



SIDEWALK CHEF KITCHEN CATERING

Sidewalk Chef Kitchen Catering brings gourmet food straight to you. Our five-star Chef Shashank Agtey has the skill set to provide a custom culinary experience that fits your needs. Let us cater your next event and enjoy a five-star experience today.

FROM THE LAND & THE SEA

CHOOSE HALF TRAY (SERVES 8-10)
OR FULL TRAY (SERVES 16-20)

GRASS-FED BISON MEATBALLS
\$75 | \$120

ANGUS BEEF MEATBALLS
\$55 | \$90

SLICED FLANK STEAK
\$55 | \$90
With peppers & onions

COFFEE RUBBED PORK LOIN
\$55 | \$90

LEMON TARRAGON PORK LOIN
\$55 | \$90
Roasted, juicy, and accompanied with lemon tarragon sauce

SLICED FILET MIGNON
MKT | MKT
In natural au jus and cooked to order - let us know how you like your steak!

SLICED RIB EYE
MKT | MKT
In natural au jus and cooked to order - let us know how you like your steak!

RACK OF LAMB
MKT | MKT

BRAISED BEEF SHORT RIBS
MKT | MKT
Cooked low and slow

WILD SHRIMP STIR FRY
\$75 | \$120
Sautéed shrimp with mixed Asian veggies and spices

WILD SALMON
\$75 | \$120
Seared wild salmon served with mustard sauce

WILD COD
\$70 | \$115
Baked cod topped with chopped tomatoes and black olives

COD CAKES
\$80 | \$150
Wild cod, tender and flavorful, sautéed with pepper and onions; served with mustard sauce

JUMBO LUMP CRAB CAKES
MKT | MKT
Decadent jumbo lump crab cakes, juicy and delicious

SNAPPER LIVORNAISE
MKT | MKT
With capers, white wine, butter, chopped tomatoes

POULTRY SELECTIONS

CHOOSE HALF TRAY (SERVES 8-10)
OR FULL TRAY (SERVES 16-20)

TURKEY MEATBALLS IN MARINARA
\$55 | \$95
House-made, from all-natural ground turkey in fresh marinara

TURKEY MEATLOAF
\$55 | \$95
House-made, juicy and tender ground turkey meatloaf with traditional brown gravy on the side

EVERYDAY THANKSGIVING
\$60 | \$110
House oven-roasted sliced turkey breast with a side of house-made gravy

TURKEY TACO BOWL
\$60 | \$110
All-natural juicy ground turkey with tomatoes, onions, and peppers; served with guacamole

TURKEY CHILI
\$55 | \$95
Five-bean chili with a tamarind spice and juicy, tender ground turkey

GRILLED CHICKEN THIGHS
\$60 | \$110
Char-rubbed, boneless skinless grilled chicken thighs

BBQ CHICKEN
\$60 | \$110
Boneless skinless chicken thighs in our house-made BBQ sauce, tender and juicy

JERK CHICKEN
\$60 | \$110
Boneless skinless chicken thighs marinated in jerk seasonings

ASIAN STIR FRY WITH CHICKEN
\$60 | \$110
Sliced boneless, skinless chicken thighs with Asian mixed veggies

CHICKEN ROLLATINI
\$75 | \$120
Pounded boneless, skinless chicken breast stuffed with sautéed spinach, sundried tomatoes, and diced mozzarella

CHICKEN PICCATA
\$55 | \$99
Sautéed boneless, skinless chicken breast with white wine, lemon butter sauce and capers

CHICKEN MARSALA
\$55 | \$99
Sautéed boneless skinless chicken breast with marsala wine, and butter, and topped with sliced Portobello mushrooms

BOURBON MAPLE-RUBBED BONE-IN CHICKEN QUARTERS
\$55 | \$90
Roasted low and slow, fall off the bone

PASTA & SIDES

CHOOSE HALF TRAY (SERVES 8-10)
OR FULL TRAY (SERVES 16-20)

