



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 House made 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 would 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 are interested. We will prepare a Catering Invoice for your approval. Once approved, we will see you at your event!

Greg Lewis, Chef & Proprietor
 Danielle, Event Planner & Coordinator
 Denise, Catering Event Planner & Coordinator
 Marybeth, Chef de Cuisine

480 Hillsboro St. Suite 1000 Pittsboro NC 27312

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

Social Menus 11/06/2021

BBQ BASH \$18

Perfect for pool parties, rehearsal dinners and themed events.

Pulled Pork

Cheddar Mac N Cheese

Country Green Beans

Slider Rolls with Butter

Suggestion:

Bone-In BBQ Chicken ~ \$4 pp

Add House Salad ~ \$4 pp

Cookies & Brownies ~ \$3 pp

GARDEN PARTY \$21

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

Suggestion:

Raspberry Sparkling Punch ~ \$15 per gallon

Cream Puffs & Lemon Squares ~ \$4 pp

Social Menus 11/06/2021

MAMBO ITALIANO \$22

Perfect for rehearsal dinners, dinner parties and themed events.

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 \$25

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

Suggestion: **Add a yummy dessert.**

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

Social Menus 11/06/2021

IT'S GAME TIME! \$23

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 \$24

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

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LUAU \$25

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

"YOUR WAY" BUFFET \$23

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

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 \$12 (16 Cups)

Cranberry Lemonade by the Gallon \$129 (16 Cups)

Beer & Wine ~ \$20 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 \$250 for up to 3 hours of service (\$35 per hour for each additional hour)