

MEETING & EVENT MENUS

BREAKFAST

We politely request a minimum of 15 people for hot breakfast buffets. A surcharge of \$100 will be applied to all hot breakfast buffets of less than 15 people.

BREAKFAST PACKAGES

SUNRISE SNACKS \$18 per person

Fresh-cut seasonal fruit
Plain or honeyed yogurt, house made granola cereal
House made breakfast breads
Whipped butter, fruit preserves
Morning juices, fresh brewed coffee, hot tea

MEDITERRANEAN MORNING \$21 per person

Potato and onion frittata, sausage and bacon frittata
Fresh-cut seasonal fruit
Plain or honeyed yogurt, house made granola cereal
House made breakfast breads
Whipped butter, fruit preserves
Morning juices, fresh brewed coffee, hot tea

BRIGHT-EYED BUFFET \$24 per person

Scrambled whole eggs or egg whites
Sautéed baby spinach, oven roasted tomatoes
Steel-cut oatmeal with walnuts, raisins, brown sugar
Fresh-cut seasonal fruit
Plain or honeyed yogurt, house made granola cereal
Whole grain muffins
Morning juices, fresh brewed coffee, hot tea

21c HOT BREAKFAST \$28 per person

Scrambled farm eggs
French toast or buttermilk pancakes
Breakfast potatoes or grits
Applewood smoked bacon, country ham
Fresh-cut seasonal fruit
Plain or honeyed yogurt, house made granola cereal
White and wheat toast, plain and everything bagels,
Whipped butter, fruit preserves
Morning juices, fresh brewed coffee, hot tea

BREAKFAST ENHANCEMENTS

Some additional options to make your event unique

OMELETS MADE TO ORDER \$12 per person (\$100 Chef fee required)

Whole farm egg and egg white omelets
Selection of tomatoes, peppers, ham, bacon, shredded cheddar cheese

THE BROWN BAG BREAKFAST \$20 per person

Breakfast to go!
Egg and cheese on english muffin or bagel with scrambled eggs, peppers, onion, cheddar cheese
(add breakfast meat \$2)
Whole fruit
Bottled water, fresh brewed coffee or tea

BREAKFAST ADDITIONS

These items can be added to any of our breakfast menus
No substitutions please

Smoked Salmon Platter \$15 per person

Breakfast Sandwich \$8 per person

Egg and cheese biscuit (add breakfast meat \$2)

Scrambled Farm Eggs \$4 per person

Buttermilk Biscuits and Gravy \$7 per person

Buttermilk Pancakes \$5 per person

French Toast \$5 per person

Bacon, Breakfast Sausage or Country Ham \$5 per person

Turkey Bacon, Chicken Apple Sausage \$5 per person



BRUNCH

We politely request a minimum of 15 people for brunch buffets. A surcharge of \$100 will be applied to all brunch buffets of less than 15 people. Served with fresh brewed coffee and hot tea.

BRUNCH PACKAGES

TRIANGLE BRUNCH \$32 per person

- Hand cut seasonal fruit, house made breakfast breads and muffins, plain and everything bagels, smoked salmon and herb cream cheese
- Artisan cheese display with seasonal accompaniments
- Whipped yogurt and house made granola parfaits
- Egg white fritatta with sundried tomatoes and herbs
- Hickory smoked bacon and housemade country sausage
- TN cheddar grits or skillet potatoes
- Cinnamon French toast or buttermilk pancakes with vanilla bean maple syrup
- Turkey pimento cheese or chicken salad watercress sandwiches
- Traditional assorted cookies
- Includes fresh orange and grapefruit juice, locally roasted coffee and tea

BULL CITY BRUNCH \$36 per person

- Hand cut seasonal fruit, house made breakfast breads and muffins, plain and everything bagels, smoked salmon and herb cream cheese
- Charcuterie display with seasonal accompaniments
- Scrambled farm eggs with cheddar cheese and herbs
- Hickory smoked bacon and house made country sausage
- TN cheddar grits or skillet potatoes
- BMF Chicken and waffles with honey and spice
- Rotisserie chicken or pork loin
- Romaine or Caesar salad
- Traditional assorted cookies
- Includes fresh orange and grapefruit juice, locally roasted coffee and tea

LIQUID BRUNCH ENHANCEMENTS

One bartender required per 75 guests. (We politely request a \$100 bar set up fee per bartender.)

