



## Dinner Menu



**RELAX**

*we've taken care of the details-*

**ENJOY YOURSELF!**

614.425.4986

Visit [www.sidecarglobalcatering.com](http://www.sidecarglobalcatering.com) for more information.

Email: [info@sidecarglobalcatering.com](mailto:info@sidecarglobalcatering.com)

Rev 2/2015

# Community Responsibility

It is the culture of Sidecar Global Catering, Red Brick Occasions, and Barcelona Restaurant that we are responsible for the world around us and should be engaged in the community. We do so a number of ways including recycling, local sourcing of ingredients, supporting local small businesses and giving to those in need.

When you place your order with Sidecar, consider adding a **Community Boxed Lunch (\$10)** or **Community Entrée (\$25)** to your purchase.

For every additional boxed lunch or entree ordered, Sidecar Global Catering will match your purchase and make a donation to the Mid-Ohio Food Bank.

The Mid-Ohio Food Bank's goal is "To end hunger one nourishing meal at a time and co-create a sustainable community where everyone thrives".



Please see your Event Consultant for more details.  
Thank you for your help to take care of the community we all call home.

Tucked away in historic German Village - an authentic global dining experience awaits. For reservations and more information, please visit [www.barcelonacolumbus.com](http://www.barcelonacolumbus.com) or call 614.443.3699.



## RED BRICK OCCASIONS

OPERATED BY  
SIDECAR GLOBAL CATERING



Located at 118 E. Main Street, Downtown Columbus, Red Brick Occasions is a premier event space operated by Sidecar Global Catering. For more information, please call us at 614.425.4986.

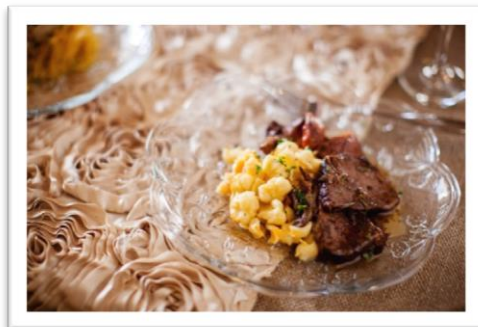
# Dinner Entree Options

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You may create your celebration dinner by selecting an entrée from the following menu options. Each entrée includes the choice of two sides. Entrees may be served as a plated meal or family style. May also be served buffet style for an additional cost.

Salads include bread and butter service and are priced a la carte.

Most of our menu items can be modified to be vegetarian, gluten free or to meet other dietary needs. Please let our Event Consultants know of your dietary needs and we will create a custom menu just for you!



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## What do we mean by “Family Style” Service?

At Sidecar, it’s our goal to provide you with a memorable event that leaves a lasting impression on your guests. As an alternative to a more formal “plated” meal or casual “buffet”, Family Style combines the best elements of both.

Our servers literally serve the meal as you would around the table in your own home. Several large platters of food are brought to each table by your server who will describe the dish and then encourage your guests to pass the platter around the table and help themselves.

It’s a great conversation starter and your guests get to eat exactly what they want and can even jump in for seconds!

# Dinner Salads

All salads include bread service.

Add salmon, roast beef, roasted chicken, grilled shrimp, soy marinated seitan for \$3.00



**Caesar Salad** - Crisp romaine lettuce, tomato, Parmesan cheese and croutons with a classic Caesar dressing \$5.00

**Classic Spinach Salad** - Baby spinach, hard boiled egg, bacon, gorgonzola cheese with red wine vinaigrette \$6.00

**Greek Salad** - Mixed greens, kalamata olives, cucumbers, red onions, tomatoes and feta cheese with creamy dill dressing \$6.00

**Tomato Mozzarella Salad** - Mixed greens, roasted tomatoes, fresh mozzarella and basil finished with a balsamic vinaigrette \$6.50

