



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 16++
an assortment of freshly made Danishes, muffins and croissants with fruit preserves and sweet butter

EXECUTIVE CONTINENTAL 18++
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 18++
omelet with onions, mushrooms, tomatoes, fresh herbs, cheese, peppers, sausage and bacon
*\$100 chef fee required++

NORTH CAROLINA SUNRISE 25++
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 30++
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 21++
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 16++
a selection of fresh seasonal fruits including honeydew, cantaloupe and strawberries served with yogurt, mini biscuits or muffins

QUICHE 22++
choice of broccoli and cheese, vegetable or quiche Loraine served with country ham and croissant

TOMATO BASIL QUICHE 22++
heirloom tomatoes with fresh basil served with country ham and croissants

BREAKFAST CASSEROLE 23++
breakfast casserole with sausage, onions, peppers served with country ham and a biscuit, muffin or croissant
\$16 per person++

BISCUITS AND SAUSAGE GRAVY 23++
served with scrambled eggs, bacon and hash-browns

EGGS BENEDICT 25++
(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
\$48 per gallon++

HOUSE BEVERAGES

freshly brewed sweet tea, unsweet tea or home-style lemonade
\$41 per gallon++

INFUSED WATER

infused water: citrus, strawberry or cucumber/mint
\$32 per gallon++

BOTTLED BEVERAGES

can soda or assorted sparkling waters \$3++

assorted bottled juices \$3++

Just Water \$4++

BREAKFAST SANDWICH

breakfast sandwich: bacon, egg, and cheese on biscuit, english muffin, or croissant
\$7++
(substitute sausage or country ham for bacon)

BREAKFAST BURRITO

breakfast burrito: scrambled eggs, cheese, onions and peppers w. sides of sour cream and salsa
\$5++
add pork or turkey sausage \$2++ each

BAGELS

selection of fresh bagels and cream cheese
\$35 per dozen++

FRESH MADE BREADS

muffins, croissants and Danishes
\$32 per dozen++

cinnamon rolls

\$35 per dozen++

PARFAITS

yogurt parfait with granola and berries
\$6++

BREAKFAST OATS & GRAINS

oatmeal or grits (25 person minimum)
\$5 per person++

YOGURT

assorted individual fruit yogurt
\$3++

FRUIT

Cut fresh seasonal fruit or fruit salad
\$6 per person++

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

BARS

granola bar assortment
\$3++ per person

FRESH BAKED COOKIES AND BROWNIES

chocolate chip cookies
\$32 per dozen++

brownies

\$35 per dozen++



MOUSSE

chocolate mousse with whipped cream topping
\$5++

SNACKS

individual bags of assorted dry snacks
\$3++



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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 21++

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 26++

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 34++

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 34++

freshly baked rolls

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 34++

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 48++

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

includes fresh rolls with butter, ranch, iced tea (sweet and unsweet) and water



SPINACH AND BERRY SALAD 21++

fresh spinach salad with grilled chicken, seasonal berries, red onions and pecans served with balsamic vinaigrette

BLACKENED OR GRILLED CAESAR SALAD 24++

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 24++

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 24++

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 24++

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

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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 33++

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 34++

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 34++

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

HERB ROASTED CHICKEN 34++

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 20++

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 20++

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

ITALIAN 21++

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

GRILLED VEGETABLE WRAP 20++

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

FALAFEL WRAP 20++

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

THAI CHICKEN SALAD 21++

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 person 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. See page 5 for options.

lunch \$34 per person++
dinner \$43 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 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)



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

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. Ask your event manager for custom item requests.

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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 43++

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 43++

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 43++

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 54++

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, celery and carrots
sauce selections: buffalo, BBQ, teriyaki, hot, or dry
\$4 per piece++

meatballs with choice of BBQ, marinara or stroganoff sauce*
\$3 per piece++

southern style chicken tenders with honey mustard sauce
\$3 per piece++

vegetarian spring roll with sweet chili sauce*
\$3 per piece++

flatbread bites with caramelized onions and goat cheese*
\$3 per piece++

french fries and ketchup shooters \$3 per piece++

pot stickers— choice of pork or vegetable with ginger sauce*
\$3 per piece++

spinach spanakopita*
\$3 per piece++

goat cheese and shiitake bouche*
\$3 per piece++

grilled cheese and tomato soup shooters
\$4 per piece++

dcc sliders: choice of cheeseburger, pulled pork, BBQ chicken, or ground lamb with feta cheese and tzatziki sauce*
\$4 per piece++

crab rangoon served with Chinese chili sauce*
\$4 per piece++

bacon wrapped scallops*
\$5 per piece++

mini crab cake with spicy remoulade sauce*
\$4 per piece++

buffalo chicken spring rolls*
\$4 per piece++

crispy fried coconut shrimp with orange glaze*
\$4 per piece++

thai satay - choice of beef or chicken with peanut sauce*
\$4 per piece++

*Items with a * can be passed or stationary hors d'oeuvres. Items without a * are stationary only.

