MEETINGS
AT
THE DURHAM
FOOD & BEVERAGE
BREAKFAST BUFFETS AT THE DURHAM
1 hour service | priced per person

CITY 25
FRESH FRUIT
FRESH BAKED PASTRIES  V, GF
LATTA’S FARM HARD BOILED EGGS  V, GF, DF
DURHAM HOUSE MADE GRANOLA, YOGURT, & NC PRESERVES  V, GF
COUNTER CULTURE COFFEE & SELECTION OF RISHI TEAS
DURHAM FRESH JUICES

COUNTRY 32
FRESH FRUIT
FRESH BAKED PASTRIES  V, GF
DURHAM HOUSE MADE GRANOLA, YOGURT, & NC PRESERVES  V, GF
LATTA’S FARM SCRAMBLED EGGS  V, GF, AVAILABLE DF
DURHAM HOUSE-CURED BACON  GF, DF
BREAKFAST POTATOES  V, GF, AVAILABLE DF
COUNTER CULTURE COFFEE & SELECTION OF RISHI TEAS
DURHAM FRESH JUICES

EXTRAS PRICED PER ITEM PER GUEST
ANSON MILLS OATS & BUCKWHEAT  toasted pecans, brown sugar, dates  V, GF, DF  5
BIG SPOON GRANOLA BAR  V, GF, DF  3
FARM & SPARROW HEIRLOOM GRITS  butter, parmesan cheese  V, GF  5
FRITATTA  seasonal vegetables, Chapel Hill Creamery farmer’s cheese  V, GF  6
DURHAM CHICKEN SAUSAGE  rosemary, chile  GF  5
DURHAM HOUSE-CURED BACON  GF, DF  5
WHITE OAK PASTURES CHICKEN BISCUIT  hot sauce butter, pickles  8
FRIED GREEN TOMATO BISCUIT  pimento cheese  V  8
DURHAM BISCUIT  house-made butter, NC preserves  V  4
AVOCADO TOAST  scallion, lemon, black pepper, Boulted Bakery nordic rye  V, DF  5
PECAN FRENCH TOAST  Loaf bakery croissant, NC pecan marzipan  V  10
LECHE DE TIGRE VERDE JUICE  spinach, parsley, cilantro, celery, jalapeno, lime  V, GF, DF  5
GOLDEN JUICE  carrot, yellow beet, apple, turmeric, lemon  V, GF, DF  5

THE RESTAURANT AT THE DURHAM
ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO
A 20% SERVICE CHARGE AND 7.5% SALES TAX
PRICES AND AVAILABILITY ARE SUBJECT TO CHANGE
LUNCH AT THE DURHAM
1 hour service | priced per person
DISPLAYED FAMILY-STYLE OUTSIDE THE MEETING SPACE UNLESS OTHERWISE DISCUSSED

SANDWICH LUNCHES
SALAD
24 | TWO SANDWICH SELECTIONS
27 | THREE SANDWICH SELECTIONS
HOUSE-MADE POTATO CHIPS
DURHAM COOKIES

HOT ENTRÉE LUNCHES
SALAD
36 | TWO ENTRÉE SELECTIONS
42 | THREE ENTRÉE SELECTIONS
48 | FOUR ENTRÉE SELECTIONS
ONE SEASONAL SIDE DISH
DURHAM COOKIES

SALAD BAR LUNCH
30
HOUSE-MADE BUTTER
BOULTED BAKERY BREAD
LOCAL LETTUCESS
SELECTION OF SEASONAL VEGETABLES
HARNETT COUNTY ROAST CHICKEN
HOUSE-CURED BACON
LATTÀ’S FARM HARD BOILED EGGS
CHAPEL HILL CREAMERY FARMER’S CHEESE
MARINATED OLIVES
CRUNCHY SEEDS
GARLIC CROUTONS
ANSON MILLS CRACKED WHEAT AND BERRIES

CHOICE OF 3 HOUSE-MADE DRESSINGS: mustard vinaigrette, buttermilk ranch, caesar,
preserved lemon shallot vinaigrette, Russian

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LUNCH SELECTIONS
ITEMS SUBJECT TO CHANGE BASED ON SEASON & AVAILABILITY

SOUPS & SALADS

LOCAL LETTUCES
herbs, mustard vinaigrette  V, GF, DF

CHOPPED
Russian dressing, pickled local beets, hard-boiled egg, dill  V, GF

CAESAR
NC smoked fish, celery, garlic croutons  V

CREAMY TOMATO SOUP
basil, black pepper  V, GF

SPICY CARROT SOUP
curry leaves, vadouvan curry  V, GF, AVAILABLE DF

MUSHROOM SOUP
sherry, crème fraiche, thyme  V, GF

YUKON GOLD POTATO & LEEK SOUP
braised greens, garlic  V

* additional $3 per guest to substitute soup for salad
* additional $5 per guest to add soup

