

MEETING AND EVENT MENUS



BREAKFAST

We politely request a minimum of 15 guests for hot breakfast buffets. A set-up fee of \$100 will be applied to all hot breakfast buffets fewer than 15 guests. Priced per guest unless noted otherwise. Served with orange juice, fresh brewed coffee, hot tea

BREAKFAST PACKAGES

THE BROWN BAG BREAKFAST / \$12

egg and cheese on english muffin or tortilla
scrambled eggs, peppers, onion, cheddar cheese
/ add breakfast meat for \$2
whole fruit

SUNRISE SNACKS / \$16

fruit display
house granola & yogurt parfait
seasonal muffin
orange juice, fresh brewed coffee, hot tea

ITALIAN BREAKFAST / \$21

rosemary, thyme roasted potatoes
frittata, cherry tomato, artichoke, basil
parmesan polenta
cinnamon pull apart bread
fresh whole fruit or fruit display

BRIGHT-EYED BUFFET / \$24

scrambled whole eggs or egg whites
cheddar cheese, sliced avocado, house salsa
steel-cut oatmeal with walnuts, raisins, brown sugar
fresh whole fruit or fruit display
house granola & yogurt parfait
seasonal muffins

TRIANGLE HOT BREAKFAST / \$28

scrambled whole eggs or egg whites
french toast, or waffle
breakfast potatoes
applewood smoked bacon
fresh whole fruit
house granola & yogurt parfait
white and wheat toast

BRUNCH PACKAGES / \$28

choice of one egg, one sweet, one side, one breakfast meat, one salad and one savory

EGGS

Scrambled Whole Eggs
Scrambled Egg Whites

SWEETS

Cinnamon French Toast
House Waffles

SIDES

Skillet Potatoes
Madison Oats

BREAKFAST MEATS

Hickory Smoked Bacon
Maple Sausage

SALADS

Radicchio Salad
Cucumber & Feta Salad

SAVORY

Smoked Salmon Bagel
Display
Buttermilk Fried Chicken
and Waffle

ENHANCEMENTS

Smoked Salmon Platter / \$10

Buttermilk Fried Chicken and Waffle / \$15

Breakfast Sandwich / \$6

egg and cheese on potato bun

/ add breakfast meat for \$2

Scrambled Farm Eggs / \$4

Buttermilk Biscuits and Gravy / \$7

House waffles / \$6

French Toast / \$5

Bacon or Breakfast Sausage / \$5

Turkey Bacon / \$5

Fresh Fruit Display / \$6

Fruit Smoothie / \$5



111 Corcoran Street Durham, North Carolina 27701 T 919.956.6700 F 919.956.6701 21cDurham.com

All pricing is subject to a 22% service fee and 7.5% NC state sales tax.

DAYTIME MEETING BREAKS

Served for 2 hours. Priced per guest unless noted otherwise.

HEALTH SNACK / \$14

fresh whole fruit, granola bars, fruit and granola yogurt parfaits

SOMETHING POPPED / \$8

caramel corn, cacao e pepe popcorn, salted popcorn

REJUVENATE / \$10

vegetable crudité, hummus, buttermilk dip, flat bread crackers

PUBS SNACKS / \$10

soft pretzels, beer cheese, whole grain mustard

MILK AND COOKIES / \$10

extra-large chocolate chip, peanut butter and oatmeal cookies, ice cold milk

CHEESE AND CHARCUTERIE / \$15

assortment of house pickles and artisan cheeses, toasted crostini, house mostarda

ALL DAY BEVERAGE STATIONS

priced for 8 hours of meeting service

OPTION ONE / \$6

regular and decaffeinated coffee, hot tea

OPTION TWO / \$9

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

OPTION THREE / \$12

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

OPTION FOUR / \$13

regular and decaffeinated coffee, hot tea, bottled still and sparkling water, sodas

SOMETHING DIFFERENT

chef seasonal infused water / \$4



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QUICK LUNCHES

We politely request a minimum of 15 guests for all lunch buffets. A set-up fee of \$100 will be applied to all lunch buffets fewer than 15 guests. Served with water and iced tea. Priced per guest unless noted otherwise. Gluten free options are available.

