



Breakfast & Beverages

Morning meetings, faculty gatherings, and campus events

BREAKFAST PACKAGES

Continental Breakfast

\$9.60 per person

Chef's choice assorted breakfast items may include pastries, scones, Danish, muffins, and cinnamon buns. Includes regular coffee and orange juice. Hot water and tea bags included for 10%; additional tea service is \$2.10 per person. Decaf available on request.

Coffee Service

\$3.20 per person

Includes half & half, 2% milk, whole milk, oat milk, raw sugar, Splenda, Equal, cups, lids, and stirrers. Hot water and tea bags included for 10%; additional tea service is \$2.10 per person. Decaf available on request.

A LA CARTE BREAKFAST

Fresh Fruit Salad

\$4.30

Breakfast Biscuits

\$5.40

Minimum of 10. Choose egg & cheese; bacon, egg & cheese; or sausage, egg & cheese.

Bacon & Three-Cheese Egg Bites

\$3.20

Individual Greek Yogurt Cups

\$3.20

Charged on consumption.

Breakfast Burritos

\$6.40

Minimum of 10; 2 per person. Half spinach, egg & cheese and half sausage, egg & cheese. Served with salsa and hot sauce.

A LA CARTE BEVERAGES

Hot Tea

\$2.10

Orange Juice

\$2.10 per person

Bottled Water

\$2.10

Served in pitchers or gallons.

Canned Soda

\$2.10

Sweet Tea, Unsweet Tea or Lemonade

\$10.70 per gallon

Sparkling Water

\$2.10

Serves 10-15.

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Sandwiches & Wraps

Individual boxed lunches and shared sandwich buffets

BOXED SANDWICHES / WRAPS

Each Box

\$15.00

Includes one side, a freshly baked cookie, and a heavyweight napkin or cutlery kit.

Loaded Veggie Wrap (V+)

Fresh baby spinach, cucumber, shredded carrots, whipped garlic hummus, and balsamic glaze on a tomato-basil tortilla. Upgrade to a vegan box with vegan dessert: +\$2.10.

Pesto Veggie Focaccia (V)

Chef's choice vegetables and cheese with nut-free pesto and balsamic glaze on focaccia.

Turkey Cranberry

Roasted turkey, creamy Havarti, cranberry mayo, house-made pickles, and leaf lettuce on wheatberry bread.

Tuscan Turkey

Roasted turkey breast, Havarti, arugula, sun-roasted tomatoes, and pesto mayo on artisan schiacciata.

Lavender Chicken Salad

Savory poached chicken with lavender, sour cream, mayo, honey, and crisp leaf lettuce on a butter croissant.

Classic Ham & Swiss

Honey ham, Swiss cheese, and green leaf lettuce on wheatberry bread. Comes with packets of mayo and Dijon mustard.

Picnic Chophouse with Arugula

Roast beef, provolone, garlic aioli, balsamic glaze, and arugula on artisan schiacciata.

Grilled Chicken Wrap

Diced grilled chicken, cheddar, buttermilk ranch, and green leaf lettuce on a whole-wheat tortilla.

CHOICE OF SIDE

Baked potato salad (contains pork), bow-tie pesto pasta salad (NF), kettle chips, Greek yogurt cup, or whole fruit.

SANDWICH BUFFETS

Sandwich Buffet

\$18.20 per person

Choose four sandwiches, cut in half and assorted on platters. Includes two sides, dessert bars and cookies, sweet and unsweet tea, all necessary paperware, cups, and ice.

V+ = Vegan | V = Vegetarian | NF = Nut-free

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Salads & Additions

Fresh boxed meals, proteins, and finishing touches

BOXED SALADS

Each Box

\$12.80

Includes a freshly baked cookie, a roll, flatbread or croutons, and a cutlery kit.

Mixed Green Salad (V+, GF, DF, NF)

Spring mix, shredded carrots, garden tomato, cucumbers, sunflower seeds with lemon vinaigrette, sweet potato flatbread, and a blueberry fig bar. This box comes with a vegan, gluten-free, dairy-free, nut-free standard dessert. We are not a nut-free facility.

Classic Caesar Salad

Chopped romaine, shredded Parmesan, garlic croutons, and classic Caesar dressing.

House Salad

Mixed greens, dried fruit, feta cheese, and house raspberry vinaigrette. Comes with an artisan roll.

Crisp Apple Bleu Cheese Salad

Mixed greens, sliced apples, bleu cheese crumbles, and balsamic vinaigrette. Comes with an artisan roll.

ADD A PROTEIN

Grilled Chicken

\$4.80

Grilled Salmon

\$7.00

UPGRADES / ADD-ONS

Extra Side / Side for a Boxed Salad

\$2.70

Additional Dressing

\$1.10

Platinum Upscale Packaging with Deluxe Dessert

\$2.10

Make Any Box Gluten-Free or Nut-Free

\$2.10

V+ = Vegan | GF = Gluten-free | DF = Dairy-free | NF = Nut-free



Buffet Catering

For governing faculty meetings, faculty workshops, and job talks

HOT BUFFETS

Hot Buffet Packages

\$30.00 per person

Includes all paperware, cups, serving utensils, chafers, Sterno, and food labels.

From the Farm

Chopped garden salad with lemon vinaigrette (GF, DF) and buttermilk ranch dressings; fresh fruit salad; oven-roasted chicken with nut-free pesto and shredded Parmesan; balsamic roasted potatoes; chef's choice seasonal vegetable (sugar snaps, green beans, grilled vegetable medley, or cruciferous vegetables).

From the Sea

Chopped garden salad with lemon vinaigrette (GF, DF) and buttermilk ranch dressings; fresh fruit salad; lemon-peppered salmon with basmati rice; chef's choice seasonal vegetable (sugar snaps, green beans, grilled vegetable medley, or cruciferous vegetables).

From the South

Chopped garden salad with balsamic vinaigrette (GF, DF) and buttermilk ranch dressings; house-made cole slaw (DF); pulled chicken with BBQ sauce and brioche rolls; baked mac & cheese (V) and baked beans (GF, V+).

Fajita Fiesta

Chopped garden salad with balsamic vinaigrette (GF, DF) and buttermilk ranch dressings; fresh fruit salad; fajita-style flour and corn tortillas; grilled chicken strips and grilled flank steak with peppers & onions; chef's choice seasonal vegetables for vegans; Tex Mex rice with black beans, roasted corn, and diced tomatoes; salsa & sour cream.

All four hot buffets include: assorted cookies, brownies, and dessert bars; unsweet tea and ice water served in urns.

SOUP, SALADS, SANDWICHES & WRAPS

Soup / Salad / Sandwich & Wrap Buffet

\$26.80 per person

Chopped garden salad with lemon vinaigrette (GF, DF) and buttermilk ranch dressings; fresh fruit salad; one chef's choice rotating seasonal salad OR tomato basil soup; sandwiches and wraps cut in half and assorted on platters; assorted cookies, brownies, and dessert bars; unsweet tea and ice water served in urns.

A la Carte Kettles of Soup

\$37.50 per kettle

Serves 10-12. Chicken noodle, garden vegetable, vegetable beef, corn chowder, chili con carne, or broccoli/cheddar (GF).

ORDERING & SERVICE

72 hours advanced notice is required for all catering orders. A 20% service charge will be added to all invoices; this includes setup and breakdown for each event. Servers may be added for \$125 per hour per server during normal business hours (Monday-Friday, 8am-5pm).

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