

RECEPTION MENU

First Option Reception Event Menu

Artisan Cheese Display

A Selection of Domestic and International Cheeses Accompanied with House Made Focaccia and Seasonal Accoutrements

Chef's Antipasto Platter

An Assortment of Sliced Italian Meats, Citrus Scented Mixed Olives and Grilled or Roasted Seasonal Vegetables

Passed Hors D' Oeuvres (Select Two)

Sweet and Sour Meatballs

Shrimp Tempura with Ponzu Sauce

Polenta Cakes with Goat Cheese, Red Peppers and Tapenade

Mozzarella and Baby Tomatoes with Pesto Sauce

Jerk Chicken Skewers

Vegetarian Spring Rolls with Soy Dipping Sauce

Beef Franks in Blanket

Toasted Chickpea Bruschetta with Manchego and Piquillo Peppers

Assorted Thick Crust Pizza Squares

Priced at \$50 Per Person

Does Not Include 20% Service Charge and 7% Sales Tax
Prices are Subject to Change

For more information about planning your event, please contact
General Manager, Yolanda Hawthorne at events@sidewalkcafedc.com or 202.974.6603



RECEPTION MENU

Second Option Reception Event Menu

Artisan Cheese Display

A Selection of Domestic and International Cheeses Accompanied with House Made Focaccia and Seasonal Accoutrements

Chef's Antipasto Platter

An Assortment of Sliced Italian Meats, Citrus Scented Mixed Olives and Grilled or Roasted Seasonal Vegetables

Passed Hors D' Oeuvres (Select Two)

Sweet and Sour Meatballs

Shrimp Tempura with Ponzu Sauce

Polenta Cakes with Goat Cheese, Red Peppers and Tapenade

Mozzarella and Baby Tomatoes with Pesto Sauce

Jerk Vegetarian Spring Rolls with Soy Dipping Sauce

Beef Franks in Blanket

Toasted Chickpea Bruschetta with Manchego and Piquillo Peppers

Assorted Thick Crust Pizza Squares

Salad Station (Select Two)

Caesar Salad with Parmesan and Croutons

Mixed Seasonal Greens with Gala Apples, Bleu Cheese, Toasted Walnuts and Apple-Cider Vinaigrette

Baby Spinach Salad with Poached Pear and Fig Vinaigrette

Pasta Station (Select One)

Potato Gnocchi with Eggplant, Tomato and Shaved Parmesan

Three Cheese Ravioli with Roasted Acorn Squash and Sage Brown Butter

Mediterranean Shrimp Pasta with Artichoke, Red Pepper, Olives, Garlic and White Wine

Entrée Selection (Select One)

Pan-Seared Salmon with Roasted Fennel, Sautéed Spinach and Lemon Thyme Butter

New York Strip with Grilled Asparagus, Potato Puree and Red Wine Au Jus

Roasted Chicken Breast with Creamy Fontina Risotto, Sauteed Escarole and Apples

Roasted Stuffed Pork Loin with Pan Jus

Priced at \$85 Per Person

Does Not Include 20% Service Charge and 7% Sales Tax
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