

sidewalk.

CATERING

TASTES OF THE WORLD



American

Chicken A La King

Julieann of chicken breast in a creamy white wine sauce with sautéed red peppers, button mushrooms, onions, garlic and celery.

Beef Pepper-Pot

Diced beef braised in a red wine reduction with tomatoes and peppers and finished with freshly chopped marjoram.

Mexican

Mexican Chicken

Tender diced breast of chicken sautéed with peppers, onions, mushrooms, baby corn in a spicy tomato sauce with fresh chillies, coriander, baby corn and jalapeños.

Beef Ranchero

Tender pieces of beef cooked in a spicy tomato sauce with peppers, onions, mushrooms, fresh chillies, coriander, baby corn and jalapeños.

Irish

Chicken and Vegetable Pie

Diced chicken breast, carrots, celery onion in a chardonnay cream sauce with potato topping.

Beef in Guinness

Tender pieces of beef cooked in Guinness with chunky carrots, celery and onions.

Cottage Pie

Ground beef, garden peas, carrots and onions in a rich sauce, topped with creamy mashed potatoes.

Irish Beef Hot Pot

Diced beef braised with carrots, celery, and onion in a fine herb sauce with a sliced potato topping.

Beef and vegetable Pie

Slow cooked diced beef, carrots, celery and onion in chasseur sauce topped with mashed potato.

Traditional Irish Stew

Slow cooked lamb with chunky carrots, potatoes, celery, onions and fresh parsley.

Thai

Thai Green Chicken Curry

Tender diced chicken breast with chilli, lime leaves, ginger, lemon grass, coconut milk and fresh coriander.

Green Thai Beef Curry

Tender diced beef with chilli, lime leaves, ginger, lemon grass, coconut milk and fresh coriander.

Thai Red Chickpea Curry

Chickpeas and vegetables with chilli, lime leaves, ginger, lemongrass, coconut milk and fresh coriander.

Chinese

Chicken in Black Bean Sauce

Tender diced breast of chicken with stir fry vegetables in a black bean sauce.

Beef in Black Bean Sauce

Julienne beef with stir fry crispy vegetables in a black bean sauce.

Sweet and Sour Chicken

Diced chicken breast cooked in an enticing sweet and sour sauce with julienne carrots and pineapple.

Italian

Chicken Marsala

Tender diced breast of chicken in a marsala wine and mushroom sauce.

Chicken Cacciatora

Fresh boneless breast of chicken diced with mixed peppers, carrots, celery, black olives, white wine and garlic in a tomato and herb sauce.

Italian Style Meatballs

Homemade meatballs with garlic, parsley and basil in marinara sauce with freshly grated parmesan cheese.

Beef Lasagne

Rich meat sauce, between layers of pasta topped with béchamel sauce and a layer of golden melted cheese.

Hearty Tuscan Bean Casserole

Slow cooked mixed beans with a blend of spices with carrots, celery and onion.

Vegetable Lasagne

Mediterranean vegetables layered between pasta sheets and topped with béchamel sauce and mozzarella cheese.

French

Beef Bourguignon

Tender pieces of beef in a red wine and fine herb sauce with shallots, carrots & button mushrooms.

Navarin of Lamb

A French Classic – diced lamb braised in a rich white wine and tomato sauce, root vegetables, potatoes and herbs.

Hungarian

Beef Goulash

Braised beef with peppers, onions in a paprika sauce with sour cream and parsley.

Chinese

Chicken Curry

Succulent chicken pieces in a fragrant curry sauce with peppers and onions.

Chicken Tikka Masala

Diced breast of chicken marinated in a blend of exotic spices, herbs and yogurt.

Chicken Rogan Josh

Diced breast of chicken cooked with onions, green peppers, tomatoes and a blend of spices.

Chicken Jalfrezi

A stir fry curry which features onions, garlic and ginger cooked in a spicy tomato sauce with red and green peppers and fresh coriander leaves.

Chicken Korma

Mildly spiced chicken curry cooked in fragrant yogurt sauce with toasted almonds and fresh red chillies.

Beef Jalfrezi

A stir fry curry which features onions, garlic, ginger in a spicy tomato sauce with red and green peppers and fresh coriander leaves.

Beef Rogan Josh

Slow cooked diced beef with onions, green peppers, tomatoes and a blend of spices.

Beef Balti

Mild Indian curry, slow cooked beef diced in a tomato and onion sauce with peppers, mushrooms, garlic, fresh ginger and coriander.

Beef Korma

Mildly spiced beef curry cooked in fragrant yogurt sauce with toasted almonds and fresh red chillies.

Balti Lamb

Tender diced lamb cooked in a tomato and onion based sauce with peppers, mushrooms, garlic, fresh ginger and coriander.

Lamb Rogan Josh

Slow cooked diced lamb with onions, green peppers and tomatoes in a blend of spices.

Lamb Jalfrez

A stir fry curry cooked in a spicy tomato sauce with red and green peppers, onions, garlic and ginger.

Lamb Korma

Mildly spiced lamb curry cooked in fragrant yogurt sauce with toasted almonds and fresh red chillies.

Russian

Beef Stroganoff

Sautéed julienne of beef in a sauce of sour cream, brandy, gherkins, button mushrooms and onions.

Egyptian

Lentil & Vegetable Cottage Pie

Oven baked with a sweet potato mash.

Moroccan

Beef Tagine

Slow cooked pieces of beef with tomato, apricot, almonds, raisins and a blend of spices.

Lamb Tagine

Slow cooked pieces of lamb with tomatoes, apricots, almonds, golden raisins and a blend of spices Lamb.

South American

Three Bean Vegan Chilli

With baby corn and Mediterranean roasted vegetables.

Sides Of The World!

Pilau Rice - Long Grain White Rice - Basmati Rice.

Wild Rice - Brown Rice - Majadarrah Rice

Long grain white rice with green lentils and sautéed onions.

Baby Boiled Potatoes with Parsley Butter.

Oven Baked with Sour Cream and Chives.

Creamed Potatoes.

Champ Creamed Potatoes with Spring Onion.

Daulphinoise *Layered sliced potatoes with garlic cream and cheese topping.*

Selection of Fresh Market Vegetables.

Carrot and Parsnip Puree.

Creamed Spinach.

Cauliflower in Vintage Cheddar Sauce.

French Beans with Pistachio Pesto.

***ALLERGEN INFORMATION:**

1 = CEREALS (GLUTEN) 2 = CRUSTACEANS (PRAWNS, SHELLFISH) 3 = EGGS 4 = FISH 5 = PEANUTS

6 = SOYBEANS 7 = MILK 8 = NUTS 9 = CELERY 10 = MUSTARD 11 = SESAME SEEDS

12 = SULPHUR DIOXIDE AND SULPHITES 13 = LUPIN 14 = MOLLUSCS

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