



## CORPORATE MENUS

*All Corporate Menus include Disposable Plates, Flatware & Napkins*

*Custom Menus are available upon request*

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

We are a full service caterer with over 20 years of experience. Food is prepared by chefs in a fully licensed and insured kitchen. We cater any type of event and can provide anything you may need.

*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 event date!

Jennifer Hernly, Director of Sales and Catering  
Greg Lewis, Chef & Proprietor

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39 West Street Pittsboro NC 27312

## CORPORATE BREAKFAST MENUS

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**Minimum of 25 Guests. All prices are per person.  
Disposable plates, flatware & napkins are included.**

### **Continental \$7.95**

Assortment of Freshly Petite Baked Pastries  
Seasonal Fresh Fruit Salad

### **Breakfast Sandwiches \$9.50**

Egg & Cheese, Ham & Cheese and Sausage & Cheese Sandwiches on Fresh Biscuits  
Fresh Herbed Breakfast Potatoes  
Seasonal Sliced Fruit Tray

### **Full Breakfast \$10.95**

Egg Casserole  
Breakfast Potatoes *or* Grits  
Choice of Sausage *or* Bacon  
Seasonal Fresh Fruit Salad  
Biscuits with Butter and Jelly

### **Waffles & Fruit \$10.95**

Belgian Waffles  
Toppings to Include: Fresh Berries, Chocolate Syrup & Fresh Whipped Cream,  
Breakfast Sausage  
Seasonal Fresh Fruit Salad  
Biscuits with Butter and Jelly

### **Omelet Station \$18.95 ~ (Minimum of 50 guests.)**

Made to Order Omelets  
Fixings to Include: Cheddar Cheese, Diced Tomatoes, Bacon Bits, Sautéed Veggies,  
Diced Ham & Salsa  
Breakfast Sausage  
Seasonal Fresh Fruit Salad  
Biscuits with Butter and Jelly  
*(Includes 1 chef for up to every 35 guests for 1.5 hours of serve time.)*

## CORPORATE LUNCH & DINNER MENUS

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Minimum of 10 guests. All prices are per person. Deliveries over 30 miles from our Pittsboro NC location require a minimum of 25 guests.

Disposable Flatware & Napkins are included.

Gluten Free Bread or Bun available, add \$2 for each.

Dinners: add \$3.50 per person

### Boxed

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#### The Traditional \$9.95

Includes Housemade Potato Chips, Fresh Fruit Salad & Cookie

**Choices: (Maximum of 4 choices)**

Ham & Cheddar

Turkey & Provolone

Roast Beef & Swiss

Cranberry & Citrus Chicken Salad Wrap

Black Bean, Sriracha Cheese & Aioli Wrap (Vegetarian)

Baby Greens, Avocado, Tomato & Cheddar (Vegetarian)

#### The Executive \$12.50

Includes Sandwich, Pasta Salad, Fresh Fruit Salad & Housemade Cannoli

**Choices: (Maximum of 4 choices)**

**Fried Green Tomato:** Fried Green Tomato, Avocado Spread,  
Roasted Red Pepper and Baby Greens

**Mediterranean:** Baked Marinated Lemon Chicken, Hummus, Feta,  
Kalamata Olives and Red Onion

**Marinated Chicken:** Grilled Chicken Breast, Cheddar, Lettuce,  
Tomato, with Honey Mustard

**Beef Tenderloin:** Sliced Beef, Swiss, Onion, Lettuce, Tomato  
and Horseradish Cream

**Italian:** Capicola, Salami, Ham with Lettuce, Mozzarella and Pesto Mayonnaise

**Vegan:** Sautéed Vegetable with Hummus Spread, served with Vegan Mayo

**Healthy Option Boxed Salads \$10.95** Includes Fresh Fruit Salad

**Choices: (Maximum of 4 choices)**

**Caesar:** Romaine, Parmesan, Croutons & Caesar Dressing

**Chef:** Mixed Greens, Egg, Deli-Style Ham, Chicken, Cheddar, Tomato, Cucumber & Honey Mustard

**Greek:** Romaine, Tomato, Cucumber, Red Onion, Red Pepper, Kalamata Olives, Feta & Vinaigrette

**Fruit & Nut:** Spinach, Fresh Berries, Feta, Candied Walnuts & Strawberry Vinaigrette

*Add Sliced Grilled Chicken to any salad for \$2 additional per boxed salad.*

## Cold Buffets

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**Traditional Sandwich Buffet \$10.95**

Ham & Cheddar, Turkey & Provolone and Roast Beef & Swiss Sandwiches

Pasta Salad

Fresh Fruit Salad

Assorted Cookies

**Build Your Own Sandwich Buffet \$11.95**

Deli Tray of Ham, Turkey, Salami and Roast Beef

Cheese Tray of Cheddar, Provolone and Swiss

Assorted Rolls, Breads & Condiments

Potato Salad

Fresh Fruit Salad

Assorted Cookies

**Build Your Own Salad \$9.95**

Seasonal Greens with Sides: Cucumbers, Tomatoes, Carrots

Croutons, Shredded Cheddar, Garbanzo Beans & Bacon Bits

Pasta Salad

Fresh Fruit Salad

Dressings: Basil, Balsamic, Strawberry or Apple Cider Vinaigrette; Caesar, Ranch, & Honey Mustard (Client to pick 2 dressings)