MARIAS, MARYS AND MIMOSAS

\$9 per cocktail or unlimited brunch cocktails \$18 per hour, or \$12 for each additional hour

Complete with an assortment of seasonal pickles, garnishes, mixers and what nots.

CUSTOM BAR PACKAGES AVAILABLE



DAYTIME MEETING RECESS

REJUVENATE \$10 per person

Vegetable crudité, hummus, buttermilk dip
Served with flat bread crackers

HEALTHY SNACK \$14 per person

Fresh whole fruit
Trail Mix with dried fruit, mixed nuts, granola
Toasted almonds, vanilla honeyed yogurt

SOMETHING POPPED \$8 per person

Caramel corn, truffle popcorn and salted popcorn

MILK & COOKIES \$10 per person

Extra-large chocolate chip, peanut butter and oatmeal cookies, cream puffs
Ice cold milk

ÉCLAIRS \$13 per person

House made éclairs with seasonal filling and toppings

CHEESE & OLIVES \$13 per person

An assortment of house made pickles and artisan cheeses
Toasted crostini and house made mostarda

CHIPS & DIPS \$11 per person

House made salsa, guacamole, caramelized onion dip
Served with corn, potato and pita chips

À LA CARTE BEVERAGE

OPTION ONE \$6 per person

Regular and decaffeinated coffee, hot tea

OPTION TWO \$9 per person

Regular and decaffeinated coffee, hot tea, iced or bottled water

OPTION THREE \$12 per person

Regular and decaffeinated coffee, hot tea, soft drinks, iced or bottled water

OPTION FOUR \$13 per person

Regular and decaffeinated coffee, hot tea, bottled still, sparkling water

Add a selection of juices \$3 per person



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SIT-DOWN LUNCH

Served with fresh brewed coffee and hot tea, assorted artisan rolls and whipped butter.

OPTION ONE \$29 per person: select one soup or salad, one entrée and one dessert

OPTION TWO \$36 per person: select one soup, one salad, two entrées and two desserts

SOUPS

Brunswick Stew tomato, seasonal beans and vegetables, pork, beef

Potato Leek truffled croutons

Tomato Bisque basil pesto

Central Park Gazpacho mint, cucumber, crème fraiche (Summer only)

Roasted Butternut Squash (Fall/Winter only)

Lentil Stew mirepoix, tomato, fresh herbs (Fall/Winter only)

SALADS

Mixed Lettuces seasonal vegetables parmesan, vinaigrette

Romaine Heart Salad parmesan, croutons, confit garlic

Frisée Salad almonds, manchego, citrus dressing

Grain and Bean Salad roasted mushrooms, goat cheese, hazelnuts

Cluster Tomato Salad fresh mozzarella, garden basil, balsamic (Summer only)

Arugula Salad butternut squash, spiced pecans, ricotta salata (Fall/Winter only)

ENTRÉES

Penne classic bolognese, grated parmigiano

Rotisserie Chicken sweet and hot peppers, tomato, lemon, white wine

Seasonal Catch quinoa, seasonal vegetables, dill yogurt, grilled lemon (\$4 surcharge)

Roasted Pork Loin potato purée, arugula

Seared Salmon white bean, bacon and kale ragout

Chickpea Panisse roasted seasonal vegetables, mushroom brodo

Seasonal Vegetable Galette portobello, goat cheese, pine nuts

DESSERT

Vanilla Custard sable, citrus

Chocolate Panna Cotta passion fruit bubbles, mango chili glass

Sweet Potato Cake bourbon glaze, ginger cremeux

Mascarpone Cheesecake salted caramel

Chocolate Cake whipped cream

Whipped Ricotta and Fresh Berries



BULL CITY LUNCH BUFFET

We politely request a minimum of 15 people for all lunch buffets. A surcharge of \$100 will be applied to all lunch buffets of less than 15 people. Served with fresh brewed coffee, hot tea, artisan rolls and whipped butter.

