



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

Danielle, Event Planner & Coordinator

Denise, Catering, Event Planner & Coordinator

Marybeth, Chef De Cuisine

Email: Info@39westcatering.com Phone: 919-533-0145 Web: 39WestCatering.com

480 Hillsboro Street Suite 1000 Pittsboro NC 27312

Corporate Menus

CORPORATE LUNCH & DINNER MENUS

Minimum of 10 guests. All prices are per person. Deliveries over 30 miles from our Pittsboro NC location require a minimum of 20 guests.

Disposable Flatware & Napkins are included.

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

For Dinner Pricing add \$4 per person

Boxed

The Traditional \$11.95

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 \$13.95

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 Wrap: Chicken, Black Beans, Corn, Cheese, Lettuce & Chipotle Sour Cream

Corporate Menus

Healthy Option Boxed Salads \$13.50 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 \$13.95****Protein Boost/Gf:** Grilled Chicken, Hard Boiled Egg, Cubed Cheese, Fresh Cubed Fruit**Paleo/Gf:** Grilled Chicken, Nuts, Marinated Grilled Vegetables, Fresh Cubed Fruit**Traditional Sandwich Buffet \$12.95** *Build Your Own Option Available.*

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

Pasta Salad

Fresh Fruit Salad

Assorted Cookies

Executive Sandwich Buffet \$14.95

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

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

Fresh Fruit Salad

House Made Cannolis

Corporate Menus

Hot Buffets

39 West # 1 \$13.95

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 \$13.75

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 \$13.75

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 \$13.95

Grilled Chicken with Balsamic & Mushrooms

Garlic Mashed Potatoes

Marinated Grilled Vegetables

Assorted Rolls and Butter

Assorted Cookies

39 West # 5 \$14.95

Seasonal Green Salad & Romano Vinaigrette

Beef Tips with Gravy

Butter & Cream Mashed Potatoes

Yeast Rolls with Butter

Lemon Squares

Corporate Menus

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 \$12.95

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 \$13.25

Caesar Salad

Chicken Parmesan

Penne Alla Vodka

Freshly Baked Focaccia

House Made Cannoli

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 \$13.75

Burgers and All Beef Hot Dogs with Bakery Brioche Buns

Cheese, Lettuce, Tomato, Onion, Mayo, Ketchup & Mustard

Potato Salad

Fresh Fruit Salad

Cookies & Brownies

Corporate Menus

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.*

Tropical Menu \$14.95

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 Bone-in 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 Menus

Corporate Breakfast Menus

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

Continental \$10.25

Assortment of Freshly Petite Baked Pastries
Seasonal Fresh Fruit Salad

Breakfast Sandwiches \$11.50

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

Full Breakfast \$13.95

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

Omelet Station \$19.95 ~ (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)

Corporate Menus

GIVE ME A BREAK!

Let us drop off a snack with your lunch delivery for that extra boost in the afternoon!

Sweet Treat \$5.95

Assorted Cookies & Brownies

Afternoon Delight \$7.95

Tortilla Chips with Spinach & Artichoke Dip

Chef's Choice Dessert

Fresh Cubed Fruit

Munch & Crunch \$8.95

Homemade Trail Mix

Pretzels -or- Beer Nuts

Chips with Homemade Ranch

Parmesan & Black Pepper Popcorn

Healthy Snack \$7.25

Cheese and Cracker Tray & Fresh Vegetable Tray with Hummus

Happy Hour (You Pick 4) \$16.95

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

Corporate Menus

BEVERAGE ADDITIONS

Disposable Cups are Included

Regular & Decaffeinated Coffee, per Disposable Carafe \$17 (10-12 Cups)

Assorted Hot Tea \$15 (10-12 Cups)

Juice by the Half Gallon \$12

Individual Assorted Juices \$2.75 each

Bottled Water \$1.50 each

Assorted Canned Soda \$1.50 each

Sweetened or Unsweetened Tea by the Gallon \$12 (16 Cups)

Lemonade by the Gallon \$12 (16 Cups)

Cranberry Lemonade by the Gallon \$15 (16 Cups)

SET UP & ADDITIONAL OPTIONS

Stainless Steel Chafing Dish Set Up with Nice Platters, Buffet Linen & Greenery ~ \$50

Disposable Chafing Rack Set ~ \$10 each

White Rectangle Plastic Table Covering ~ \$4 each

Server/ Buffet Stocker ~ 1.5 Hours of Service ~ \$75

Floral Centerpieces ~ \$45 each + delivery fee

Personalized Sheet Cake ~ \$3 per slice

Cup Cakes ~ \$3.75 each

Available Rentals ~ Delivery & Return Pick Up Fee AppliesChina Plates, Flatware & Glassware ~ \$4-7 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 ~ \$3.50 each

6 Foot Table ~ \$12