



**SPECIAL
EVENTS**



DURHAM BULLS SPECIAL EVENTS FALL/WINTER RECEPTION MENU

\$44.95/PERSON FOR 1 HOUR OF SERVICE; 50 PERSON MINIMUM
AVAILABLE OCTOBER 2020 - MARCH 2021

RECEPTION STAPLES

THE FOLLOWING ARE INCLUDED WITH ALL BUFFETS:

ARTISAN CHEESE DISPLAY (V)

Aged gourmet cheese display with
candied walnuts, dried fruit, sweet onion
marmalade and assorted crackers.

GARLIC HUMMUS DIP (VN)

Classic savory chickpea spread with
assorted crackers and pita points.

GARDEN CRUDITÉ (VN) (GF)

Fresh vegetable display with buttermilk
ranch dressing.

FOUR CHEESE GARLIC BREAD (V)

Thick sliced Italian bread loaded with
butter and garlic, topped with mozzarella,
cheddar, Monterey jack and parmesan.

CHOOSE THREE (3) APPETIZERS FOR THE HEART OF YOUR ORDER:

BUFFALO CHICKEN DIP

Grilled diced chicken breast in a buffalo cheese
sauce. Served with tortilla chips.

OYSTERS ROCKEFELLER

Provided by Oysters Carolina, roasted on a half
shell topped with a rich butter wine sauce with
parsley and breadcrumbs, finished off with diced
crispy bacon.

PORK POTSTICKERS

Pork dumplings steamed and baked to a crisp golden
brown, served with sweet chili dipping sauce.

CHICKEN SATAY (GF)

Chicken breast threaded onto a skewer, lightly
seasoned with salt and pepper. Served with BBQ,
ranch and honey mustard.

CAPRESE SKEWERS (V) (GF)

Fresh mozzarella, grape tomatoes and fresh basil
finished with cracked pepper and balsamic glaze.

SHRIMP AND GRIT CAKES

Smoked cheddar and grit cake topped with shrimp,
onion, tomato, garlic, basil and bacon.

TERIYAKI BEEF SATAY

Thinly sliced beef skewered, marinated in teriyaki
and baked to perfection.

BEEF BRUSCHETTA

Sliced Italian bread lightly toasted, topped with
chopped steak, cheddar and Monterey jack cheeses,
fresh garlic, tomato, onion and basil. Finished with a
balsamic glaze.

SPANAKOPITA (V)

Light and crispy phyllo dough triangles layered with
spinach, garlic and feta cheese.

HAND BREADED CALAMARI

Mix of tubes and tentacles lightly breaded, lightly
seasoned, fried to a golden brown and drizzled with a
sweet and spicy red chili sauce.

FINISH FILLING OUT YOUR LINEUP BY CHOOSING ONE (1) OF THE FOLLOWING ACTION STATIONS:

ALL ITEMS WILL BE ASSEMBLED FOR YOUR GUESTS BY OUR FRIENDLY, PROFESSIONALLY TRAINED STAFF.

SLIDER BAR

Mini beef burgers & grilled chicken,
brioche buns, lettuce, tomato, sliced
cheese and an assortment of spreads.

BAKED POTATO BAR (VN*)

Fresh baked potatoes with toppings bar
that includes shredded cheese, scallions,
diced chicken breast, pulled NC pork
BBQ, bacon bits, butter and sour cream.

TURKEY OR HAM (GF)

Your choice of turkey with gravy or ham with
pineapple garlic chutney carved to order.
Comes with fresh baked artisan rolls and
spreads for those that prefer a sandwich.

BEVERAGES & DESSERTS

- Self-serve water, iced tea and lemonade -
- Three (3) of the Chef's favorite desserts -

(VN) - Vegan (V) - Vegetarian (VN*) - Base items are vegan, some toppings may contain animal products (GF) - Gluten friendly