



# DCC CATERING MENU

FINE FOODS FOR EVERY OCCASION

## BREAKFAST

All breakfast menus include 100% Arabica Colombian coffee, specialty teas and orange juice



### CONTINENTAL BREAKFAST

**CONTINENTAL BREAKFAST** 14++  
an assortment of freshly made Danishes, muffins and croissants with fruit preserves and sweet butter

**EXECUTIVE CONTINENTAL** 16++  
fresh seasonal fruit, assorted yogurt, assortment of freshly made scones, danishes and bagels with flavored cream cheese, fruit preserves and sweet butter



### BREAKFAST BUFFET ENTREES

All selections serve 25

**OMELET STATION** 15++  
omelet with onions, mushrooms, tomatoes, fresh herbs, cheese, peppers, sausage and bacon  
\*\$75 chef fee required++

**NORTH CAROLINA SUNRISE** 22++  
scrambled eggs, roasted country potatoes, fresh seasonal fruit, biscuits with fruit preserves and sweet butter with choice of: sausage links or crisp, apple wood bacon and choice of: pancakes, Belgian waffles or french toast

**BULL CITY BREAKFAST** 26++  
scrambled eggs, roasted country potatoes, sausage links, crisp apple wood smoked bacon, cheese grits or oatmeal and fresh seasonal fruit  
with choice of: pancakes, french toast or Belgian waffles and choice of: biscuits or English muffins with fruit preserves and sweet butter



### PLATED BREAKFAST

**ALL AMERICAN** 18++  
scrambled eggs, choice of apple wood smoked bacon or sausage links, potatoes O'Brien and biscuits with fruit preserves and sweet butter

**FRESH SLICED FRUIT PLATE** 14++  
a selection of fresh seasonal fruits including honeydew, cantaloupe and strawberries served with yogurt, mini biscuits or muffins

**QUICHE** 19++  
choice of broccoli and cheese, vegetable or quiche Loraine served with country ham and croissant

**TOMATO BASIL QUICHE** 19++  
heirloom tomatoes with fresh basil served with country ham and croissants

**BREAKFAST CASSEROLE** 20++  
breakfast casserole with sausage, onions, peppers served with country ham and a biscuit, muffin or croissant \$16 per person++

**BISCUITS AND SAUSAGE GRAVY** 20++  
served with scrambled eggs, bacon and hash-browns

**EGGS BENEDICT** 22++  
(limited to 100 guests)  
poached eggs served on a toasted English muffin with Canadian bacon and hollandaise sauce, breakfast potatoes and selection of breakfast pastries with fruit preserves and sweet butter





## A LA CARTE

### COFFEE

regular or decaffeinated 100% Arabica Colombian coffee  
\$42 per gallon++

### HOUSE BEVERAGES

freshly brewed sweet tea, unsweet tea or home-style lemonade  
\$36 per gallon++

### INFUSED WATER

infused water: citrus, strawberry or cucumber/mint  
\$28 per gallon++

### BOTTLED BEVERAGES

can soda or assorted sparkling waters \$2.50++

assorted bottled juices \$3 ++

bottled water \$3++

### BREAKFAST SANDWICH

breakfast sandwich: bacon, egg, and cheese on biscuit, english muffin, or croissant  
\$6++  
(substitute sausage or country ham for bacon)

### BREAKFAST BURRITO

breakfast burrito: scrambled eggs, cheese, onions and peppers w. sides of sour cream and salsa  
\$4++  
add pork or turkey sausage \$2++ each

