



# DURHAM CATERING

## BREAK ROOM BUFFETS

ALL PRICES PER PERSON

### TABLED NIBBLES

#### MEDITERRANEAN

Garlic Hummus, Lemon Herbed Artichoke Salad, Baba Ghannouj, Whipped Roasted Red Pepper Feta, Cucumber Yogurt Sauce, House Cured Olives, Grilled Flatbread, Pita Chips

#### CHARCUTERIE

Chef's Selection of 3 different Cured Meats, Country Pate, Giardiniera, Whole Grain Mustard, Cornichons, Grilled Bread, Crostini

#### CAROLINA CHEESE

3 Local Cheese Selections, Dried Fruit, Spiced Nuts, Seasonal Chutney, Whole Grain Mustard, Crostini, Crackers

#### SOUTHERN SPREAD

Pimento Cheese, Deviled Eggs, Fingerling Potato Salad with Smoked Bacon, Pepper Jelly, Herbed Cream Cheese, Crackers, Crostini  
*Add Shaved Country Ham*

#### BLESS YOUR HEART

Garlic Hummus, Pumpernickel, Assorted Grilled, Lightly Vinegared, and Raw Seasonal Vegetables, Ancient Grain Salad, Roasted Shallot Poblano Dip

### SALAD BOWLS

#### SHAVED ASPARAGUS AND PRESERVED LEMON

Soft Herbs, Parmesan, Mixed Greens, Extra Virgin Olive Oil

#### FOUR LEAF FARM PEA SHOOT SALAD

Ricotta Salata, Crispy Shallots, Lemon Poppy Seed Dressing

#### STRAWBERRIES, PICKLED RED ONIONS, ARUGULA, BABY SPINACH, MINT, FETA

with Lemon Basil Dressing

#### DCC CLASSIC CAESAR

Romaine Lettuce, Focaccia Croutons, Shaved Parmesan, Pickled Shallots, Champagne Caesar Dressing

#### BUTTER LETTUCE, EASTER EGG RADISHES, CARAMELIZED ONIONS, WITH FOCACCIA CROUTONS

and Sherry Dijon Vinaigrette

#### ARCADIAN MIXED LETTUCES, KOHLRABI, GRAPEFRUIT

with Poppy Seed Vinaigrette

#### PANZANELLA

Rosemary Focaccia, Roasted Butternut, Sweet Potatoes, Dried Cranberries, Ricotta Salata, Light Apple Cider Vinaigrette

## ADDITIONAL PROTEIN FOR SALADS

**ROASTED CHICKEN**

**POACHED SHRIMP**

**GRILLED CHICKEN**

**GRILLED FLAT IRON**

**GRILLED SALMON**

**ROASTED PORK LOIN**

## SANDWICH PLATTERS

### **HERBED CHICKEN SALAD**

Roasted Chicken, Lots of Fresh Herbs, Shallots, Celery, Lettuce, Tomato and Roasted Garlic Mayo Dressing on Seeded Wheat

### **GRINDER**

Genoa Salami, Smoked Virginia Ham, Pepperoni, Yellow Mustard, Banana Peppers, Lettuce, Tomato, Onion, Mozzarella, Red Wine Vinaigrette on Baguette

### **SLICED TURKEY**

Pepper Jelly, Muenster, Leaf Lettuce, and Caramelized Onions on Sourdough

### **SLICED ROAST PORK**

Shaved Cabbage, Gruyere, Pickles, and Dijonaise on Baguette

### **SHAVED BEEF**

Arugula, Parmesan, Red Onion, Garlic-Black Pepper Aioli on Baguette

### **GRILLED VEGGIE**

Grilled Zucchini, Yellow Squash, Red Pepper, Fresh Mozzarella, Lettuce, Tomato, Red Onion, Basil Aioli on Baguette

### **SMOKED HAM AND CHEESE**

Smoked Virginia Ham, Swiss Cheese, Lettuce, Tomato, Red Onion on Sourdough

## STATIONED LUNCHES

### POULTRY

### **ROSEMARY DIJON CRUSTED CHICKEN**

with Tomato Parmesan Cream

### **WHITE WINE BRAISED BONELESS CHICKEN THIGHS**

with Soft Herbs and Braising Reduction

### **JOYCE FAMILY FARMS FREE RANGE CHICKEN BREAST**

with Orange Thyme Butter

### **INDIAN SPICED GRILLED CHICKEN BREAST**

with Coriander Lime Yogurt and Cilantro

### **CHICKEN COOKED UNDER A BRICK**

with Roasted Garlic and Herb Crema

### **CLASSIC CHICKEN PARMIGIANA**

with Pomodoro Sauce and Fresh Mozzarella

# STATIONED LUNCHES

## BEEF

### GRILLED FLAT IRON STEAK

with Scallion Teriyaki

### BOLOGNESE BRIOCHE PAIN PERDU

with Caramelized Onions and Pecorino

### TOMATO BALSAMIC BRAISED OSSO BUCCO

with Orange Gremolata

### SMOKED WHOLE RIBEYE, SLICED

with Roasted Garlic and Grilled Scallion Butter

### BRAISED BEEF BRISKET

with Poblano Garlic Cream

### WHITE LASAGNA, HAND ROLLED

with Ground Beef, Butternut, Brussel Sprouts, Mushrooms, Herbed Ricotta, and Roasted Garlic Bechamel

