

COCKTAIL PARTY

Get a stationed state of the art Charcuterie Display and select five choices from our Hors D'oeuvres Menu, Let's get the party started!!

Grand Charcuterie Board

An assortment of hand selected artisan domestic and global cheese, cured meats, fresh & dries fruit, crafted olives, marinated artichokes, crudités, spreads, picked vegetables, artisanal bread & crackers...and more!

(sample choices, for more options please check our Hors D'oeuvres Menu)

Chicken Cordon Bleu Lollypops
Fried golden brown breaded chicken meatballs stuffed with black forest ham and swiss
cheese and served with a sweet pepper jam

Crispy Mini Spring Rolls (vegetarian)
Cabbage, carrot, green onion & ginger, sriracha aioli, sweet pepper jelly

Mini Loaded Baked Potatoes
Baby reds, crispy pancetta, cheddar, truffle sour cream, chives

Roasted Bussell Sprouts Lollypops Caramelized bacon jam, cranberry

Shrimp Bloody Mary Shots
Our house mix served in a chili rimmed shot glass with blackened prawns, celery, stuffed olives

(labor fees, taxes and gratuity are NOT included)

20-49 Guests from \$24.95 per person 50-99 Guests from \$19.95 per person 100-300 Guests from \$15.95 per person 301-1000 Guests from \$12.95 per person

We customize personalized menus, please ask us!

This menu is based on a 3hour event and a minimum of 20 guests. Labor, taxes and gratuity are NOT included in menu pricing. Prices subject to change. No substitutions. Vegan & Vegetarian options available. Disposable heavyduty foam black plates, plastic utensils, cocktail napkins are included in the price, upgrades available.

Food Allergy Notice: Consumers are to be aware that all our food if 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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