### BAGELS

selection of fresh bagels and cream cheese  
\$30 per dozen++

### FRESH MADE BREADS

muffins, croissants and Danishes  
\$28 per dozen++

cinnamon rolls  
\$30 per dozen++

### PARFAITS

yogurt parfait with granola and berries  
\$5++

### BREAKFAST OATS & GRAINS

oatmeal or grits (25 person minimum)  
\$4 per person++

### YOGURT

assorted individual fruit yogurt  
\$3++

### FRUIT

Cut fresh seasonal fruit or fruit salad  
\$5 per person++

whole fresh fruit: apples, oranges & bananas  
\$1++

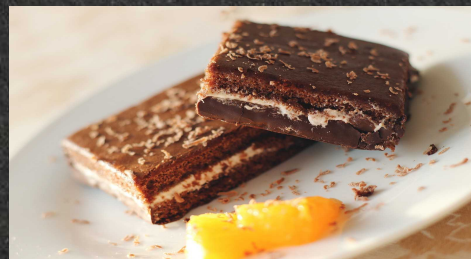
### BARS

granola bar assortment  
\$3++

### FRESH BAKED COOKIES AND BROWNIES

chocolate chip cookies  
\$28 per dozen++

brownies  
\$30 per dozen++



### MOUSSE

chocolate mousse with whipped cream topping  
\$4 ++

### SNACKS

individual bags of assorted dry snacks  
\$3++



(919) 956-9404

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301 WEST MORGAN STREET, DURHAM, NC 27701





## LUNCH BUFFET

All lunch buffets include iced tea (sweet and unsweet) and water

**COLD DELI** 18++  
sliced ham, turkey, roast beef & cheese with assorted bread  
served with lettuce, tomato, onion, pickles, potato salad and Cole slaw  
dessert: homemade cookies and dessert bars

**BBQ BUFFET** 22++  
barbecue buffet  
homemade cornbread  
pulled pork and fried chicken served with baked beans, homemade collard greens, cole slaw and  
dessert: choice of apple or peach cobbler

**TASTE OF THE SOUTH** 29++  
homemade cornbread  
salad: mixed green garden with assorted dressings  
entrées: fried chicken, chopped eastern NC pork BBQ, southern style shrimp and grits  
sides: potato salad, collard greens and green beans  
dessert: choice of apple or peach cobbler

**CORPORATE LUNCHEON** 29++  
salad: mixed green garden with assorted dressings  
entrées: grilled breast of chicken and baked salmon with lemon wine sauce  
sides: herb roasted potatoes and seasonal vegetables  
dessert: chef's choice

**ITALIAN BUFFET** 32++  
garlic breadsticks  
salad: traditional Caesar with parmesan cheese  
entrées: chicken marsala and Italian sausage with peppers and onions  
sides: baked rigatoni and seasonal vegetables  
dessert: tiramisu or cannoli's  
add meatballs \$2 per person++

**EXECUTIVE LUNCH** 42++  
freshly baked rolls  
salad: mixed green garden salad with assorted dressings  
entrées: oven roasted salmon with chef's sauce, sliced sirloin of beef with cabernet and mushroom jus, grilled chicken breast with sauce Provençal  
sides: rice pilaf, steamed seasonal vegetables and sliced seasonal fruit  
dessert: chef's choice



## PLATED ENTREE SALADS

entree salads include iced tea (sweet and unsweet) and water

**SPINACH AND BERRY SALAD** 18++  
fresh spinach salad with grilled chicken, seasonal berries, red onions and pecans served with balsamic vinaigrette

**BLACKENED OR GRILLED CAESAR SALAD** 21++  
crisp romaine with grated Parmigiano-Reggiano, cracked black pepper and garlic croutons tossed in traditional Caesar dressing choose chicken or salmon either grilled or blackened

**SPECTRA SIGNATURE ENTRÉE SALAD** 21++  
bed of mixed greens with marinated flank steak or char-grilled breast of chicken, grape tomatoes, caramelized Bermuda onions, feta cheese, julienne peppers, and croutons served with balsamic vinaigrette

**ORANGE CHICKEN SALAD** 21++  
bed of mixed greens with orange slices, grapes, mushrooms, tomatoes, toasted almonds, chilled asparagus and topped with roasted spring chicken, served with assorted dressings

**FIESTA SALAD** 21++  
bed of mixed greens, shredded cheese, crispy tortilla chips, corn and black bean salsa topped with fajita chicken. served with a choice of chipotle ranch or southwestern vinaigrette

Entr  
hot teas

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Consumer Advisory:

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.





