



CATERING MENU

FEBRUARY 2024 - JANUARY 2025



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.

Sasha Moore

DIRECTOR OF SPECIAL EVENTS

smoore@durhambulls.com

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 friendly 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 five (5) 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 \$2,000 food & beverage service requirement for daytime events ending before 5:00 PM and a \$4,000 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 50% deposit on the estimated food and beverage charges, payable by credit card or check. The balance is due fourteen (14) 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 21% service charge and applicable tax.

DINNERWARE

All meals are served with compostable plates, forks, knives, and spoons. 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.










BREAKFAST

Buffets

1-hour service |
Available before 10:30 AM |










CONTINENTAL BREAKFAST

- Croissants with butter and jam 
- Seasonal fresh fruit  
- Chilled orange and cranberry juices  
- Regular and decaffeinated coffee  

\$12.95/PERSON



RISE & SHINE

- Scrambled eggs 
- Shredded hash browns   
- Breakfast sausage links 
- Seasonal fresh fruit medley  
- Chilled orange and cranberry juices  
- Regular and decaffeinated coffee

\$19.95/PERSON

A LA CARTE ADDITIONS

Add any of the following to your breakfast buffet.

- Buttermilk biscuits 
 - Sausage gravy
 - Breakfast mushroom gravy 
 - Sausage links 
 - Applewood smoked bacon 
 - Turkey bacon 
 - Veggie sausage patties 
 - Brioche french toast 
 - Belgian waffles 
 - Cinnamon rolls w/ cream cheese frosting 
 - Croissants with butter and jam 
 - Deconstructed Greek yogurt & fresh berry parfaits 
 - Gluten friendly muffins  
- \$3.50/PERSON**
\$3.50/PERSON
\$3.50/PERSON
\$4.50/PERSON
\$4.50/PERSON
\$4.00/PERSON
\$3.25/PERSON
\$3.50/PERSON
\$3.50/PERSON
\$3.50/PERSON
\$3.50/PERSON
\$3.50/PERSON
\$4.00/PERSON
\$5.00/PERSON

-  = VEGETARIAN
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COLD LUNCH *Options*

1-hour service |
Available until 2:30 PM |
\$25.95/PERSON |

DELI LUNCH BUFFETS

Select two (2) sides to include with your deli lunch, which consists of: breads, meats, toppings, chocolate chip cookies, water & iced tea station.

BREADS

- Tomato basil wrap 
- Whole wheat hoagie 
- Focaccia 
- Gluten free hoagie (available for additional charge) 

MEATS














- Black forest ham
- Oven roasted turkey
- Roast beef

TOPPINGS & SPREADS

- Lettuce, tomato, shaved onion
- Cheddar, swiss, pepper jack
- Yellow mustard, spicy brown mustard, mayo
- Dill pickle, banana peppers, pickled jalapeno
- Oil & vinegar



SELECT TWO (2) SIDES

- Potato chips  
- Garden salad w/ balsamic & ranch  
- Caesar salad  
- Pasta salad 
- Coleslaw 
- Potato salad   
- Fresh fruit salad  

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.

-  = VEGETARIAN
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HOT LUNCH + DINNER *Buffets*

1-hour service
\$32.95/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 carrot and sliced cucumber, served with balsamic vinaigrette and ranch dressing.

CAESAR SALAD

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

SPINACH SALAD

Baby spinach, dried cranberries, smoked bacon bits, candied walnuts, served with Greek dressing

CRUNCHY ASIAN SALAD

Chopped fresh romaine, shredded cabbage, served with herbs, pickled carrot, crushed peanut, chili, and tossed in a citrus dressing.

TOMATO AND CUCUMBER SALAD

Roma tomatoes, English cucumber, fresh dill, and served with a red wine vinaigrette.

BLACK BEAN AND CORN SALAD

Black beans, white corn, diced tomato, cilantro, onion, bell pepper, served with a chipotle lime vinaigrette.

COLESLAW

Classic Southern style chopped slaw in a sweet and tangy dressing.

PASTA SALAD

Tri-colored rotini tossed with fresh vegetables, herbs, and an Italian vinaigrette.



