

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 catered affair, or a corporate event we have just the right menu for you. Contact us today and let us create a memorable food experience for you and your guests.

For more information, please submit a contact form on our website at www.thewestendpittsboro.com/catering or email Lynn Scott at twecatering@gmail.com.



CATERING
MENUS

BOXED LUNCHES

\$13.50

All lunches include sandwich or salad, chips or fruit, a pickle, and a cookie.

- Sandwiches (choose 1 per person):
 - **The Italian:** Shredded Romaine, Tomato, Red onions, Capicola, Salami, Prosciutto, Provolone, Olive Oil Vinaigrette, Ciabatta.
 - **The Caprese:** Marinated Tomatoes, Basil, Balsamic reduction, Buratta, on Toasted Ciabatta.
 - **The Gobbler:** Roasted McKenzie Turkey, Crispy Bacon, Lettuce, Tomato, Swiss Cheese, Avocado, Roasted Garlic Mayo, Ciabatta.
 - **The Light Weight:** House made Chicken salad, Lettuce, Tomato, Roasted Garlic-Avocado spread, Seeded Sourdough.
 - **BLAT:** Crispy Bacon, Lil' Rooster Leaf Lettuce, Avocado, Tomato, Roasted Garlic Mayo, Seeded Sourdough.
 - **Tofu Roll:** Harissa glazed Tofu, Crispy Garden Lettuce, Tomato, Tzatziki, Potato Roll.
 - **Jambon Buerre:** Black Forest shaved Ham, Vermont Creamery Butter, Baguette.
- Salads (choose 1 per person):
 - **The Rooster:** Lil' Rooster Lettuce, Radish, Shaved Fennel, Apples, Crispy Onions, Sherry Vinaigrette. *can add pulled chicken.
 - **The Hatchery:** Crispy Romaine, Pulled Chicken, Hard boiled Eggs, Red Onion Jam, Bacon, Cucumbers, Blue Cheese Dressing.
 - **Smoked Salmon Salad:** Lil' Rooster Lettuce, Tender smoked salmon, Avocado, Cucumbers, Sweet Cherry Tomatoes, Dill, Honey-Dijon Dressing.
 - **The Med:** Crispy Romaine lettuce, Feta, Olives, Cucumbers, Sweet Cherry Tomatoes, Chickpeas, Falafel "croutons", Lemon-Oregano Vinaigrette.
 - **West End Chef's Salad:** Lil' Rooster Lettuce, Ham, Turkey, Hard Boiled Eggs, Cucumbers, Cherry Tomatoes, Swiss, Seeded Sourdough Croutons, Ranch.
 - **Vegan Chopped Salad:** Crispy Romaine, Bell Peppers, Cucumbers, Tomatoes, Red Onions, Tofu, Chickpeas, Maple-Tahini Dressing.
- Drop and go with disposable cutlery and napkins
- Pricing does not include tax, beverages nor delivery fee
- Minimum 10 guests required/48 hours 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 EASY GO FLOW LUNCH

\$23.00/PP

The Easy Go Flow Lunch includes the following:

- An assortment of pre-made sandwiches (choose 2):
 - Little Birdie Farms Farmhouse Chicken Salad on a butter baked croissant
 - Roast beef, bacon, garlic mayo on a toasted ciabatta roll
 - Turkey, ham, rosemary pesto, and white cheddar on sourdough
 - Seasonal hummus, farm veggies, feta, greek vinaigrette on pita
- Assortment of individually bagged chips
- Farmer's Market Crudite platter
 - Local farm grown veggies and fruit
 - Artisanal cheese selection
 - Crackers, chips
- Fresh scratch - baked chocolate chip cookies and brownies
- Drop, set up and go
- Add disposable plates, cutlery, napkins, serving-ware upon request for an additional fee
- Add soft drinks / beverages for an additional fee
- Self-clean up
- Pricing does not include tax nor delivery fee
- Optional \$150 attendant fee (deliver, set up, attend, clean up)
- Minimum 20 guests required/48 hours notice required

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THE LIGHT TOUCH LUNCH

\$23.00/PP

An upscale casual grab-n-go style lunch for an easygoing afternoon and includes the following:

- An assortment of flatbreads:
 - The Margherita with garden tomatoes, fresh mozzarella, and torn basil
 - The PBoro with seared skirt steak and tangy gorgonzola
 - Seasonal Farm Fresh Quiche
 - Little Birdie Chicken and Moncure Farm Corn Quiche, individually prepared
 - Farmer's Market Crudite Grande platter:
 - Local farm grown veggies
 - Artisanal cheese Selection
 - Charcuterie and accoutrements
 - Breads, crackers, chips
 - Green Goddess dip and seasonal hummus
 - Fresh fruit skewers with lime, mint, and local honey drizzle
 - Assorted fresh scratch - baked brownies and cookies
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- Drop, set up and go
 - Add disposable plates, cutlery, napkins, serving-ware upon request for an additional fee
 - Add soft drinks / beverages for an additional fee
 - Self clean up
 - Pricing does not include tax nor delivery fee
 - Optional \$150 attendant fee (deliver, set up, attend, clean up)
 - Minimum 20 guests required/48 hours notice required

