

Hursey's Catering

We Do "The Works"



2496 W. Webb Ave Burlington, NC 27217 (844) 228-3748



Displays

Fruit, Cheese & Cracker Display

Beautiful Display of Fresh Fruits, Cubed Cheeses and Crackers

Small (Serves 25) - \$125.00 Large (Serves 75) - \$275.00

Fresh Vegetable and Dip Display

Fresh Seasonal Vegetable Tray with Homemade Ranch
Dressing

Small (Serves 25) - \$75.00 Large (Serves 75) - \$175.00

Cold Appetizers

Caprese Salad

Fresh mozzarella, tomatoes and sweet basil leaves, seasoned with salt and topped with a balsamic reduction

Shrimp Cocktail

Steamed shrimp with citrus and Old Bay seasoning served chilled with classic cocktail sauce

Smoked Salmon Crostini

Thin slices of toasted bread, brushed with olive oil and topped with horseradish, dill cream cheese and smoked salmon

Pimento Cheese & Bacon Sliders

Gourmet pimento cheese topped with applewood smoked bacon served on a sweet Hawaiian bread roll

Hot Appetizers

Boneless Chicken Bites

Chicken tenderloin pieces coated with a crispy breading topped with signature bar-b-que sauce

Ham & Cheese Sliders

Sweet Hawaiian bread rolls layered with ham, cheddar cheese, mustard and topped with a poppy seed glaze

Italian Meatballs

Italian seasoned beef meatballs in homemade sweet and tangy barbecue sauce

Quinoa Crusted Shrimp

Jumbo Shrimp coated with a blend of white, red and black quinoa accompanied by a mango chutney salsa

Bar-B-Que Brisket Sliders

Spicy pulled beef Bar-B-Que brisket topped with homemade coleslaw and served on a toasted bun

Pricing

Choose Four (4) Appetizers hot or cold for \$14.00 per guest

Choose Three (3) Appetizers hot or cold for \$12.00 per guest

Choose Two (2) Appetizers hot or cold for \$10.00 per guest

Appetizers are displayed in stations. Appetizers can be passed by service staff for one hour for an additional \$1.00 per guest.

Cookout Buffet

Minimum of 50 Guests

Entrees

All Beef Hamburgers All Beef Hotdogs Grilled Chicken Breast Chopped Pork Bar-B-Que

Sides

Potato Salad
Baked Beans (with or without bacon)
Macaroni & Cheese
Southern Style Green Beans (with or without bacon)

Homemade Desserts

Fudge Brownies (with or without nuts) Homemade Cookie Assortment (Sugar, Chocolate Chip, Oatmeal Raisin)

Beverages

Sweet Tea Un-Sweet Tea Lemonade

Included in Cookout Buffet

Sandwich Buns
Hotdog Buns
Ketchup
Mayonnaise
Mustard
Hursey's Bar-B-Que Sauce
Cheese Slices
Lettuce
Tomato

Pricing

Choose Three (3) Entrees, Two (2) Sides, One (1) Dessert & Two (2) Beverages for \$16.00 per person

Choose Two (2) Entrees, Two (2) Sides, One (1) Dessert & Two (2) Beverages for \$15.50 per person

Choose Two (2) Entrees, Two (2) Sides & One (1) Beverage for \$14.00 per person

Dessert can be exchanged for an additional side item for no additional cost.

A minimum charge of \$650.00 plus tax for groups of 50 to 75 guests.

The Cookout Buffet can be cooked onsite.

Bar-B-Que Buffet

Minimum of 50 Guests

Entrees

Chopped Pork Bar-B-Que Fried Chicken Grilled Bar-B-Que Chicken Breast Pork Ribs (+4.50) Beef Brisket (+4.50) Whole Hog Pig Pickin' (+2.00)

Sides

Garden Salad
Cole Slaw
Collard Greens
Sweet Potato Casserole
Southern Style Green Beans (with or without bacon)
Baked Beans (with or without bacon)
Potato Salad
Hushpuppies

Homemade Desserts

Fudge Brownies (with or without nuts) Cookie Assortment (Sugar, Chocolate Chip, Oatmeal Raisin) Banana Pudding Peach Cobbler

Beverages

Sweet Tea Un-Sweet Tea Lemonade

Included in Bar-B-Que Buffet

Sandwich Rolls
Hursey's Bar-B-Que Sauce
Salad Dressings (Ranch, 1000 Island, Blue Cheese, Balsamic Vinaigrette & Italian)

Pricing

Choose Three (3) Entrees, Two (2) Sides, One (1) Dessert & Two (2) Beverages for \$16.00 per person

Choose Two (2) Entrees, Two (2) Sides, One (1) Dessert & Two (2) Beverages for \$15.00 per person

Choose Two (2) Entrees, Two (2) Sides & One (1) Beverage for \$14.00 per person

Dessert can be exchanged for an additional side item for no additional cost.

