



WEST END
KITCHEN & CATERING

est. 2023



ELEVATED COMFORT FOOD

23 Rectory Street, Pittsboro NC 27312
www.westendpittsboro.com

HELLO FRIENDS

Welcome to The West End, Pittsboro's newest digs for dining, catering and events located downtown in the historic chicken hatchery building and the former iconic Angelina's Kitchen. The West End promises to redefine comfort food by celebrating the flavors of the south while infusing culinary creativity and sourcing ingredients from local farmers.

Prepare your taste buds for a remarkable culinary adventure!

The West End will be helmed by Executive Chef and local culinary virtuoso Chef Chad Hardin, an honors graduate of The Culinary Institute of America, a protege of Alfred Portale and Adam Longworth, and a seasoned expert in the art of crafting unforgettable dining experiences.

Hardin is well-known for his role at Milltown, the beloved Carrboro, NC eatery before landing at The Fearington Village. Says Hardin: "The West End is not just a restaurant; it's a celebration of Pittsboro's vibrant culinary culture and the incredible community that surrounds us. We're thrilled to bring our unique brand of comfort food to this wonderful town, and we can't wait to welcome you into our culinary family."

Whether you're seeking a lively gathering with friends, an intimate lunch with family or a corporate event, we have just the right menu for your private afternoon event.

Contact us today and let us create a memorable food experience for you and your guests.

For more information, please email Lynn Scott at twecatering@gmail.com.



PRIVATE EVENT
LUNCH MENUS

THE LIGHT TOUCH LUNCH

\$25/PP

The Light Touch Lunch is perfect for a casual business lunch for your employees, a birthday get together, or baby shower.

- Beginnings: (choose 1 per guest)
 - Simple Arugula Salad
 - Local Organic Arugula, Organic Parmesan Cheese, Pomegranate Sprinkle, Scratch Lemon Vinaigrette
 - Seasonal Soup
- Entree: (choose 1 per guest)
 - Confetti Pasta Salad
 - Seasonal Hummus, Farm Veggies, Feta, Greek Vinaigrette on Pita Bread
 - Joyce Farms Chicken Salad on Butter Baked Croissant
- Dessert (choose 1 per guest)
 - Espresso Pot de Creme
 - Red Velvet Cake & Cream Cheese Icing
 - Budino with Flake Salt
 - Bananas Foster Pudding
- Beverages
 - Coffee, Tea, and water
- Beer and wine available at an additional cost
- Pricing does not include taxes or 20% gratuity
- Minimum 12 guests/one week notice required

Consuming raw or undercooked meat, fish, or shellfish or shelled eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform us if a person in your party has a food allergy.

THE FRESH FARE LUNCH

\$45 PER PERSON

Want to say “job well done!” to your staff? Celebrating an engagement? Treating yourself to a day with friends or congratulating the new bride or mom to be? The Fresh Fare Lunch is the perfect choice!

- Beginnings: (choose 1 per guest)
 - Caesar Salad with Roasted Garlic Croutons
 - Seasonal Soup
- Entree: (choose 1 per guest)
 - Nashville NC Hot Chix Sandwich - Crispy Joyce Farms Boneless Thigh with House Pickles and our secret sauce on a potato roll
 - From The Deep - Havok Brewing Stout Battered Crispy Cod with House Tartar on a Potato Roll
 - Chef Chad's Salad - Tomato, Cucumber, Avocado, Pickled Red Onion, Falafel, Hummus, Tofu Scramble, Maple Tahini Dressing
- Dessert: (choose 1 per guest)
 - Espresso pot de creme
 - Red velvet cake & cream cheese icing
 - Budino with flake salt
 - Bananas Foster pudding
- Beverages
 - Coffee, water and tea
- Beer and wine available for an additional cost
- Pricing does not include taxes or 20% gratuity
- Minimum 12 guests/one week notice required

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THE WEST END'R LUNCH

\$65/PP

Let us give you the “white glove” treatment when hosting clients, celebrating a special occasion, treating your friends or family, or impressing the boss. Or - select The West End'r Lunch because you've earned it.

- Beginnings: (choose 1 per guest)
 - Harvest Salad - Romaine, Apple, Bacon, Cranberries, Feta, Honey Dijon Vinaigrette
 - Seasonal Soup
- Entree: (choose 1 per guest)
 - Lobster Mac-N-Cheese with Crispy Tobacco Onion
 - Pork Frites - Cheshire farms Porterhouse Pork Steak, Garlic Butter, House Made Frites
 - Eggplant Parmesan
- Dessert: (choose 1 per guest)
 - Espresso pot de creme
 - Red velvet cake & cream cheese icing
 - Budino with flake salt
 - Bananas Foster pudding
- Beverages
 - Coffee, water and tea
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THANK YOU FOR CONSIDERING
THE WEST END
FOR YOUR PRIVATE LUNCH EVENT!

TWECATERING@GMAIL.COM

ALL PRICING SUBJECT TO CHANGE