



6500 NW 12th Avenue #101, Fort Lauderdale, Florida 33309
954.488.2554 | www.sidewalkchef.com
For catering inquiries email barbara@sidewalkchef.com

Breakfast Meeting Menu

Minimum 10 People – Plus 6% Tax, 15% Service Charge

Continental – 8.50/pp

Yogurt Parfaits
Mini Muffins/Mini Bagels/Cream Cheese/Butter/Jams
Fresh Pressed Juices
Seasonal Fruit Platter
(Add Nova Platter w/Capers, Onions, & Tomatoes – 3.00/pp)

Classic – 8.50/pp

Breakfast Bowls – Scrambled Eggs, Potatoes, & Turkey Sausage
Seasonal Fruit Platter
Tray of Assorted Mini Breakfast Muffins

Personal Boxed Breakfast – 8.50/pp

Breakfast Burrito – Scrambled Eggs, Cheddar Cheese, & Turkey Sausage in a Whole Wheat Wrap
Sides: Salsa, Seasonal Fruit, & Freshly Baked Blueberry Muffin

Executive Pancake Breakfast – 15.00/pp

Mini Plantain Pancakes (GF)
w/Mixed Berries, Cream, & Agave Syrup or Pure Maple Syrup
Scrambled Eggs
Turkey Sausage
Seasonal Fruit Platter
Assorted Mini Danish Pastries

Executive Breakfast – 15.00/pp

Personal Goat Cheese & Spinach Frittatas
Turkey Sausage
Roasted Potatoes
Seasonal Fruit Platter
Assorted Mini Danish Pastries
(Add Mini Plantain Pancakes (GF) w/Mixed Berries, Cream, & Agave Syrup or Pure Maple Syrup – 5.00/pp)

We will do our best to accommodate dietary substitutions.

Please inquire about our gluten-free, paleo, gluten-free vegan, vegan & keto gourmet dessert options.



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Lunch Meeting Menu

Minimum 10 People – Plus 6% Tax, 15% Service Charge

Wraps Galore Personal Boxed Lunch – 10.50/pp

Choose From:

Egg Salad, Albacore Solid White Simple Tuna Salad, Best Ever Chicken Salad*, House-Oven Roasted Sliced Turkey w/side of Honey Mustard, & Veggie (Roasted Eggplant, Broccoli, Cauliflower, Shredded Lettuce & Tomato)
Prepared on a Whole Wheat Wrap

Sides: Baked Chips, House-Made Lime Slaw, & Freshly Baked Cookie

Classic Sandwich & Salad Platter – 14.50/pp

Choose 3 Assorted Sandwiches: Egg Salad, Albacore Solid White Simple Tuna Salad, Best Ever Chicken Salad*, House-Oven Roasted Sliced Turkey

Prepared on Assorted Breads (Ciabatta, Rye, Multi-Grain, & Whole Wheat Wrap)

House Salad – Mixed Greens w/Tomato, Cucumber, & Shredded Carrots served w/side of Citrus Vinaigrette
Seasonal Fruit Platter

Tray of Assorted Freshly Baked Cookies

Executive Sandwich & Salad Platter (includes Soup) – 18.50/pp

Choose 1 House-Made Soup: Dairy-Free Lentil, Dairy-Free Spit Pea, Dairy-Free Wild Mushroom, Chicken Noodle
Choose up to 4 Assorted Sandwiches: Egg Salad, Albacore Solid White Simple Tuna Salad, Best Ever Chicken

Salad*, House Oven Roasted Sliced Turkey

Prepared on Assorted Breads (Ciabatta, Rye, Multi-Grain, & Whole Wheat Wrap)

House-Made Pickles & Lime Slaw

House Salad – Mixed Greens w/Tomato, Cucumber, & Shredded Carrots served w/side of Citrus Vinaigrette
Seasonal Fruit Platter

Gourmet Dessert Platter – Macarons, Chocolate Mini Brownies Bites, & Assorted Mini Cheesecakes
(Substitute House Salad for Kale & Brussels Sprouts Salad – 3.00/pp)

Classic Salad Platter – 12.00/pp

House Salad – Mixed Greens w/Tomato, Cucumber, & Shredded Carrots served w/side of Citrus Vinaigrette
Add Scoops of Albacore Solid White Simple Tuna Salad, Best Ever Chicken Salad*, or Egg Salad

Basket of Mixed Breads (Ciabatta Rolls, Rye, & Multi-Grain)

Seasonal Fruit Platter

Tray of Assorted Freshly Baked Cookies

(Add Scoops of Shrimp Salad to Mixed Greens - 3.00/pp)

