



## WEDDING MENUS

*All Wedding Menus include Servers, Bartending, China Service  
& Buffet Linen for Five Hour Reception*

*Mint Lemonade, Water and Iced Tea are included in all menus*

*Beverage Additions are listed at the end of the menus*

*All prices are per person*

We are a full service caterer with over 20 years of experience. 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 on your Wedding Day!

Jennifer Hernly, Director of Sales and Catering

Shaan Colyer, Chef

Greg Lewis, Chef & Proprietor

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## **“YOUR WAY” \$42**

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### **Cocktail Hour**

#### **Hors d' Oeuvres (Choose One)**

Domestic Cheeses with Fresh Fruit Garnish and Assorted Crackers

Spinach and Artichoke Dip with Grilled Breads

Tomato Basil and Hummus Spreads

Garden Vegetables with Garlic Aioli

### **Dinner Buffet**

#### **Salad (Choose One)**

Caesar Salad with Housemade 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

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**Vegetable (Choose One)**

Broccoli with Red Peppers

Vegetable Medley

Country Green Beans

Fresh Green Beans

Marinated Grilled Vegetables

Green Bean Almandine

Honey Glazed Carrots

**Breads (Choose One)**

Assorted Dinner Rolls

Corn Bread

Sliced Baguettes

**Additions**

Additional Entrée \$8 per person

Additional Starch \$4 per person

Additional Vegetable \$3 per person

**BACKYARD BBQ \$46**

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**Cocktail Hour**

**Hors d'Oeuvres**

Country Ham Biscuits

**Buffet**

North Carolina Pulled Pork

BBQ Bone-In Chicken

Redskin Potato Salad

Southern Green Beans

Baked Beans with Caramelized Onions and Bacon

Creamy Coleslaw

Cornbread with Brown Sugar Cinnamon Butter

## **MAMBO ITALIANO \$46**

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### **Cocktail Hour**

#### **Hors d'Oeuvres**

Crispy Asiago Croustades Topped with Tomato, Fresh Mozzarella and Fresh Basil Pesto, Aged Provolone, Panko and Crab Stuffed Mushrooms

### **Buffet**

Caesar Salad with Homemade Croutons, Shaved Parmesan and Cracked Pepper  
Pan Seared Chicken Marsala  
Parmesan Risotto  
Broccolini with Red Peppers  
Tuscan Bread

## **SOUTHERN SUPPER \$52**

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### **Cocktail Hour**

#### **Hors d'Oeuvres**

Pulled Pork and Slaw  
Eggrolls NC BBQ Dipping Sauce  
Chicken & Waffle Bites with Maple Drizzle

### **Buffet**

Mixed 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

## HEAVY HORS D'OEUVRES \$53

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### Cocktail Hour

#### Hors d'Oeuvres

Baked Brie Filled with Fresh Mango, & Pepper Jam Topped with Candied Walnuts

*Served with Assorted Crackers*

Asian BBQ Chicken Satay

### Buffet

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

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

*Served with Creamed Horseradish and Dijon Mustard*

Assorted Dinner Rolls with Butter

## ISLAND OASIS \$53

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### Cocktail Hour

#### Hors d'Oeuvres

Chicken Satay with Thai Peanut Sauce

Shrimp, Pineapple & Cilantro in Toasted Phyllo Cups

### Buffet

Mixed Greens, Fresh Strawberries, Candied Walnuts, Mango Vanilla Bean Vinaigrette

Mango BBQ Ribs

Mahi Mahi with Pineapple Relish and Lemon Cream

Jerk Chicken

Coconut Jasmine Rice

Red Pepper & Cheddar Cornbread



## ELEGANCE \$58

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### Cocktail Hour

#### Hors d'Oeuvres

Ahi Tuna on Wonton Chip with Wasabi Aioli

Beef Wrapped Portobello with Sesame Ginger

Artisan Cheeses with Fresh Fruit Garnish & Assorted Crackers

### Buffet

Mixed 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

Rosemary & Garlic Crusted Prime Rib

*Served with Au Jus, Creamed Horseradish and Dijon Mustard*

Assorted Dinner Rolls with Butter

## ELITE \$56

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### Cocktail Hour

#### Hors d'Oeuvres

Bacon Wrapped Scallops

Stuffed Mushrooms with Andouille Sausage, Béchamel and Cheddar Cheese

### Buffet

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

Cabernet Braised Short Ribs

Pan Seared Chicken Florentine

Parmesan & Herb Risotto

Roasted Garlic Asparagus

Assorted Grilled Breads

## THE GRAND STATIONS \$63

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### Cocktail Hour

#### Hors d'Oeuvres

Chicken and Waffles with Maple Drizzle

Country Sausage & Cheddar Lollipops

Raspberry & Brie Puff Pastry Bites

### Chilled Station

Mixed Greens with Assorted Condiments:

*Served with Tomato, Red Onion, Chopped Hard Boiled Egg, Cubed Grilled Chicken, Bacon Bits, Gorgonzola Cheese & Cheddar Cheese*

*Apple Cider Vinaigrette, Honey Mustard & Blue Cheese Dressings*

Mediterranean Pasta Salad

Chilled Shrimp with Zesty Cocktail Sauce

### Ultimate Mac-N-Cheese Station

Cavatappi Pasta with White Cheddar Cheese with Assorted Toppings:

*Tomatoes, Shredded Gouda, Bacon Bits, Sour Cream and Fresh Scallions*

### BBQ Beef Brisket & NC BBQ Chicken Slider Carving Station

Sliced BBQ Brisket

North Carolina Pulled Chicken

Hot Sauce, Northern BBQ & North Carolina Sauces

Served with Napa Coleslaw and Slider Rolls

## BEVERAGE ADDITIONS

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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)