OPTION ONE \$30 per person: Select one soup, one salad, one entrée, one side and one dessert

OPTION TWO \$38 per person: Select one soup, two salads, two entrées, two sides and two desserts

SOUPS

Brunswick Stew tomato, seasonal beans and vegetables, pork, beef

Potato Leek truffled croutons

Tomato Bisque basil pesto

Central Park Gazpacho mint, cucumber, crème fraiche (Summer only)

Roasted Butternut Squash (Fall/Winter only)

Lentil Stew mirepoix, tomato, fresh herbs (Fall/Winter only)

SALADS

Mixed Lettuces seasonal vegetables, parmesan, vinaigrette

Romaine Heart Salad parmesan, croutons, confit garlic

Frisée Salad almonds, manchego, citrus dressing

Grain and Bean Salad roasted mushrooms, goat cheese, hazelnuts

ENTRÉES

Penne classic bolognese, grated parmigiano

Rotisserie Chicken sweet and hot peppers, tomato, lemon, white wine

Fresh Catch quinoa, seasonal vegetables, dill yogurt (\$4 surcharge)

Roasted Pork Loin potato purée, arugula

Seared Salmon white bean, bacon and kale ragout

Seasonal Vegetable Galette portobello, goat cheese, pine nuts

SIDE DISHES

Braised Greens

Smoked Green Beans

Roasted Fingerling Potatoes

Mashed Scarlett Potatoes

DESSERT

Vanilla Custard sable, orange curd, citrus meringue

Chocolate Panna Cotta passion fruit bubbles, mango chili glass

Sweet Potato Cake bourbon glaze, ginger cremeux

Mascarpone Cheesecake salted caramel

Chocolate Cake whipped cream

Assorted Cookies chocolate chip, peanut butter, oatmeal raisin

Chocolate Brownies

Cream Puffs



DELI-STYLE LUNCHES

We politely request a minimum of 15 people for all lunch buffets. A surcharge of \$100 will be applied to all lunch buffets of less than 15 people. Served with fresh brewed coffee and hot tea.

BOXED LUNCH GRAB-AND-GO \$26 per person

Select two sandwiches, two sides and two desserts
Served with bottled water and one piece of whole fruit

DELI BUFFET SPREAD \$28 per person

Select one soup, three sandwiches, two sides and two desserts

SOUPS

Brunswick Stew tomato, seasonal beans and vegetables, pork, beef

Potato Leek truffled croutons

Tomato Bisque basil pesto

Central Park Gazpacho mint, cucumber, crème fraiche (Summer only)

Roasted Butternut Squash (Fall/Winter only)

Lentil Stew mirepoix, tomato, fresh herbs (Fall/Winter only)

SANDWICHES

Turkey Breast pimento cheese, bread and butter pickles

Shaved Roasted Beef shaved red onion, sharp cheddar cheese, horseradish sauce

Black Forest Deli Ham whole grain mustard, swiss, spicy greens

Grilled Veggie shaved cucumber, watercress, green goddess dressing

Chicken Salad pine nuts, plump raisins, celery, mayonnaise

Tomato Sandwich smoked mozzarella, basil aioli (Summer only)

*Gluten free options available

DELI SIDES

Barley Salad toasted barley, herbs, onion, tomato

New Potato Salad hardboiled egg, dijon mustard, cornichon, paprika

Pasta Salad macaroni, olives, roasted peppers

White Bean Salad mint, citrus vinaigrette

Red Cabbage and Apple Slaw apple cider vinegar, parsley

DESSERT

Assorted Cookies chocolate chip, peanut butter, oatmeal raisin

Chocolate Brownies

Cream Puffs

Lemon Bars



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QUICK MEETING LUNCHES

We politely request a minimum of 15 people for all lunch buffets. A surcharge of \$100 will be applied to all lunch buffets of less than 15 people. Served with fresh brewed coffee, hot tea, artisan rolls and whipped butter.

