



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!

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

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39 West Street Pittsboro NC 27312

CORPORATE LUNCH & DINNER MENUS

Minimum of 10 guests. All prices are per person. Deliveries over 30 miles from our Pittsboro NC location require a minimum of 20 guests.

Disposable Flatware & Napkins are included.

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

Dinners: add \$3.50 per person

Boxed

The Traditional \$10.50

Includes House Made 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 \$12.95

Includes Sandwich, Sweet Potato Salad, Fresh Fruit Salad & House Made 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

Buffalo Chicken: Chicken, Hot Sauce, Cheese, Tomato, Lettuce & Ranch

Chicken Caesar: Chicken, Shredded Parmesan, Lettuce & Caesar Dressing

Tex Mex Chicken: Chicken, Black Beans, Corn, Cheese, Lettuce & Chipotle Sour Cream

Healthy Option Boxed Salads \$11.95 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

Chopped: Seasonal Greens, Bacon, Blue Cheese, Tomato & Romano Vinaigrette

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

Dietary Boxes \$12.95

Protein Boost/Gf: Grilled Chicken, Hard Boil Egg, Cubed Cheese & Fresh Cubed Fruit

Paleo/Gf: Grilled Chicken, Nuts, Marinated Grilled Vegetables & Fresh Cubed Fruit

Traditional Sandwich Buffet \$10.95 *Build Your Own Option Available.*

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

Pasta Salad

Fresh Fruit Salad

Assorted Cookies

Executive Sandwich Buffet \$11.95

Marinated Grilled Chicken, Beef Tenderloin, Italian & Fried Green Tomato Sandwiches

Sweet Potato Salad -or- Traditional Potato Salad

Fresh Fruit Salad

House Made Cannolis

Hot Wrap Buffet (Maximum of 3 choices) \$12.95

All wraps are individually wrapped. Served with Homemade Chips and Fresh Cubed Fruit

Southwest Chicken, Black Bean Corn Salsa & Sour Cream

Chicken, Cheddar, Ranch, Tomato & Bacon

Pulled BBQ Pork, Queso & Slaw

Philadelphia Steak, Mushrooms, Green Pepper, Onion & Mayo

Grilled Vegetables, Rice, Black Beans, Avocado & Cilantro Aioli

Suggestion: *Add assorted miniature desserts \$2.50 per person.*

Hot Buffets

39 West # 1 \$12.95

Seasonal Greens with Fruit, Feta, Candied Walnuts & Apple Cider Vinaigrette
Chicken with Spinach, Sun-Dried Tomatoes and Garlic Cream
Pasta with Mushrooms, Red Pepper and Parmesan Sauce
Freshly Baked Focaccia Bread
Cheesecake Bites

Suggestion: *Add marinated grilled vegetables \$3 per person.*

39 West # 2 \$12.50

Marinated Grilled Chicken Marsala
Smoked Gouda Mac N Cheese
Grilled Vegetables
Assorted Rolls with Butter
Fudge Brownies with Powdered Sugar

39 West # 3 \$11.95

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

Suggestion: *Add fresh green beans \$3 per person.*

39 West # 4 \$11.95

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

39 West # 5 \$12.95

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

BBQ \$14.95

Pulled Pork Served with Eastern, Lexington & Apple Bourbon Sauces
BBQ Bone-in Chicken

Potato Salad
Country Green Beans
Cole Slaw, Rolls & Butter
Banana Pudding

Southern \$11.95

Bourbon BBQ Boneless Chicken
Macaroni & Cheese
Vegetarian Southern Style Green Beans
Cornbread & Honey Butter
Brownies & Cookies

Suggestion: *Add fresh cubed fruit ~ \$3 per person.*

Italian# 1 \$11.95

Caesar Salad
Chicken Parmesan
Penne Ala Vodka
Freshly Baked Focaccia
House Made Cannolis

Italian # 2 12.95

House Salad with Balsamic Vinaigrette
Beef *-or-* Vegetarian Lasagna
Meatballs in Marinara
Tuscan Garlic Bread
Nutella Hazelnut Bread Pudding

Tex-Mex Menu \$14.95

Chicken *-or-* Beef Fajitas with Onions, Peppers and Fresh Cilantro with Flour Tortillas
Cheddar Cheese, Sour Cream & Guacamole
Spanish Rice & Black Beans
Tortilla Chips and Salsa
Cinnamon Churros

Suggestion: *Add cheese enchiladas! \$5 per person*

Cookout Menu \$11.95

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

Hibachi Menu \$13.95

Teriyaki Chicken
Fried Rice
Squash, Zucchini, Carrots, Broccoli & Mushrooms
Flatbread
Assorted Cookies

Greek Menu \$13.95

Salad with Feta, Banana Peppers, Olives, Tomatoes, Red Onion & Greek Vinaigrette

Chicken Souvlaki ~ *Marinated Lemon Chicken Breast with Oregano & Garlic*

Rice

Homemade Hummus

Flatbread

Cream Puffs and Lemon Squares

Suggestion: *Add spanakopita \$3 per person.*

Tropical Menu \$13.95

Hawaiian BBQ Chicken with Pineapple & Red Pepper

Cilantro Rice

Black Beans with Red Onion topped with Feta Cheese

Yeast Rolls served with Honey Butter

Oreo Chocolate Mousse

Suggestion: *Add fresh cubed fruit.*

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 Cubed Fruit

Corporate Breakfast Menus

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

Continental \$8.50

Assortment of Freshly Petite Baked Pastries

Seasonal Fresh Fruit Salad

Breakfast Sandwiches \$10.50

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

Full Breakfast \$11.95

Baked Egg Omelet
Cheesy Hash Brown Casserole
Sausage -or- Bacon
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.)

GIVE ME A BREAK!

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

Munch & Crunch \$5.95

Homemade Trail Mix
Pretzels *-or-* Beer Nuts
Parmesan & Black Pepper Popcorn

Healthy Snack \$5.95

Cheese and Cracker Tray & Fresh Vegetable Tray with Hummus

Happy Hour (You Pick 4) \$15.95

Fresh Vegetables with Roasted Red Pepper Dip
Vegetable & Cream Cheese Pinwheels
Spanakopita
Chicken Cordon Blue Bites
Homemade Chicken Tenders with Ranch Dressing
Traditional Buffalo Wings with Bleu Cheese Dipping Sauce
Pigs -N- Blankets
Sweet Pepper Jam Meatballs
Stuffed Mushrooms
Crab Cake Bites
Spicy Cauliflower Bites with Tzatziki Sauce
Quiche Florentine Squares
Quiche Lorraine Squares

BEVERAGE ADDITIONS

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)

SET UP & ADDITIONAL OPTIONS

Stainless Steel Chafing Dish Set Up with Nice Platters, Buffet Linen & Greenery~ \$50

Disposable Chafing Rack Set ~ \$8 each

White Rectangle Plastic Table Covering~ \$3 each

Server/ Buffet Stocker ~ 1.5 Hours of Service~ \$75

Floral Centerpieces ~ \$35 each + delivery fee

Personalized Sheet Cake ~ \$2.50 per slice

Cup Cakes ~ \$3.00 each

Available Rentals ~ *Delivery & Return Pick Up Fee Applies*

China Plates, Flatware & Glassware~ \$4 per person ~ *includes one of each per person.*

Non-Floor Length Linen Table Cloth ~\$10

Floor Length Linen Table Cloth~ \$20

Linen Napkins ~ 1.50 per napkins

Pre-rolled Silverware in Cloth Napkin: \$2.25 each