS & DIP \$35

Choice of kettle chips & onion dip or tortilla chips & jalapeño queso dip

HEARTS OF PALM "CEVICHE" \$60

Endive cups, cilantro, lime (gf, vo)

BRUSCHETTA \$45

Marinated tomatoes, garlic, basil, balsamic reduction (gfo, vo)

STEAK & HORSERADISH CROSTINIS \$65

Sliced prime rib, horseradish cream, green onion

CHARCUTERIE BOARD \$95

Sopressata, salami, prosciutto, assorted cheeses & crackers, fig & apricot preserves, olives, grapes

SMOKED SALMON CUCUMBER BITES \$65

Cucumber, chive cream cheese and smoked salmon (gf)

VEGETABLE SPRING ROLLS \$65

Cabbage, pickled carrots, cilantro, peppers, sweet Thai chili sauce. Available hot or cold

HOT APPETIZERS

TAMALE PLATTER \$55

Salsa roja, pico de gallo, cilantro, sour cream and avocado

DUKE'S FRIED CHICKEN SLIDERS \$55

Fried chicken, pickles, coleslaw and HotChic sauce

ROYALE SLIDERS \$75

Beef patty, American cheese, raw onion, pickles and basil garlic mayo

DRY RUB BONE-IN WINGS \$65

Choice of (2) sauces: buffalo, dry rub, BBQ, whiskey glaze, sweet Thai chili. Served with ranch & bleu cheese (gf)

BBQ MEATBALLS \$75

Beef and pork meatballs tossed in BBQ sauce (gf)

CHICKEN SATAY SKEWERS \$50

Grilled chicken in a sweet Thai chili sauce (gf)

BEEF SATAY SKEWERS \$75

Grilled whiskey glazed beef (gf)

LOBSTER ARTICHOKE DIP \$65

Lobster, arugula and artichoke dip served with grilled baguette and pita

STUFFED MUSHROOMS \$45

Mushroom caps stuffed with 4-cheese spread (gf)

PLANT-BASED SLIDERS \$100

Acre Made vegan slider, chao vegan cheese, pickles and vegan burger sauce (vo)



Buffet Options

PRICE PER GUEST - MINIMUM 25 GUESTS



BREAKFAST BUFFET

AVAILABLE 9AM-2PM SATURDAY & SUNDAY

CONTINENTAL BREAKFAST

Everything bagels, toast, assorted cream cheeses and jams, yogurt, fresh fruit

\$15

BRUNCH BUFFET

Scrambled eggs, bacon, sausage links, toast and french toast or pancakes

\$20



LUNCH & DINNER BUFFET

AVAILABLE 11AM-CLOSE MONDAY-FRIDAY; 2PM-CLOSE SATURDAY & SUNDAY

BACKYARD BBQ

Pick (2) proteins: BBQ pulled pork, rotisserie chicken or dry rubbed ribs

Slider fixing's, cornbread, coleslaw, baked beans, potato salad, corn cobs, southwest salad

\$26

ITALIAN

Pick (2) proteins: Chicken parmesan (vo), grilled chicken, meatballs, grilled portabella (vo)

Pick (2) sauces: Pomodoro, alfredo, bolognese (vo), or pesto cream sauce

Pick a noodle: Cavatappi, spaghetti or gf noodle

House chopped salad or Caesar salad, garlic bread, bruschetta w/pita and vegetarian lasagna

\$25

SOUTHWEST

Pick (2) proteins: Grilled chicken, carnitas, ground beef, vegan chorizo (vo), grilled portabella (vo)

Corn or flour tortillas, taco fixings, tortilla chips, salsa, guacamole, queso dip and southwest salad

\$22



DESSERTS

ASSORTED DESSERT TRAY

Everything bagels, toast, assorted cream cheeses and jams, yogurt, fresh fruit

\$15



GF=GLUTEN FREE, GFO=GLUTEN FREE OPTION, V=VEGETARIAN, VO=VEGAN OPTION