



6500 NW 12th Avenue #101, Fort Lauderdale, Florida 33309  
954.488.2554 | [www.sidewalkchef.com](http://www.sidewalkchef.com)  
For catering inquiries email [barbara@sidewalkchef.com](mailto:barbara@sidewalkchef.com)

## **Breakfast Meeting Menu**

Minimum 20 People – Plus 7% 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, vegan & keto gourmet dessert options.**



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## Lunch Meeting Menu

Minimum 10 People – Plus 7% 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 (Eggplant, Broccoli, Cauliflower, Shredded Lettuce & Tomato)

Prepared on a 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, & 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 Split 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, & 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 7% 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

Mini Cheesecake Mousse Shots

#### **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

Green Salad w/Ginger Dressing

Seasonal Fruit Platter

Mini Mango Mousse Shots

#### **The Greek – 17.00/pp**

Hummus Shots with Carrots & Celery

Greek Salad

Stuffed Grape Leaves

Chicken Oreganato

Couscous

Seasonal Fruit Platter

Mini Baklava

**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 7% 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

### **Plant-Based/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  
Impossible™ V Balls with Spaghetti Squash and Vegan Parm (add 4.50/pp)  
Impossible™ Taco Bowl over Basmati Rice Tomatoes, Onions, & Peppers; served w/Guacamole (add 4.50/pp)

### **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 Split 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

**We will do our best to accommodate Dietary Substitutions**

**Please inquire about our Gluten Free, Paleo, Vegan & Keto Gourmet Dessert Options.**