



**BUILD YOUR OWN MEDITERRANEAN MENU**

**\$24.99 per person\***

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

---

**Salad**

(select one)

**Garden Salad**

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

**Caesar Salad**

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

**Italian Salad**

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

**Greek Salad**

Crisp romaine, green bell peppers, tomato, kalamata olives, red onion, cucumber, feta cheese

## 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

### 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 Caprese

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

### Chicken Parmesan

Lightly breaded chicken cutlets, pan-fried golden, house marinara, shredded mozzarella  
and parmesan cheese  
(sub with Eggplant as vegetarian friendly option)

### Lemon-Thyme Crusted Chicken

Served with a sun-dried tomato-artichoke white wine sauce  
(sub with Salmon, add \$3.00 pp / sub with Cod, add \$2.00 pp)

### Chicken Marsala

Lightly floured chicken cutlets, pan fried and cooked with garlic, sautéed cremini  
mushrooms, sweet marsala wine and finished with fresh cream

### Nana's Meatballs

(2 pp) All beef handmade quarter pound meatballs roasted and simmered in house  
marinara and served with fresh grated parmesan cheese

### Venetian Pork Chops

Breaded pounded pork loin cutlets, pan fried and splashed with white wine vinegar

### Italian Sausage w/ Peppers & Onions

Roasted sliced spicy sausages sautéed in olive oil with bell peppers and sweet onions,  
tossed with white wine and house marinara and served over pasta with parmesan cheese

### Beef Lasagna

Homemade with creamy bechamel, bolognese sauce, served with house marinara and fresh  
grated parmesan cheese  
(sub with sautéed greens as vegetarian friendly option)

### Chicken or Pork Puttanesca

Lightly floured chicken or pork (select one) cutlets, pan fried golden and served with a simmered tomato, capers, olives and garlic sauce  
(sub with Salmon, add \$3.00 pp / sub with Cod, add \$2.00 pp)

### Mediterranean Stuffed Pork Loin

Pinwheels stuffed with spinach, garlic, capers, olives, feta, roasted peppers, served with a spicy light tomato sauce  
(add \$2.00 pp)

### Linguini Scampi

Pasta tossed in a butter sauce made with garlic, lemon and white wine finished with fresh shaved parmesan cheese and parsley  
(add shrimp, \$3.00 pp)

### Spinach & Ricotta Manicotti

Pasta tubes with garlic ricotta cheese, sautéed spinach, covered with house marinara and parmesan cheese

### Italian Braised Short Ribs

Served over garlic polenta and white wine-tomato reduction  
(add \$2.00 pp)

### Cheese Stuffed Ravioli

Served with sage-garlic butter, house marinara and fresh shaved parmesan cheese

---

### 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





Garlic Butter Sweet Potato Mashed  
Whipped with creamy butter and roasted garlic

Pesto Roasted Potatoes  
Nut-Free basil pesto made with garlic, olive oil, grated parmesan and a splash of lemon

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

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

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

Pesto Pasta  
Nut-Free basil pesto made with garlic, olive oil, grated parmesan and a splash of lemon

Alfredo Pasta  
Made from scratch with fresh cream, garlic, parmesan cheese

---

**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.

---

[www.SidewalkNoshers.com](http://www.SidewalkNoshers.com) \* [SidewalkNoshers@gmail.com](mailto:SidewalkNoshers@gmail.com) \* (480)330-9731