A minimum charge of \$700.00 plus tax for groups of less than 50 guests with no dessert.

A minimum charge of \$750.00 plus tax for groups of less than 50 guests with one dessert.

Taco Bar Buffet

Minimum of 50 Guests

Entrees

Grilled Blackened Chicken Grilled Seasoned Shrimp Grilled Marinated Steak

Sides & Toppings

Mexican Rice
Black Beans
Grilled Pepper & Onion Medley
Queso Cheese
Guacamole
Sour Cream
Lettuce
Tomatoes

Homemade Desserts

Churros
Fudge Brownies (with or without nuts)
Cookie Assortment (Chocolate Chip, Sugar, White Chocolate & Macadamia Nut)

Beverages

Sweet Tea Un-Sweet Tea Lemonade

Included in Taco Bar Buffet

Flour Tortillas Tortilla Chips Mild Salsa

Pricing

Choose Two (2) Entrees, Six (6) Sides, One (1) Dessert & Two (2) Beverages for \$17.00 per person

Choose Two (2) Entrees, Six (6) Sides & One (1) Beverage for \$15.50 per person

Dessert can be exchanged for an additional side item for no additional cost.

A minimum charge of \$750.00 plus tax for groups of less than 50 guests with no dessert.

A minimum charge of \$800.00 plus tax for groups of less than 50 guests with one dessert.

Italian Buffet

Minimum of 50 Guests

Entrees

Meat Lasagna Spaghetti & Meatballs Chicken Alfredo Penne alla Vodka Shrimp Scampi

Sides

Garden Salad Caesar Salad Seasonal Vegetable Medley Sweet Corn on the Cob Baked Potatoes Italian Green Beans (with or without bacon)

Homemade Desserts

Fudge Brownies (with or without nuts) Cookie Assortment (Sugar, Chocolate Chip, Oatmeal Raisin) Tiramisu (+2.00)

Beverages

Sweet Tea Un Sweet Tea Lemonade

Included in the Italian Buffet

Garlic Breadsticks Salad Dressings (Ranch, 1000 Island, Blue Cheese, Balsamic Vinaigrette & Italian)

Pricing

Choose Two (2) Entrees, Two (2) Sides, One (1) Dessert & Two (2) Beverages for \$18.00 per person

Choose Two (2) Entrees, Two (2) Sides & One (1) Beverage for \$16.00 per person

Dessert can be exchanged for an additional side item for no additional cost.

A minimum charge of \$750.00 plus tax for groups of less than 50 guests with no dessert.

A minimum charge of \$825.00 plus tax for groups of less than 50 guests with one dessert.

"The Works" Dinner Buffet

Minimum of 50 Guests

Salads

Greek Salad

Citrus Spinach Salad

Caesar Salad

Garden Salad

Black Bean and Corn Quinoa Salad

Entrees

Maple Dijon Chicken Roasted boneless chicken breast glazed in a savory maple dijon sauce.

Lemon Cream Chicken

Lightly breaded chicken breast in a lemon cream sauce served with seasonal vegetables

Bruschetta Chicken

Grilled chicken breast, topped with roasted grape tomatoes, garlic, olive oil, fresh basil and parmesan cheese. Drizzled with balsamic glaze.

Prime Rib Au Jus

Tender prime rib with seasonings and slow roasted. Sliced and served in its natural juices with a side of horseradish sauce.

Filet Mignon (+\$5.00)

Six ounces of tender Filet Mignon seasoned and grilled to perfection and topped with a savory Cabernet mushroom sauce.

Roasted Pork Loin

Seasoned pork loin topped with white wine and mushroom demi glaze or warm cherry glaze.

Baked Parmesan Crusted Salmon

Salmon topped with parmesan cheese, herbs and baked then topped with fresh parsley.