SOUP & SALAD

Select one soup, two salads and one dessert

With grilled chicken \$23 per person

With grilled shrimp \$24 per person

With grilled chicken & shrimp \$28 per person

SOUP, SALAD & PASTA

Select one soup, two salads, one pasta and one dessert

With grilled chicken \$25 per person

With grilled shrimp \$26 per person

With grilled chicken & shrimp \$29 per person

SOUPS

Brunswick Stew tomato, seasonal beans and vegetables, pork, beef

Black Eyed Pea ham hocks, fresh herbs, crème fraiche

Potato Leek truffled croutons

Tomato Bisque basil pesto

Central Park Gazpacho mint, cucumber, crème fraiche (Summer only)

Roasted Butternut Squash (Fall/Winter only)

Lentil Stew mirepoix, tomato, fresh herbs (Fall/Winter only)

SALADS

Mixed Lettuces seasonal vegetables, parmesan, vinaigrette

Romaine Heart Salad parmesan, croutons, garlic confit

Frisée Salad almonds, manchego, citrus dressing

Grain and Bean Salad roasted mushrooms, goat cheese, hazelnuts

PASTA

Rigatoni classic bolognese, grated parmigiano

Farfalle basil and pine nut pesto, ricotta

Penne tomato vodka sauce, seasonal vegetables, pecorino

DESSERT

Assorted Cookies chocolate chip, peanut butter, oatmeal raisin

Chocolate Brownies

Cream Puffs

Lemon Bars

Fresh Cut Fruit



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RECEPTION CANAPÉS & STATIONED SNACKS

Choice of two canapes for \$15 per person or four canapes for \$28 per person, hand-passed for the first 30 minutes of your event. Two-hour service is provided for stationed items. Let us know if you want any late night snacks!

HOT & COLD CANAPÉS

- Cheddar Gougères** red eye aioli
- Chicken & Waffle** hot sauce and pickle
- Broccoli Beignets** lemon parmesan aioli
- Parmesan Crisps** bacon jam
- Deviled Eggs** ham, romesco and scallion
- Pimento Cheese Biscuits** hot pepper and pickles
- Country Pate** on toast with grain mustard and frisée
- White Gazpacho** tomato confit and olives (Summer only)
- Caprese Skewer** tomato, olive, marinated feta (Summer only)

COASTAL CANAPÉS (\$3 surcharge)

- Fried Oyster**
- Gravalax Crostini**
- Crab Hushpuppies**
- Shrimp Toast**

STATIONED SNACKS

- BAR SNACKS** \$5 pick one, \$9 for all
Marinated olives, mixed nuts, or chef's choice popcorn

- ARTISAN CHEESE** \$12 per person
Selection of artisan cheeses served with Counting House accoutrements and flatbread crackers

- CHARCUTERIE** \$14 per person
Selection of house made and artisan charcuterie served with Counting House accoutrements and flatbread crackers

- MEAT & CHEESE** \$18 per person
Assortment of house made artisan cheese and charcuterie served with Counting House accompaniment

- FLATBREADS & DIPS** \$16 per person
Chickpea hummus, eggplant caponata, ash roasted pepper dip and avocado dip served with grilled naan bread and lettuce wraps

- SLIDERS (CHOOSE TWO)** \$18 per person
Banker cheeseburger, pulled pork, ham and cheddar gougere or eggplant sliders served with pickles and assorted sauces

- COUNTING HOUSE WINGS & THINGS** \$20 per person
BBQ, spicy or plain chicken wings served with house made bread and butter pickles

- SEA SNACKS & OYSTERS** \$24 per person
Pickled shrimp, marinated mussels and oysters on the half shell served with remoulade, mignonette and cocktail sauce

- CARVING STATION** \$22 per person (\$100 chef fee, minimum of 20 guests)
Choice of salt and pepper crusted prime rib, pastrami style beef brisket, or smoked fennel rubbed porchetta served with assorted sauces and artisan rolls

- ASSORTED SWEETS** \$9 per person
Assortment of house made confections



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RECEPTION CANAPÉS & STATIONED SNACKS

