



**BUILD YOUR OWN AMERICAN MENU**

*\$24.99 per person\**

**Cocktail Hour Hors D'oeuvres**  
(select 3 from our Hors 'D'oeuvres Menu)

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**Salad**

(select one)

**Garden Salad**

Spring mix, crisp romaine, shredded carrot, red onion, teardrop tomato, cucumber, sourdough croutons, buttermilk ranch & house balsamic dressings

**Wedge Salad**

Crisp iceberg lettuce, teardrop tomato, red onion, crispy bacon, chunky blue cheese dressing

**Caesar Salad**

Crisp romaine, house Caesar dressing, shaved parmesan cheese, sourdough croutons

**Italian Salad**

Crisp romaine, radicchio, pepperoncini, red onion, teardrop tomato, cucumber, kalamata olives, parmesan cheese, house vinaigrette

## Entrées

(select two)

### Lemon-Garlic Grilled Chicken

Marinated, broiled and served with a tomatillo-cilantro crudo salsa  
(sub with Cod, add \$2.00 pp)

### Mediterranean Chicken Skewers

(4in, 3 pp) marinated in lemon juice, olive oil, cumin, smoked paprika and other spices, char  
grilled and served with garlic-jalapeño coulis

### Blackened Chicken & Pineapple

Pan seared and topped with a fresh pineapple salsa  
(sub with Salmon, add \$3.00 pp / sub with Cod, add \$2.00 pp)

### Chicken or Pork Picatta

Lightly floured chicken or pork cutlets (select one), pan fried golden and served with a  
creamy lemon-caper butter sauce  
(sub with Salmon, add \$3.00 pp / sub with Cod, add \$2.00 pp)

### Chicken Margarita

Grilled marinated chicken cutlets and topped with Tequila-Lime Salsa  
(sub with Cod, add \$2.00 pp)

### Chicken Caprese

Pesto roasted chicken cutlets, light tomato sauce, melted fresh mozzarella

### Blue Corn Tortilla Crusted Chicken

Served with guajillo-garlic sauce  
(sub with Cod, add \$2.00 pp)

### Creole Pasta

Blackened chicken, spicy andouille sausage, sun dried tomato, bell peppers,  
Parmesan cheese all tossed in a creamy chipotle sauce  
(add shrimp, \$2.00 pp)

### Braised Short Ribs

Served with a cabernet-jus reduction  
(add \$2.00 pp)

### Peppered Chicken

Broiled chicken cutlets rubbed with toasted cracked black pepper, garlic and herbs served  
with green peppercorn demi  
(sub with steak, add \$3.00)

### Ancho Chile-Honey Glazed Chicken

Served over tomatillo-black bean purée  
(sub with Salmon, add \$3.00)



Hawaiian Braised Pork

“fork tender” pork cooked for hours in banana leaves, spices, vinegar, citrus juices and served with pineapple & red onion pickled mix

Santa Fe Mission Pork Loin

Ancho chili rubbed, roasted and served with chipotle cream sauce

Bourbon Grilled Pork Chops

Apple cider brined, char grilled and topped with bourbon-maple & pecan butter

Steak Kabobs

(4in, 3 pp) tender char grill chunks of sirloin skewered with peppers and onions and served with chimichurri

Fire roasted Green Chili Meatloaf

Honey-chipotle catsup glaze and served over spiced “street corn”

Argentinian Asado

Marinated striploin or sirloin char grilled to perfection and served with chimichurri and grilled onions  
(add @4.00 pp)

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**Sides**

(select two)

Garlic Mashed Potatoes

Creamy whipped with roasted garlic and green onions  
(load'em up with bacon, cheddar & sour cream, add \$2.00 pp)

Roasted Potato Medley

Herb & garlic golden brown roasted Yukon, baby reds and sweet potatoes

Scalloped Potatoes

Thin cut potatoes layered with bacon, garlic, leek and cheddar cheese  
(add \$2.00 pp)

Cranberry-Walnut Wild Rice

Celery, garlic, onion, orange zest



Roasted seasoned Sweet Potatoes  
Golden brown and seasoned with house blend spices

Bourbon Sweet Potato mashed  
Whipped with bourbon and maple butter

Saffron Rice  
Red bell peppers, garlic, peas

Seasonal Roasted Veggies  
A blend of fresh available vegetables, seasoned with garlic and spices

Sautéed Green Beans  
Butter, olive oil, red onion, shaved parmesan

New Mexico Brussel Sprouts  
Guajillo peppers, garlic, toasted pepitas, cotija cheese

Roasted Brussel Sprouts  
Olive oil, garlic, crushed pepper, parmesan

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### **Bread & Butter**

Freshly Baked Dinner Rolls & Whipped Butter

This menu is based on a 3hour event and a minimum of 50 guests. \*Labor, taxes and gratuity are NOT included in menu pricing. Prices subject to change. No substitutions. Vegan & Vegetarian options available. Disposable heavy-duty foam black plates, plastic utensils, cocktail & dinner napkins are included in the price, upgrades available.

Food Allergy Notice: Consumers are to be aware that all our food is produced in a kitchen that has or uses food allergens and may contain dairy, egg, wheat, soy, seeds, tree nut, peanut, fish, shellfish, celery, raw products and other food allergens, please let us know if you or any of your guests may have any food restrictions.

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