Sides

Macaroni & Cheese

Baked Beans (with or without bacon)

Potato Salad

Corn on the Cob

Sweet Potato Casserole

Whipped Mashed Potatoes

Baked Potatoes

Cole Slaw

Hush Puppies

Seasonal Vegetable Medley

Southern Style Green Beans (with or without bacon)

Collard Greens

Homemade Desserts

Banana Pudding

Peach Cobbler

Cherry Cobbler

Blueberry Pie

Chocolate Pie

Cheese Cake (Strawberry, Turtle, Plain)

Freshly Baked Cookies (Sugar, Chocolate Chip, Oatmeal Raisin)

Tiramisu

Fudge Brownies (with or without nuts)

Included with "The Works" Buffet

Dinner Rolls with honey butter Salad Dressings (Ranch, 1000 Island, Blue Cheese, Balsamic Vinaigrette & Italian) Butter & Sour Cream

Beverages

Sweet Tea Un-Sweet Tea Lemonade

Pricing

Choose One (1) Salad, Two (2) Entrees, Two (2) Sides, One (1) Dessert & Two (2) Beverages for \$30.00 per person

Choose One (1) Salad, Two (2) Entrees, Two (2) Sides & One (1) Beverage for \$26.00 per person

Dessert can be exchanged for an additional side item for no additional cost.

Additional Menu Notes

We offer customized menus, if you would like a different combination than the selections offered on the current menu please submit a requested menu and we will customize a menu for you!

Buffets have a minimum requirement of 50 guests, the prices quoted are based on the specific guest minimum quoted with each buffet option. Any guarantees of less than the guest minimum quoted will be charged an additional \$5.00 per guest.

Pricing applies to food beverages only. All prices subject to current NC sales tax and a taxable service charge of 5%. All standard labor charges are included, additional labor may be added for an additional fee.

A \$25.00 delivery charge will be applied for events within 25 miles of Burlington, NC. A \$50.00 delivery charge will be applied for events further than 25 miles from Burlington, NC.

Clear plastic plates, bowls, plasticware and paper napkins may be provided for NO additional charge. The menu price will not change whether you use the plastic wear or not.

Bartending services are available. \$40.00 per hour for one bartender. \$30.00 an hour for each additional bartender. One bartender required per 75 guests.

Cake cutting services are available for a flat fee of \$25.00.

Rental Items

Tables

Fruit, Cheese & Cracker Display

Beautiful Display of Fresh Fruits, Cubed Cheeses, Crackers and Dips

> Small (Serves 25) - \$125.00 Large (Serves 75) - \$275.00

Fresh Vegetable and Dip Display

Fresh Seasonal Vegetable Tray with Homemade Ranch Dressing

> Small (Serves 25) - \$75.00 Large (Serves 75) - \$175.00

Linens

Fruit, Cheese & Cracker Display

Beautiful Display of Fresh Fruits, Cubed Cheeses, Crackers and Dips

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Fresh Vegetable and Dip Display

Fresh Seasonal Vegetable Tray with Homemade Ranch Dressing

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Cutlery

Fruit, Cheese & Cracker Display

Beautiful Display of Fresh Fruits, Cubed Cheeses, Crackers and Dips

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Fresh Vegetable and Dip Display

Fresh Seasonal Vegetable Tray with Homemade Ranch Dressing

> Small (Serves 25) - \$75.00 Large (Serves 75) - \$175.00

Chairs

Fruit, Cheese & Cracker Display

Beautiful Display of Fresh Fruits, Cubed Cheeses, Crackers and Dips

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Fresh Vegetable and Dip Display

Fresh Seasonal Vegetable Tray with Homemade Ranch Dressing

> Small (Serves 25) - \$75.00 Large (Serves 75) - \$175.00

Glassware

Fruit, Cheese & Cracker Display

Beautiful Display of Fresh Fruits, Cubed Cheeses, Crackers and Dips

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Fresh Vegetable and Dip Display

Fresh Seasonal Vegetable Tray with Homemade Ranch Dressing

> Small (Serves 25) - \$75.00 Large (Serves 75) - \$175.00

Miscellaneous

Fruit, Cheese & Cracker Display Beautiful Display of Fresh Fruits, Cubed Cheeses, Crackers and Dips

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Fresh Vegetable and Dip Display

Fresh Seasonal Vegetable Tray with Homemade Ranch Dressing

> Small (Serves 25) - \$75.00 Large (Serves 75) - \$175.00