SIDE DISHES

HOUSE-MADE POTATO SALAD  V, GF, DF

CHARRED LOCAL BROCCOLI
romesco, breadcrumbs  V, DF

FRESH DUG POTATOES
charred cabbage, spring onion, whey  V, GF

BAKED TOMATOES
black pepper, crème fraiche, breadcrumbs  V, AVAILABLE GF

* additional sides available seasonally
SANDWICHES

AVOCADO TARTINE
Boulted Bakery black bread, shaved pickled radish, scallion, soft-boiled egg, sunflower sprouts  V, DF

VEGAN CLUB
pullman bread, seasonal roast vegetables, carrot hummus, lemon vinaigrette, avocado, fresh herbs  V, DF

GRILLED CHEESE
pullman bread, three cheeses, roast tomato  V

SMOKED SALMON TARTINE
Boulted Bakery black bread, wild salmon, red onion, capers, Zingerman’s cream cheese, watercress, lemon

ROAST CHICKEN
brioche bun, local greens, spicy mayonnaise

MEATBALL SLIDER
Loaf Bakery milk bread, local beef & pork, provolone picante

TUNA SANDWICH
Boulted Bakery baguette, pole-caught American tuna, pickled fennel, olive tapenade, arugula, Durham mayonnaise, lemon vinaigrette  DF

HOAGIE
Loaf Bakery polenta roll, Fra Mani & La Quercia cold cuts, provolone picante, lettuce, tomato, shaved red onion, red wine vinaigrette, oregano

SMOKED BEET
Ninth Street Bakery rye bread, gruyere, red cabbage sauerkraut, Russian dressing  V

BAHN MI
Loaf Bakery polenta roll with roast pork, pickled vegetables, jalapeño, cilantro, chile mayonnaise  DF

* gluten free bread available upon request
HOT ENTREES

SPICED BUTTERMILK ROAST CHICKEN
lemon relish  GF

CRISPY CAPE FEAR RIVER CATFISH
spicy remoulade  GF, DF

BBQ SHRIMP
Durham hot sauce, white wine, garlic  GF, DF

HARNETT COUNTY PASTURE-RAISED ROAST CHICKEN
cast iron pan-fried  DF, AVAILABLE GF

NC FISH A LA PLANCHA
salsa verde  GF, DF

BAVETTE STEAK DIANE
diane butter, local mushrooms  GF

ROAST PORK
natural jus  GF, DF

PASTA PRIMAVERA
local vegetables, herbs, strozzapreti  V

SMOKED CAULIFLOWER CASSOULET
roast cauliflower, roast butternut squash, smoked creamer potato, gigante beans,
local greens, breadcrumbs  V, DF, AVAILABLE GF

200 food and beverage minimum for catered lunches.
Rooftop lunch requires a minimum of 1.5 hours for service.
Restaurant lunch requires a minimum of 1 hour for service.

We gladly accommodate most dietary requests.

V= VEGETARIAN, GF= GLUTEN FREE, DF= DAIRY FREE
MEETING BREAKS AT THE DURHAM
1 hour service | priced per person

TEA TIME       14
CANDIED GINGER SCONES  V, GF
CORN MUFFINS    V, GF
FRESH-BAKED COOKIES V, AVAILABLE GF
DURHAM JAM, BUTTER, & ACCOMPANIMENTS V, GF

TOBACCO TRAIL MIX 16
COCONUT          V, GF, DF
DRIED CRANBERRIES V, GF, DF
VALRHONA CHOCOLATE V, GF
ALMONDS          V, GF, DF
DRIED APRICOTS   V, GF, DF
HICKORY-SMOKEPECANS V, GF, DF
PUMPKIN SEEDS    V, GF, DF

SNACK ATTACK    18
HOUSE CRACKER JACK V, GF
HOUSE-MADE POTATO CHIPS V, GF, DF
SPICY NC PEANUTS  V, GF, DF
DURHAM PECAN TOFFEE V, GF

HEALTH KICK 22
LECHE DE TIGRE VERDE JUICE V, GF, DF
GOLDEN JUICE      V, GF, DF
DURHAM GRANOLA BAR V, GF
CARROT HUMMUS     V, GF, DF
FRESH VEGETABLE CRUDITE V, GF, DF

A LA CARTE
HOT BEVERAGES
40 | gallon          20 | half-gallon
COUNTER CULTURE COFFEE
RISHI TEAS

CHILLED BEVERAGES
30 | gallon          20 | half-gallon
RISHI BLACK ICED TEA
DURHAM LEMONADE
POMEGRANITE HIBISCUS JUICE
ARNOLD PALMER
SEASONAL AGUA FRESCA
SPARKLING BOTTLED WATER  3 | each
ASSORTED SOFT DRINKS  3 | each

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