*Add Sliced Grilled Chicken for an additional \$2 per person.*

*Add Baked Potato with Cheese and Sour Cream for an additional \$2 per person.*

*Add Soup of the Day for an additional \$2 per person.*

## Hot Buffets

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### **Chef's Table #1 \$11.50**

Seasonal Greens with Dried Cranberries, Candied Walnuts & Apple Cider Vinaigrette  
Marinated Grilled Chicken Marsala  
Smoked Gouda Mac N Cheese  
Freshly Baked Focaccia Bread  
Brownies with Powdered Sugar

### **Chef's Table #2 \$11.95**

Chicken with Spinach, Sun-Dried Tomatoes and Garlic Cream  
Penne Ala Vodka  
Sautéed Vegetable Medley  
Assorted Rolls and Butter  
Housemade Cannolis

### **Chef's Table #3 \$11.50**

Seasonal Greens with Berries, Feta Cheese & Raspberry Vinaigrette  
Marinated Chicken Breast with Honey Mustard Cream  
Herb Roasted Potatoes  
Assorted Rolls and Butter  
Strawberry Shortcake

### **Chef's Table #4 \$11.50**

Grilled Chicken with Balsamic & Mushrooms  
Garlic Mashed Potatoes  
Marinated Grilled Vegetables  
Assorted Rolls and Butter  
Chocolate Chip Cookies

### **Chef's Table #5 \$12.50**

Seasonal Green Salad & Housemade Vinaigrette  
Beef Tips with Gravy  
Butter & Cream Mashed Potatoes  
Yeast Rolls with Butter  
Lemon Squares

**Southern #1 \$11.50**

BBQ Bone-in Chicken  
Macaroni & Cheese  
Cornbread & Butter  
Fresh Cubed Fruit  
Pecan Pie

**Southern #2 \$13.95**

Pulled Pork Served with BBQ Sauces  
BBQ Bone-in Chicken  
Potato Salad  
Country Green Beans  
Cole Slaw, Rolls & Butter  
Banana Pudding

**Italian #1 \$10.95**

Caesar Salad  
Hand Breaded Chicken Parmesan  
Baked Ziti  
Garlic Bread  
Housemade Cannolis

**Italian #2 \$12.95**

House Salad with Balsamic Vinaigrette  
Chicken with Ham, Swiss, Ricotta & Marinara  
Pasta Tossed with Pesto Cream Sauce  
Sautéed Seasonal Vegetable Medley  
Freshly Focaccia Bread  
Cheesecake

**Italian #3 \$11.50**

Chicken Cacciatore  
Rice Pilaf  
Marinated Vegetables  
Grilled Flatbread  
Assorted Petite Dessert

### **Tex-Mex \$13.95**

Steak & Chicken Fajitas with Onions, Peppers and Fresh Cilantro with Flour Tortillas  
Cheddar Cheese, Sour Cream, Guacamole and Pico de Gallo  
Spanish Rice & Black Beans  
Tortilla Chips and Salsa  
Cinnamon Churros

### **BBQ Menu #1 \$10.95**

Burgers and All Beef Hot Dogs with Bakery Brioche Buns  
Cheese, Lettuce, Tomato, Onion, Mayo, Ketchup & Mustard  
Potato Salad  
Fresh Fruit Salad  
Cookies & Brownies

### **BBQ Menu #2 \$16.95**

House Salad Served with Housemade Ranch & Vinaigrette  
BBQ Chicken  
BBQ Ribs  
Marinated Pasta Salad  
Chilled Sweet Potato Salad  
Brownies with Powdered Sugar

### **Asian Menu \$13.50**

Asian BBQ Chicken  
Vegetable Stir Fry  
Sesame Rice  
Spring Rolls with Dipping Sauce  
Assorted Petite Desserts

### **Healthy Choice \$16.95**

Seasonal Greens with Cranberries, Mandarin Oranges & Citrus Vinaigrette  
Cilantro Lime Marinated Chicken Breast  
Asian BBQ Glazed Salmon  
Fresh Green Beans Drizzled with Olive Oil  
Herb Rice Pilaf  
Fresh Seasonal Fruit Salad

## **GIVE ME A BREAK!**

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*Let us drop off a snack with your lunch delivery for that extra boost in the afternoon!*

### **Sweet Treat \$4.95**

Assorted Cookies & Brownies

### **Afternoon Delight \$6.95**

Tortilla Chips with Spinach & Artichoke Dip

Chef's Choice Dessert

Fresh Cubed Fruit

### **Healthy Snack \$5.95**

Cheese and Cracker Tray & Fresh Vegetable Tray with Hummus

## **BEVERAGE ADDITIONS**

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### **Disposable Cups are Included**

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

Assorted Hot Tea \$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)

Cranberry Lemonade by the Gallon \$12 (16 Cups)