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HORS D'OEUVRES

COLD HORS D'OEUVRES

bruschetta*
\$3 per piece++

kalamata and artichoke brochette*
\$3 per piece++

roasted tomato and brie crostini*
\$3 per piece++

caprese antipasto skewer*
\$4 per piece++

deviled eggs*
\$3 per piece++

curry chicken salad bouche*
\$3 per piece++

marinated tortellini skewers*
\$3 per piece++



chilled shrimp with cocktail sauce*
\$4 per piece++

pickled shrimp on a toasted baguette*
\$4 per piece++

pan seared scallop with spicy salsa on a tortilla crisp*
\$5 per piece++

pepper beef tenderloin with horseradish sauce*
\$5 per piece++

lump crab meat with spinach salad on a crostino*
\$5 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 per 100 pieces++



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FROM THE BUTCHER BLOCK



CARVING STATIONS

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

\$100 chef's carving fee will be charged for each chef

CARVED SMOKED BRISKET \$230++
served with BBQ sauce
serves 50

PEPPERED BEEF TENDERLOIN \$375++
served with bourbon grain mustard
serves 25

PRIME RIB OF BEEF \$350++
served with horseradish cream
serves 25

ROAST LOIN OF PORK \$100++
served with apple sauce
serves 25 -

MARINATED TURKEY BREAST \$175++
roasted to perfection with cranberry sauce, Dijon mustard, and gravy
serves 50 -

TOP ROUND OF BEEF \$325++
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
\$16 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
\$16 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
\$17 per person++

THE FACTOR

dessert buffet
assortment of chocolate cake, cheesecake, key lime pie, pecan pie, fresh fruit tarts and petit fours
\$17 per person++

mini pastry table
fresh fruit tartlets, chocolate espresso cups, assorted mini pastries and chocolate dipped strawberries
\$18 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 Oreo's and chocolate shavings
\$18 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 - \$90++
medium serves 50 - \$175++
large serves 125 - \$230++

seasonal fresh fruit and berries display
fresh seasonal fruit display with yogurt dressing
small serves 25 - \$115++
medium serves 50 - \$185++
large serves 125 - \$350++

fresh assorted cheese
selection of domestic and imported assorted cheese served with crackers and bread
small serves 25 - \$95++
medium serves 50 - \$190++
large serves 125 - \$270++

artisan cheese tray
*requires minimum 2-week notice
serves 50 - \$250++

TRAYS

Mediterranean display
hummus, baba ghanoush, tabouli, artichokes and assorted olives served with fresh pita small
serves 25 - \$90++
medium serves 50 - \$175++
large serves 125 - \$230++

antipasto
black olives, artichoke hearts, mozzarella, prosciutto, salami, pepperoni and roasted peppers
serves 50 - \$200++

charcuterie tray
salami, pepperoni, prosciutto, served with grilled bread and mustard
serves 50 - \$215++

smoked salmon with classic condiments
serves 40 - \$230++

DIPS

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



salsa
\$60++

crab dip
\$175++

five-layer dip
\$85++

queso
\$110++

artichoke and spinach
\$110++

buffalo chicken dip
\$110++

guacamole
\$70++

THEMED BREAKS

service time is limited to two hours
choice of assorted soda and bottled water or coffee included

Durham bulls ballpark break
fresh popcorn, peanuts, crackerjacks, soft pretzels with spicy mustard and assorted ice cream novelties
\$15 per person++
\$17 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
\$17 per person ++

fiesta break
tri colored tortilla chips served with refried beans, queso cheese, sour cream, salsa and guacamole
\$15 per person++
\$18 per person++ with addition of ground beef or shredded chicken
+\$3 per person++ for quesadillas instead of chips

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
\$12 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
\$12 per person++

healthy break
grilled pita bread, crudité, spinach dip, assorted dried nuts, and choice of regular or sun-dried tomato hummus
\$14 per person++
+\$1.50++ per person for infused water instead of soda

candy explosion
choose any five items: Skittles, M&M's, chocolate kisses, Snickers, Milky Way, 3 Musketeers, Kit-Kats, Reese's Pieces, Reese's Cup, Almond Joy, Baby Ruth
\$16 per person++

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