SIDE DISHES

Counting House Fries \$3 per person

Brussels Sprout Slaw \$4 per person (Fall/Winter only)

Sweet Potato Fries \$5 per person

Local Greens Salad \$5 per person

Romaine Salad \$6 per person

À LA CARTE BEVERAGE

OPTION ONE \$6 per person

Regular and decaffeinated coffee, hot tea

OPTION TWO \$9 per person

Regular and decaffeinated coffee, hot tea, iced tea, iced or bottled water

OPTION THREE \$12 per person

Regular and decaffeinated coffee, hot tea, iced tea, soft drinks, iced or bottled water

OPTION FOUR \$13 per person

Regular and decaffeinated coffee, hot tea, iced tea, iced or bottled still water, bottled sparkling water

Add orange, grapefruit and cranberry juice \$3 per person



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SIT DOWN DINNER

Served with fresh brewed coffee, hot tea, assorted artisan rolls and whipped butter.

SOUPS

- Brunswick Stew** tomato, seasonal beans and vegetables, pork, beef
- Potato Leek** truffled croutons
- Tomato Bisque** basil pesto
- Central Park Gazpacho** mint, cucumber, crème fraiche (Summer only)
- Roasted Butternut Squash** (Fall/Winter only)
- Lentil Stew** mirepoix, tomato, fresh herbs (Fall/Winter only)

SALADS

- Mixed Lettuces** seasonal vegetables, parmesan, vinaigrette
- Romaine Heart Salad** parmesan, croutons, confit garlic
- Frisée Salad** almonds, manchengo, citrus dressing
- Grain and Bean Salad** roasted mushrooms, goat cheese, hazelnuts
- Cluster Tomato Salad** fresh mozzarella, garden basil, balsamic (Summer only)
- Arugula Salad** butternut squash, spiced pecans, ricotta salata (Fall/Winter only)

ENTRÉES

- Seared Sea Scallops** vegetarian hoppin' john and lemon and caper sauce
- Pan Roasted Salmon** white beans, bacon, che's choice vegetable
- Seasonal Catch** quinoa, seasonal vegetables, dill, yogurt, grilled lemon (\$4 surcharge)
- Rotisserie Chicken** sweet & hot peppers and roasted potatoes
- Proscuitto Wrapped Pork Shank** celery gremolata, mashed scarlett potato
- Grilled Beef Tenderloin** polenta, charred tomato, grilled romaine (\$4 surcharge)
- Seasonal Vegetable Galette** portobello, goat cheese, pine nuts
- Barley and Vegetable Sauté** seasonal vegetables, herb jam

DESSERT

- Vanilla Custard** sable, orange curd, citrus meringue
- Chocolate Panna Cotta** passion fruit bubbles, mango chili glass
- Sweet Potato Cake** bourbon glaze, ginger cremeux
- Mascarpone Cheesecake** salted caramel
- Chocolate Cake** whipped cream
- Lemon Tart**

THREE COURSE

MENU OPTION 1

One first course, one entrée, one dessert.
\$58 per person

THREE COURSE

MENU OPTION 2

Two first courses, three entrées, two desserts.
\$68 per person

THREE COURSE

MENU OPTION 3

Three first courses, three entrées, three desserts.
\$75 per person

FOUR COURSE

MENU OPTION 4

Chef's four-course tasting menu.
\$86 per person

FOUR COURSE

MENU OPTION 5

Two first courses, one pasta mid-course, two entrées, two desserts.
\$95 per person



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COUNTING HOUSE DINNER BUFFET

We politely request a minimum of 15 people for all dinner buffets. A surcharge of \$100 will be applied to all dinner buffets of less than 15 people. Served with fresh brewed coffee, hot tea, artisan rolls and whipped butter.