**Three Berry Salad** – Fresh baby spinach topped with blueberries, strawberries, raspberries, toasted almonds and gorgonzola cheese served with a lemon vinaigrette dressing \$7.00

**Panzanella Salad** – Mixed greens, red onion, shaved carrots, sundried tomatoes, fried bread with red wine vinaigrette \$6.00

**Mixed Green Salad** – Greens, carrots, and cherry tomatoes with sherry-chipotle vinaigrette dressing \$6.00

**Sidecar Chopped Salad**– Crispy romaine lettuce topped with peas, red onion, corn, tomatoes and bell peppers served with our house sweet cracked peppers vinaigrette dressing \$7.00

**Autumn Salad** – Mixed greens, diced pear, dried cranberries, candied nuts, and lemon vinaigrette dressing \$7.00

**Bacon & Apple Salad**– Crispy iceberg lettuce with bleu cheese, toasted nuts and bacon and served with a apple cider and mustard vinaigrette dressing \$6.50

**Pear & Fennel Salad**– Romaine lettuce, died pears, and fennel with a white wine vinaigrette dressing \$6.50

# Dinner Entrees

All entrees come with two side dishes

## Poultry

**Cilantro Lime Chicken** - Cilantro and lime marinated chicken breast; served with mango salsa \$26.00

**Penne "Stella"** - Penne pasta with roasted chicken breast, mushrooms, spinach and tomatoes in a creamy garlic sauce \$24.00

**Manchego and Cranberry Chicken** - Chicken breast with cranberry and manchego cheese sauce \$26.00

**Dirty Rice with Chicken** - Long grain rice, celery, onion, bell peppers and chicken seasoned with herbs \$24.00

**Sweet and Sour Chicken** - Boneless chicken breast water chestnuts, bean sprouts, and sugar snap peas tossed in a sweet and sour sauce. Great served over rice! \$26.00

**Chicken Parmesan** - Breaded and boneless chicken breast baked with marinara sauce and topped with melted provolone and Parmesan cheeses \$26.00

