

PLACING YOUR ORDER

For your convenience you can call (919.973.3636) or email eat@grubdurham.com your order. Emailed orders will be confirmed with a phone call.

We suggest 48 hours advance notice to accommodate your order. We will try to accommodate all orders placed after that time based on availability. A minimum of 20 guests is required for all hot item orders and 10 guests for all cold item orders.

GRUB accepts: MasterCard, Visa, American Express, Discover, Cash and Business Checks

GRUB has a 24 hour cancellation policy on all orders. Orders cancelled within 24 hours of delivery time may be subject to full charges. To cancel an order you must call GRUB 919.973.3636 and speak to a member of management.

From time to time GRUB delivers to meeting facilities that assess a venue charge for off site caterers. If this type of facility is used, GRUB, will include the venue charge in the total invoice for services.

GRUB food is served in disposable containers unless otherwise arranged. We are happy to coordinate with rental companies for serving pieces.

DELIVERY

Delivery times are scheduled every 20-30 minutes. There is no charge for delivery within 7 miles of GRUB. Standard delivery charge for Raleigh is \$20 and Chapel Hill is \$15. When you place your order you will be notified of any delivery charges.

INCLEMENT WEATHER POLICY

GRUB's inclement weather policy will be activated whenever severe weather conditions arise. We utilize WRAL, News Channel 14, ABC11 and NBC17 severe weather alert systems. GRUB personnel will contact all affected clients in the case of business closure 6-8 hours prior to delivery, if possible.

DELICIOUS IDEAS

Our catering menu features a selection of foods appropriate for many occasions, however, if you have additional ideas or questions don't hesitate to ask when you place your order.



For those extra special events, let us customize your catering menu based upon the season's offerings. We can tailor a menu to fit your group's needs no matter how large or small. We welcome suggestions and are happy to work with you to create your own personalized menu!

BREAKFAST

10 PERSON MINIMUM

BISCUIT / SCONE PLATTER 3.25 per person

Assorted Buttermilk or Sweet Potato Biscuits or Scones served with butter & jelly.

ASSORTED BREAKFAST BREADS PLATTER 4.95 per person

An assortment of wheat bagels, buttermilk biscuits, sweet potato biscuits, scones, and cinnamon rolls served with cream cheese, butter & jelly.

BISCUIT BOXES: BOX OF 5 BISCUITS (Buttermilk or Sweet Potato Biscuit)

3 Bacon, Egg & Cheese & 2 Egg & Cheese **19.50**

3 Egg & Cheese & 2 Tomato & Cheese **15.50**

3 Crunchy Chicken & 2 Crunchy Chicken & Cheese **21.95**

MD'S BREAKFAST 7.99 per person

Seasonal fresh fruit salad with vanilla yogurt topped with granola and a platter of assorted breakfast breads.

ROCKET'S BREAKFAST 8.99 per person

Eggs any style served with bacon & your choice of taters, fruit or grits and bagel or a biscuit. Includes butter, jelly, or cream cheese.

GRUB FLAPJACKS 7.99 per person

Banana, Blueberry, Strawberry, Pumpkin, Vegan, Chocolate Chip or Original. Includes real maple syrup and butter.

DONUTS 18.00

GRUB made donuts by the dozen.

DONUT HOLES 9.00 per dozen

GRUB made donuts by the dozen.



GRUB
Durham

CATERING MENU - 2019

BOXED LUNCH

9.99/ea. (10 PERSON MINIMUM) -

choice of sandwich or wrap with a side of butterbean corn salad, tailgate slaw, Greek couscous, or house-made chips & a yummy cookie

DEVILED EGG SALAD

GRUB's egg salad with Mama's Bread and Butter Pickles and paprika mixed Artisan greens & tomato on Texas 3-seed bread.

MEDITERRANEAN TUNA SALAD

Tuna mixed with artichokes, capers, green olives and mayo served with Artisan lettuce on Texas 3-seed bread.

ROSEMARY CHICKEN SALAD

Rosemary-lemon roasted chicken salad combined with Duke's mayonnaise, dried cranberries, pecans and served with Artisan lettuce on Texas 3-seed bread.

GOBBLE DOWN

Smoked and Roasted turkey with Mama's Cranberry relish, Artisan lettuce and Havarti on Texas 3-seed bread.

THE HAM

Roasted ham with brown sugar glaze, havarti, mixed greens & Mojo sauce on sourdough.

CHICKEN BLT

Horseradish-marinated grilled chicken with mixed greens, tomatoes, bacon, and buttermilk ranch on tomato-tortilla wrap.

THE VEGGIE

A vegetarian sandwich with sautéed peppers, caramelized onions, mixed greens, heirloom tomatoes, spinach, asiago cheese and balsamic vinaigrette on Texas 3-seed bread

PLATTERS

10 PERSON MINIMUM

SANDWICH & WRAP PLATTER 8.29

Select any of our cold Deli sandwiches. We'll cut them in half and arrange them on a platter.