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THE POTATO || CHIP BAR

\$23.00/PP

A casual buffet lunch that includes the following:

- Baked potatoes
- Flash Fried Corn Tortilla Chips
 - Hot toppings:
 - Cowboy Beef Chili
 - Hatch Chili Queso
 - White Cheddar Broccoli Fondue
 - Shredded Chicken Alfredo
 - Cold Toppings:
 - Sour Cream, Butter
 - Hand Mashed Twice Spiced Guac
 - Charred Three Chili Salsa
 - Hickory Bacon
 - Green Onions
 - Crumbled Bleu Cheese
 - Shredded White Cheddar
 - Black Olives
 - Sliced Fresh Jalapenos
 - French Onion Chip Dip
- Chargrilled Garden Fresh Vegetables
- Strawberry + Spinach Salad
- Assorted fresh scratch-baked brownies and cookies

- Add soft drinks / beverages for an additional fee
- Add disposable plates, cutlery, napkins, and chafing for additional fee
- Drop, set up, go
- Self clean up
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- Optional \$150 attendant fee (deliver, set up, attend, clean up)
- Minimum 20 guests required/48 hours notice required

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THE NIBBLES BUFFET

\$29.00/PP

The Nibbles Buffet is a “finger food” smorgasbord that offers your party guests a variety of options. Each serving below are appetizer sized portions, with enough for your guests to enjoy more than one. Choose up to 5 options.

- Soup Shooters, choice of:
 - Potato Leek Silken Bisque, Butternut Squash Soup, Tomato Basil Bisque, Greek Avgolemono
- Mini Salad Skewers, choice of:
 - Caprese Skewer: cherry tomato, buffalo mozzarella, basil pesto drizzle
 - Greek Skewer: cucumber, green pepper, tomato, greek olive, red onion, feta vinaigrette drizzle
 - Cobb Skewer: iceberg, bacon, red onion, avocado, blue cheese or ranch drizzle
 - Italian Skewer: spinach, artichoke heart, genoa salami, provolone, peppadew, balsamic drizzle
- Mini Frittatas with choice of ingredients:
 - Tomato, onion, green pepper, mushroom, spinach, goat cheese, swiss cheese, garlic, ham, chicken sausage, bacon, parsley, chives, dill, basil
- Tea Sandwiches, choice of:
 - BLT with Avocado, Cucumber and Smoked Salmon, Chicken Salad, Egg Salad, Pimento Cheese, Radish and Herb Butter, Herbed Avocado and Egg, Prosciutto with Apple and Brie
- Sliders, choice of:
 - Veggie Burger, Southern Style Pulled Pork, Hot Nashville Chicken, Scratch-made Falafel

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THE NIBBLES BUFFET CONTINUED

\$29.00 PER PERSON

- Skewers with dips, choice of:
 - Skirt Steak + Chimichurri
 - Chicken Thigh + Honey Dijon
 - Chicken Sausage + Chipotle Aioli
 - Grilled Veggies + Balsamic Dipping Sauce
 - Coastal Shrimp + Zesty Cocktail Sauce
 - Roasted Garlic Potatoes + Garlic Aioli
- Flatbreads, choice of:
 - Four Cheese, Pesto, Salame Picante, Forest Mushroom with Truffle Drizzle
- Hatchery Chad Deviled Eggs
- Mac - n - Cheese "muffins"
- Zucchini fritters
- Stuffed Potato Poppers
- Cauliflower Bites

- Add soft drinks / beverages for an additional fee
- Add disposable plates, cutlery, napkins, and chafing for additional fee
- Drop, set up, go
- Self clean up
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A NIGHT IN TUSCANY

\$37.50 / PP

A buffet style dinner and includes the following:

- Choice of Salad (choose 1):
 - Tuscan Caesar Salad with Roasted Garlic Croutons
 - Summer Harvest Salad with Poppyseed Vinaigrette
 - Simply Arugula with Pinenuts, Pecorino, Lemon Vinaigrette
 - Choice of Appetizer (choose 1):
 - Romano Crusted Spinach Artichoke Dip with Herb Flatbread
 - Burrata, Prosciutto, & Heirloom Tomato with Basil Pesto Drizzle
 - Roasted Garden Fresh Veggie Melange
 - Roman Style Brussel Sprouts with Aged Pecorino + Mint + Pistachio
 - Choice of Pasta (choose 2):
 - Carolina Pesto: Spaghetti + Basil + Arugula + Pinenuts
 - House Spaghetti & Meatballs: Local Beef + Sausage + Organic Tomato + Basil + Pecorino
 - 72 West Gnocchetti: Roasted Mushroom + Truffle + Sausage
 - Alfredo: Linguini + Gorgonzola + Cream
 - Choice of Flatbread (choose 2):
 - The Fresh: Fresh Burrata + Fresh Tomato + Fresh Torn Basil
 - The Uszh: Mozzarella + Herb Mix + Crushed Garlic Crouton
 - The Garden: Pepper Mix + Brussels + Mushroom + Zucchini
 - The Manchester Rd: Pepperoni + Sausage + Green Olive + Garlic
 - The White: Feta + Mozzarella + Pecorino + Garlic (no red sauce)
 - The Trend: Sausage + Caramelized Onion
 - The Shroom: Truffle + Mushroom + Ricotta + Garlic Cream
 - Choice of Dessert (choose 1):
 - Cannoli, Tiramisu, Olive Oil Cake, Budino, Seasonal Sorbet
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- Add soft drinks / beverages for an additional fee
 - Add disposable plates, cutlery, napkins, and chafing for additional fee
 - Drop, set up, go
 - Self clean up
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A PARTY IN THE PINES