PENNE AIOLI
\$40 | \$70
Olive oil and garlic or marinara

PENNE BOLOGNESE
\$45 | \$75

PASTA PRIMAVERA
\$45 | 75

MAC & CHEESE
\$45 | \$75

RIGATONI ALLA VODKA
\$45 | \$75

VEGGIE LASAGNA
\$45 | \$75

BASMATI RICE
\$35 | \$65

BASMATI RICE PILAF
\$40 | \$75

HONEY ROASTED BRUSSELS SPROUTS
\$40 | \$75

BROCCOLI AIOLI
\$40 | \$75

SPAGHETTI SQUASH
\$40 | \$75
With marinara

CORNBREAD BAKE
\$25 | \$40

EGGPLANT PLANKS
\$40 | \$75
Dusted with chickpea flour

JUMBO ROASTED ASPARAGUS
\$40 | \$70

GREEN BEANS ALMONDINE
\$40 | \$70

SEASONAL MIXED VEGGIES
\$40 | \$70

COCONUT MILK MASHED POTATOES
\$35 | \$65

ROSEMARY ROASTED POTATOES
\$30 | \$55

SWEET POTATO MASH
\$35 | \$60

ANCIENT GRAINS
\$40 | \$75

PLANTAINS
\$35 | \$60



SALADS

CHOOSE HALF TRAY (SERVES 8-10)
OR FULL TRAY (SERVES 16-20)

HOUSE SALAD \$30 | \$55

Mixed greens, tomato, cucumber and shredded carrots; choice of honey mustard or citrus vinaigrette

KALE AND BRUSSELS SPROUTS SALAD \$50 | \$75

Shredded kale, shaved Brussels sprouts, cran raisins, and mini Peruvian peppers with a mango turmeric dressing

SPINACH SALAD \$55 | \$80

Hard-boiled eggs, house-pickled onions, seasoned chickpeas and sprinkled with gorgonzola cheese; served with citrus vinaigrette dressing

DESSERTS

CHOOSE HALF TRAY (SERVES 8-10)
OR FULL TRAY (SERVES 16-20)

SEASONAL FRUIT PLATTER \$45 | \$70

DELUXE COOKIE PLATTER \$35 | \$75

House-baked chocolate chip cookies, organic snickerdoodle, vegan chocolate chip, vanilla macaroons, chocolate chip macaroons

CHOCOLATE BOMB \$30 | \$58

ASSORTED MINI CHEESECAKES \$30 | \$58

BAKLAVA \$30 | \$58

TIRAMISU \$30 | \$58

FLAN \$30 | \$58

HORS D'OUVRES

SELECTION 1: \$3/PERSON

ELEVATED SEASONAL FRUIT & CHEESE PLATTER

SMOKED SALMON MOUSSE In filo cups

HUMMUS SHOTS With veggie sticks

ARTICHOKE HEART BOTTOMS Topped with shrimp salad

BACON-WRAPPED MEDJOO DATES

MINI COD CAKES With mustard aioli

TANDOORI CHICKEN SKEWERS With mint cilantro chutney

POLENTA ROUNDS Topped with wild mushrooms

WHITE CHEDDAR MAC & CHEESE BITES Topped with bacon crumble

OLD SCHOOL PIGS-IN-A-BLANKET With dipping sauces

SPINACH EMPANADAS With dipping sauces

CHILI LIME CHICKEN SKEWERS With dipping sauces

VEGETABLE PAKORA With date and tamarind chutney

MINI CRUSTLESS SPINACH & GRUYERE QUICHES

CHARRED TOMATO BISQUE SHOTS With grilled cheese toast

STUFFED GRAPE LEAVES In shot glasses with tzatziki

SELECTION 2: \$4/PERSON

CAPRESE WANDS Drizzled with balsamic reduction and ribboned basil

SHRIMP CEVICHE In individual shot glasses

JUMBO SHRIMP COCKTAIL Shooters or platter style

MINI JUMBO LUMP CRAB CAKES With mustard aioli

AHI TUNA POKE Topped with a dollop of guacamole in shot glasses with plantain chips

Requests are welcome! Email barbara@sidewalkchef.com
and let us know how we can help.

Full china service, servers and bartenders, and plated
dinner service are all available upon request.

Please allow minimum 48 hours for all orders.

We accommodate dietary needs. Please inform us of any
food or allergen restrictions when placing your order.



MEET SHASHANK AGTEY, FIVE-STAR CHEF

An accomplished chef with a long history of cooking in some of South Florida's finest restaurants, Chef Shashank Agtey is no stranger to fine dining. His experience includes serving as the Executive Chef of Cafe September for 16 years, Executive Chef of Riverside Hotel for five years, and Executive Chef of Hillcrest Country Club for five years. In 1988, he was inducted into the Chaîne des Rôtisseurs, an elite gastronomic society, and received its Five-Star Award. He has also cooked for presidents George Bush, Sr., and Bill Clinton during their time in the White House. His successful cooking career and passion for athletics have led him to his current life path and mission. He is passionate about serving his community and wants to help others live their healthiest life through his motto, "Health is Wealth." Visit SidewalkChef.com to learn more.