



GET *the* COOK

A Meat N' Bone Company

FUTURE PROOF 2025 SPONSOR MENU

Minimum Order | \$300
+18% Service Fee on all orders.

All Proteins by:





BREAKFAST PLATTERS

ASSORTED PASTRIES | 55

Selection of sweet and savory pastries, including croissants, danishes, and turnovers.

MINI AREPA PLATTER | 65

Mini arepas with pulled pork and barbecue sauce, a flavorful South American bite.

FRUIT SKEWERS | 45

Freshly cut seasonal fruit on skewers, a refreshing and light snack.

ARGENTINIAN EMPANADAS | 75

Handmade empanadas filled with seasoned beef and spices, served with chimichurri.

VENEZUELAN EMPANADAS | 75

Cornmeal empanadas filled with shredded beef, chicken, or cheese.

CROQUETA PLATTER | 60

Golden croquettes with ham, chicken, and cheese, offering a crispy and creamy bite.

YOGURT PARFAIT CUPS | 55

Greek yogurt layered with granola and berries in individual cups, lightly drizzled with honey.

SMOKED SALMON BAGEL BITES | 85

Mini bagels with whipped cream cheese, smoked salmon, capers, and dill.

MINI QUICHE ASSORTMENT | 70

Variety of mini quiches: spinach & feta, ham & cheddar, roasted veggie.

OVERNIGHT OATS CUPS | 50

Cups of overnight oats with berries, almonds, and honey for a nutritious breakfast.

ASSORTED MUFFINS | 50

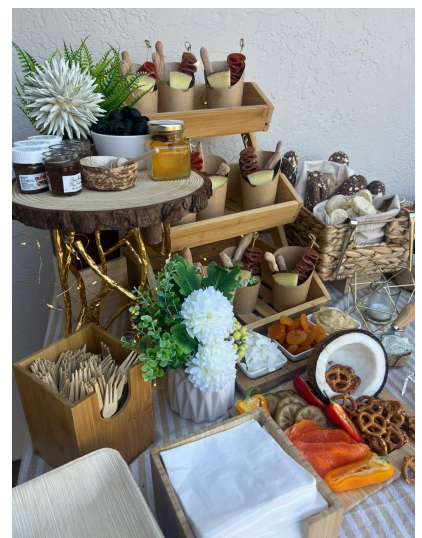
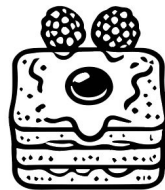
Freshly baked muffins: blueberry, banana nut, and chocolate.

AVOCADO TOAST BITES | 65

Whole-grain toast topped with creamy avocado and a sprinkle of sea salt and chili flakes.

TEQUENO PLATTER | 60

A classic Venezuelan appetizer, tequeños are crispy, golden pastry sticks filled with gooey cheese. Served warm with dipping sauces like garlic aioli and a tangy cilantro-lime sauce, this platter offers a delightful, crowd-pleasing option perfect for any gathering.





LUNCH / DINNER PLATTERS

CHARCUTERIE & CHEESE BOARD | 125

A selection of cured meats like prosciutto, salami, and chorizo, alongside a variety of cheeses, including brie, cheddar, and gouda. Served with crackers, nuts, fresh berries, and olives for a beautiful and flavorful spread.

GOURMET SANDWICH PLATTER | 110

An assortment of gourmet sandwiches, including options like turkey and brie with cranberry aioli, roast beef with horseradish cream, and grilled veggie with hummus on artisan breads.

SEAFOOD PLATTER | 150

A fresh selection of seafood, including shrimp cocktail, smoked salmon, and crab cakes, served with lemon wedges, cocktail sauce, and aioli for a luxurious dining experience.

ROASTED VEGETABLE PLATTER | 70

An array of seasonal roasted vegetables, such as bell peppers, zucchini, asparagus, and cherry tomatoes, drizzled with balsamic glaze and sprinkled with fresh herbs.

STUFFED MINI BELL PEPPERS | 65

Mini bell peppers stuffed with a flavorful mixture of cream cheese, chives, and smoked paprika, as well as a second option of quinoa, black beans, and fresh herbs for a vibrant and satisfying dish.

SLIDER PLATTER | 120

A variety of mini sliders with options like beef patties, pulled pork, and grilled portobello, accompanied by toppings like cheese, lettuce, tomato, pickles, and various sauces for a customizable meal.

TACO PLATTER | 100

Soft and hard taco shells with filling options like seasoned chicken, carne asada, and sautéed veggies. Served with toppings such as shredded cheese, guacamole, pico de gallo, and sour cream for a fun, interactive meal.

GREEK MEZZE PLATTER | 85

A Mediterranean-inspired platter featuring hummus, tzatziki, baba ganoush, dolmas, olives, cucumbers, and pita bread, perfect for light yet satisfying snacking.

SHRIMP SKEWERS | 95

Grilled shrimp skewers marinated in garlic and herbs, served with a tangy cocktail sauce or a mango salsa for a fresh and flavorful seafood option.

CHICKEN WINGS PLATTER | 75

An assortment of chicken wings in flavors like buffalo, honey barbecue, and lemon pepper, served with ranch and blue cheese dipping sauces.

BEEF AND CHICKEN SKEWER PLATTER | 105

A mix of tender, marinated beef and juicy chicken skewers, grilled to perfection and served with a variety of dipping sauces such as chimichurri, garlic aioli, and a spicy sriracha mayo. Perfect for a flavorful, protein-rich option.

ARGENTINIAN EMPANADA PLATTER | 75

An assortment of traditional Argentinian empanadas, including classic beef with onions, hard-boiled eggs, and olives; chicken with bell peppers and spices; and a cheese-filled option. Served with a side of chimichurri for an authentic Argentinian touch.

