



WOW YOUR GUESTS WITH OYSTERS CAROLINA

Durham native Ryan Bethea farms the oysters directly on the North Carolina coast. Oysters for your event are pulled out of the water and delivered the same day of your event. Oysters Carolina has won “Oyster of the Year” at the North Carolina Seafood festival and are rated some of the saltiest in the country.

Bull City Hospitality chefs work with Oysters Carolina to deliver a unique menu enhancement for almost any event.

OYSTERS ON THE HALF SHELL

Beau Sels (*Crassostrea Virginica*) from Cape Lookout
Delicate and crisp. High salinity.

With Classic Mignonette, Horseradish Cream, and Tabasco.

BAKED OYSTERS

Native Sons (*Crassostrea Virginica*) from Harkers Island
Plump and buttery. Medium/High salinity.

Baked in the style of Rockefeller and Mushroom
and garlic cream sauce.

\$3/OYSTER SERVED

***WE RECOMMEND
3 OYSTERS PER GUEST.**



BULL CITY
HOSPITALITY
DURHAM, NC

— CONTACT BULLSEVENTS@DURHAMBULLS.COM TO BOOK —

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