



## WEDDING MENUS

*Package Pricing includes Catering Staff & Buffet Linen for Five-Hour Reception  
Lemonade, Flavored Water, and Iced Tea are included in all 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  
Danielle Conner, Director of Catering  
Marybeth, Chef de Cuisine  
Jessica Woodward, Event Planner & Catering Coordinator

Email: [info@39westcatering.com](mailto:info@39westcatering.com) Phone: 919-533-0145 Web: [39WestCatering.com](http://39WestCatering.com)

## CUSTOM MENU

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### Cocktail Hour

#### *Choice of 1 Hors d'Oeuvre*

Bruschetta Bar

Teriyaki Chicken Kebobs

Fresh Vegetables with Red Pepper Ranch Dip

Spanakopita

Classic Deviled Eggs

BBQ Meatballs

### Dinner Buffet

#### *Choice of 1 Salad*

Caesar     Fruit & Nut

House     Greek

#### *Choice of 1 Entrée*

Pot Roast with Oven Vegetables

Grilled Breast of Chicken

    with Spinach Roasted Tomato Garlic Cream

Herb Roasted Bone- In Chicken

Vegetable & 4 Cheese Lasagna

Roast Pork Loin

    with Rosemary Apple Brown Sauce

Vegetable & Rice Stuffed Peppers

    with Ginger Curry Cream Sauce

#### *Choice of 2 Sides*

Roasted Red Potatoes

Rice Pilaf

Garlic Mashed Potatoes

Herb & Lemon Couscous

Sweet Buttered Corn with Roasted Peppers

Steamed Broccoli

Marinated Vegetables

Squash & Pepper Medley

Country Green Beans

Menu Includes Breads with Butter

*\*Additional Entrées, Sides and/or Salads can be added upon request, at Market Price*

## **BBQ**

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### **Cocktail Hour**

#### **Butlered Hors d'Oeuvres**

NC BBQ Pork Eggrolls with BBQ Sauce Drizzle  
Classic Deviled Eggs

### **Buffet**

BBQ Boneless Chicken Thighs  
Maple Bourbon Mashed Sweet Potatoes  
Southern Green Beans  
Baked Beans with Caramelized Onions and Bacon  
Cornbread with Sweet Cream Butter

## **CLASSIC ITALIAN**

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### **Cocktail Hour**

#### **Butlered Hors d'Oeuvres**

Italian Meatball Parmesan Shooter  
Eggplant Caponata Bruschetta

### **Buffet**

Caesar Salad with Homemade Croutons, Shaved Parmesan and Cracked Pepper  
Grilled Breast of Chicken Mushroom Marsala Cream Sauce  
4 Cheese Baked Ziti  
Roasted Zucchini with Sweet Red Peppers  
Sliced Baguettes with Sweet Cream Butter

## MAMA'S ITALIAN KITCHEN

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### **Cocktail Hour**

#### **Butlered Hors d'Oeuvres**

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

Herb Ricotta and Bread Crumb Stuffed Mushrooms

Fresh Tomato Basil on Baked Crostini

### **Buffet**

Arugula Salad with Creamy Lemon Parmesan Dressing Garlic Crouton Crumble

Grilled Chicken Breast with Mushrooms, and a Smoked Provolone Cheese Cream Sauce

Cavatappi with Spinach in a Tomato Parmesan Cream Sauce

Broccoli with Tri Color Peppers

Freshly Baked Focaccia Bread

## CLASSIC

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### **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 Sun-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

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### **Cocktail Hour**

Freshly Baked Breads

*served with Pimento Cheese, Tomato Basil & Spinach Artichoke Spreads*

Chicken Cordon Bleu Bites

*served with Parmesan Cream*

### **Buffet**

Country Sausage & Cheddar Lollipops

Seasonal Seafood Cakes with Lemon Aioli

Marinated Grilled Vegetables

Buffalo Chicken Dip with Pita Points & Tortilla Chips

Vegetarian Spring Rolls with Zesty Orange Marmalade

### **Smoked Gouda Mac & Cheese Bar**

Smoked Gouda Mac & Cheese

*served with Shredded Cheddar Cheese, Smoked Bacon Bits, Diced Chicken,  
Diced Jalapenos, Diced Green Onions,*

