



# Breakfast and Brunch 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.

# Sidecar Breakfast

All breakfasts include disposable silverware and napkin.  
Breakfast items can be offered buffet style at no additional charge.  
Minimum order of 10.

## Light Breakfast - \$10.00

Includes fresh fruit display served with croissants, butter, jam, and Greek yogurt with a side of granola.

## Continental Breakfast - \$12.00

Includes assorted quick breads, bagels with cream cheese, croissants with whipped butter and jam and a fresh fruit display.

## Hearty Breakfast Display - \$14.00

Choose one entrée, one side dish, and one meat from the below options.

### Entrée:

**Whole or Mini Quiche Bites** - Your choice of broccoli cheddar, roasted vegetable or ham and cheese.

**Sidecar Scramble** - Fluffy eggs cooked with green peppers, onion, ham and cheddar cheese. \*Can be made vegetarian upon request\*

**French Toast** – Served with a fresh fruit compote, powdered sugar and maple syrup

**Stuffed Brioche French Toast** – Strawberry or blueberry stuffed French toast served with maple syrup and powdered sugar.

**Breakfast Burrito** – Scrambled eggs, peppers, onions, mushrooms and cheddar cheese with your choice of bacon or sausage rolled together in a flour tortilla and served with salsa and sour cream on the side.

**English Muffin Breakfast Sandwich** – English muffin topped with fluffy scrambled eggs, cheddar cheese, and a ranch cream cheese with your choice of sausage, ham or bacon



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!

# Sidecar Breakfast

All breakfasts include disposable silverware and napkin.  
Breakfast items can be offered buffet style at no additional charge.  
Minimum order of 10.

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## Hearty Breakfast Display (Continued)- \$14

Choose one entrée, one side dish, and one meat.

### Sides:

**O'Brien Potatoes** – Diced potatoes with peppers and onions

**Hash Brown Casserole** – Hash browns layered with cheddar cheese and sour cream and baked until golden brown

**Fruit Salad** – A selection of fresh seasonal fruit

**Assorted Quick Breads** – Banana nut, zucchini or cranberry orange

### Meats:

**Applewood Smoked Bacon** – Two pieces per person

**Turkey Bacon** – Two pieces per person

**Maple Glazed Sausage Links or Patties** – Two pieces per person

**Grilled Ham Steak**

Breakfast Items may also be set as chef-attended action stations.  
Please ask your Sidecar Event Consultant for more information.

# A la Carte Breakfast

## Cold Breakfast items

**Bagels with cream cheese** – Assorted fresh bagels with whipped cream cheese \$2.50  
Side of Nutella or Peanut Butter - \$1.00

**Muffins with Butter** – Assorted flavors available \$2.50

**Croissants** –With whipped butter and jelly \$2.50

**Quick Breads** – Choose between banana nut, zucchini, or cranberry-orange \$3.00

**Fresh Fruit** – A seasonal selection of fresh fruit \$3.50

**Greek Yogurt** – Assorted flavors available \$3.00 Side of Granola - \$1.00

**Whole Fruit** – Choose bananas, apples, or oranges \$1.25

**Blueberry Pancake Cupcakes** – House made blueberry pancake cupcakes with a maple syrup glaze \$3.00

**Peach Cobbler Muffins** - The deliciousness of peach cobbler wrapped up in a muffin \$3.00

**Traditional Coffee Cake** – Traditional buttermilk coffee cake topped with a cinnamon streusel topping  
\*Contains nuts\* \$2.00

**Scones with Butter & Jam**– Assorted flavors available \$3.00

**Lox and Bagels** – A display of bagels with smoked salmon, cream cheese, red onion, tomato, hard boiled eggs and capers \$6.00



# A la Carte Breakfast

## Hot Breakfast items

**Stuffed Brioche French Toast** – Strawberry or Blueberry stuffed French toast served with maple syrup and powdered sugar \$8.00

**Breakfast Burrito** – Scrambled eggs, peppers, onions, mushrooms and cheddar cheese with your choice of bacon or sausage rolled together in a flour tortilla and served with salsa and sour cream on the side \$6.00

**English Muffin Breakfast Sandwich** – English muffin topped with fluffy scrambled eggs, cheddar cheese, and a ranch cream cheese with your choice of sausage, ham or bacon \$6.00

**O'Brien Potatoes** – Diced potatoes with peppers and onions \$3.00

**French Toast** – Served with a fresh fruit compote, powdered sugar and maple syrup \$7.00

**Whole or Mini Quiche Bites** – Your choice of broccoli cheddar, roasted vegetable or ham & cheese \$4.00

**Applewood Smoked Bacon** – Two pieces per person \$4.00

**Turkey Bacon** – Two pieces per person \$4.00

**Grilled Ham Steak** – \$4.00

**Maple Glazed Sausage Links or Patties** - 2 pieces per person \$4.00

**French Toast Sticks** – Served with butter, maple syrup and powdered sugar \$5.00

**Scrambled Eggs** – Light and fluffy scrambled eggs with cheese and salsa on the side \$6.00

**Bacon and Tomato Empanada** – A pastry turnover filled with crumbled bacon and diced tomatoes, and served with sundried tomato pesto \$3.00

