



CATERING MENU

APRIL 2020 - MARCH 2021



BULL CITY
HOSPITALITY
DURHAM, NC

OUR CATERING MENU

is designed to help you create a special event for you and your guests. We offer a wide range of amazing food and beverage options to suit every taste and occasion. To make catering arrangements or to discuss details of your special event, please contact our special events director.

LaTosha Smith
DIRECTOR, SPECIAL EVENTS
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 919.687.6508

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INFORMATION + PROCEDURES

BULL CITY HOSPITALITY COMMITMENT

To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of North Carolina and Bull City Hospitality, no alcoholic beverages may be brought in or removed from the facility. It is the responsibility of the party to ensure that no minors or intoxicated persons consume alcoholic beverages during your function. Bull City Hospitality reserves the right to check for proper identification and refuse service to any person that appears to be intoxicated. Bull City Hospitality reserves the right to require additional security for certain events. Payment for additional security will be the responsibility of the client.

SPECIALIZED ITEMS

As the exclusive caterer for Durham Bulls Athletic Park and Durham Bulls Baseball Club, Bull City Hospitality will be glad to fulfill any special dietary needs or requests, vegetarian or gluten free meals. It is not permissible for guests to bring in outside food or beverages for your event.

IMPORTANT DATES

Preliminary menu is due one (1) month before your event. Minimum guest guarantee along with final menu and beverage selection is due no later than ten (10) business days before your event. This minimum number of guests will be considered a guarantee for which you will be charged, even if fewer guests attend. If no guarantee is provided by the deadline, we will consider the minimum guarantee given at the time of booking the guarantee. Guest count may increase after this time up until three (3) business days prior to the event but cannot decrease and will be considered the "final count". If the number of client's guests in attendance exceeds the "final count" provided, a surcharge per additional guest greater than the final count will be assessed against and charged to the client.

FOOD AND BEVERAGE MINIMUMS

Please note that there is a \$1,500 food & beverage service requirement for daytime events ending before 5:00 PM and a \$3,000 food & beverage service requirement for evening events starting after 5:00 PM. Tax and service charge is not included in this amount.

PAYMENT

We require a 25% deposit on the estimated food and beverage charges, payable by credit card or check. The balance is due ten (10) days prior to your event. Any event day charges for additional guests or food and beverage items will be billed post event and are due within seven (7) days. For your convenience, we accept MasterCard, Visa, American Express and Discover. Check pre-payment should be remitted to: Durham Bulls Baseball Club, Attn: Special Events, 409 Blackwell Street, Durham, NC 27701.

TAX AND SERVICE CHARGE

All food and beverage charges are subject to an 18% service charge and applicable tax.

DINNERWARE

All meals are served with disposable/compostable plates, plastic ware and disposable drinkware. China and glassware are available for rent upon request for an additional fee.

LINENS AND DÉCOR

PNC Triangle Club will provide white cotton linen and blue overlays for all round tables. Other color options are available upon request. Any additional linen requests not within our inventory will be an additional expense. There are no in house centerpieces, client may provide their own.

SERVICE PERSONNEL

Your event will be staffed with one (1) attendant and one (1) event supervisor/host per event. For events over seventy five (75) guests, additional attendants will be added for every fifty (50) guests. For bar service, we staff one (1) bartender for the first 100 guests, additional bartenders are added for every fifty (50) guests. This staffing is included as part of your package selection. If you desire additional service staff, we are happy to accommodate your request, however additional fees do apply for this service.



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BREAKFAST *Buffets*

Minimum 50 guests
1-hour service
Available 7:00 AM - 10:30 AM






CONTINENTAL BREAKFAST

Assorted Danishes 
Chilled orange and cranberry juices 
Regular and decaffeinated coffee 
Iced water
\$11.95/PERSON

DELUXE CONTINENTAL BREAKFAST








Medley of fresh fruit 
Assorted Danishes and muffins 
Bagels with butter, cream cheese and jam 
Chilled orange and cranberry juices 
Regular and decaffeinated coffee
Iced water
\$15.95/PERSON

RISE & SHINE








Medley of fresh fruit 
Assorted Danishes and muffins 
Scrambled eggs, shredded cheddar on the side 
Maple sausage links 
Chilled orange and cranberry juices 
Regular and decaffeinated coffee
Iced water
\$17.95/PERSON

A LA CARTE ADDITIONS

Add any of the following to your breakfast buffet.

