



## WEDDING MENUS

*Menu Pricing include Servers, Bartending, & Buffet Linen for Five Hour Reception  
Mint Lemonade, Water and Sweetened Iced Tea are included in all menus*

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 are more than happy to customize a menu that works best for you!

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

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39 West Street Pittsboro NC 27312

## BBQ

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### Cocktail Hour

#### Hors d' Oeuvres

Country Ham Biscuits

Artisan Cheeses with Assorted Crackers

### Buffet

North Carolina Pulled Pork

BBQ Bone-In Chicken

Redskin Potato Salad

Fresh Southern Green Beans

Baked Beans with Caramelized Onions and Bacon

Creamy Coleslaw

Cornbread with Brown Sugar Cinnamon Butter

## ITALIAN

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### Cocktail Hour

#### Hors d' Oeuvres

Caprese Skewers *fresh mozzarella, tomato & basil topped with balsamic glaze*

Italian Meats & Cheese Board *served with sliced breads & crackers*

### Buffet

Caesar Salad with Homemade Croutons, Shaved Parmesan and Cracked Pepper

Pan Seared Chicken Marsala

Parmesan Risotto

Broccoli with Red Peppers

Tuscan Garlic Bread

## SOUTHERN

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### Cocktail Hour

#### Hors d' Oeuvres

Pork Eggrolls NC BBQ Dipping Sauce

Chicken & Waffle Bites with Maple Drizzle

NC Cheese Board *local NC cheeses served with assorted crackers and fresh fruit garnish*

### Buffet

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

Cheddar Macaroni & Cheese

Pulled Chicken with NC BBQ Sauce

BBQ Beef Brisket

Marinated Napa Cabbage Coleslaw

Fresh Green Beans

Cheddar Jalapeno Corn Bread & Yeast Rolls Served with Honey Butter

## HORS D' OEUVRES

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### Cocktail Hour

#### Hors d' Oeuvres

Artisan Cheeses with Fresh Fruit Garnish & Assorted Crackers

Chicken Cordon Bleu Bites Served with Parmesan Cream

### Buffet

Freshly Baked Breads with Pimento Cheese, Tomato Basil & Spinach Artichoke Spreads

Country Sausage & Cheddar Lollipops

Petite Crab Cakes with Lemon Aioli

Marinated Grilled Vegetables

Asian BBQ Chicken Satay

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 Artisan Rolls with Butter

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## ELITE

### COCKTAIL HOUR

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

Raspberry & Almond Brie Tartlets  
Bloody Mary Chilled Shrimp Shooters

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

Artisan Cheeses with Fresh Fruit Garnish & Assorted Crackers

#### **Buffet**

Baby Greens, Feta Cheese, Toasted Pecans, Dried Cranberries with Citrus Vinaigrette  
Chicken Provencal *chicken with balsamic, mushrooms and provolone cream*  
Cabernet Braised Short Ribs  
Parmesan & Herb Risotto  
Roasted Asparagus  
Artisan Rolls served with Whipped Herb Butter

## ELEGANCE

### COCKTAIL HOUR

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

Ahi Tuna on Wonton Chip with Wasabi Aioli  
Herbed Goat Cheese & Beef Tenderloin Topped with Pesto on Crispy Croustade

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

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 Artisan Rolls with Butter