



SOCIAL MENUS

All Social Menus include Disposable Plates, Flatware & Napkins

Custom Menus are available upon request

Chafing Dishes & Buffet Linen are available for an additional charge upon request

Beverage Additions are listed at the end of the menus

Fresh Housemade Desserts and other Seasonal Sweets are always available.

Ask about our current Dessert Menu!

All prices are per person

We are a full service caterer with over 20 years of experience. Our food is prepared by chefs in a fully licensed and insured kitchen.

If you'd like something not listed on the menus, just ask!

Call or email us with your event date, time, location, number of people, your contact information and the menu option(s) in which you're interested. We will prepare a Catering Invoice for your approval. Once approved, we'll see you at your event!

Jennifer Hernly, Director of Sales and Catering
Lee Ruffier, Chef

39 West Street Pittsboro NC 27312

Email: info@39WestCatering.com

Phone: 919 533-0145

Web: 39WestCatering.com

Greg Lewis, Chef & Proprietor

SOCIAL “YOUR WAY” BUFFET \$18

Salad (Choose One)

Caesar Salad with Homemade Croutons & Parmesan
House Salad with Tomatoes, Carrots and Cucumber
Redskin Potato Salad
Mediterranean Pasta Salad

Entree (Choose One)

Pan Seared Chicken Marsala
Chicken Cordon Bleu
BBQ Bone-Chicken
Chicken Francese
Chicken Florentine
Honey Glazed Pit Ham
Roasted Pork Loin with Apple Cranberry Chutney
Beef Tips with Chianti Mushroom Sauce
Beef Lasagna

Starch (Choose One)

Rosemary Roasted Red Potatoes
Au Gratin Potatoes with NC Cheddar
Garlic Mashed Potatoes
Mashed Sweet Potatoes
Smoked Gouda Mac and Cheese
Penne Alfredo
Penne Ala Vodka
Herbed Rice Pilaf
Lemon and Herb Orzo

Vegetable (Choose One)

Broccoli with Red Peppers
Vegetable Medley
Country Green Beans
Fresh Green Beans
Marinated Grilled Vegetables
Green Bean Almandine

Honey Glazed Carrots

see **Breads** next page

Breads (Choose One)

Assorted Dinner Rolls

Corn Bread

Sliced Baguettes

Additions

Additional Entree \$8 per person

Additional Starch \$4 per person

Additional Vegetable \$3 per person

SOCIAL MAMBO ITALIANO BUFFET \$20

Caesar Salad with Homemade Croutons, Shaved Parmesan and Cracked Pepper

Pan Seared Chicken Marsala

Parmesan Risotto

Broccolini with Red Peppers

Tuscan Bread

SOCIAL BACKYARD BBQ \$21

North Carolina Pulled Pork

BBQ Bone-In Chicken

Redskin Potato Salad

Southern Green Beans

Baked Beans with Caramelized Onions and Bacon

Creamy Coleslaw

Assorted Rolls & Cornbread with Brown Sugar Cinnamon Butter

SOCIAL ISLAND OASIS \$23

Hors d' Oeuvres

Shrimp, Pineapple & Cilantro in Toasted Phyllo Cups

Buffet

Baby Greens, Fresh Strawberries, Candied Walnuts
and Mango Vanilla Bean Vinaigrette

Mahi Mahi with Pineapple Relish and Lemon Cream

Jerk Chicken

Coconut Jasmine Rice

Red Pepper & Cheddar Cornbread

SOCIAL ELITE \$25

Cocktail Hors d' Oeuvres

Stuffed Mushrooms with Andouille Sausage, Béchamel and Cheddar Cheese

Buffet

Baby Greens, Feta Cheese, Toasted Pecans, Dried Cranberries with Citrus Vinaigrette

Pan Seared Chicken Florentine

Parmesan & Herb Risotto

Roasted Garlic Asparagus

Assorted Grilled Breads

SOCIAL HEAVY HORS D'OEUVRES \$26

Assorted Cheeses with Fresh Fruit Garnish & Crackers

Grilled Tuscan, Focaccia and Pita Breads with Tomato Basil,
Olivada and Hummus Spreads

Petite Crab Cakes with Lemon Aioli

Marinated Grilled Vegetables with Roasted Red Pepper Dipping Sauce

Baked Chicken Drumettes with Cilantro Aioli

Vegetarian Spring Rolls with Zesty Orange Marmalade

Carving Station

(Carver required or dropped off pre-sliced & chilled)

Sea Salt, Cracked Pepper, Garlic & Fresh Herb Crusted Top Round

Served with Creamed Horseradish and Dijon Mustard

Assorted Dinner Rolls with Butter

SOCIAL SOUTHERN SUPPER \$27

Baby Greens, Fresh Cubed Watermelon, Cucumbers, Feta and Citrus Vinaigrette

Pimento Macaroni & Cheese

Marinated Grilled Chicken Breast with Dijon, Honey Cream Sauce

Strawberry BBQ Beef Brisket

Marinated Napa Cabbage Coleslaw

Collard Greens

Cheddar Jalapeno Corn Bread & Yeast Rolls Served with Honey Butter

SOCIAL ELEGANCE \$28

Buffet

Baby Greens with Fresh Strawberries

Candied Walnuts and Feta Cheese

Served with Balsamic Basil Vinaigrette

Stuffed Chicken Breast with Portobello, Roasted Red Peppers
and Vermont White Cheddar

Penne Pasta with Spinach, Sun-Dried Tomatoes in Basil Cream Sauce

Marinated Grilled Vegetables

Carving Station

(Carver required or dropped off pre-sliced and chilled)

Rosemary & Garlic Crusted Prime Rib

Served with Au Jus, Creamed Horseradish and Dijon Mustard

Assorted Dinner Rolls with Butter

SOCIAL GRAND STATIONS \$29

Station 1

(Chef required to assemble Chicken and Waffles)

Chicken and Waffles with Maple Drizzle

Country Sausage & Cheddar Lollipops

Raspberry & Brie Puff Pastry Bites

Station 2

Cheese & Fresh Fruit Tray served with Crackers

Hot Crab Dip served with Pita Points

Chilled Shrimp with Zesty Cocktail Sauce

Station 3

North Carolina Pulled Chicken

Hot Sauce, Northern BBQ & North Carolina Sauces

Served with Napa Coleslaw and Slider Rolls

BEVERAGE ADDITIONS

Regular & Decaffeinated Coffee, per Disposable Carafe \$15 (10-12 Cups)

Juice by the Half Gallon \$12

Individual Assorted Juices \$2.50 each

Bottled Water \$1.25 each

Assorted Canned Soda \$1.25 each

Sweetened or Unsweetened Tea by the Gallon \$9 (16 Cups)

Lemonade by the Gallon \$9 (16 Cups)