



SOCIAL MENUS

All Social Menus include Disposable Plates, Flatware & Napkins

Custom Menus are available upon request

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

Beverage Additions are listed at the end of the menus

Fresh Housemade Desserts and other Seasonal Sweets are always available.

Ask about our current Dessert Menu!

All prices are per person

We are a full service caterer with over 20 years of experience. Our 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 at your event!

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

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BBQ BASH \$14

Perfect for pool parties, rehearsal dinners and themed events.

Bone-In BBQ Chicken

Cheddar Mac N Cheese

Creamy Broccoli Salad –or- Fresh Garden Salad

Slider Rolls with Butter

Suggestion: Add a second entrée.

Pulled Pork with Slider Rolls ~ \$6 pp

GARDEN PARTY \$15

Perfect for baby & bridal showers, open houses & funeral receptions.

Cranberry Chicken Salad on Petite Croissants

Fresh Vegetable and Cream Cheese Pinwheels

Sweet Pepper Jam Meatballs

Cubed Fresh Fruit & Cubed Cheese Display with Assorted Crackers

Handmade Cannolis

Suggestion: Add a refreshing beverage:

Raspberry Sparling Punch ~ \$15 per gallon

MAMBO ITALIANO \$17

Perfect for rehearsal dinners, dinner parties and themed events.

Caesar Salad with Croutons, Shaved Parmesan, Cracked Pepper & Homemade Dressing

Hand Breaded Chicken Parmesan

Pasta Alfredo with Fresh Spinach & Sundried Tomatoes

Freshly Baked Focaccia Bread

Hand Made Cannolis

Suggestion: Add an Hors d' Oeuvre

Chaturtire: Italian Meats, Cheeses, Olives and Breads \$8pp

TROPICAL DELIGHT \$20

Perfect for any outdoor even, pool party or themed party

Hors d' Oeuvres

Shrimp, Pineapple & Cilantro in Toasted Phyllo Cups

Buffet

Baby Greens, Fresh Strawberries, Candied Walnuts
and Mango Vanilla Bean Vinaigrette

Mahi Mahi with Pineapple Relish and Lemon Cream

Jerk Chicken

Coconut Jasmine Rice

Red Pepper & Cheddar Cornbread

Suggestion: Add a yummy dessert.

Cheesecake Shooters: Keylime, Strawberry Cream & Oreo \$4pp

IT'S GAME TIME! 17

Perfect for the sporting events, tailgating & birthday parties.

Baked Chicken Verde Enchilada

Country Sausage & Cheddar Balls

Fresh Vegetables with Homemade Ranch Dressing

Classic Potato Skins with Cheddar, Bacon and Chives Served with Sour Cream

Classic Vegetable Spinach Dip Served with Pita & Homemade Blue Corn Chips

Suggestion: Add a hearty chili.

Hearty Chili Served with Shredded Cheddar Cheese & Chopped Red Onions

HEAVY HORS D' OEUVRES \$21

Perfect for evening receptions.

Cubed Fresh Fruit & Cubed Cheese Display Served with Assorted Crackers

Freshly Baked Sliced Vegetable Strudel Bites

Chicken Cordon Bleu Bites with Parmesan Dipping Sauce

Pulled Pork Spring Rolls with NC BBQ Sauce

Hot Crab Dip with Pita Points & Blue Corn Tortilla Chips

Fresh Vegetable Display with Roasted Red Pepper Dipping Sauce

Suggestion: Add a hearty pasta:

Pasta with Spinach, Sun-dried Tomatoes & Parmesan Cream ~ additional \$8 pp

“YOUR WAY” BUFFET \$19

Salad (Choose One)

Caesar Salad, House, Greek or Fruit & Nut

Entree (Choose One)

Pan Seared Chicken Marsala

Chicken Cordon Bleu

Chicken Francese

Roasted Pork Loin with Apple Cranberry Chutney

Beef Tips with Chianti Mushroom Sauce

Sliced Beef Brisket

Starch (Choose One)

Rosemary Roasted Red Potatoes, Au Gratin Potatoes with NC Cheddar, Smoked Gouda Mac and Cheese, Pasta with Fresh Spinach, Mushrooms & Cream Sauce, Garlic Mashed Potatoes, Herbed Rice Pilaf or Lemon and Herb Orzo

Vegetable (Choose One)

Broccoli with Red Peppers, Vegetable Medley, Fresh Green Beans, Marinated Grilled Vegetables or Green Bean Alandine

Additional Add Ons: Entrée \$8 Starch \$4 Vegetable \$3 (Bread is included.)

BEVERAGE ADDITIONS

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

Bottled Water \$1.25 each

Assorted Canned Soda \$1.25 each

Sweetened or Unsweetened Tea by the Gallon \$9 (16 Cups)

Cranberry Lemonade by the Gallon \$9 (16 Cups)

Beer & Wine ~ \$18 per person (Up to 4 hours of service)

SERVICE ADDITIONS

Server \$125 for up to 3 hours of service (\$25 per hour for each additional hour)

Bartender \$200 for up to 3 hours of service (\$30 per hour for each additional hour)

Chef \$225 for up to 3 hours of service (\$35 per hour for each additional hour)