

RECEPTIONS
AT
THE DURHAM



THE RESTAURANT AT THE DURHAM

315 E CHAPEL HILL STREET, DURHAM, NC 27701
WWW.THEDURHAM.COM



PASSED HORS D'OEUVRES

1 hour service | priced per person
pricing based on 2 pieces per person per item
food minimums are required

24 | THREE (3) HORS D'OEUVRES

35 | FIVE (5) HORS D'OEUVRES

45 | SEVEN (7) HORS D'OEUVRES

DURHAM SHRIMP COCKTAIL spicy Mexican-style, NC wild shrimp GF, DF

WHITE OAK PASTURES FRIED CHICKEN Durham hot sauce, honey GF, DF

SHOTS OF SEASONAL SOUP GF, DF, AVAILABLE V

NC COUNTRY HAM TOAST deviled ham, Boulted Bakery rye, pickled mustard seeds

SMOKED NC FISH herbs, lemon, black bread DF

NC COUNTRY HAM farmstead cheese, honey GF

PICNIC EGGS NC trout roe or kimchi GF, AVAILABLE V

PICKLED BEETS sour cream, onion seed, black bread V

STEAK TARTARE grass-fed beef, potato chip DF

CHAPEL HILL CREAMERY CALVANDER FRITTER black pepper, pecorino V, GF

SEASONAL VEGETABLE SPRING ROLLS sweet chile sauce V, GF, DF

MINI FRIED CHICKEN BISCUIT house-made pickle*

DURHAM OYSTER caviar, crème fraiche, L'hoste satsuma kosho GF

NC BLUE CRAB CAKE Japanese hot mustard*

SEA ISLAND PEA CAKE SLIDER vegannaise, greens V, DF

MINI FRIED GREEN TOMATO BISCUIT pimento cheese V

FRESH DUG RADISH crème fraiche, spicy cashew V, GF

THAI-STYLE SHRIMP CAKES Thai chiles, mint, cucumber GF, DF

MEATBALL SLIDER local beef and pork, provolone picante*

* additional \$3 per person per item

V= vegetarian, GF= gluten free, DF= dairy free

** These items may be served raw or undercooked (or may contain raw or undercooked ingredients).

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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



DISPLAYED APPETIZERS & DESSERTS

priced per person unless otherwise noted

DURHAM GUACAMOLE	9
with fresh masa tortilla chips from La Superior	
CARROT HUMMUS	8
coriander, sumac, house-made potato chips	
LANTERN DUMPLINGS	<i>each 8</i>
Chapel Hill Creamery pork & chive pea shoot & spinach White Oak Pastures chicken, miso, & scallions	
SNACK BOARD	9
Durham pecan toffee, spicy NC peanuts, house cracker jack	
RELISH TRAY	10
raw, pickled, & preserved farmer's market vegetables, smoked pecans, marinated olives	
CHEESEBOARD	10
chef's selection of farmstead cheeses, seasonal fruit, Chicken Bridge Bakery fruit & nut bread, local honey	
CURED MEAT BOARD	12
house-cured meats, smoked NC fish salad, pickled wild shrimp, condiments, everything crackers	
RAW BAR	MP
oysters, wild shrimp, NC clams, house-made condiments & crackers	
DURHAM COOKIE TRAY	6
chef's selection of fresh-baked cookies	
ICE CREAM SUNDAE BAR	12
3 seasonal Durham ice creams, house-made sauces, Durham toffee, Valrhona chocolate, candied nuts, seasonal fruit, whipped cream	



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