## PLATED LUNCH

plated lunches will be served with house salad rolls, dessert, iced tea (sweet and unsweet) and water

### VEGETARIAN LASAGNA 22++

fresh seasonal vegetables layered with creamy béchamel sauce, ricotta, mozzarella and fresh spinach, baked golden brown and garnished with fresh tomato basil marinara and parmesan

### GARLIC AND LIME SEARED CHICKEN BREAST 23++

marinated chicken breast seared with a zest of lime, roasted garlic and a citrus beurre blanc served with wild rice pilaf and shoe-string vegetables

### HONEY GLAZED CHICKEN BREAST 23++

marinated chicken breast with a honey cream sauce served with smashed red skin potatoes and seasonal vegetables

### HERB ROASTED CHICKEN 23++

herb crusted chicken breast with a herb jus, served with mashed potatoes, green beans and roasted pearl onions

### DESSERT

select one option to compliment entrée selection chocolate cake, German chocolate cake, cheesecake, tiramisu, carrot cake, apple or peach cobbler, pecan pie or chocolate mousse



## LUNCH ON THE GO

all boxed lunches come with chips, whole fruit, cookie and soda or bottled water

### DELI SANDWICHES 17++

choice of chicken salad, tuna salad, turkey, ham or roast beef served on a fresh roll with lettuce, tomato and choice of American, swiss, cheddar or Monterey jack cheese

### GRILLED CHICKEN CAESAR 17++

grilled chicken with parmesan cheese, sliced tomato and lettuce with garlic aioli wrapped in a tortilla.

### ITALIAN 18++

ham, pepperoni, and salami topped with oil & vinegar served on a fresh roll with lettuce and tomato

### GRILLED VEGETABLE WRAP 17++

seasonally fresh grilled vegetables topped with caramelized onions, roasted red peppers and feta cheese wrapped in a vegetable tortilla with balsamic vinaigrette

### FALAFEL WRAP 17++

crunchy vegetarian falafel with hummus, black olives, shredded lettuce, feta cheese, sliced tomato and tzatziki sauce wrapped in a vegetable tortilla

### THAI CHICKEN SALAD 18++

with crisp carrots, cucumbers, lettuce and Thai peanut sauce

Minimum of 30 persons for boxed lunch orders, less than 30 will include a 15% increase

## BUILD YOUR OWN PLATED MEAL

includes fresh baked rolls with butter, a house salad, dessert, iced tea (sweet and unsweet) and water  
30 people minimum



select one entrée, sauce, vegetable, and starch  
you may offer up to two entrée choices to your guests, however the vegetable and starch must be the same on both plates.  
vegetarian options available upon request.

lunch \$26 per person++  
dinner \$34 per person++  
\$7++ for an additional protein  
\$4++ per additional side

please follow guidance from events team and executive chef for best service and selection of plated meals. Prevailing rates, seasonality and advance notice of change requests may impact substitution availability.

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## BUILD YOUR OWN



### ENTREE PROTEIN

#### MEATS

- Grilled or Roasted Chicken Breast
- Grilled NY Strip
- Seasonal fish
- Meet with chef for preferred options and special requests



### ENTREE STARCH

#### STARCHES

- chef's choice of risotto
- basmati rice with lemon
- mushroom rice pilaf
- polenta cake
- couscous
- twice baked potato
- parsley potatoes
- herb roasted red potatoes
- au gratin potatoes
- flavored whipped potatoes

### ENTREE SAUCES

#### SAUCES

- tomato basil Provençal
- chicken au jus
- wild mushroom gravy
- lemon beurre blanc
- dijon cream
- roast tomato cream
- bourbon demi
- béarnaise
- hollandaise
- cabernet mushroom
- garlic herb butter