**Coq au Vin** - Chicken breast slow roasted with bacon, garlic, red wine, herbs, onion, mushrooms and carrots \$24.00

**Roasted Turkey** - Herb roasted turkey breast with au jus \$24.00

**Chicken Oscar** - Braised chicken breast topped with sautéed crab and creamy Hollandaise sauce \$28.00

**Chicken Piccata**- Grilled chicken breast topped with white wine lemon caper sauce \$26.00

**Herb Encrusted Chicken Breast** - With balsamic cream sauce \$26.00

**Sriracha (Nom Nom) Chicken**- Marinated chicken with an orange Sriracha sauce \$26.00

**Chicken Tikka Masala**- Chicken breast slow roasted with spiced tomato sauce \$26.00

**Chicken Saltimbocca**- Panko crusted chicken with sage and prosciutto \$27.00



Menu items and prices subject to change

# Dinner Entrees

All entrees come with two side dishes

## Pork

**Glazed Roasted Pork Loin** – Sliced pork loin roasted with garlic and herbs \$27.00

**Pork Tenderloin** – With spicy grilled pepper relish \$27.00

**Sidecar Pulled Pork** - Slow braised pork shoulder with tomatoes, carrots and onions \$25.00

**Cider Braised Pork Chops**– Pork chops slow braised in apple cider vinegar sauce \$26.00

**Tres Cerdos** – Pork chops stuffed with chorizo wrapped with bacon \$28.00

**Slow Roasted Pork Shanks**- Served with a garlic-mustard vinaigrette \$30.00

## Seafood

**Shrimp Scampi** - Shrimp sautéed with butter, garlic, white wine, lemon and parsley \$28.00

**Herb Roasted Atlantic Salmon** – Served with cranberry chutney \$28.00

**Halibut** - Oven roasted served with lemon beurre blanc \$30.00

**Barcelona Paella** – Long grain rice with shrimp OR chicken, chorizo, piquillo peppers, peas and saffron \$28.00

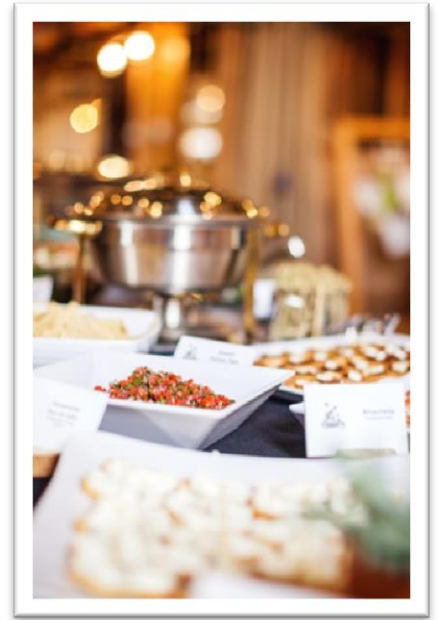
**Barcelona Scallops**- Scallops in a creamy sauce with bacon, red pepper flakes, dates, and Lima beans \$30.00

**Crab Cakes**- Panko crusted with bell peppers and onions, served with remoulade \$26.00

**Honey Glazed Salmon**- Roasted salmon with sweet honey glaze \$28.00

**Orange Sesame Salmon** – Roasted salmon with a tangy orange sesame sauce \$28.00

**Sesame Encrusted Ahi Tuna**– Marinated with a soy-ginger glaze \$30.00



# Dinner Entrees

All entrees come with two side dishes

## Beef

**Sidecar Beef Stroganoff** - Tender braised beef with cremini mushrooms, onions, sour cream and penne pasta \$28.00

**Filet** - Served with Gorgonzola cheese demi sauce \$34.00

**Stuffed Shells Bolognese** – Jumbo pasta shells with rich beef tomato sauce, ricotta, mozzarella and provolone \$26.00

**Short Ribs** – Slow roasted beef short ribs garnished with carrots, potatoes, and onions \$30.00

**Traditional Lasagna** – Ground beef, marinara, ricotta, parmesan \$28.00

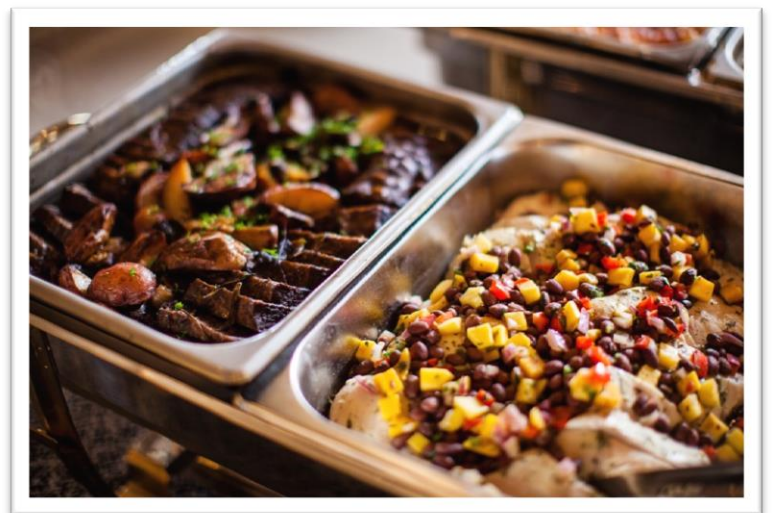
**Strip Steak**- Prime New York strip seasoned to perfection \$32.00