HOT SANDWICHES 10.99

Your choice of:

The Barracuda – Panko crusted Cod, fresh cilantro, citrus mayonnaise and cucumber dill salsa on a brioche bun,

The Southpaw – GRUB smoked all beef hotdog with tailgate slaw

Fried Chicken - our crunchy chicken breast with slaw on a brioche bun

The 1200 – Smoked and pulled pork shoulder (Hickory Nut Gap Asheville), Cheerwine BBQ sauce and tailgate slaw on a brioche bun

Grilled Chicken – horseradish-marinated grilled chicken with tailgate slaw on a brioche bun



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BY THE POUND

2 POUND MINIMUM - Priced Per Pound

TAILGATE SLAW 7.99

Cabbage, peppers and green onions with a zesty vinegar sauce.

GREEK COUSCOUS 8.99

Israeli couscous with olives, peppers and feta cheese.

BUTTERBEAN CORN SALAD 7.99

Butterbeans, roasted corn, red peppers, green onions and mayonnaise.

ROSEMARY CHICKEN SALAD 9.99

Roasted chicken, fresh rosemary and celery.

MEDITERRANEAN TUNA SALAD 8.99

Tuna dressed with fresh lemon, dill, olives, capers, celery and mayonnaise.

DEVILED EGG SALAD 7.99

Local eggs tossed with mayo and mustard

GRUB SALAD 7.99

Artisan greens, shaved Asiago, carrots and biscuit croutons with your choice of homemade dressing (Buttermilk Ranch, Sriracha Ranch, Honey Balsamic Vinaigrette, Cilantro Champagne Vinaigrette or Creamy Gorgonzola)

I'VE BEEN CHOPPED 9.99

Artisan greens, gorgonzola cheese, cheddar, chopped egg, maple-pepper bacon bits, heirloom tomatoes, biscuit croutons & spiced pecans with choice of dressing (Buttermilk Ranch, Sriracha Ranch, Honey Balsamic Vinaigrette, Cilantro Champagne Vinaigrette or Creamy Gorgonzola)

LANCIE'S LETTUCE SALAD 9.99

Kohlrabi radish, Artisan greens, sweet and sour beet relish, heirloom tomatoes, cucumbers and feta cheese with honey balsamic vinaigrette

SMASHED POTATOES 7.99

NC Red potatoes smashed with butter and cream

ROASTED VEGETABLES 8.99

Seasonal vegetables medley roasted with thyme and rosemary

SEASONAL FRUIT SALAD 7.99



PIMENTO CHEESE 7.99

GRUB made with cheddar cheese roasted red peppers and cayenne

MAC-N-CHEESE 8.99

Classic flavor or try our Pimento Cheese version

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NIBBLES

10 PERSON MINIMUM

GRUB SMOKED WINGS 8.99/8 count 15.99/16 count
Smoked and fried chicken wings tossed in a spicy Cheerwine BBQ sauce

CRAB CAKES *Market Price*
Maryland style with red peppers and a chipotle aioli

GRUB Tacos 8.99 - 2 Per Person Per Order (10 person min.)
Your Choice of Vegan, Pulled Pork or Fish tacos with homemade salsa on flour tortillas

GRUB SLIDERS 8.99 - 2 Per Person Per Order (10 person min.)
Your choice of Slow Roasted Pulled Pork, Beef Brisket or Fried Chicken Sliders

BOX OF HOUSE MADE CHIPS (House-made Ranch not included) - SERVES 10 - 15.00

BOX OF CHIPS WITH RANCH SERVES - SERVES 10 - 18.00

SOUPS

39.99/Gallon (SERVES ~10)

BRUNSWICK STEW (49.99/gal)

CHILI – BEEF OR VEGGIE

SHRIMP BISQUE

BROCCOLI CHEDDAR

ZUCCHINI PARMESAN

TOMATO BASIL
BUTTERNUT SQUASH (SEASONAL)

FRENCH ONION

CHICKEN CORN CHOWDER

TOMATO GORGONZOLA

GRUB STONE GROUND GRITS

GREEN GODDESS

BLACK BEAN



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ENTREES

20 PERSON MINIMUM - Prices Shown are Per Person

MEAT LOAF 7.99

A Zesty version of mom's classic infused with our house-made marinara with a shiitake mushroom gravy

SPAGHETTI AND MEAT BALLS 8.99

Penne pasta with pork and beef blended meatballs with a touch of fresh herbs and spices served with GRUB-made sauce

CHICKEN POT PIE 8.99

Chunks of chicken, carrots and mushrooms cooked in a creamy Dijon sauce topped with puff-pastry circles

MAYBELLE'S PASTRAMI Market Price

Our *Brisket Pastrami* is brined for nearly two weeks, then smoked in-house!

Served up with our sweet and sour beet relish, havarti cheese & brown mustard on Grilled Sourdough

PESTO ROASTED CHICKEN 9.99

Grilled chicken breast marinated in fresh pesto topped with roasted tomatoes

ROSEMARY AIRLINE CHICKEN BREAST 9.99

Dressed with fresh lemon, dill, olives, capers, celery and mayonnaise.