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HOT LUNCH + DINNER

Buffets, cont.

SIDE DISHES

Select two (2)

EVOO HARICOTS VERTS

Green beans tossed in extra virgin olive oil, garlic, salt, crushed red pepper.

LEMON PEPPER ASPARAGUS

Salt, coarse black pepper, fresh lemon.

ROASTED VEGETABLE BLEND

Roasted broccoli, cauliflower, and carrots, extra virgin olive oil, salt, pepper.

WOK SEARED VEGGIES

Broccoli, red bell pepper, onion, zucchini, carrot, garlic.

COLLARD GREENS

Fresh collards braised in a sweet heat broth.

STEAMED JASMINE RICE

Fragrant Thai long grain steamed rice.

FRIED RICE

Egg, carrot, peas, garlic, soy, chili flake.

VEGETABLE SPRING ROLLS

Bite-size, fresh fried veggie spring rolls.

RICE PILAF

Toasted rice and vegetables cooked in a rich vegetable broth, and tossed with fresh herbs.

SPANISH RICE

White rice cooked in a tomato based broth with traditional Spanish spices.

CHARRO BEANS

Pinto beans, sofrito, chipotle.

BAKED BEANS

Slow cooked navy beans in a sweet and smokey tomato based sauce.

MAC AND CHEESE

Creamy and rich mac and cheese topped with a cheddar blend, and baked until golden brown.

GARLIC MASHED POTATOES

Whipped red potatoes, butter, cream, salt, pepper.

ROSEMARY ROASTED POTATOES

Roasted Yukon potatoes, extra virgin olive oil, fresh rosemary, salt, pepper.



HOT LUNCH + DINNER

Buffets, cont.

ENTRÉES

Select two (2)

BEEF

PETITE BEEF TENDERLOIN MEDALLIONS ^{GF}

Petite filet, red wine demi, fresh thyme.

SMOKED BRISKET ^{GF}

Hickory smoked beef brisket sliced, and tossed in a sweet and smoky BBQ sauce.

POT ROAST ^{GF}

Slow braised chuck roast, onions, carrots, gravy.

STEAK FAJITAS ^{GF}

Chili and cumin rubbed sirloin, bell pepper, charred onion, cilantro.

GARLIC SOY FLANK STEAK ^{GF}

Thin sliced brown sugar, garlic, soy, and ginger marinated flank steak.

PASTA

BAKED ZITI

Italian sausage and ground beef Bolognese, fresh ricotta, mozzarella, basil.

PESTO PENNE PRIMAVERA ^V ^{GF} available

Penne tossed with fresh roasted vegetables in a house made pesto.

**Add grilled chicken or shrimp upon request*

PENNE ALFREDO ^V ^{GF} available

Penne tossed in a rich and creamy parmesan cream sauce.

**Add grilled chicken or shrimp upon request*

JAMBALAYA PASTA

Bowtie pasta, diced chicken breast, andouille, sauteed peppers and onions, Cajun cream sauce.

THREE CHEESE TORTELETTINI ^V

Three cheese tortellini, marinara, shaved parmesan, basil. **Add grilled chicken or shrimp upon request*

CHICKEN

CHICKEN MARSALA ^{GF}

Seared chicken breast finished with baby portabella mushrooms with a Marsala wine sauce.

CHICKEN PARMIGIANA

Chicken cutlet, marinara, shaved parmesan, fresh mozzarella, basil.

BRUSCHETTA CHICKEN ^{GF}

Marinated chicken breast, roasted tomato, basil, extra virgin olive oil, balsamic glaze.

HERB ROASTED CHICKEN BREAST ^{GF}

Fresh herb and garlic boneless chicken breast, chicken jus.

CHICKEN FAJITAS ^{GF}

Chipotle citrus grilled chicken, bell pepper, charred onion, cilantro.

KUNG PAO CHICKEN ^{GF}

Diced chicken breast, onion, bell pepper, peanut, crushed red pepper.

TERIYAKI CHICKEN ^{GF}

Pineapple, soy, and ginger marinated grilled boneless chicken thigh.



HOT LUNCH + DINNER

Buffets, cont.