**Brisket** - Slow roasted beef brisket served sliced or shredded \$28.00

**Marinated Flank Steak** – With a balsamic reduction \$30.00

**Beef Stew**– Slow roasted tender beef chunks served with potatoes, carrots, and onions in savory sauce \$26.00

**Beef Tenderloin** – With mushrooms, caramelized onions, and Madeira sauce \$28.00



# Dinner Entrees

All entrees come with two side dishes

## Vegetarian

**Barcelona Vegetarian Paella** – Long grain rice with sofrito, mushrooms, roasted peppers and peas \$22.00

**Chili Stuffed Acorn Squash** – Oven roasted acorn squash half, topped with vegetarian chili \$20.00

**Eggplant Parmesan** – Breaded eggplant baked with marinara sauce and topped with provolone, mozzarella and Parmesan cheeses \$20.00

**Spinach Stuffed Shells** – Jumbo pasta shells filled with spinach, baked in marinara sauce and topped with a blend of provolone, mozzarella and Parmesan cheeses \$20.00

**Handmade Vegetarian Lasagna** – With roasted squash, zucchini, eggplant, spinach, bell peppers, ricotta and Parmesan cheese \$20.00

**Stuffed Mushroom** – A Portobello mushroom cap stuffed with artichoke hearts and finished with a balsamic reduction \$21.00

**Truffle Seitan** – Seitan (vegetarian meat alternative) served with mushroom duxelle \$21.00

**Seitan Piccata** – Sautéed seitan with white wine, lemon, and caper sauce \$21.00

**Char Grilled Chile Relleno** – With a quinoa, black bean, and corn stuffing \$22.00

**Meatless Loaf** – Sweet potato, tofu, and white beans, served with a ketchup glaze \$20.00

**Braised Squash Pasta** – With Swiss chard and pistachios \$20.00

**Creamy Butternut Squash Linguine** – With crispy fried sage, purred butternut squash sauce, and fresh cracked pepper \$20.00

**Ravioli** – Locally Crafted Pasta \$21.00

Asiago and sundried tomato with sundried tomato cream sauce

Six cheese with marinara sauce

Butternut squash with basil cream sauce

Wild mushroom with balsamic cream sauce



# Dinner Sides

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**Cheesy Scalloped Potatoes** – Sliced potatoes and onions baked in a creamy gorgonzola and Parmesan sauce with a touch of cayenne pepper

**Herb Roasted Redskin Potatoes** - Quartered redskin potatoes roasted in olive oil and seasoned with rosemary and thyme

**Whipped Potatoes** – Select ONE of the following flavors:

Truffle

Chive

Manchego

Garlic

**Whipped Sweet Potatoes** – With butter, brown sugar and mini marshmallows

**Bacon and Maple Au Gratin Sweet Potatoes** – Sliced sweet potatoes with bacon and maple cream

**Roasted Root Vegetable Medley** – Carrots, parsnips, rutabaga and sweet potatoes roasted together in olive oil

**Sidecar Brussels Sprouts** - Brussels sprouts, shallots, garlic and roasted bell peppers sautéed together in olive oil

**Corn and Tomato Salad** - Roasted corn, cherry tomatoes, and red onion tossed together in a cilantro lime vinaigrette dressing

**Creamed Spinach and Quinoa** – Toasted quinoa, with a creamy spinach blend topped with Parmesan cheese.

**Quinoa, Kale and Roasted Sweet Potato** – Roasted together and topped with a garlic Tahini dressing

**Baked Parmesan Zucchini** – Zucchini sticks baked with olive oil, fresh herbs and Parmesan cheese

**Sweet Potato and Cauliflower Mash** – With fresh sage and crushed garlic

**Kale and Horseradish Potatoes** – Whipped potatoes blended with curly kale, green onions and horseradish

**Harvest Succotash** – Butternut squash, corn, and edamame

**Seasonal Roasted Mixed Vegetables** – Roasted with garlic and olive oil

**Bok Choy and Shiitake Mushroom** – Stir fried with garlic and sesame oil

# Dinner Sides

**Green Beans** – Fresh green beans and garlic

**Mediterranean Vegetable Salad** - Diced fresh cucumbers, tomatoes, bell pepper, artichokes, and Kalamata olives, seasoned with olive oil and red wine vinegar

