



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 dinner with friends, celebrating a special occasion with family or treating your employees or business associates to a night on the town, we have just the right menu for your private evening 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
DINNER MENU

THE WEST END'R DINNER

The West End'r Dinner menu allows you the freedom to customize your celebration by selecting from several menu options, a variety of prices, and easy to add on choices. Just pick and choose just your favorite selections and you're sure to please everyone's palette for a dinner to remember.

- Mingling Platters: (Price is per person, 12 person minimum)
 - \$4.50 Seasonal Vegetable Crudite Platter with House Dipping Sauce
 - \$6.00 Artisan Cheese, Cracker and Dipping Sauce Display
 - \$7.50 Grand Charcuterie Platter
- Small Bites Cold: (Price per dozen, 3 dozen minimum order)
 - \$20.50 Caprese Skewers
 - \$22.50 Roasted Mushroom Crostini, Parmesan Schmear, Truffle Oil
 - \$25.50 Cured Salmon with Dill Horseradish Cream Cheese and House Crostini
 - \$27.50 Gazpacho Shooters with Chive Crema
 - \$30.50 Pickle Brined Cold Fried Joyce Farms Chicken Bites with Special K Dipping Sauce
 - \$34.50 Feta Stuffed Dates with Walnuts
 - \$36.50 Avocado Deviled Eggs with Bacon and Blue Cheese
 - \$38.50 Chilled Herbed Jumbo Shrimp with Bloody Mary Cocktail Sauce
 - \$39.50 Seared Ahi Tuna Seared with Cumin Cream Cheese, Sesame Seaweed, Ponzu Sauce, Cucumber Slice
- Small Bites Hot: (Price per dozen, 3 dozen minimum order)
 - \$27.50 Fig and Goat Cheese Puff Pastry Roll
 - \$27.50 Achiotte Chicken Skewers, Smoked Sea Salt, Cilantro Oil
 - \$29.50 Seasonal Soup Shooter
 - \$30.50 Bleu Cheese Scratch Made Meatball with red wine sauce and fried shallots
 - \$32.50 Joyce Farms Chicken Sausage Skewers with Honey Dijon Dipping Sauce
 - \$34.50 Truffled Mac n Cheese "Muffins"
 - \$38.50 Sirloin Steak Skewers with Chef's Dipping Sauce
 - \$40.50 Crab Cake Bites with Old Bay Mayo, Chives and Lemon
 - \$40.50 Harrisa Spiced Lamb Meatball

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THE WEST END'R DINNER CONTINUED

- Dinners served buffet style. Prices are per person, and includes 2 entrees, 2 sides and 1 salad, and artisan bread.
 - \$25.50 Hardin's Tuscan Eggplant Parmesan
 - \$26.50 Braised Beef Rigatoni with Scratch Marinara and Basil Oil
 - \$26.50 Rosemary Braised Butter Joyce Farms Chicken
 - \$27.50 Joyce Farms Chicken Picatta
 - \$28.50 House Spaghetti & Meatballs, Organic Tomato, Basil and Pecorino
 - \$33.50 Butternut Squash Ravioli with Brown Butter Sage Sauce
 - \$37.50 Creole Spiced Lemon Butter BBQ Jumbo Shrimp
 - \$45.50 Quinoa Crusted Salmon with Spicy Orange Miso Sauce
 - \$50.50 Potato Gnocchi with Cheshire Farms Pork Sausage, Tomato, Bacon Vinaigrette (can be made vegetarian)
 - \$55.50 Braised Short Rib in Red Wine Chef's Sauce
 - \$60.50 8 ounce Bacon Wrapped Tenderloin with Chef's Sauce
 - \$65.50 Lobster Mac and Cheese
- Sides: (choose 2)
 - Mashed Yukon Potatoes
 - Potato Au Gratin
 - Confetti Cous Cous
 - Grilled Corn Succotash
 - Seared Green Beans with Bacon
 - Roasted Organic Garden Vegetables
 - Roasted and Seared Brussels Sprouts with Pomegranate and Maple Tahini Dressing - + 2.50 per person
 - Rainbow Carrots with a Lavender Honey Spread + 2.50 per person
- Salad: (choose 1)
 - Seasonal Spring Harvest Salad with Poppyseed Vinaigrette
 - Simply Arugula with Pinenuts, Pecorino, Lemon Vinaigrette
 - Lil Rooster Bibb Lettuce, Cheshire bacon, Celebrity Dairy Goat Cheese, Caper Vinaigrette - + \$2.50 per person
- Dessert (\$8 per person - choose 1)
 - Espresso Martini Cake
 - Next Level Key Lime Pie
 - Chai Creme Brulee
 - Coconut Crusted Tart with Roasted Pineapple
 - Banana Fosters Crepe
- Beverages Included: Coffee, water and tea
- Beer and wine available for an additional cost
- Pricing does not include tax or 20% gratuity / event production fee
- Minimum 12 guests/two week notice required



THANK YOU FOR CONSIDERING THE
WEST END
FOR YOUR PRIVATE DINNER EVENT!

[TWE.CATERING@GMAIL.COM](mailto:TWECATERING@GMAIL.COM)

ALL PRICING SUBJECT TO CHANGE