ENTRÉES

Select two (2)

PORK

NC STYLE PULLED PORK

Eastern style pulled pork finished in a light vinegar sauce.

BBQ PORK RIBS

House rubbed, slow roasted, sauced, and finished on grill.

SOUTHWEST PORK TENDERLOIN

Chili rubbed pork tenderloin, roasted corn relish, salsa verde.

MUSTARD GLAZED PORK LOIN

Brined and roasted pork loin, cider dijon glaze, fresh sage, and thyme.

ITALIAN SAUSAGE AND PEPPERS

Mild Italian sausages, roasted onions, and peppers.

VEGETARIAN

MEATLESS “SHREDDED BBQ PORK”

Thin-sliced meat substitute seasoned with house BBQ rub, and braised in a western NC style BBQ sauce.

MEATLESS ITALIAN SAUSAGE & PEPPERS

Italian seasoned meat substitute sausages grilled with bell peppers and caramelized onions.

“HAMBURGER” STEAK

6oz beef substitute patty seasoned, grilled, and topped with sauteed portabellas and onions.

THAI RED CURRY

Red Thai coconut curry with tofu, stir fry veggies and served with steamed Jasmine rice.



HOT LUNCH + DINNER

Buffets, cont.

ENTRÉES

Select two (2)

SEAFOOD

BLACKENED SALMON

Blackened salmon filets, white wine, lemon butter, fresh thyme.

TERIYAKI GLAZED SALMON

Teriyaki glazed salmon filet, chili crisp, sesame seed, spring onion.

POPCORN SHRIMP

Panko crusted popcorn shrimp, house made tartar and cocktail sauce.

SHRIMP & GRITS

Blackened shrimp, pimiento cheese grits, tasso ham gravy.

SHRIMP FAJITAS

Chipotle citrus seared shrimp with bell pepper, charred onion, cilantro.



-  = VEGETARIAN
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BUILD YOUR OWN *Stations*

1-hour service |



LOOKING FOR MORE THAN JUST A SNACK?

Turn these stations into buffets!

After selecting the station of your choice, 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 **\$28.95/PERSON**



TACOS

served with

BRAISED CHICKEN, BEEF BARBACOA & MEATLESS “CHICKEN” TINGA

Pico de gallo, shredded lettuce, shredded cheese, pickled jalapeno, flour and corn tortillas.

\$14.95/PERSON

**Add chips, queso, and guacamole*

SLIDERS

served with

MINI ANGUS BURGERS, GRILLED CHICKEN BREAST & PULLED PORK

Assorted sliced cheeses, lettuce, tomato, onion, pickles and warm brioche buns.

\$14.95/PERSON

HOT DOGS

served with

TALL-BEEF HOT DOGS

Chili, slaw, diced onion, sauerkraut, potato hot dog buns, and assorted condiments.

\$14.95/PERSON



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APPETIZER *Options*

1-hour service

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

CRUDITÉ WITH RANCH

Cherry tomatoes, celery sticks, baby carrots, broccoli, ranch.

\$5.00/PERSON

GARLIC HUMMUS DIP

Classic hummus drizzled with extra virgin olive oil, and served with pita points.

\$4.50/PERSON

SPINACH AND ARTICHOKE DIP

Bubbly spinach and artichoke dip served with warm tortilla chips.

\$7.00/PERSON

BRUSCHETTA PLATTER

Diced roma tomato, fresh basil, extra virgin olive oil, and white balsamic served with crostini.

\$7.00/PERSON

HOUSEMADE PIMENTO CHEESE

House made smoked cheddar pimento cheese served with assorted crackers.

\$5.75/PERSON

BANG BANG SHRIMP

Shrimp tossed in a spicy mayo sauce.

\$9.00/PERSON

BBQ MEATBALLS

Turkey and chicken meatballs tossed in a sweet and smoky BBQ sauce.

\$7.00/PERSON

SPANIKOPITA POINTS

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

\$5.75/PERSON

JUMBO CHICKEN WINGS

Fried jumbo chicken wings with a variety of sauces for dipping.

\$9.00/PERSON

CHICKEN TENDERS

Buffalo, ranch, honey mustard, and BBQ.