### ENTREE VEGETABLE

#### VEGETABLES

- chef's seasonal vegetable medley
- green bean almandine
- green beans with roast peppers
- steamed broccoli
- zucchini, summer squash and carrot medley
- roasted root vegetable medley
- asparagus (price may increase depending upon season)



## UPGRADE HOUSE SALAD FOR SEASONAL OPTION

#### UPGRADE

- \*upgrade house salad for seasonal options:
- \$3 per person++
- spring/summer:
- spinach & berries
- mixed greens with goat cheese & strawberries
- fall/winter:
- mixed greens with pears, pecans & feta cheese



### DESSERTS OPTIONS

#### DESSERTS

- chocolate cake
- carrot cake
- apple or peach cobbler
- pecan pie
- chocolate mousse

#### UPGRADE

- \$3 per person++
- cheesecake
- tiramisu
- German chocolate cake



\*menu items are not limited to these specific selections. please ask your events manager for accurate pricing based on your request.

++All catered events are subject to Management Charge and applicable NC State Tax.





# DCC CATERING MENU

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## DINNER BUFFETS

includes fresh baked rolls with butter  
iced tea (sweet and unsweet) and water  
30 people minimum



### BUFFETS

#### THE UNIVERSITY BUFFETS

37++

salad: bed of mixed greens with grape tomatoes  
entrées: grilled salmon with lemon caper sauce and sliced beef brisket  
sides: garlic mashed potatoes and seasonal vegetables  
choice of one dessert

#### TASTE OF ITALY

37++

salad: traditional Caesar with Parmesan cheese  
entrées: baked rigatoni with meatballs, parmesan cheese and red sauce, grilled chicken breast with black olives, capers and basil  
sides: roasted new potatoes with rosemary and cracked black pepper, sautéed zucchini, eggplant and red onion  
choice of one dessert

#### THE DURHAM CONVENTION CENTER BUFFET

37++

salad: mixed green salad with grape tomatoes,  
entrées: grilled southern spiced pork loin with sautéed apples and spiced calvados, grilled salmon with roasted tomato cream sauce  
sides: whipped mashed potatoes or herb roasted potatoes  
and seasonal mixed vegetables  
choice of one dessert

#### THE DURHAM DINNER BUFFET

47++

salad: tossed greens with roasted red peppers and kalamata olives with lemon vinaigrette  
entrées: baked salmon with lemon butter, sliced marinated hanger steak and sautéed chicken breast with wilted kale  
sides: oven roasted & stuffed tomatoes, Au gratin potatoes and seasonal mixed vegetables  
choice of one dessert

#### DESSERT SELECTIONS

chocolate cake  
carrot cake  
apple or peach cobbler  
pecan pie  
chocolate mousse

#### UPGRADED DESSERT

\$3 per person++  
cheesecake  
tiramisu  
German chocolate cake

## HORS D'OEUVRES

### HOT HORS D'OEUVRES

chicken wings with blue cheese or ranch and celery and carrots  
sauce selections: buffalo, BBQ, teriyaki, hot, or dry  
\$3.50 per piece++

meatballs with your choice of BBQ, marinara or stroganoff sauce  
\$2.50 per piece++

southern style chicken tenders with honey mustard sauce  
\$2.75 per piece++

vegetarian spring roll with sweet chili sauce  
\$2.50 per piece++

flatbread bites with caramelized onions and goat cheese  
\$2.50 per piece++

French fries and ketchup shooters  
\$2.50 per piece++

pot stickers— choice of pork or vegetable with ginger sauce  
\$2.75 per piece++

spinach spanakopita  
\$2.50 per piece++

Thai satay – choice of beef or chicken with peanut sauce  
\$3.25 per piece++

goat cheese and shiitake Bouche  
\$2.75 per piece++

grilled cheese and tomato soup shooters  
\$3.75 per piece++

dcc sliders: choice of cheeseburger, pulled pork, BBQ chicken, or ground lamb with feta cheese and tzatziki sauce  
\$3.75 per piece++