### **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**

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### **Cocktail Hour**

#### **Hors d'Oeuvres**

Pork Egg Rolls with NC BBQ Dipping Sauce  
Chicken & Waffle Bites with Maple Syrup Drizzle  
Pimento Cheese Pinwheels

#### **Buffet**

Mixed Greens, Tomatoes, Carrots, Cucumbers, Croutons and Citrus Vinaigrette  
Mini Cheddar Macaroni & Cheese Bar  
Shredded Cheddar Cheese, Smoked Bacon Bits, Jalapenos  
NC 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**

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### **Cocktail Hour**

#### **Butlered Hors d'Oeuvres**

Raspberry & Brie Crostini  
Bloody Mary Chilled Shrimp Shooters

#### **Stationary Hors d'Oeuvres**

Artisan Cheeses with Fresh Fruit Garnish & Assorted Crackers

#### **Buffet**

Baby Greens, Feta Cheese, Toasted Walnuts, Dried Cranberries with Citrus Vinaigrette  
Stuffed Chicken Breast with Roasted Peppers, Smoked Gouda, Spinach  
Cabernet Braised Short Ribs  
Au Gratin Potatoes  
Roasted Broccolini  
Assorted Fresh Bakery Breads with Whipped Herb Butter

## ELEGANCE

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### 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

Charcuterie & NC Cheese Table

### Buffet

Greens with Seasonal Fruit, Roasted Almonds and Bleu Cheese Crumbles  
w/ Balsamic Basil Vinaigrette

Stuffed Chicken Breast with Mushrooms, Roasted Red Peppers  
and Vermont White Cheddar

Cavatappi with Spinach, Sun-Dried Tomatoes in Basil Cream Sauce

Marinated Grilled Vegetables

### Carving Station

Rosemary & Garlic Crusted Prime Rib

*served with Creamy Horseradish and Dijon Mustard*

Assorted Fresh Bakery Breads with Whipped Herb Butter

## CUSTOM STATION MENU

PLEASE PICK 3 STATIONS\*

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### Pasta & Potato Station

Smoked Gouda Mac & Cheese, Garlic Mashed Potatoes, & Mashed Sweet Potatoes  
*served with Shredded Cheddar Cheese, Smoked Bacon Bits, Diced Chicken, Jalapenos,  
Diced Green Onions, Diced Ham, Whipped Butter, Sour Cream, Brown Sugar*

### Carving Station

Rosemary & Garlic Crusted Prime Rib  
*served with Creamy Horseradish and Dijon Mustard*  
Roasted Pork Loin with Raisin Apple Chutney  
Assorted Fresh Bakery Breads with Whipped Herb Butter

### Salad Station

Seasonal Greens & Chopped Romaine  
*served with Cucumbers, Carrots, Homemade Croutons, Tomatoes, Shredded Cheddar Cheese,  
Feta Cheese, Bleu Cheese Crumbles, Onions, Candied Walnuts, Dried Cranberries*  
***Choice of 1 Dressing***  
*Apple Cider Vinaigrette or Homemade Ranch Dressing or  
Balsamic Vinaigrette or Homemade Caesar Dressing*

### Nacho Station

Tortilla Chips  
*served with Nacho Cheese, Turkey Chili, Sour Cream, Diced Jalapenos,  
Shredded Cheddar Cheese, Diced Onions, Shredded Lettuce, Homemade Guacamole,  
Black Olives, Diced Tomatoes, Salsa, Hot Sauce*

### Taco Bar Station

Grilled Chicken  
Seasoned Ground Beef  
*served with Sour Cream, Jalapenos, Shredded Cheddar Cheese, Salsa, Diced Onions,  
Shredded Lettuce, Homemade Guacamole, Diced Tomatoes Hot Sauce*  
Tortilla Chips with Salsa

### Slider Bar Station

NC Pulled Pork & Mini Burgers  
*served with Diced Jalapenos, Sliced Cheddar Cheese, Sliced American Cheese,  
Homemade Coleslaw, Onions, Lettuce, Tomatoes, Sweet & Spicy Pickles, Sliced Rolls,  
NC BBQ Sauce, Hot Sauce, Mayonnaise, Mustard, Ketchup*

***\*Additional Stations can be added upon request***