Greek yogurt cups 	\$2.95/PERSON
Pancakes with maple syrup 	\$2.95/PERSON
Waffles with maple syrup 	\$2.95/PERSON
Biscuits and gravy	\$3.95/PERSON
Sausage biscuits	\$3.95/PERSON
Maple sausage links 	\$2.95/PERSON
Applewood smoked bacon 	\$2.95/PERSON
Turkey bacon 	\$2.95/PERSON
Home fried potatoes 	\$2.95/PERSON

SOUTHERN BISCUIT BUFFET

Medley of fresh fruit 
Warm buttermilk biscuits 
Smoked sausage patties
Applewood smoked bacon 
Scrambled eggs, shredded cheddar on the side 
Sausage gravy 
Home fried potatoes, peppers and onions 
Chilled orange and cranberry juices 
Regular and decaffeinated coffee
Iced water
\$21.95/PERSON

Hot tea available upon request.



 = VEGETARIAN
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COLD LUNCH *Options*

Minimum 50 guests
1-hour service
\$23.95/person
Available until 2:30 PM
















DELI LUNCH BUFFET

Deli lunches include selection of two (2) sides, one (1) dessert, water and iced tea station.




MAKE YOUR OWN SANDWICH

Turkey, ham and roast beef
American, cheddar and Swiss cheeses
Lettuce, tomatoes, onions and pickle spears
Assorted spreads
Wheat bread

SELECT TWO (2) SIDES

Garden house salad  
Caesar salad 
Cous cous and quinoa salad 
Pasta salad 
Coleslaw  
Potato salad  
Fresh fried chips  
Tortilla chips and salsa  
Popcorn  

SELECT ONE (1) DESSERT

Mini cupcakes 
Mini cheesecakes 
Mini petit fours 

NEED TO OFFER LUNCH TO-GO? WE CAN DO THAT TOO!

All to-go lunches are packed with potato chips, cookies and either potato salad, pasta salad, or coleslaw. Let us know how many of each sandwich you'd like us to prepare. Minimum of ten (10) of each type of sandwich ordered.



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HOT LUNCH + DINNER *Buffets*

Minimum 50 guests
1-hour service
\$29.95/person

Plating service available for an additional charge

All buffet selections include a choice of two salads, two entrées, two side dishes, self-serve water and iced tea stations, bakery fresh rolls and Chef's choice dessert.

SALADS

Select two (2)

GARDEN HOUSE SALAD

Mixed greens, grape tomatoes, shaved carrots and sliced cucumbers, served with balsamic vinaigrette and ranch dressing.

CAESAR SALAD

Chopped fresh romaine, herb croutons and grated parmesan tossed in a classic blended Caesar dressing.

SPINACH SALAD

Fresh baby spinach, dried cranberries, smoked bacon and candied walnuts, served with a basil and feta vinaigrette.

COUS COUS AND QUINOA SALAD

With dried cranberries, olive oil and tomatoes.

TOMATO AND CUCUMBER SALAD

Tossed in Italian dressing.

SOUTHERN COLESLAW

Cabbage and carrots in a tangy mayonnaise based dressing.

VEGETABLE PASTA SALAD

Tri-colored rotini combined with Italian herb and Romano cheese dressing and a variety of vegetables.

SIDE DISHES

Select two (2)



Green beans  

Grilled asparagus with lemon  

Herb roasted vegetable medley  

Mac and cheese  

Honey roasted sweet potatoes  

Rice pilaf  

Garlic whipped mashed potatoes  

Roasted Yukon potatoes  

Honey glazed carrots  

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HOT LUNCH + DINNER

Buffets, cont.