\$85.00/PP

A buffet style dinner and includes the following:

- Nibbles and Bites:
 - Shrimp cocktail cucumber cups with avocado crema
 - Roasted mushroom crostini, parmesan schmear, truffle oil
- Grazing Platter:
 - Roasted harvest and select garden raw veggies
 - Artisanal cheese
 - Scratch made hummus
 - Maple tahini dipping sauce
 - Pepper jam
 - Crostinis
- The Main Event:
 - Chicken thighs "piccata", potato gnocchi, butter braised cabbage
 - Eggplant ricotta parm casserole
- Accompaniments:
 - Roasted brussel sprouts, whole grain mustard, roasted pears, charred red onions
 - Maple smashed sweet potatoes
 - Mac and cheese
- Sweets N Treats:
 - Chocolate pot de crème and brownie bites
- Add soft drinks / beverages for an additional fee
- Add disposable plates, cutlery, napkins, and chafing for additional fee
- Drop, set up, go
- Self clean up
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A SOUTHERN SOIREE

\$89.00/PP

- Hors d'oeuvres (choose 1):
 - Corn and Goat Cheese Bisque with Parmesan Crisp
 - Chilled Herbed Jumbo Shrimp with Bloody Mary Cocktail Sauce
 - Harrisa Spiced Lamb Meatball
 - Apple Smoked Chicken and Scallion Bratwurst with Maple Raspberry Demi Glaze
- Soup or Salad w/ Crusty Farm Bread & Sea Salt Farm Churned Butter (choose 1):
 - Bibb Lettuce Salad with Fried Capers, Slivered Radish, and Torn Tarragon Vinaigrette
 - Seasonal Spring Harvest Salad with Poppyseed Vinaigrette
 - Roasted Tomato and Fresh Basil Bisque
- Entree (choose 1 below + 1 vegetarian option):
 - The Classic: Bleu Cheese Crusted Beef Tenderloin with Chef Made Secret Sauce, Rosemary Garlic Mashed Potatoes, and Bacon-Baked Brussel Sprouts
 - The Californian: Niman Ranch Short Rib, Yukon Potato Mousseline, Black Garlic Glaze, Simple Broccolini
 - The Carolina Bay: Blackened Shrimp, Chile Goat Cheese Grits, Red-Eye Gravy, Mustard Spiced Collards Greens, Jalapeno Stone Ground Corn Bread
 - The Southern Combo: Southern Spiced Chicken Breast, Oven Fried Shrimp, Grilled corn Succotash, Cheddar Grit Cake
 - The Wild Child: Simple Grilled Wild Salmon with Herb Butter, Wild Rice Pilaf, Wild Grown Forest Foraged Mushroom Melange
 - The Mix Tape: Skirt Steak + Chimicurri, Chicken Thigh + Calabrian Chili Jus, Parsnip Puree, Roasted Vegetable Melange
- Vegetarian Option (choose 1 as an alternate choice for guests):
 - Scratch Linguine Noodles, Oven Roasted Tomato Caponata
 - Trofie Pasta, Chanterelles, Corn, Black Lime Powder, Reggiano Parmesan
 - Roasted Garden Harvest Vegetables, White Bean and Radicchio Mash
 - Sweet Potato Hash, Cumin Spiced Black Bean Cake, Carrot Mash

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A SOUTHERN SOIREE CONTINUED

\$89.00/PP

- Jar Desserts (choose 1):
 - Espresso Pot De Creme
 - Red Velvet Cake with Cream Cheese Icing
 - Budino with Flake Salt
 - Bananas Foster Pudding
 - Vegan Dessert of the Day
- Add soft drinks / beverages for an additional fee
- Add disposable plates, cutlery, napkins, and chafing for additional fee
- Drop, set up, go
- Self clean up
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THANK YOU FOR
CONSIDERING THE WEST END
FOR YOUR NEXT EVENT!

TWECATERING@GMAIL.COM

ALL PRICING SUBJECT TO CHANGE