

Catering Brochure



Sidekim
— foods —

FOOD IS OUR PASSION

Hot Appetizers

- Sea Scallops wrapped in Apple Smk Bacon \$24doz
- Roasted Red Pepper & Sausage Stuffed Mushrooms \$18doz
- Roasted Eggplant Neapolitan \$18 doz
- Lollipop Lamb Chops with a Mint & Balsamic Glaze \$36doz
- Spanakopita \$18 doz
- Spinach and Goat Cheese Triangles
- Chicken Wings Assorted Styles \$16doz
- Cranberry Apple Turkey Meatballs \$18doz
- Sweet & Sour Meatballs \$15doz
- Spicy Thai Chicken Sate \$18doz
- Beef Teriyaki Skewer \$20doz
- Sesame Crusted Chicken \$20doz
- Sweet Chili Sauce
- Crab Cakes \$30doz

Cold Appetizer

- Jumbo Shrimp Cocktail MKT
- International Cheese & Crackers \$2.75pp
- Artisan Cheese Display \$4.50pp
- Pan Seared Ahi Tuna MKT
- Roasted Vegetable Platter \$3.75pp
- Vegetable Crudité \$2.75pp
- Caprese Kabob \$18doz
- Tapenade Croustini \$18doz
- Canapes \$18doz

2 dozen minimum per item noted as each
12 person minimum on platters and displays
Servers, delivery and set up available at an additional charge

Prices do not include mass meals tax

Displays and Salads

Mediterranean

Hummus, Taboule, Feta Cheese, Artichoke Hearts, Kalatmata Olives,
Tzatziki, Toasted Pita Chips & Croustini
\$5.95 pp (20 person min.)

Antipasto Salad

Pepperoncini, Roasted Red Peppers, Roasted Eggplant, Roma
Tomatoes, Fresh Mozzarella, Citerio Mortadella, Genoa Salami, Cappic-
cola, Roasted Garlic Spread & Focaccia Bread
\$6.95pp (20person min.)

Mashed Potato Martini Bar

Basil Whipped–Wasabi Whipped
Yukon Gold Whipped Potato–Whipped Sweet Potato with Marshmellow
Apple Smoked Bacon, Cheddar Cheese, Caramelized Onions, Sautéed
Mushrooms, Country Gravy, Sour Cream & Butter
\$5.95pp
Server required (50 person minimum)

Caesar Salad

Crisp Romaine Lettuce, Croutons, Grated Romano
\$20 feeds 12–15
With Chicken \$45

Winter Salad

Mixed Greens, Local Pears, Dried Cranberries, Spicy Pecans,
Gorganzola & Grape Tomatoes
\$30 feeds 12–15

Cobb Salad

Iceburg Lettuce, Bleu Cheese, Bacon, Chopped Egg, Vine Ripe Tomatoes
& Bermuda Onions
\$30 feeds 12–15

Servers, delivery, paper goods and set up available at an additional charge

Stations

Chef required for stations \$150.00 per station

Carving Stations

(options)

Roast Turkey Breast

Slow Roasted Choice Angus Top Sirloin

Honey Glazed Virginia Ham

Salmon Wellington

Beef Wellington

Roasted Leg of Lamb with Balsamic Glaze

Gourmet Pasta Station

Mushroom Raviolis

Fresh Fusili

Tortellini

Agnolotti

Choice of 2 pasta, 2 sauces and breads

Quesadilla Bar

Grilled Chicken

Carne Asada

Pork Adobo

Vegetarian

Red Beans & Rice

Fresh Pico De Gallo, Guacamole, Sour Cream & Cheddar

Panini Bar

Citerio Mortadella – Spicy Capicola

Genoa Salami - Prosciutto

Roasted Red Peppers – Grilled Eggplant

Roma Tomatoes

Garlic or Fig Spread

Focaccia Bread

Servers, delivery, paper goods and set up available at an additional charge

Hot Luncheons

Select one entrée and two sides, served with fresh baked rolls,
Butter, Green Salad, Bottled Water, Soda, Dessert and
Paper Goods.

