



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, Catering, Event Planner & Coordinator

Jessica, Catering, Event Planner & Coordinator

Marybeth, Chef De Cuisine

Email: Info@39westcatering.com

Phone: 919-533-0145

Web: 39WestCatering.com

CORPORATE LUNCH & DINNER MENUS

Minimum of 10 guests. All prices are per person.

Disposable Flatware & Napkins are included.

Gluten Free available, add \$2 for each.

For Dinner Pricing add \$5 per person

The Traditional

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

Individually Boxed \$11.95

Buffet \$12.95

Choices: (Maximum of 4 choices)

Sandwiches:

Ham & Cheddar

Turkey & Provolone

Roast Beef & Swiss

Traditional BLT

Wraps:

Cranberry & Citrus Chicken Salad Wrap

Mediterranean Veggie Wrap: Peppers, Feta Cheese, Cucumbers, Seasonal Greens,
Hummus and Red Onion (Vegetarian)

Black Bean, Sriracha Cheese & Aioli Wrap (Vegetarian)

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

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

Roasted Vegetable Caesar Wrap: Chopped Romaine, Grated Parmesan,
Cracked Black Pepper, Roasted Vegetables & Caesar Dressing

The Executive

Individually Boxed \$15.95

Buffet \$14.95

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

Choices: (Maximum of 4 choices)

Sandwiches

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

Chipotle Chicken & Avocado Sandwich: Grilled Chicken Breast, Chipotle Mayonnaise, Lettuce, Tomato, Avocado

BBQ Chicken Sandwich: Grilled Chicken Breast, Lexington BBQ Sauce, Red Onions, White Cheddar Cheese

Grilled Chicken BLT: Grilled Chicken Breast, Bacon, Lettuce, Tomato, Avocado 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

Turkey BLT Wrap: Sliced Turkey Breast, Crispy Bacon, Lettuce, Tomato, with Avocado Mayonnaise

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

Traditional House: Mixed Greens, Tomatoes, Cucumbers, Croutons, Carrots, & Apple Cider 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

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
Suggestion: *Add Steamed Broccoli \$3 per person.*

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 Beef Brisket \$5 per person*

Italian# 1 \$13.25

Caesar Salad
Grilled Chicken Parmesan
Penne alla Vodka
Freshly Baked Focaccia
House Made Cannoli

Suggestion: *Add Vegetable Lasagna \$4 per person.*

Tex-Mex Menu \$14.95

Chicken -or- Beef Fajitas with Onions, Peppers and Fresh Cilantro with Flour Tortillas
Cheddar Cheese, Sour Cream & Jalapenos
Spanish Rice & Black Beans
Tortilla Chips with Salsa & Guacamole
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

Suggestion: *Add 3 Bean Salad \$3 per person.*

Hibachi Menu \$13.95

Teriyaki Chicken
Fried Rice
Yum Yum Sauce
Squash, Zucchini, Carrots, Broccoli & Mushrooms
Assorted Cookies

Suggestion: *Add House Salad with Homemade Ginger Dressing ~ \$3 per person.*

Greek Menu \$14.95

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.*

Asian Menu \$16.50

House Salad with Homemade Ginger Dressing
Asian Grilled Salmon
Vegetable Stir Fry
Sesame Rice
Spring Rolls with Dipping Sauce

Healthy Choice \$18.95

Seasonal Greens with Cranberries, Mandarin Oranges & Citrus Vinaigrette
Cilantro Lime Marinated Chicken Breast
Balsamic Glazed Salmon
Fresh Green Beans Drizzled with Olive Oil
Herb Rice Pilaf
Fresh Cubed Fruit

Corporate Breakfast Menus

**All prices are per person.
Disposable plates, flatware & napkins are included.**

Continental \$10.25

Assortment of Freshly Petite Baked Pastries
Seasonal Fresh Fruit Salad

Individually Wrapped 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 & Bacon
Seasonal Fresh Fruit Salad
Biscuits with Butter and Jelly

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

~ or ~

Eclairs, Cream Puffs, & Lemon Squares

Afternoon Delight \$7.95

Tortilla Chips with Homemade Salsa with Fresh Cilantro

Mini Meatballs in your choice of BBQ Jam or Traditional Marinara

Fresh Vegetables with Roasted Red Pepper Ranch Dip

Munch & Crunch \$9.25

Homemade Trail Mix

Assorted Cookies

Chips with Homemade Ranch

Parmesan & Black Pepper Popcorn

Healthy Snack \$7.25

Assorted Cubed Cheeses with Fresh Fruit and Crackers

Fresh Vegetables 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

Asian Pot Stickers

Homemade Chicken Tenders with Ranch Dressing

Traditional Buffalo Wings with Bleu Cheese Dipping Sauce

Traditional Potato Skins with Sour Cream

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

Classic Deviled Eggs

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~ \$75

Includes Equipment Pick Up

Disposable Chafing Rack Set ~ \$12 each

White Rectangle Plastic Table Covering ~ \$4 each

Server/ Buffet Stocker ~ 1.5 Hours of Service ~ \$100

Floral Centerpieces ~ Market Price

Personalized Sheet Cake ~ Market Price

Cup Cakes ~ \$3.75 each

Available Rentals ~ Delivery & Return Pick Up Fee Applies

China Plates, Flatware & Glassware ~ \$4-7 per person ~ *includes one of each per person.*

Non-Floor Length Linen Tablecloth ~ \$10

Floor Length Linen Tablecloth ~ Starting at \$18

Linen Napkins ~ \$1 per napkin

Pre-rolled Silverware in Cloth Napkin ~ \$3.50 each

6 Foot Table ~ \$12