BOXED LUNCH GRAB-AND-GO / \$26

select two sandwiches and one side
served with bottled water, piece of whole fruit, chocolate chip cookies

DELI BUFFET SPREAD / \$28

select one soup or salad, three sandwiches, two sides,
two desserts
/ add a pasta for \$10

SOUP, SALAD, AND PASTA

select one soup, two salads, one pasta, one dessert
with grilled chicken / \$25
with grilled shrimp / \$26
with grilled chicken and shrimp / \$29

SOUPS

Tomato Bisque fennel
Vichyssoise cold potato leek soup

SALADS

Arugula shaved apples, shaved pears, goat cheese, walnuts, creamy balsamic dressing
Romaine Heart Salad parmigiano, sourdough croutons, caesar dressing
Hydroponic Greens cherry tomato, cucumber, red onion, sunflower seeds, buttermilk ranch

PASTAS

Rigatoni classic bolognese, grated Parmigiano
Fusilli sausage and broccoli, evoo and garlic
Penne tomato vodka sauce, seasonal vegetables, pecorino

SANDWICHES OR WRAPS

Turkey Club avocado, tomato, bacon, pesto aioli
Counting House Cubano smoked pork loin, swiss, dijonnaise, cilantro, pickles
Black Forest Deli Ham whole grain mustard, swiss, spicy greens
Seasonal Grilled Veggie goat cheese, arugula
Grilled Chicken Salad arugula, american cheese
Shrimp Salad Po-Boy shaved romaine, tomato, pickles, herb remoulade

DELI SIDES

Cucumber Salad red onion, dill, yogurt dressing
German Potato Salad
Rigatoni Pasta Salad
Cabbage and Apple Slaw
Grilled Marinated Veggies peppers, onions, squash, garlic & oregano marinade

DESSERTS

Cookie
Brownie
Seasonal Fruit



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BUFFET LUNCH / DINNER

We politely request a minimum of 15 guests for all dinner buffets. A set-up fee of \$100 will be applied to all dinner buffets fewer than 15 guests. Served with water, iced tea, artisan rolls, and butter.

SOUPS

Tomato Bisque fennel

Vichyssoise cold potato leek soup

SALADS

Arugula shaved apples, shaved pears, goat cheese, walnuts, creamy balsamic dressing

Romaine Heart Salad parmigiano, sourdough croutons, caesar dressing

Hydroponic Greens cherry tomato, cucumber, red onion, sunflower seeds, buttermilk ranch

ENTREES

Seasonal Risotto pecan granola, brown butter

Chefs Choice Seasonal Vegan Dish

Grilled Market Fish roasted fennel, salsa verde

Chicken Cacciatore tomato braised chicken thighs, seasonal vegetable, mushroom

Spice Rubbed & Grilled Flank Steak caramelized red onion, pan sauce,

Eggplant Parmigiano fresh mozzarella, basil, marinara

SIDES

Herb Roasted Market Potatoes

House Made Rigatoni cacio e pepe (cheese, pepper, cream)

Basmati Rice golden raisin, toasted almonds, tahini, herbs

Spiced Cous Cous roasted tomato, garlic, lemon, herbs

DESSERTS

Cookies

Brownies

Seasonal Fruit

OPTIONS AND PRICING

OPTION ONE

Choice of one soup, one salad, two entrées, one side, one dessert

Lunch \$48 per guest

Dinner \$56 per guest

OPTION TWO

Choice of one soup, two salads, two entrées, two sides, two desserts

Lunch \$63 per guest

Dinner \$71 per guest

OPTION THREE

Family Style: choice of two salads, two entrées, two sides, two desserts

Lunch \$78 per guest

Dinner \$86 per guest



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SIT-DOWN DINNER

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

SOUPS

Tomato Bisque fennel, cream

Vichyssoise cold potato leek soup

SALADS

Arugula shaved apples, shaved pears, goat cheese, walnuts, creamy balsamic dressing

Romaine Heart Salad parmigiano, sourdough croutons, caesar dressing

Hydroponic Greens cherry tomato, cucumber, red onion, sunflower seeds, buttermilk ranch

Grilled Radicchio Salad arugula, endive, pear, nuts, buttermilk "goddess" ranch

ENTRÉES

Seasonal Risotto pecan granola, brown butter

Chefs Choice Seasonal Vegan Dish

Seasonal Catch today's freshest fish provided by locals seafood, roasted cauliflower, cauliflower puree, golden raisin, pine nut agrodolce (additional \$4 per guest)

Poussin salt baked fingerlings, sautéed greens, chicken jus, salsa verde

Amatriciana fresh rigatoni, bacon, pecorino seasonal vegetables, polenta

Grilled NY Strip pomme, seasonal vegetable, red wine jus (additional \$4 per guest)

DESSERTS

Seasonal Crème Brulee cookie

Chocolate Torte almond crumble, blackberry gastrique

Really Big Cookie

OPTIONS AND PRICING

OPTION ONE

Choice of one soup or salad, one entrée, one dessert
\$58 per guest

OPTION TWO

Choice of two soups or salads, three entrées, two desserts
\$68 per guest

OPTION THREE

Choice of three soups or salads, three entrées, three desserts
\$75 per guest



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PASSED CANAPES

Choice of two canapés for \$15 per guest. Add additional canapé for \$5 per person. Canapés are hand-passed for up to 45 minutes of your event.

