



39 WEST CATERING WEDDING 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!

Greg Lewis, Chef & Proprietor

Jennifer Hernly, Director of Sales and Catering

Danielle, Event Planner & Coordinator

Denise, Catering, Event Planner & Coordinator

Marybeth, Chef De Cuisine

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39WestCatering.com

39 West Catering Wedding Menus

Details

All pricing is per person

Menu Pricing includes

Servers, Bartending, & Buffet Linen for Five Hour Reception

Mint Lemonade, Water and Sweetened Iced Tea

Wedding Menus

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COST CONSCIOUS

Buffet

Seasonal Green Salad with House Vinaigrette
Grilled Breast of Chicken with Tomato Parmesan Cream Sauce
Roasted Red Potatoes
Roasted Broccoli
Parmesan Focaccia Bread

BBQ

Cocktail Hour

Hors d' Oeuvres

Ham Biscuits with Honey Mustard Cream

Buffet

BBQ Bone-In Chicken
Redskin Potato Salad
Fresh Southern Green Beans
Baked Beans with Caramelized Onions and Bacon
Cornbread with Sweet Cream Butter

CLASSIC ITALIAN

Cocktail Hour

Hors d' Oeuvres

Make your own Bruschetta Bar
Olive Tapenade, Hummus, Fresh Tomato Basil
Assorted Breads

Buffet

Caesar Salad with Homemade Croutons, Shaved Parmesan and Cracked Pepper
Grilled Chicken, Parmesan, Basil Pesto Cream
4 Cheese Baked Ziti
Roasted Zucchini with Sweet Red Peppers
Sliced Baguettes with Sweet Cream Butter

MAMA'S ITALIAN KITCHEN

Cocktail Hour

Hors d' Oeuvres

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

Marinated Olive Assortment

Herb Ricotta and Bread Crumb Stuffed Mushrooms

Buffet

Caesar Salad with Homemade Croutons, Shaved Parmesan and Cracked Pepper

Pan Seared Chicken Marsala

Parmesan Risotto

Broccoli with Tri Color Peppers

Tuscan Garlic Bread

CLASSIC

Cocktail Hour

Stationary Hors d'Oeuvres

Artisan Cheeses with Fresh Fruit Garnish & Assorted Crackers

Fresh Vegetables with Roasted Red Pepper Ranch Dip

Buffet

Seasonal Greens, Sundried Cranberries, Cucumbers, Feta, Balsamic Vinaigrette

Grilled Breast of Chicken with Dried Tomatoes, Spinach Garlic Cream

Braised Pot Roast with Red Wine Brown Sauce

Herb Mashed Potatoes

Roasted Green Beans

Assorted Fresh Bakery Breads with Whipped Butter

HORS D' OEUVRES

Cocktail Hour

Hors d' Oeuvres

Assorted Cheese Spreads & Dips with 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 Fresh Bakery Breads with Whipped Butter

SOUTHERN ELEGANCE

Cocktail Hour

Hors d' Oeuvres

Pork Egg Rolls with NC BBQ Dipping Sauce
Chicken & Waffle Bites with Maple Drizzle
Assorted Cheeses *served with Assorted Crackers and Fresh Fruit Garnish*

Buffet

Mixed Greens, Tomatoes, Carrots, Cucumbers, Croutons and Citrus Vinaigrette
Cheddar Macaroni & Cheese
Pulled Pork with NC BBQ Sauce
BBQ Beef Brisket
Marinated Napa Cabbage Coleslaw
Fresh Green Beans
Cheddar Jalapeno Cornbread & Yeast Rolls served with Honey Butter

ELITE

Cocktail Hour

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 Provençal: Chicken with Balsamic, Mushrooms and Provolone Cream

Cabernet Braised Short Ribs

Parmesan & Herb Risotto

Roasted Asparagus

Assorted Fresh Bakery Breads with Whipped Herb Butter

ELEGANCE

Cocktail Hour

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

Greens with Fresh Strawberries, Candied Walnuts and Feta *w/ 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 Fresh Bakery Breads with Whipped Herb Butter

TOP OF THE HILL

Cocktail Hour

Butlered Hors d'Oeuvres

Shrimp Cocktail with Sriracha Cocktail Sauce, Fresh Lemons

Smoked Salmon Canapes with Caper Cream Cheese and Fresh Dill

Stationary Hors d'Oeuvres

NC Cheese Boards with Crispy Wafers, Fresh Berries, Fig Jam, Honey Brown Mustard

Buffet

Hydroponic Local Lettuce and Pea Shoots with Herb Shallot Vinaigrette

Grilled Breast of Chicken, Red Wine Sauce, Mushrooms, Black Olives and Fresh Tomatoes and Fresh Spinach

Creamy Mashed Potato Bar with Assorted Toppings

Green Onions, Cheddar Cheese, Sour Cream, Chopped Bacon, Butter

Marinated Grilled Asparagus

Carving Station

Cumin and Coffee Rubbed Filet Mignon

seroed with Au Jus, Creole Mustard Sauce, Wasabi Cream

Assorted Fresh Bakery Breads with Whipped Herb Butter