**Campers Breakfast** – A skillet scramble of egg, potatoes, bacon and onion \$7.00

**House-made Biscuits and Sausage Gravy** – Fresh baked biscuits and our homemade creamy sausage gravy \$7.00

# A la Carte Brunch

Priced individually

**Herb Roasted Turkey Breast Platter** – Slow roasted turkey breast, sliced and paired with our house made cranberry chutney, and honey mustard. Served with soft brioche rolls on the side \$6.00

**Maple Glazed Ham Platter** – Glazed ham sliced and paired with whole grain mustard and jalapeno peach chutney. Served with soft brioche rolls on the side \$6.00

**Roasted Beef Tenderloin Platter** – Slow roasted beef tenderloin, sliced and served with horseradish cream and tomato jam. Served with soft brioche rolls on the side \$10.00

**Chicken Salad & Fruit Platter** – House made chicken salad served over a bed of lettuce with a selection of fresh seasonal fruit. Served with soft brioche rolls on the side \$6.00

**Stuffed Brioche French Toast** – Strawberry or Blueberry stuffed French toast served with maple syrup and powdered sugar \$8.00

**French Toast** – Served with a fresh fruit compote, powdered sugar and maple syrup \$7.00

**Whole or Mini Quiche Bites** – Your choice of broccoli cheddar, roasted vegetable or ham and cheese \$4.00

**Breakfast Egg Strata**– Layered with bread and eggs. Choices include: sausage and potato, Applewood smoked bacon, three cheese or roasted vegetables with fresh herbs \$7.00

**Yogurt Parfait** – Fresh berries, Greek yogurt and granola all layered in individual cups \$4.00

**Imported & Domestic Cheese** – Danish Havarti, Spanish manchego, aged New Zealand cheddar, Amish baby Swiss, blue cheese \$5.00

**Baked Brie En Croute** – A whole Brie wheel wrapped in puffed pastry, served with a raspberry coulis \$4.25

**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

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

**Omelet Station** – Includes your choice of toppings which include mushrooms, peppers, onions, spinach, diced ham, bacon, sausage, cheddar cheese, feta and goat cheese. \*Must be a chef attended station\* \$10.00

**Waffle Station** – Fresh made waffles with your choice of assorted toppings. Whipped butter, maple syrup, fruit compote, fresh berries, whipped cream, powdered sugar and chocolate chips. \*Must be a chef attended station\* \$7.00

**Steak & Egg** – Eggs cooked your way and served with sliced beef tenderloin. \*Must be a chef attended station\* \$12.00

Ask about our mimosa and Bloody Mary bars to complete your brunch display!

# 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

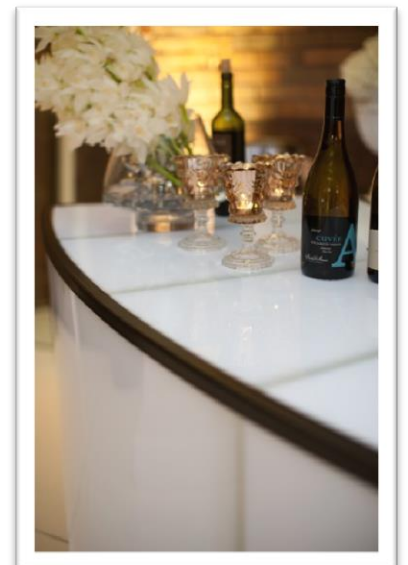
**Coffee Service, Regular or Decaffeinated** - Locally roasted Crimson Cup coffee, available in regular or decaf and includes, sugar, sweeteners, cream and cups.

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

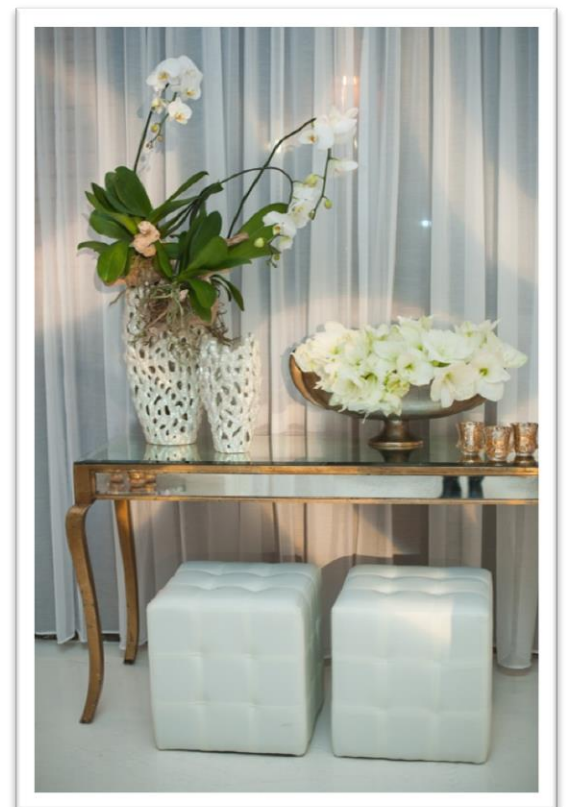
1 hors d'oeuvres plate, 2 forks and cocktail napkins \$2.00

## 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





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