



## 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

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**Minimum of 10 guests. All prices are per person.**

**Deliveries over 30 miles from our 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

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#### **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

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### **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

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**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!**

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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

### **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

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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)

## SET UP & ADDITIONAL OPTIONS

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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