crab Rangoon served with Chinese chili sauce  
\$3 per piece++

bacon wrapped scallops  
\$3.75 per piece++

mini crab cake with spicy remoulade sauce  
\$3.75 per piece++

buffalo chicken spring rolls  
\$3.25 per piece++  
\*requires 7-day notice

crispy fried coconut shrimp with orange glaze  
\$3.75 per piece++





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## HORS D'OEUVRES

### COLD HORS D'OEUVRES

bruschetta  
\$2.75 per piece++

kalamata and artichoke brochette  
\$2.25 per piece++

roasted tomato and brie crostini  
\$2.50 per piece++

caprese antipasto skewer  
\$3.50 per piece++

deviled eggs  
\$2.50 per piece++

curry chicken salad bouche  
\$2.50 per piece++

marinated tortellini skewers  
\$2.50 per piece++

chilled shrimp cocktail with cocktail sauce  
\$3.75 per piece++

pickled shrimp on a toasted baguette  
\$3.75 per piece++

pan seared scallop with spicy salsa on a tortilla crisp  
\$4.25 per piece++

pepper beef tenderloin with horseradish sauce  
\$3.75 per piece++

lump crab meat with spinach salad on a crostino  
\$4.25 per piece++

assorted finger sandwiches  
priced per 100 pieces  
choose up to 3: cream cheese and olive, roast beef,  
almond-chicken salad, shrimp and cream cheese,  
tuna salad, deviled ham, oven roasted turkey, egg salad,  
curried chicken salad, pimento cheese  
\$250++



## FROM THE BUTCHER BLOCK



### CARVING STATIONS

**FROM THE BUTCHER BLOCK**  
carving stations are served with an assortment of rolls  
and appropriate condiments

a \$75 chef's carving fee will be charged for each chef

**CARVED SMOKED BRISKET** \$200++  
served with BBQ sauce  
serves 50

**PEPPERED BEEF TENDERLOIN** \$325++  
served with bourbon grain mustard  
serves 25

**PRIME RIB OF BEEF** \$300++  
served with horseradish cream  
serves 25

**ROAST LOIN OF PORK** \$85++  
served with apple sauce  
serves 25 -

**MARINATED TURKEY BREAST** \$150++  
roasted to perfection with cranberry sauce,  
Dijon mustard, and gravy  
serves 50 -

**ROASTED BABY BACK RIBS** \$225++  
roasted baby back ribs  
with Jamaican jerk sauce  
serves 50 -

**TOP ROUND OF BEEF** \$275++  
served with Au Jus  
serves 100 -





# THE WOW FACTOR

FINE FOODS FOR EVERY OCCASION



## THE WOW

make your own mac 'n cheese  
freshly prepared creamy macaroni and cheese with choice of toppings: spiced shrimp, shredded pork, smoked bacon, mushrooms, fresh herbs, grated parmesan, spinach, tomatoes and blue cheese  
\$14 per person++

baked potato bar  
baked white and sweet potatoes served with choice of toppings:  
whipped butter, Italian parsley, white cheddar cheese, chives,  
grated parmesan, sour cream, crumbled bacon, horseradish, broccoli cheese sauce, toasted pecans and brown sugar  
\$13 per person++

pasta station  
tri-colored tortellini and penne pasta with roasted garlic alfredo,  
marinara or pesto cream sauce tossed with grilled chicken,  
Italian sausage, shrimp, mushrooms, peppers, onions, olives and parmesan cheese  
\$15 per person++

