

# 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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