OPTION ONE \$56 per person: Select one soup, one salad, two entrées, one side and one dessert

OPTION TWO \$63 per person: Select one soup, two salads, two entrées, two sides and two desserts

SOUPS

Brunswick Stew tomato, seasonal beans and vegetables, pork, beef

Potato Leek truffled croutons

Tomato Bisque basil pesto

Central Park Gazpacho mint, cucumber, crème fraiche (Summer only)

Roasted Butternut Squash (Fall/Winter only)

Lentil Stew mirepoix, tomato, fresh herbs (Fall/Winter only)

SALADS

Mixed Lettuces seasonal vegetables, parmesan, vinaigrette

Romaine Heart Salad parmesan, croutons, confit garlic

Frisée Salad almonds, manchego, citrus dressing

Grain and Bean Salad roasted mushrooms, goat cheese, hazelnuts

Cluster Tomato Salad fresh mozzarella, garden basil, balsamic (Summer only)

Arugula Salad butternut squash, spiced peans, ricotta salata (Fall/Winter only)

ENTRÉES

Casarecce housemade sausage, broccolini, garlic, parmesan

Pan Roasted Salmon white beans and bacon

Seasonal Catch grilled lemon, dill and yogurt (\$4 surcharge)

Spit Roasted Chicken sweet and hot peppers, tomato, lemon, white wine

Rotisserie Pork Belly mostarda, fried sage

Grilled Beef Tenderloin salsa verde, caramelized onions and crispy shallots (\$4 surcharge)

Seasonal Vegetable Galette portobello, goat cheese, pine nuts

SIDE DISHES

Braised Greens

Smoked Green Beans

Roasted Fingerling Potatoes

Mashed Scarlett Potatoes

DESSERT

Vanilla Custard sable, citrus

Chocolate Panna Cotta passion fruit bubbles, mango chili glass

Sweet Potato Cake bourbon glaze, ginger cremeux

Marscapone Cheesecake salted caramel

Chocolate Cake whipped cream

Assorted Cookies chocolate chip, peanut butter, oatmeal raisin

Dark Chocolate Brownies

Cream Puffs





HOSTED & CASH BARS

All bars are subject to a \$100 bar set-up fee. One bar is required for every 75 guests.

WELL BAR

\$8 Liquor Finlandia Vodka, New Amsterdam Gin, Bacardi Rum, Jim Beam Bourbon, Famous Grouse Scotch, Sauza Tequila

\$8 Wine Primaterra Prosecco (Sparkling); Vallevo Chardonnay, Anton Bauer Gruner Veltliner (White); Roberston Pinot Noir, California Winery Cabernet Sauvignon, El Libre Malbec (Red)

\$6 Beer Stella Artois, local craft and specialty beer

PREMIUM BAR

\$10 Liquor Absolut Vodka, Tanqueray Gin, Bacardi Rum, Old Forester Bourbon, Dewar's Scotch, El Jimador Tequila

\$8 Wine Primaterra Prosecco (Sparkling); Vallevo Chardonnay, Anton Bauer Gruner Veltliner (White); Roberston Pinot Noir, California Winery Cabernet Sauvignon, El Libre Malbec (Red)

\$6 Beer Bud Light, Stella Artois, local craft and specialty beer

SUPER PREMIUM BAR

\$12 Liquor Grey Goose Vodka, Bombay Sapphire Gin, Premium Light Rum, Maker's Mark Bourbon, Glenlivet 12yr Scotch, Herradura Tequila

\$8 Wine Primaterra Prosecco (Sparkling); Vallevo Chardonnay, Anton Bauer Gruner Veltliner (White); Roberston Pinot Noir, California Winery Cabernet Sauvignon, El Libre Malbec (Red)

\$6 Beer Bud Light, Stella Artois, local craft and specialty beer

BAR PACKAGES

HOUSE BEER & WINE PACKAGE

\$15 per person for first hour
\$10 per person for each additional hour

WELL BAR PACKAGE

\$20 per person for first hour
\$12 per person for each additional hour

PREMIUM BAR PACKAGE

\$24 per person for first hour
\$16 per person for each additional hour

SUPER PREMIUM BAR PACKAGE

\$26 per person for first hour
\$18 per person for each additional hour

LOCAL BEER PACKAGE

Add a selection of Triangle beers to any package for \$4 per person per hour

Add a specialty cocktail for \$10 per person



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