(Substitute Tray of Cookies for Gourmet Dessert Platter – Macarons, Chocolate Mini Brownies Bites, & Assorted Mini Cheesecakes – for 3.00/pp)

***Please Note: Our Best Ever Chicken Salad contains almonds.**

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Hot Catering Concepts

All-in-One Chafing Dish Combos

Minimum 10 People – Plus 6% Tax, 15% Service Charge

Taco Fiesta – 15.00/pp

Tortilla Soup

Soft Tacos – Chicken, Fish, Beef, Veggie (choose up to 4)

Toppings: Pico De Gallo, Shredded Cheese, Guacamole, Sour Cream, & Shredded Lettuce

Seasonal Fruit Platter

Tray of Mini Flans

Italian Meatball Delight – 17.00/pp

Minestrone Soup

Meatballs (Choose Ground Beef, Turkey, or both. Impossible™ plant-based
vegan meatballs available for additional 4.00/pp)

Spaghetti Squash

Pasta

Caesar Salad with Croutons

Seasonal Fruit Platter

Tray of Tiramisu

Asian Stir Fry Express – 17.00/pp

Choose up to 3 proteins: Lemongrass Chicken, Shrimp, Beef Strips

Veggie Stir Fried Rice

Lettuce Wraps w/Thai Peanut Sauce

Long Green Beans

Green Salad w/Ginger Dressing

Seasonal Fruit Plater

Mini Mango Mousse Cakes

Chef Shashank Agtey can create a custom all-in-one concept for your meeting or event.

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Hot Catering Concepts

Individual Chafing Dish Selections

Min 15 people/selection – 10.00/pp (unless otherwise noted)
Plus 6% Tax, 15% Service Charge

Grass Fed Bison Selections

Grass Fed Bison Meatballs in Marinara served w/Spaghetti Squash & Grated Parmesan
Grass Fed Bison Meatloaf served w/ Potato Florentine Mousse
Grass Fed Bison Taco Bowl over Basmati Rice, Tomatoes, Onions, & Peppers; served w/Guacamole
Grass Fed Bison Chili over Basmati Rice

Seafood Selections

Grilled Salmon served w/Mixed Veggies and choice of Basmati Rice or Kitcheree*
Grilled Cod served w/choice of Mixed Veggies or Black Beans, Basmati Rice or Kitcheree*
Stir Fry Shrimp served w/ Asian Veggies & Basmati Rice

Poultry Selections

Turkey Meatballs in Marinara served w/Spaghetti Squash & Grated Parmesan
Turkey Meatloaf served w/Potato Florentine Mousse
Turkey Taco Bowl over Basmati Rice, Tomatoes, Onions, & Peppers served w/Guacamole
Turkey Chili over Basmati Rice
Deconstructed Turkey Shepherd's Pie served w/ Peas, Carrots, & Mashed Potatoes
Grilled Chicken Thighs served w/Potato Florentine Mousse or Sweet Potato Mash (DF – made with Coconut Milk) & Mixed Veggies
Lemongrass Chicken & Rice Bowl w/Asian Veggies

Veggie/Vegan/GF Selections

Vegan Plate – Sweet Potato, Kale, Quinoa, & Eggplant
Vegan Chili over Basmati Rice
Vegan Eggplant Planks dusted w/Chickpea Flour & Turmeric over Kitcheree
Veggie Rice Bowl (with Egg) & Mixed Veggies

Salads

Mixed Greens w/Tomato, Cucumber, & Shredded Carrots served w/side of Citrus Vinaigrette – 2.00/pp
Kale & Brussels Sprouts Salad (Organic Kale, Shredded Brussels Sprouts, Cran-raisins, & Mini Red Peruvian Peppers) served w/Mango Turmeric Dressing – 5.00/pp
Spinach Salad (Locally Grown Spinach Leaves topped w/Hard Boiled Eggs, House Pickled Red Onions, Seasoned Chickpeas, & Sprinkled with Gorgonzola) served w/side of Citrus Vinaigrette – 5.00/pp

***Kitcheree is a traditional Indian dish made with basmati rice, dhal, and spices.**

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Individual Chafing Dish Selections (continued)

Soups – 3.00/pp

Dairy-Free Lentil, Dairy-Free Spit Pea, Dairy-Free Wild Mushroom, Chicken Noodle

Fruit & Desserts

Seasonal Fruit Platter – 3.00/pp

Tray of Assorted Freshly Baked Cookies – 12.00/dozen

Gourmet Dessert Platter (Macaroons, Chocolate Brownie Mini Bites, Assorted Mini Cheesecakes) – 4.00/pp

Drinks

Variety of Sodas, Bottled Water, Iced Tea, Plain & Flavored Sparkling Water – 2.00/pp

Coconut Water – 3.00/pp

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