CHICKEN FRIED CHICKEN 9.99

Lightly breaded and fried chicken breast served with GRUB-made gravy

SMOKED PULLED PORK SHOULDER 9.99

Slow roasted to perfection with Cheerwine BBQ sauce

PANKO CRUSTED COD Market Price

Panko crusted and fried Cod with fresh cilantro and a cucumber dill salsa

RIBS 13.99

House-smoked pork spare ribs flavored with Cheerwine BBQ sauce

VEGETABLE TAGINE 8.99

NC Red potatoes smashed with butter and cream

CRAB CAKES Market Price

Maryland style with red peppers and a chipotle aioli

BEEF BRISKET 11.99

Red wine marinated, slow-roasted beef brisket with BBQ sauce on the side



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FROM THE BAKERY

REALLY YUMMY COOKIES 16.50/Dozen

Swiss Chocolate, Oatmeal Walnut-Raisin & White Chocolate, Cranberry, Macadamia Nut

RICH CHOCOLATE BROWNIES 15.00/Dozen Bite-Sized 30.00/Dozen Large

Delicious fudgy brownies with sweet and unsweet chocolate with a touch of coffee and walnuts

DECADENT CUPCAKES 15.00/Dozen Bite-Sized 30.00/Dozen Large

Red Velvet
Vanilla
Double Chocolate
Carrot

DECADENT CAKES - SERVES 12-14 - *48 HOURS ADVANCED ORDERING REQUIRED

Double Chocolate 40.00
Red Velvet
Carrot
Coconut
German Chocolate

SWEET POTATO TARTS Market Price

A dozen of our in-house, scratch made sweet potato biscuits topped with a heavenly whipped raspberry-cream cheese icing and fresh fruit and berries.

PIES - *48 HOURS ADVANCED ORDERING REQUIRED

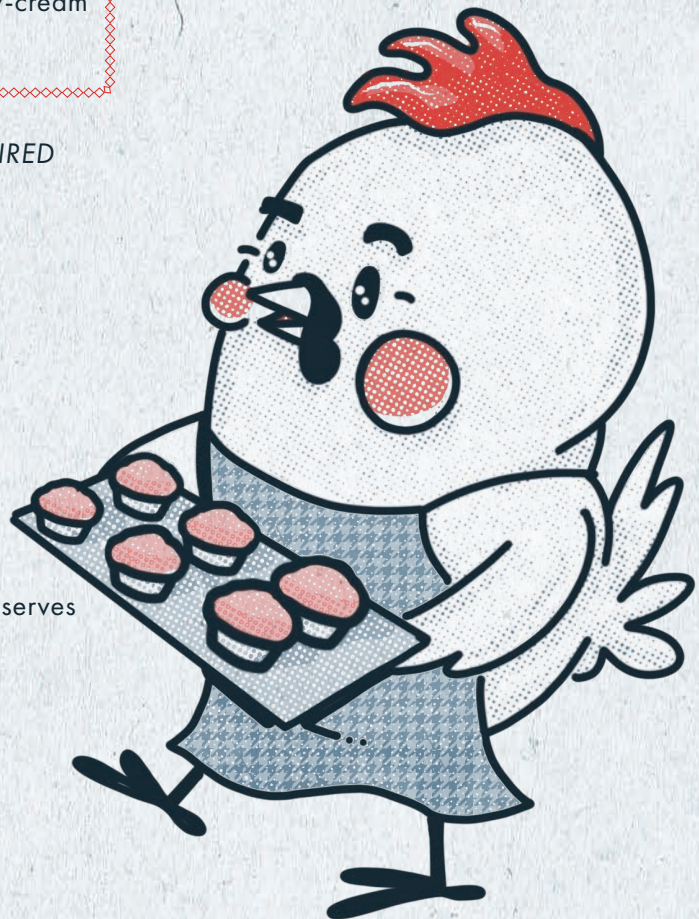
-Apple 24.00
-Triple Berry
-Key Lime

-Chocolate Peanut Butter 30.00
-Pecan

-Oreo Cheesecake 40.00
-Pumpkin Cheesecake

BISCUITS 24.00/Dozen

Buttermilk or Sweet Potato, served with butter and preserves



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BEVERAGES

COFFEE SERVICE 17.99

One pot serves 8-10 people. Includes sweeteners, half- &-half, cups & stirrers.

JUICE 11.00/Gallon

Apple, Orange, or Cranberry. Includes cups.

BOTTLED BEVERAGES

San Pellegrino 2.50
Water 1.55
Mexican Coke 2.25

CANNED SOFT DRINKS 1.50

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Lemonade

ICED TEA 7.99/Gallon

Sweet or Unsweet (or both, your call!)

BAG OF ICE 2.00

PLATES & UTENSILS 0.69/person



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