**Ratatouille** - Sautéed medley of zucchini, bell peppers, onions, tomatoes, eggplant and garlic with basil

**Asparagus** – Fresh roasted with garlic and olive oil

**Cream Savoy Cabbage** – Savoy cabbage, bacon, onions, cream, and garlic

**Sweet Corn Hash** – Sweet corn, potato, cream, garlic

**Rice Pilaf** – Long grain rice, carrots, peas, celery, onion and herbs

**Trin's Sinful Mac & Cheese** – Pasta baked in a three cheese sauce (\*Can be made with vegetarian stock upon request\*)

**Lemon Orzo** – Orzo with lemon, herbs, red onion and cranberries

**Squash and Orzo Salad** – Oven roasted acorn squash, orzo and herbs

**Spaghetti Squash** – Oven roasted spaghetti squash tossed with tomato, garlic and herbs

**Pan-Roasted Carrots** – With a mint and parsley Gremolata



**Scalloped Zucchini** – Thinly sliced layers of zucchini and cheese

**Crispy Smashed Potato** – Roasted smashed potatoes with avocado-garlic aioli

**Couscous Salad** - Cherry tomatoes, Kalamata olives, feta cheese, cucumbers and fresh basil

**Twice Baked Potatoes** - Bacon, cheddar cheese, and scallions with ranch sour cream

# Sidecar Desserts

Most items available standard and mini

**Assorted Mini Desserts** – An assortment of two-bite treats \$1.50

**Carrot Cake** - Spice cake with shredded carrots topped with a cream cheese icing \$6.00

**Bittersweet Chocolate Torte** - Flourless chocolate cake, topped with chocolate mousse and fresh berries \$6.00

**Fresh Berries with Russian Crème Sauce** – Vanilla cream with fresh berries \$6.00

**Hummingbird Cake** - Yellow cake with bananas, and crushed pineapple topped with cream cheese frosting \$6.00

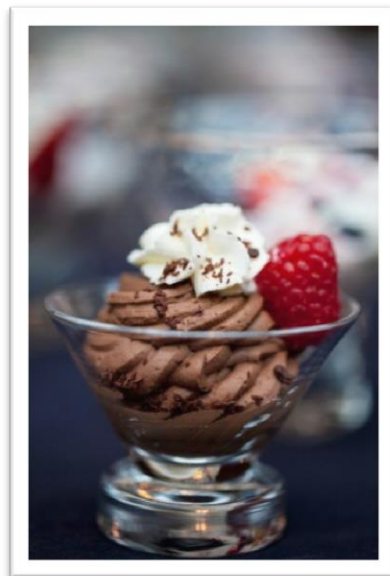
**Angel Food Cake** – With fresh berries and home made whipped cream \$6.00

**Strawberry Short Cake** – House made shortcakes with macerated strawberries, whipped cream and mint \$6.00

**Lemon Mousse**- Fresh lemon mousse in a graham cracker crust, garnished with berries \$6.00

**Chocolate Mousse** – Home made chocolate mousse topped with whipped cream and a Pirouette cookie \$6.00

**Cupcakes** – Your choice of yellow, chocolate or red velvet flavors \$3.00



# Sidecar Desserts

Most items available standard and mini

**Chocolate Cones** – A mini chocolate cone filled with chocolate mousse and cream \$3.00 \*Minimum of 35\*

**Vanilla Poached Pear** – Served with a fresh fruit compote \$6.00

**Pistachio Cake** – A pistachio bunt cake topped with a caramel sauce \$6.00

**Apple Crisp** – Granny Smith apples baked with butter and brown sugar topped with a rolled oat crumble \$6.00

**Lemon Bundt Cake** – House made lemon bunt cake topped with a citrus glaze \$6.00

**Applesauce Cake** – Spiced cake with applesauce \$6.00

**Cherry Pie Bar** – Everything you love about cherry pie in a dessert bar \$3.00

**Milk and Cookie Station** – Assorted cookies with fresh cold milk \$5.00

**Ice Cream Sundae Bar** - Vanilla ice cream with the following toppings; chocolate sauce, crumbled Oreo cookies, marshmallow cream, peanuts, maraschino cherries and sprinkles \$8.00