SANDWICH CUBANO PLATTER | 90

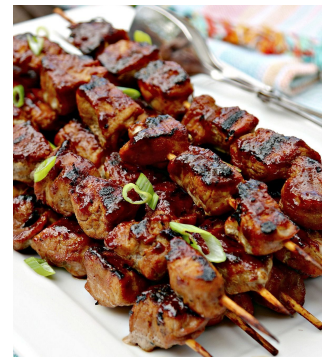
A platter of mini Cuban sandwiches, layered with slow-roasted pork, ham, Swiss cheese, pickles, and mustard, all pressed to a golden finish. Perfect for a hearty and flavorful sandwich option.

PRIME RIB SANDWICH PLATTER | 145

Tender, sliced prime rib served on toasted ciabatta rolls with horseradish aioli, caramelized onions, and arugula. This elevated sandwich option offers a rich, savory bite that's sure to please.

SAUSAGE PLATTER | 80

An assortment of gourmet sausages, including bratwurst, Italian sausage, and spicy chorizo, sliced and served with a variety of mustards, sauerkraut, and grilled onions. Great for a robust, flavorful addition to the menu.



SIDECAR

— KITCHEN —

takeout - catering - events

Platters

Seafood Platters

Mini Lobster Roll

grilled potato roll, bibb lettuce

\$385

Caviar Service - 4.5 oz

served with hard boiled eggs, shallots, crème fraiche

Royal Siberian Ossetra

\$440

California White Sturgeon

\$440

Crown Ossetra

\$495

Russian Imperial

\$550

Kaluga

\$660

Argentinian Pink Shrimp Toast Points

\$180

Assorted Sushi Platter

\$220

Argentinian Pink Shrimp Ceviche

citrus, cilantro, crispy veggies, plantain chips

\$200

Argentinian Pink Shrimp Cocktail

house cocktail

\$175

Ahi Tartar

Thai ginger dressing, mango slaw, sriracha aioli, crispy wonton

\$200

Beef, Chicken and Pork Platters

Mini Beef Tenderloin Buns

horseradish cream, arugula

\$385

Turkey and Cheese Pinwheels

\$180

Ham and Cheese Pinwheels

\$180

Mojo Pork on Hawaiian Rolls

\$180

Steak and Potato Skewers

\$220

Sidecar Kitchen

954-881-3203

<u>Chicken and Veggie Skewers</u>	\$180
<u>Philly Cheesesteak Empanadas</u> – sriracha aioli	\$180
<u>Beef Empanadas</u> – chimichurri sauce	\$180
<u>Cashew Chicken Cucumber Coins</u> ground chicken, sweet chili glaze, cashew nuts, stuffed cucumber	\$175
<u>Charcuterie</u> assortment of cured meats	\$220
<u>Mini Beef Wellingtons</u> bourbon BBQ sauce	\$220
<u>Cocktail Franks</u> ketchup and mustard for dipping	\$175
<u>Deli Platter</u> sliced turkey, ham, lettuce, tomato, Dijon mustard, mayo, buns	\$175
<u>Thai Beef</u> Thai ginger dressing, crispy veggies, wonton chips	\$175
Pate Fores Tier (wild mushroom, country style, pork) toasted baguette, cornichons	\$275
Truffle Mousse Pate– (chicken) toasted baguette, cornichons	\$275
 <u>Vegetarian Platters</u>	
<u>Veggie Empanada</u> – basil aioli	\$180
<u>Grilled Peach Compote with Goat Cheese and Truffle Honey</u> with crostini	\$175
<u>Roasted Mushroom Caprese Skewer</u> mushroom, mozzarella, cherry tomato, fresh basil, aged balsamic	\$175
<u>Fruit Presentation</u> assortment of seasonal fruits	\$175
<u>Artisanal Cheese Presentation</u> assortment of worldly cheeses and crackers	\$275
Sidecar Kitchen	954-881-3203

Cheese Presentation

assortment of cubed cheeses and crackers \$175

Mediterranean Platter

falafel, naan bread, pita chips, tzatziki, hummus, eggplant escabeche \$200

Crudité

assortment of crispy veggies with basil aioli \$200

Spanakopita

spinach, feta, phyllo, aged balsamic \$175

Antipasto Skewers

artichoke, mozzarella, salami, soppressata, olives \$180

Mushroom and Tomato Bruschetta

crostini \$175

Breakfast Platters

Smoked Salmon Platter

onion, capers, mini bagels, cream cheese \$300
***salmon options – pastrami smoked salmon, vodka dill smoked salmon, or regular

Filled Mini Muffins – 84 count

flavors – caramel and praline, hazelnut chocolate, apple cinnamon, red berry \$175

Mini Tropical Parfaits – 40 count

granola, strawberry, coconut, mango, vanilla yogurt \$175

Deep Dish Stuffed Pancake Bites – 60 pieces

blueberry and granola or cranberry and apple \$175
served with whipped cream and berry compote

Quiche – 60 pieces

Aged Gruyere and Summer Leek Quiche
Applewood Smoke Bacon and Swiss Quiche
served with chive crème fraiche \$180

Mini Croissant Sandwiches – 40 pieces

lemon pepper chicken salad or tuna salad
served with lettuce and tomato \$180

Cuban Pastries and Croquette Platter

ham croquettes, guava and cheese pastries \$180

Sidecar Kitchen

954-881-3203

Dessert Platters

Cookie Platter - 40 count	\$150
Brownie Platter - 80 count	\$150
Assorted Macrons – 100 count	\$300
Assorted Petit Four – 100 count	\$330

Details

1. All platters are presented on black, round disposable trays.
2. Each platter can feed 15 - 20 guests.
3. Delivery charges may apply