



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 Minimum of 20 people

We are a full-service caterer with over 20 years of experience.
Our food is prepared by our chefs in a fully licensed and insured kitchen.

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 at your event!

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

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

MAMBO ITALIANO \$22

Perfect for rehearsal dinners, dinner parties and themed events.

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

Grilled Breast of Chicken with Tomato Parmesan Cream Sauce

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, Citrus Vinaigrette

Salmon with Caper Cream Sauce

Asian Glazed Grilled Chicken

Coconut Rice Pilaf

Fresh Green Beans

Red Pepper & Cheddar Cornbread

Suggestion: Add a yummy dessert.

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

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

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 \$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

White Chocolate Macadamia Nut Cookies

“YOUR WAY” BUFFET \$23

Salad (Choose One)

Caesar	Fruit & Nut
House	Greek

Entree (Choose One)

Pan Seared Chicken Marsala	Chicken Cordon Bleu
Roasted Pork Loin with Apple Cranberry Chutney	Sliced Beef Brisket
Beef Tips with Chianti Mushroom Sauce	Chicken Francese

Starch (Choose One)

Rosemary Roasted Red Potatoes	Herbed Rice Pilaf
Au Gratin Potatoes with NC Cheddar	Lemon and Herb Orzo
Smoked Gouda Mac and Cheese	Garlic Mashed Potatoes
Pasta with Fresh Spinach, Mushrooms & Cream Sauce	

Vegetable (Choose One)

Broccoli with Red Peppers	Fresh Green Beans
Marinated Grilled Vegetables	Vegetable Medley
Green Bean Almondine	

Additional Add Ons: Entrée \$8 Starch \$4 Vegetable \$3 (Bread is included.)

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 \$15 (16 Cups)

Beer & Wine ~ \$20 per person (4 hours of service)

SERVICE ADDITIONS

Server \$125 for 3 hours of service (\$25 per hour for each additional hour)

Bartender \$200 for 3 hours of service (\$30 per hour for each additional hour)

Chef \$225 for 3 hours of service (\$35 per hour for each additional hour)