

# DISPLAY PLATTERS

## Seasonal Garden Display

A bountiful arrangement of fresh seasonal produce including tender squash, sweet peppers, carrots, celery hearts, haricots verts, endives, and cherry tomatoes, served with your choice of our house made dips: black bean, bleu cheese, and cucumber yogurt

\$70 - Serves Up to 20pp

\$140 - Serves Up to 40pp

## Rainbow Salad Platter

Grilled Pears, goat cheese, candied walnuts, and dried cranberries with mixed field greens tossed in cranberry vinaigrette

\$70 - Serves Up to 20pp

\$140 - Serves Up to 40pp

## Steamed Vegetable Basket

Bamboo steamed vegetable basket with Indonesian Chile dipping sauce

\$160 - Serves Up to 40pp

## Grilled Vegetable Platter

Grilled vegetables served with hummus and pita husks

\$170 - Serves Up to 40pp

## Networking Noshes

Baba ghanoush, hummus, Mediterranean olives, and pepperoncinis, served with olive bread, pita chips and rosemary bread

\$170 - Serves Up to 40pp

## Vegetable Antipasto

Provençal marinated artichoke hearts, grilled Portobello mushrooms, and olive tapenade served with a basket of fresh baked focaccia bread

\$75 - Serves Up to 20pp

\$150 - Serves Up to 40pp

## The Sports Club/LA's Antipasto

Parma prosciutto, smoked turkey, kalamata olives, pickled peppers, Bermuda onions, roma tomatoes, provolone cheese, and mozzarella cheese served with a basket of freshly baked focaccia bread

\$100 - Serves Up to 20pp

\$200 - Serves Up to 40pp

## Seasonal Fruit Platter or Kabobs

Melons, strawberries, and pineapples with non-fat lime yogurt dipping sauce

\$150 - Serves Up to 40pp

## Chipotle Roasted Turkey Display

Chipotle roasted turkey breast, sweet corn, black bean tomato salsa, fiery guacamole and flour tortillas

\$170 - Serves Up to 20pp

\$340 - Serves Up to 40pp

\$100 - Carving Attendant

## Middle Eastern Meze Platter

Hummus, falafel, and olive tapenade served with dolmas, lightly pickled vegetables, tahini and toasted pita triangles

\$100 - Serves Up to 20pp

\$240 - Serves Up to 40pp

## Cheese & Fruit Platter

Aged yellow cheddar, double cream brie, maytag bleu cheese, sliced seasonal fruit with a basket of wafer crackers

\$150 - Serves Up to 20pp

\$300 - Serves Up to 40pp

## Fine American and European Cheeses

Aged New York cheddar, parmesan reggiano, smoked gouda, domestic goat cheese, or brie presented with fruit and nuts and imported crackers and baguettes

\$240 - Serves Up to 40pp

## Tailgating Sports Platter

Smoky barbeque chicken pierogies, jalapeno-crab-artichoke dip with taro chips, buffalo and gruyere empanadas, and shrimp and spinach quesadillas

\$240 - Serves Up to 20pp

\$475 - Serves Up to 40pp

## Assorted Tea Sandwiches

Chicken tarragon, goat cheese and chive, BLT, Serrano ham, smoked salmon, curry egg salad, and cilantro shrimp salad sandwiches

\$220 - Serves Up to 40pp

## Shrimp Trio

Steamed shrimp with cocktail sauce, lemon caper shrimp and Thai sweet-n-sour shrimp displayed with fresh herb and citrus garnish

\$165 - Serves Up to 20pp

\$330 - Serves Up to 40pp

For more information about planning your event, please contact

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