Presented in foil pans

Servers, delivery and set up available at an additional charge
\$15.95–\$18.95

Pasta

Tortellini Rustica with diced tomatoes and basil pesto
Cavatappi Abruzzi – spicy Italian sausage
Chicken, Penne & Broccoli
Wild Mushroom Ravioli Seafood Veloute
Butternut Squash Ravioli with Maple Cream Glace

Poultry

Chicken Picatta, Chicken Marsala
Chicken Teriyaki, Chicken Parmesan
Chicken Cordon Bleu
Wild Rice & Spinach Stuffed Chicken
Roast Tom Turkey Breast

Beef & Pork

Molasses Rubbed London Broil
Mexican Spiced Pork loin
Old Fashion BBQ Meatloaf
Slow Roasted BBQ Brisket

Side Dishes

Confetti Rice Pilaf, Garlic Whipped Potatoes
Roasted Potatoes, Macaroni & Cheese
Roasted Seasonal Vegetables
Wild Rice Pilaf
Vegetable Couscous

48 hour notice recommended
15 guest minimum

Cold Luncheons

Box Lunches

Classic—\$6.95

Signature Box—\$9.95

Includes Chips, Bottled Water & Dessert

Classic Selections:

Slow Roasted Beef

Roast Turkey Breast

Chicken Caesar Wrap

Baked Ham & Cheddar

Signature Selections:

Plantation

Roast Turkey Breast, Romaine Lettuce
Cranberry Mayo & Corn Bread Stuffing

Calabrese

Citerio Mortadella, Genoa Salami, Capicola, Auricchio Provolone,
Roasted Red Peppers, Basil Leaves, Drizzled
Olive Oil & Balsamic Glaze on Focaccia

South of the Border

Grilled Chicken, Savory Ranch Dressing, Apple Smoked Bacon,
Cheddar, Romaine Lettuce Jalapeno Wrap

Far Far East

BBQ Korean Beef, Shredded Veggies, Scallions, Napa
Cabbage Sesame Vinaigrette in a wrap

Oh Pari'

Fluer De Li Ham, Dijon Mustard, Brie, Creamy Butter,
Greens on a Baguette

Santa Fe

Chilled Beets, Avocado, Arugula, Goat Cheese,
Plum Tomatoes, Thinly Sliced Bermuda Onions
Lemon Thyme Vinaigrette

48 hour notice recommended

15 guest minimum

Cold Luncheons

Deli Platter

Assortment of premium meats & cheese
(turkey, ham, roast beef, swiss & cheddar)

Choice of two sides:

Pasta Salad, Cole Slaw, Potato Salad, Sweet Potato Salad,
Rst Corn and Black Bean Salad, Mixed Green Salad
Relish Tray

(lettuce, tomato, onions & pickles)

Dessert

Chef's Choice Breads & Rolls

Bottled Water

\$9.95

Sandwich Buffet

Assortment of premade sandwiches with lettuce & tomato
(turkey, ham, chicken Caesar, roast beef & Ham)

Choice of two sides:

Pasta Salad, Cole Slaw, Potato Salad, Sweet Potato Salad,
Rst Corn and Black Bean Salad, Mixed Green Salad

Dessert & Bottled Water

\$10.95

Finger Sandwiches

Pesto Chicken Salad, Dilled Albacore Tuna Salad,
Dijon Egg Salad, Chicken Breast Salad

\$2.00 ea. min 2 doz

Ala Carte Desserts

Chocolate Chip - Oatmeal Raisin - Lemon Drop cookies \$12/doz

Fudge Brownie \$15/doz

Whoppie Pies \$20/doz

Gourmet Bars \$20/doz

Mini Pastry \$23/doz

48 hour notice recommended

15 guest minimum

The Fine Print

Terms and Conditions

Deposits:

A 30% non refundable deposit is required with a signed agreement. Seven (7) prior to the event the balance will be due as well as the final count. If payment is not received Sidekim Foods has the right to refusal and the reservation may be cancelled.

Taxes:

Sidekim Foods charges Massachusetts Meals Tax for all events. For our Non-Profit clients Sidekim Foods will require a copy of you tax exempt certificate.

Staffing:

If you would like Sidekim Foods to set-up your event, service, clean up and breakdown once your guest have left. There is a charge of \$35/hr per person with a four hour minimum.

Rental Equipment:

Depending on your needs, Sidekim Foods will provide service ware for your catered event (chafers, platters, serving utensils, coffee urns, etc.), this applies to onsite catering not drop offs. Tables, chairs, linen, decorations, glassware, dinnerware, etc are additional costs.

Leftovers:

Sidekim Foods will carefully package all food that has been put out for display and safe for consumption. Sidekim Foods always brings more food than required, therefore any food not put out will be returned with Sidekim Foods staff.

