



39 WEST CATERING CORPORATE MENUS

39 West Catering is a full-service caterer with over 20 years of experience. Food is prepared by chefs in our fully licensed and insured kitchen.

We can cater any type of event and can provide anything you may need.

Greg Lewis, Chef & Proprietor

Jennifer Hernly, Director of Sales and Catering

Danielle, Event Planner & Coordinator

Denise, Catering, Event Planner & Coordinator

Marybeth, Chef De Cuisine

(919) 533-0145

Info@39westcatering.com

39WestCatering.com

39 West Catering Corporate Menus

Details

All prices are per person.
10-guest minimum locally
20-guest minimum for deliveries over 30 miles from our Pittsboro NC kitchen.
Breakfasts have custom minimums. See p. 9.
All Corporate Menus include Disposable Plates, Flatware & Napkins

Additional

For Dinner Pricing add \$4 per person
Gluten Free Bread or Bun available, add \$2 for each.
See p. 11 for beverages, set-up, décor, cake, and rental options.

Custom Menus

If you would like something you do not see, or a custom menu, just ask!

Ordering

Call (919) 533-0145 or email us with:

- Your event-date
- Time
- Location
- Number of guests
- Your contact information
- Your menu choice(s)
- Type of service requested: Drop-off, Buffet, China Service

We will prepare a Catering Invoice for your approval.
Once approved, we will see you on your event date!

Boxed Lunch & Dinner

Add \$4 per person for dinners

The Traditional \$10.50

Includes Sandwich, House Made Potato Chips, Fresh Fruit Salad & Cookie

Choices: (Maximum of 4 choices)

SANDWICHES

Ham & Cheddar

Turkey & Provolone

Roast Beef & Swiss

WRAPS

Cranberry & Citrus Chicken Salad Wrap

Black Bean, Sriracha Cheese & Aioli Wrap (Vegetarian)

Baby Greens, Avocado, Tomato & Cheddar Wrap (Vegetarian)

The Executive \$12.95

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

Choices: (Maximum of 4 choices)

SANDWICHES

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

WRAPS

Vegan Wrap: Sautéed Vegetables with Hummus Spread, served with Vegan Mayo

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

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

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

Boxed Lunch & Dinner (continued)

Add \$4 per person for dinners

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 Boiled Egg, Cubed Cheese, Fresh Cubed Fruit

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

Buffets

Add \$4 per person for dinners

Traditional Sandwich Buffet \$10.95

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

Pasta Salad and Fresh Fruit Salad and Assorted Cookies

Executive Sandwich Buffet \$12.95

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

Traditional Potato Salad -or- Marinated Pasta Salad -or- Roasted Vegetable Salad

Fresh Fruit Salad and House Made Cannolis

Build Your Own – Just let us know what you would like.

39 West Catering Corporate Menus

Hot Buffets

Add \$4 per person for dinners

39 West #1 \$12.95

Seasonal Greens with Berries, 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

Suggestion: *Add Caesar salad for \$3 per person*

39 West #3 \$11.95

Seasonal Greens with Berries, Feta Cheese & Citrus Vinaigrette

Marinated Chicken Breast with Honey Mustard Cream

Herb Roasted Potatoes

Assorted Rolls and Butter

Oreo Chocolate Mousse

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 Catering Corporate Menus

Hot Buffets (continued)

Add \$4 per person for dinners

39 West #5 \$12.95

Seasonal Green Salad & Romano Vinaigrette

Beef Tips with Gravy

Butter & Cream Mashed Potatoes

Yeast Rolls with Butter

Lemon Squares

BBQ \$12.95

Pulled Pork Served with BBQ Sauce

Country Green Beans

Cole Slaw

Rolls & Butter

Banana Pudding

Suggestion: *Add BBQ bone-In chicken \$4 per person*

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 \$12.95

Caesar Salad

Chicken Parmesan

Penne Alla Vodka

Freshly Baked Focaccia

House Made Cannolis

Hot Buffets (continued)

Add \$4 per person for dinners

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: *Choose Chicken & Beef Fajitas for \$16.95*

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

Yum Yum Sauce

Squash, Zucchini, Carrots, Broccoli & Mushrooms

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.*

Hot Buffets (continued)

Add \$4 per person for dinners

Tropical Menu \$13.95

Seasonal Greens with Cranberries, Mandarin Oranges & Citrus Vinaigrette

Hawaiian BBQ Chicken with Pineapple & Red Pepper

Coconut Rice Pilaf

Yeast Rolls served with Honey Butter

Oreo Chocolate Mousse

Suggestion: *Add fresh cubed fruit.*

Asian Menu \$14.50

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

Breakfast Menus

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

Continental \$8.95

Assortment of Freshly Petite Baked Pastries
Seasonal Fresh Fruit Salad

Breakfast Sandwiches \$10.50

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

Full Breakfast \$11.95

Baked Egg Omelet
Cheesy Potato Casserole
Sausage -or- Bacon
Seasonal Fresh Fruit Salad
Biscuits with Butter and Jelly

Omelet Station

*Minimum of 50 guests
Includes 1 chef for up to every 35 guests for 1.5 hours of serve time*

Omelet Station \$18.95

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

Give Me a Break!

*All prices are per person.
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 \$7.95

Homemade Trail Mix
Pretzels -or- Beer Nuts
Chips with Homemade Ranch
Parmesan & Black Pepper Popcorn

Healthy Snack \$6.50

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 Bleu Bites
Homemade Chicken Tenders with Ranch Dressing
Traditional Buffalo Wings with Bleu Cheese Dipping Sauce
Pigs -N- Blankets with Mustard Dipping Sauce
Sweet Pepper Jam Meatballs
Stuffed Mushrooms
Crab Cake Bites with Lemon Aioli
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 \$1.50 each
Assorted Canned Soda \$1.50 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 & Servers

Stainless Steel Chafing Dish Set Up with Nice Platters, Buffet Linen & Greenery~ \$50
Floral Centerpieces ~ \$35 each + delivery fee
Disposable Chafing Rack Set ~ \$8 each
White Rectangle Plastic Table Covering ~ \$3 each
Server/ Buffet Stocker ~ 1.5 Hours of Service ~ \$75

Cake & Cupcakes

Personalized Sheet Cake ~ \$2.50 per slice
Cup Cakes ~ \$3.00 each

Rentals

Delivery & Return Pick Up Fee Applies

China Plates, Flatware & Glassware ~ \$4 per person ~ *includes one of each per person.*
Non-Floor Length Linen Tablecloth ~ \$10
Floor Length Linen Tablecloth ~ \$20
Linen Napkins ~ 1.50 per napkin
Pre-rolled Silverware in Cloth Napkin ~ \$2.75 each
6 Foot Table ~ \$10