

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 Fearrington 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 dinner with family or a corporate event, we have just the right menu for your Holiday Party.

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.



TIS THE SEASON \$55/PP

- Seasonal Vegetable Crudite Platter with House Dipping Sauce
- Small Bites (choose 1):
 - Seasonal Soup Shooter
 - Waldorf Chicken Lettuce Cup
 - Mini Beef Tacos
- Salad (choose 1):
 - Simple Arugula Salad with Parmesan Lemon Vinaigrette
 - Mixed Green Salad with Sherry Vinaigrette
 - Roasted Beet, Celebrity Dairy Goat Cheese and Walnut Salad
- Entree (choose 2):
 - Rosemary Braised Butter Chicken
 - Hardin's Tuscan Eggplant Parmesan
 - Braised Beef Rigatoni
- Side (choose 2):
 - Roasted Garlic Baguette
 - Mashed Yukon Gold Potatoes
 - Roasted Organic Garden Vegetables
 - Seared Green Beans with Bacon
- Dessert (choose 1):
 - Red Velvet Cake with Cream Cheese Icing
 - o Gingerbread Cake with Caramel Sauce
 - Eggnog Tres Leches Cake
 - o Dark Chocolate Mousse Cake
- Coffee, water and sweet/unsweet tea included
- · Add soft drinks for an additional fee
- Add bar package for an additional fee
- Pricing does not include tax or 20% gratuity fee
- Minimum of 12 guests/two 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.

JINGLE ALL THE WAY \$80/PP

- Artisan Cheese, Cracker and Dipping Sauce Display
- Small Bites (choose 1):
 - Caprese Skewers
 - Celebrity Dairy Goat Cheese Stuffed Mushrooms
 - Pomegranate Brined Chicken Skewers
- Salad (choose 1):
 - Lil Rooster Bibb Lettuce with Caper Vinaigrette
 - Spinach and Kale with Apple, Cranberries and Dijon Vinaigrette
 - Roasted Quinoa with Harvest Vegetables
- Entree (choose 2):
 - Joyce Farms Chicken Piccata
 - Roasted Cheshire Bacon wrapped Pork Loin
 - Cavatappi with Select Seared Garden Vegetables in a Sage
 Cream Sauce
- Side (choose 2):
 - Seared Broccoli Steak with Parmesan Crust
 - Rainbow Carrots with a Lavender Honey Spread
- Dessert (choose 1):
 - Red Velvet Cake with Cream Cheese Icing
 - Gingerbread Cake with Caramel Sauce
 - Eggnog Tres Leches Cake
 - o Dark Chocolate Mousse Cake
- Coffee, water and sweet/unsweet tea included
- Add soft drinks for an additional fee
- Add bar package for an additional fee
- Pricing does not include tax or 20% gratuity fee
- Minimum of 12 guests/two 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.

DECK THE HALLS

\$105/PP

- Grand Charcuterie Platter
- Small Bites (choose 2):
 - Short Rib Deviled Eggs
 - Tequila Shrimp Shooters
 - Seared Ahi Tuna
 - o Gorgonzola Bleu Cheese Meatballs
 - Foie Gras Lollipop
- Salad (choose 1):
 - Lil Rooster Greens with Radish, Granny Smith Apples,
 Cranberries, Pepitas and a Sherry Vinaigrette
 - Lil rooster Greens with Pomegranate Sprinkle, Feta Cheese,
 Candies Pecans and a Honey Dijon Vinaigrette
- Entree (choose 2):
 - Lobster Mac and Cheese
 - 8 oz Filet Tenderloin with Chef Sauce
 - Truffle and Wild Mushroom Gnocci
 - Braised Short Rib with Red Wine Reduction
- Side (choose 2):
 - Bacon and Maple Seared Brussel Sprouts
 - Fried Cheddar Cauliflower
 - o Bacon Parmesan Bread Stuffing
 - o Au Gratin Potato Casserole
 - Parsnip Puree
- Dessert (choose 1):
 - Red Velvet Cake with Cream Cheese Icing
 - Gingerbread Cake with Caramel Sauce
 - Eggnog Tres Leches Cake
 - o Dark Chocolate Mousse Cake
- Coffee, water and sweet/unsweet tea included
- · Add soft drinks for an additional fee
- Add bar package for an additional fee
- Pricing does not include tax or 20% gratuity fee
- Minimum 12 guests/two week notice required