CANAPE FAVORITES

Mini Steamers cheeseburger, onions
Grilled Short Rib Spudino
Chicken and Waffle maple butter
Steak Tartar Crustini
Deviled Eggs ham, romesco, scallion
Tuna Tartar fried wonton
Mini B.L.T.
Chicken Salad Vouilivons puffed pastry

VEGETARIAN CANAPES

Grilled Eggplant Parmigiano
Fried Mac and Cheese
Roasted Cauliflower curry mayo
Caprese Crustini tomato, mozzarella
Avocado Feta grilled bread
Mushroom Duxell toast
Mini Grilled Cheese cheddar, american

STATIONED SNACKS

Two hour service is provided for stations. Pricing is per guest unless noted otherwise.

MEAT, CHEESE, AND RELISH / \$19

selection of assorted cured meats and artisan cheeses, seasonal jam, toasted baguette

BAR SNACKS / choose one for \$5; \$12 for all

marinated olives, mixed nuts, chef's choice popcorn

ROMAN STYLE PIZZA / choose two for \$20

margarita , tomato, mozzarella, basil
Roasted peppers, onions, mushrooms, fontina
Sausage, broccoli, garlic , provolone

CHINESE DINNER/ \$36

Cucumber and cabbage slaw with ginger dressing, assorted dumplings and spring rolls, steamed or fried rice, chinese broccoli and bok choy, soy and brown sugar marinated flank steak, crispy orange chicken

BACK YARD BBQ / \$36

mini hill cheeseburgers, grilled hotdogs chicago style, smoked and grilled dry rub chicken legs, pasta salad, coleslaw, steak fries

RAW BAR / \$30

poached shrimp, oysters on the half shell, ceviche, remoulade, mignonette, cocktail sauce

CORCORAN STREET SLIDERS / choose two for \$18

served with pickles, assorted sauces, and fries

Hill Cheeseburger
Counting House Cubano
Fried Chicken
Nashville Hot Chicken
Eggplant Parm

SWEET TOOTH / \$9

assorted mini seasonal desserts



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HOSTED AND CASH BARS

All bars are subject to a \$100 bar set-up fee. One bar is required for every 75 guests.
Priced per guest unless noted otherwise. Other premium and super premium selections available upon request.

ON CONSUMPTION BAR

WELL BAR

Liquor / \$8

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

Wine / \$40 per bottle

Sparkling Wine, Vallevo Chardonnay, Mira Bello Pinot Grigio,
Concannon Pinot Noir, California Winery Cabernet
Sauvignon, El Libre Malbec

Beer / \$6

Bud Light, local craft, specialty beer

SUPER PREMIUM BAR

Liquor / \$12

Grey Goose Vodka, Bombay Sapphire Gin, Plantation Grand
Reserve, Maker's Mark Bourbon, Glenlivet 12yr Scotch,
Herradura Tequila

Wine / \$40 per bottle

Sparkling Wine, Vallevo Chardonnay, Mira Bello Pinot Grigio,
Concannon Pinot Noir, California Winery Cabernet
Sauvignon, El Libre Malbec

Beer / \$6

Stella Artois, local craft, specialty beer

PREMIUM BAR

Liquor / \$10

Absolut Vodka, Tanqueray Gin, Mount Gay Eclipse,
Old Forester Bourbon, Dewar's Scotch, El Jimador Tequila

Wine / \$40 per bottle

Sparkling Wine, Vallevo Chardonnay, Mira Bello Pinot Grigio,
Concannon Pinot Noir, California Winery Cabernet
Sauvignon, El Libre Malbec

Beer / \$6

Stella Artois, local craft, specialty beer

HOURLY BAR PACKAGES

HOUSE BEER & WINE BAR

\$24 for two hours

\$45 for four hours

PREMIUM BAR

\$38 for two hours

\$72 for four hours

LOCAL BEER PACKAGE

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

Add a specialty cocktail for \$10

WELL BAR

\$32 for two hours

\$56 for four hours

SUPER PREMIUM BAR

\$42 for two hours

\$78 for four hours