**Chocolate Fountain** – European milk chocolate, marshmallows, pretzel rods, strawberries, apple slices, bananas, pineapple, graham crackers, cookies \$10.00 pp



Our printed menu is only a reflection of the variety of cuisine items we are able to create for you. Don't see something you would like for your event? Let your Event Consultant know and we will create a custom menu just for you!

# Beverages

**Assorted Soda** - Coke, Diet Coke, Sprite \$2.00 per person

**Bottled Water** \$2.00 per person

## Assorted Juice

Orange, Apple, Cranberry, Pink Grapefruit \$2.50 per person

**Hot Tea** – Assortment of teas, with honey, sugar, sweeteners and lemon \$2.00 per person

**Iced Tea Service** - Includes sugar, sweeteners, lemon, and cups

1 gallon (serves 10-12 people) \$20

**Lemonade** – Fresh lemonade display, includes cups

1 gallon (serves 10-12 people) \$20

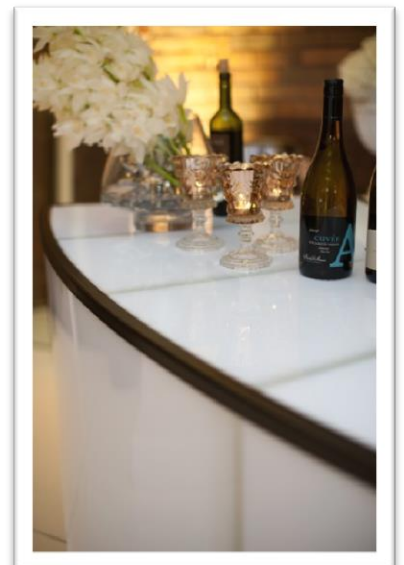
**Coffee Service, Regular or Decaffeinated** - Locally roasted Crimson Cup coffee, available in regular or decaf and includes, sugar, sweeteners, cream and cups.

1 gallon (serves 10-12 people) \$20

## Bar Packages

**Beer and Wine Bar Set Up Package:** Includes assorted soda, bottled water, ice, plastic cups and all equipment necessary to service your guests \$3.00/pp

**Full Bar Set Up Package:** Includes assorted soda, bottled water, orange, grapefruit and cranberry juices, soda and tonic water, Roses lime juice, grenadine, drink garnishes, ice, plastic cups and all equipment necessary to service your guests \$5.00/pp



# China Packages

## Buffet Breakfast Service

China plate, linen napkin roll up with fork knife and spoon, Irish coffee mug and water glass. \$4.00

## Buffet Lunch Service

China plate, linen napkin roll up with fork knife and spoon, dessert plate beverage glass and water glass. \$4.50

## Buffet Dinner Service

China dinner plate, linen napkin roll up with fork knife and spoon, dessert plate beverage glass, water glass and Irish coffee mug. \$5.00

## Full Tabletop Setting (Family Style or Plated)

Hors d'oeuvres, salad, dinner and dessert plates with corresponding silverware for each course, bread and butter plate, linen napkin, beverage glass, water glass, Irish coffee mug, and bread basket. \$9.00

## Light Hors d'oeuvres

1 hors d'oeuvres plate, 2 forks and cocktail napkins \$2.00

## Heavy Hors d'oeuvres

3 hors d'oeuvres plates, 3 forks and cocktail napkins \$4.00

## Bar Glassware Package

Includes wine, highball, rocks, martini and beverage glasses. \$3.00