\$7.50/PERSON

PORK POTSTICKERS

Served with sweet chili dipping sauce.

\$8.00/PERSON

SHRIMP COCKTAIL

Jumbo tiger shrimp poached in our citrus-garlic white wine broth and chilled. Garnished with lemons and served with cocktail sauce.

\$12.00/PERSON

BUFFALO CAULIFLOWER

Cauliflower with a spicy batter served with ranch.

\$5.25/PERSON

MINI CRAB BITES

Fried mini crab cake bites served with a lemon paprika remoulade.

\$10.00/PERSON

SOUTHWEST EGG ROLLS

Diced chicken, black beans, corn, and pepperjack cheese in a flour egg roll wrapper served with ancho chili dipping sauce.

\$7.50/PERSON

ROSEMARY TOTS

Hot and crispy tater tots tossed with fresh rosemary.

\$6.75/PERSON

 = VEGETARIAN

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DESSERTS

| 1-hour service

APPLE COBBLER

Served warm with cinnamon maple whipped cream.

\$5.25/PERSON

STRAWBERRY SHORTCAKE PLATTER

Butter pound cake, glazed strawberries, and whipped cream.

\$5.25/PERSON

OREO DREAM BARS

Chocolate mousse, whipped topping, and crushed Oreo on an Oreo crust.

\$5.25/PERSON

ASSORTED CHEESECAKE

Plain, strawberry, and chocolate caramel.

\$6.00/PERSON

MINI CANNOLIS

Rolled pastry shell, sweet chocolate chip marscapone filling, powdered sugar.

\$7.00/PERSON

BANANA PUDDING

Layered banana custard, vanilla wafers, and whipped cream.

\$5.25/PERSON

WARM CHOCOLATE CHIP BROWNIES

Double chocolate chip brownies and walnut chocolate chip blondies.

\$5.25/PERSON

MINI CHURROS

Fresh fried, mini cinnamon sugar churros with chocolate sauce for dipping.

\$5.25/PERSON

FRESH FRUIT DISPLAY

Seasonal fresh cut fruit.

\$10.50 /PERSON

 = VEGETARIAN
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BULL CITY
HOSPITALITY
DURHAM, NC



BEVERAGE *Options*

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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 spirits 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.

-  = VEGETARIAN
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THE REGULARS

SELF-SERVE PEPSI SODA FOUNTAIN

Up to 1 hour service

**PEPSI, DIET PEPSI, STARRY, MT. DEW, DR. PEPPER,
PINK LEMONADE, ROOT BEER**

\$4.50/PERSON

WATER, COFFEE, AND ICED TEA STATION

Up to 1 hour service

\$4.50/PERSON

Hot tea available upon request.

CANNED SODA

Pepsi, Diet Pepsi, Starry Soda, Mountain Dew

\$3.50/CAN

BOTTLED WATER

\$4.00/BTL

BAR PACKAGES

Bar closes 30 minutes prior to event end time.

OPTION #1

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

\$18.00/GUEST FOR THE FIRST HOUR

\$12.00/GUEST FOR THE SECOND HOUR

\$9.00/GUEST FOR EACH ADDITIONAL HOUR

OPTION #2

Includes beer, house wines, and soft drinks.

\$14.00/GUEST FOR THE FIRST HOUR

\$10.00/GUEST FOR THE SECOND HOUR

\$7.00/GUEST FOR EACH ADDITIONAL HOUR

OPTION #3

Consumption bar: drinks based on consumption, billed to host post-event, at \$9 for beer and wine, \$12 for liquor.

BAR SETUP FEE OF \$300 APPLIES





ADDITIONAL *Amenities*

Consumption bar setup	\$300.00/BAR
Additional catering attendant (1)	\$300.00/8 HOURS
Additional bartender (1)	\$175.00/4 HOURS
Custom Menu Creation	\$300.00
Plated Meal Surcharge*	ADDITIONAL CHARGE
Cake Cutting	\$400.00

Environmentally Friendly Events
Using only recyclable and compostable materials

50-149 Guests	\$300.00
150-299 Guests	\$550.00
300+ Guests	\$800.00

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

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