ENTRÉES

Select two (2)

BEEF

SLICED FLANK STEAK

Marinated, grilled and served with a Burgundy and roasted garlic demi-glace

SMOKED BRISKET

Sliced and finished with a sweet onion and tomato gravy

STIR-FRY BEEF

Marinated, flash fried, combined with stir-fried carrots and snow peas and finished with a sweet and sour sauce

PASTA

ASIAGO AND FONTINA TORTELLINI

Tossed in a fire roasted pepper cream and finished with shaved reggiano cheese

**Add grilled chicken or shrimp upon request*

PASTA PRIMAVERA

Sautéed seasonal vegetables served in Alfredo sauce and finished with fresh herbs

**Add grilled chicken or shrimp upon request*

BEEF RAVIOLI

Beef filled ravioli tossed in a light marinara sauce

POULTRY

CHICKEN MARSALA

Seared chicken breast finished with a sautéed mushroom Marsala sauce and fresh thyme

CHICKEN PICCATA

Seared chicken breast in a caper, shallot, garlic and white wine sauce

SESAME GINGER CHICKEN

Grilled chicken breast in a tangy peanut ginger sauce with stir-fried carrots and snow peas

SLOW ROASTED TURKEY

Served with natural gravy and Cabernet cranberries

HERB ROASTED CHICKEN

Grilled chicken breast seasoned with rosemary, thyme and garlic



PORK

SLICED ROASTED PORK LOIN

Southwestern rubbed pork loin with a mild chilè verde sauce

GRILLED BONELESS PORK CHOPS

Marinated, grilled and finished with a pork gravy

CIDER BRAISED NC PORK BBQ

Slow cooked for 8 hours, pulled and served with an Eastern NC vinegar sauce

HONEY GLAZED NC HAM

Served with pineapple chutney

SEAFOOD

SEARED ATLANTIC SALMON

With dill hollandaise and lemon

GRILLED MAHI MAHI

With pico de gallo and lime

SHRIMP AND GRITS

Sautéed shrimp, fresh tomato and garlic with creamy stone ground grits

HORSEY CRUSTED BROILED HADDOCK

Broiled and crusted with Panko bread crumbs and served with a spinach and garlic cream sauce



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BUILD YOUR OWN *Bars*

Minimum 50 guests |
1-hour service



LOOKING FOR MORE THAN JUST A SNACK?

Turn these bars into buffets!

Add two (2) options from our salad or side dish choices as well as a Chef's choice dessert and unlimited iced tea and water for a total of

\$25.95/PERSON

TACOS

served with

BRAISED CHICKEN AND BEEF BARBACOA

Pico de gallo, fresh cilantro, shredded iceberg lettuce, pickled jalapeños and shredded cheese
Flour and corn tortillas

\$13.95/PERSON

SLIDERS

served with

MINI ANGUS BURGERS, GRILLED CHICKEN BREAST & CIDER BRAISED NC PORK BBQ

Assorted sliced cheeses, lettuce, tomato, onion, pickles and fresh coleslaw
Warm brioche buns

\$13.95/PERSON

HOT DOGS

served with

MINI ALL-BEEF HOT DOGS

Beef hot dog chili, cheese sauce, diced onions, sauerkraut and fresh coleslaw
Mini hot dog buns

\$13.95/PERSON

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APPETIZER *Options*

Minimum 50 guests
1-hour service

All appetizers are served buffet style.
Certain items are available to be passed for an additional fee.

GARDEN CRUDITÉ

Fresh vegetable display with buttermilk ranch dressing
\$4.75/PERSON

CAPRESE SKEWERS

Fresh mozzarella, grape tomatoes and fresh basil finished with cracked pepper and balsamic glaze
\$5.25/PERSON

GARLIC HUMMUS DIP

Classic savory chickpea spread with assorted crackers and pita points
\$4.25/PERSON

ARTISAN CHEESE DISPLAY

Aged gourmet cheese display with candied walnuts, dried fruit, sweet onion marmalade and assorted crackers
\$7.00/PERSON

MEDLEY OF FRESH FRUIT

Strawberries, pineapple, melons and grapes with fresh mint
\$5.75/PERSON

SPANAKOPITA

Light and crispy phyllo dough triangles layered with spinach, garlic and feta cheese
\$6.75/PERSON

MOZZARELLA STICKS

Beer battered, fried mozzarella served with marinara
\$7.00/PERSON

MEATBALL TRIO

Turkey and beef meatballs baked and smothered in sweet and sour, smoky BBQ and teriyaki sauces
\$5.75/PERSON

JUMBO CHICKEN WINGS

Tossed in your choice of buffalo, teriyaki or sweet chili sauces; served with celery, carrots, bleu cheese and ranch dressings
\$5.75/PERSON

