



## 39 WEST CATERING SOCIAL 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](mailto:Info@39westcatering.com)

[39WestCatering.com](http://39WestCatering.com)

## **Details**

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All prices are per person.

All Social Menus include Disposable Plates, Flatware & Napkins

### **Desserts**

Fresh House made Desserts and other Seasonal Sweets are always available.

Ask about our current Dessert Menu!

### **Additional**

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

See p. 8 for Beverages, set-up, 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, and 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 at your event!

## **BBQ BASH \$14**

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*Perfect for pool parties, rehearsal dinners and themed events.*

Pulled Pork

Cheddar Mac N Cheese

Country Green Beans

Slider Rolls with Butter

### **Suggestions:**

Bone-In BBQ Chicken ~ \$4 pp

Add House Salad ~ \$4 pp

Cookies & Brownies ~ \$3 pp

## **GARDEN PARTY \$15**

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

Cranberry Chicken Salad on Petite Croissants

Fresh Vegetable and Cream Cheese Pinwheels

Spicy Cauliflower Bites with Lemon Aioli

Gouda, Rosemary & Spinach Quiche Squares

Cubed Fresh Fruit & Cubed Cheese Display with Assorted Crackers

### **Suggestions:**

Raspberry Sparkling Punch ~ \$15 per gallon

Cream Puffs & Lemon Squares ~ \$4 pp

## **MAMBO ITALIANO \$17**

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*Perfect for rehearsal dinners, dinner parties and themed events.*

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

Pan Seared Chicken Marsala

Pasta with Spinach, Sundried Tomatoes & Basil Cream

Marinated Grilled Vegetables

Freshly Baked Focaccia Bread

**Suggestion: Add an Hors d'Oeuvre**

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

## **TROPICAL DELIGHT \$20**

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*Perfect for any outdoor event, pool party or themed party*

### **Hors d'Oeuvres**

Shrimp, Pineapple & Cilantro in Toasted Phyllo Cups

### **Buffet**

Baby Greens, Fresh Strawberries, Candied Walnuts  
and Citrus Vinaigrette

Salmon with Caper Cream Sauce

Teriyaki Salmon

Coconut Rice Pilaf

Fresh Green Beans

Red Pepper & Cheddar Cornbread

**Suggestions: Add a yummy dessert.**

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

## IT'S GAME TIME! \$17

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*Perfect for sporting events, tailgating & birthday parties.*

Fresh Vegetables with Homemade Ranch Dressing

Fresh Fruit Tray

BBQ Meatballs

Buffalo Chicken Dip Served with Pita Points

Dry Rub Jerk Chicken Wings with Bleu Cheese Dip

Blue Corn Tortilla Chips with Warm Queso Dip & Salsa

**Suggestion:**

**Add Hearty Chili Served with Corn Chips ~ \$6 pp**

## HEAVY HORS D'OEUVRES \$21

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*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 \$6 pp

## LUAU \$22.50

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*Perfect for evening receptions.*

Baby Lettuces tossed with Mango & Vanilla Vinaigrette

Fresh Fruit Salad

Lemon & Pine Nut Rice Salad

Asian Grilled Boneless Chicken Breast with a Banana Curry Sauce

Teriyaki & Ginger Glazed Beef Kabobs Drizzled with Roasted Red Pepper Sauce

Marinated Grilled Vegetables

Coconut Cake *-or-* Pineapple Upside Down Cake

### **Suggestion:**

Raspberry Sparkling Punch ~ \$15 per gallon

## **“YOUR WAY” BUFFET \$19**

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### **Salad (Choose One)**

Caesar  
House

Fruit & Nut  
Greek

### **Entree (Choose One)**

Pan Seared Chicken Marsala  
Roasted Pork Loin with Apple Cranberry Chutney  
Beef Tips with Chianti Mushroom Sauce

Chicken Cordon Bleu  
Sliced Beef Brisket  
Chicken Francese

### **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

Herbed Rice Pilaf  
Lemon and Herb Orzo  
Garlic Mashed Potatoes

### **Vegetable (Choose One)**

Broccoli with Red Peppers  
Marinated Grilled Vegetables  
Green Bean Almondine

Fresh Green Beans  
Vegetable Medley

### **Additional Add-Ons**

*Entrée \$8*

*Starch \$4*

*Vegetable \$3*

*(Bread is included.)*

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## BEVERAGE ADDITIONS

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*Disposable Cups are Included*

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

Bottled Water \$1.50 each

Assorted Canned Soda \$1.50 each

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

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

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## BEER & WINE

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*Disposable Cups are Included*

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

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## SERVICE ADDITIONS

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*Rates are for up to 3 hours of service*

**Server \$125**

(\$25 per hour for each additional hour)

**Bartender \$200**

(\$30 per hour for each additional hour)

**Chef \$225**

(\$35 per hour for each additional hour)

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## SETUP & DECOR

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

Ask us about anything else you may want.