### BRAISED SHORT RIB BOURGUIGNON

with Parsnips, Onions and Peas in Braising Liquid

## PORK/LAMB

### PORCHETTA

with Salsa Verde

### BRAISED DENVER LAMB RIBS

with Moroccan Spices and Spiced Hazelnuts

### SEARED BRAISED PORK BELLY

with Spicy Passion Fruit Glaze

### ROASTED RACK OF LAMB

with Lemony Mushroom Goat Cheese Cream

### APPLE BRAISED PORK, PORK SHOULDER

Slow braised in Apple Cider with Apples and Jalapenos

### DRY RUBBED SMOKED PORK RIBS

with Orange Dr. Pepper BBQ

## SEA

### GRILLED SALMON FILLET

with Lemon Dill Creme Fraiche

### BLACKENED MAHI MAHI

with Grilled Red Onion Apple Salsa

### ROASTED WHOLE SALMON

with Chipotle BBQ Glaze and Spicy Honey

### SWORDFISH KEBABS

with Pineapple, Red Pepper, Red Onion and Basil Vinaigrette

### LOBSTER RISOTTO

with Corn, Tomatoes, Zucchini, Thyme and Smoked Gouda

### TRADITIONAL SHRIMP AND GRITS

with Mushrooms, Bacon, and Tomato

### LOBSTER CREAM CHEESE RAVIOLI

with Garlic Sautéed Spinach, Brown Butter and Lemon Zest

## VEGETARIAN

### FALAFEL

with Roasted Garlic Hummus

### ORECCHIETTE PASTA

with Swiss Chard, Tarragon, Green Peas, Lemon, and Taleggio Cream

### SUMMER RISOTTO

with Grilled Corn, Tomatoes, Zucchini, Basil, and Goat Cheese

### STUFFED ZUCCHINI

with Cumin Rice, Corn, Red Peppers, Garlic, Parsley, and Queso Fresco

### EGGPLANT PARMIGIANA

with Pomodoro Sauce and Fresh Mozzarella

### VEGAN CHICKPEA CAKE

with Mashed Avocado, Pickled Red Onion on Watercress

### WINTER LASAGNA

with Butternut, Kale, Brussel Sprouts, Cauliflower, Zucchini, Asiago, Mozzarella, Parmesan and Basil

### SWEET POTATO AND RICOTTA RAVIOLI

with Kale and Sage Brown Butter Sauce

# SIDES

## **BABY BOK CHOY**

with Ginger and Soy

## **TRUFFLED SPRING PEAS**

with Asparagus, Roasted Mushrooms, Garlic, and Parsley Butter

## **FIELD PEA SALAD**

with Cherry Tomatoes and Herbs

## **GRILLED CORN**

with Roasted Poblano Butter, Lime Zest and Cilantro

## **CAROLINA GOLD RICE**

with Saffron, Grilled Zucchini, Cherry Tomatoes and Parmesan

## **SHOPSKA**

Tomato, Cucumber, Red Pepper, Red Onion Salad with Parsley, Feta and Olives

## **ORZO PASTA SALAD**

with Grilled Corn, Grilled Red Onions, Tomatoes, Zucchini, Parsley, and Feta with Champagne Vinaigrette

## **CREAMY MASHED POTATOES**

## **WAXMAN POTATOES**

Crushed, Fried Potatoes with Pecorino and Rosemary

## **NEW POTATOES VINAIGRETTE**

with Tarragon, Parsley and Shallots

## **SMOKY ROASTED SWEET POTATOES**

with Toasted Garlic and Rosemary

## **CHIPOTLE MASHED SWEET POTATOES**

## **BAKED MAC N' CHEESE**

with Cheddar Custard and Pimentos

## **WHITE BEAN SALAD**

with Oven Roasted Tomatoes and Spinach

## **ANCIENT GRAIN SALAD**

Quinoa, Wild Rice, Buckwheat, Tomato, Herbs and Feta

## **ROASTED BRUSSEL SPROUTS**

with Shiitake Mushrooms, Onions, Garlic, and Dijon Cream

## **HERB ROASTED BABY CARROTS**

with Paprika Honey and Lemon

## **SOY GINGER GREEN BEANS**

with Garlic Butter

## **SHAVED BRUSSEL SPROUTS**

with Butter and Shallots

## **APPLE CIDER BRAISED COLLARD GREENS**

Ham Hock, Onions, Granny Smith Apples, Garlic, Molasses

## **GRILLED RATATOUILLE**

with Eggplant, Squash, Tomatoes, Corn and Peppers, all Grilled, then Diced and lightly stewed with Fresh Herbs and Vegetable Stock

## **GRILLED VEGETABLE SALAD**

with Zucchini, Yellow Squash, Red Peppers, Golden Beets and Red Potatoes tossed with Balsamic Vinaigrette and Chopped Herbs