BUFFALO CHICKEN DIP

Grilled diced chicken breast in a buffalo beer cheese sauce; served with tortilla chips
\$5.75/PERSON

CHICKEN TENDERS

With ranch, smoky BBQ, and honey mustard sauces for dipping
\$4.75/PERSON

SHRIMP COCKTAIL

Jumbo tiger shrimp poached in our citrus-garlic white wine broth and chilled; garnished with lemons and served with cocktail sauce
\$10.50/PERSON

PORK POTSTICKERS

Served with sweet chili dipping sauce
\$4.75/PERSON

MINI MARYLAND CRAB CAKES

Finished with Tabasco remoulade and fresh dill
\$7.25/PERSON

BACON WRAPPED SCALLOPS

Sea scallops wrapped in Applewood smoked bacon
\$10.50/PERSON

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SNACK *Time*




Minimum 50 guests
30-minute service
\$5.95/person
Select three (3)


- GRANOLA BARS 
- WHOLE FRESH FRUIT  
- COOKIE AND BROWNIE PLATTER 
- YOGURT CUPS  
- PRETZELS 
- SNACK MIX 
- PEANUTS  
- MIXED NUTS  
- MINI GUMMY BEARS  
- M&M'S  
- SKITTLES  
- SOUR GUMMY WORMS  





DESSERTS

Minimum 50 guests
1-hour service

- MINI CANNOLI** 
With a mascarpone chocolate
chip stuffing
\$4.95/PERSON
- MINI ASSORTED CHEESECAKES** 
Chocolate cappuccino, vanilla silk tuxedo,
chocolate chip and lemon raspberry
\$4.95/PERSON
- STRAWBERRY SHORTCAKE** 
Macerated strawberries, whipped cream
and caramel drizzle
\$4.95/PERSON

- APPLE COBBLER** 
Served warm with whipped cream
\$4.95/PERSON

- COOKIE AND BROWNIE PLATTER** 
Fresh baked cookies and brownies
\$4.95/PERSON

- PETIT FOURS** 
Assorted French style mini cakes
and bon bons
\$5.25/PERSON

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BEVERAGE *Options*

Available beverage brands will vary throughout the year, please check with the special events director for a list of available brands during your event time.

Premium wine available for purchase upon request. The request must be made no later than ten (10) business days prior to your event date. Prices will vary.

THE REGULARS

SELF-SERVE PEPSI SODA FOUNTAIN

Up to 1 hour service

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew,
Diet Mountain Dew, Dr. Pepper, Pink Lemonade

\$4/PERSON

WATER, COFFEE, AND ICED TEA STATION

Up to 1 hour service

Hot tea available upon request.

\$4/PERSON

CANNED SODA

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew

\$3/CAN

BOTTLED WATER

Aquafina

\$4/BOTTLE

BAR PACKAGES

Bar closes 30 minutes prior to event end time.

OPTION #1

Includes draft beer, house wines and soft drinks.

\$10.95/GUEST FOR THE FIRST HOUR

\$6.95/GUEST FOR THE SECOND HOUR

\$4.95/GUEST FOR EACH ADDITIONAL HOUR

OPTION #2

Includes draft and package beer, house wines and soft drinks.

\$12.95/GUEST FOR THE FIRST HOUR

\$8.95/GUEST FOR THE SECOND HOUR

\$6.95/GUEST FOR EACH ADDITIONAL HOUR

OPTION #3

Includes house brand liquors, draft and package beer, house wines and soft drinks.

\$15.95/GUEST FOR THE FIRST HOUR

\$10.95/GUEST FOR THE SECOND HOUR

\$7.95/GUEST FOR EACH ADDITIONAL HOUR

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ADDITIONAL *Amenities*

Cash/Consumption bar setup	\$250.00/BAR
Additional catering attendant (1)	\$250.00/8 HOURS
Additional bartender (1)	\$150.00/4 HOURS
Custom Menu Creation	\$250.00
Cake Cutting	\$350.00
Plated Meal Surcharge*	ADDITIONAL CHARGE

*Final guest count deadline for a plated meal is ten (10) business days to allow time to finalize all rentals.

Environmentally Friendly Events
Using only recyclable and compostable materials

50-149 Guests	\$250.00
150-299 Guests	\$500.00
300+ Guests	\$750.00