## THE FACTOR

dessert buffet  
assortment of chocolate cake, cheesecake, key lime pie, pecan pie, fresh fruit tarts and petit fours  
\$15 per person++

mini pastry table  
fresh fruit tartlets, chocolate espresso cups, assorted mini pastries and chocolate dipped strawberries  
\$16 per person++

cheesecake bar  
original, chocolate, and raspberry cheesecake served with choice of toppings: strawberry, raspberry, chocolate or caramel sauce, whipped cream, slices of fresh fruit (pineapple, strawberries), crushed Oreos and chocolate shavings  
\$15 per person++

# STATIONS, TRAYS & DISPLAYS



## STATIONARY HORS D'OEUVRES

**DISPLAY**  
fresh vegetable display  
assorted vegetables including broccoli, celery, carrots, cauliflower, red peppers and cucumbers  
served with spinach ranch dip  
small serves 25 - \$75++  
medium serves 50 - \$150++  
large serves 125 - \$200++

seasonal fresh fruit and berries display  
fresh seasonal fruit display with yogurt dressing  
small serves 25 - \$100++  
medium serves 50 - \$160++  
large serves 125 - \$300++

fresh assorted cheese  
selection of domestic and imported assorted cheese served with crackers and bread  
small serves 25 - \$80++  
medium serves 50 - \$165++  
large serves 125 - \$225++

local cheese tray  
\*requires minimum 2-week notice  
serves 50 - \$225++

**TRAYS**  
Mediterranean display  
hummus, baba ghanoush, tabouli, artichokes and assorted olives served with fresh pita  
small serves 25 - \$50++  
medium serves 50 - \$150++  
large serves 125 - \$195++

antipasto  
black olives, artichoke hearts, mozzarella, prosciutto, salami, pepperoni and roasted peppers  
serves 50 - \$175++

charcuterie tray  
salami, pepperoni, prosciutto, served with grilled bread and mustard  
serves 50 - \$185++

smoked salmon with classic condiments  
serves 40 - \$200++

chocolate fondue  
served with strawberries, salted pretzels, marshmallows, graham crackers and Oreo cookies  
serves 50 - \$250++



## DIPS

dips are served with assorted breads and crackers or chips  
serves 50 guests



chips and salsa  
\$50++

crab dip  
\$150++

five-layer dip  
\$75++

queso  
\$95++

artichoke and spinach  
\$95++

buffalo chicken dip  
\$95++

chips and guacamole  
\$60++

## THEMED BREAKS

service time is limited to one hour  
choice of assorted soda & bottled water or coffee included

Durham bulls ballpark break  
fresh popcorn, peanuts, crackerjacks, soft pretzels  
with spicy mustard and assorted ice cream novelties  
\$13 per person++  
\$15 per person++ with addition of hot dogs (minimum 25 people)

super food break  
kale chips, multi-grain chips, dark chocolate, and kashi bars  
standard drink selections will be replaced by infused water and energy drinks  
\*requires minimum 72-hour notice  
\$15 per person ++

fiesta break  
tri colored tortilla chips served with refried beans, queso cheese, sour cream, salsa and guacamole  
\$13 per person++  
\$16 per person++ with addition of ground beef or shredded chicken  
\$3 per person++ for quesadillas

build your own trail mix  
assorted nuts (choose two: walnuts, pecans, almonds, peanuts, cashews)  
sunflower seeds, granola, white and dark chocolate chips,  
m&m's and assorted dried fruit  
\$10 per person++

dried snack break  
assortment of individual bagged snacks such as potato chips, sun chips, pretzels, dried nuts, pre-made trail mix,  
goldfish, Oreo cookies, smart popcorn  
\$10 per person++

healthy break  
grilled pita bread and crudité served with regular or sun-dried tomato  
hummus, spinach dip, bowls of dried nuts  
\$12 per person++  
replace soda with infused water for \$1.50++ per person additional

candy explosion  
choose any five items: skittles, m&m's, chocolate kisses, snickers, milky way, 3 musketeers, kit-kat, Reese's pieces, Reese's cup, almond joy, baby ruth  
\*requires minimum 72-hour notice  
\$14 per person++

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