

Sidel's Restaurant & Catering

1202 N Main Ave 570.343.6544

Basic Package

\$23 per person includes 2 choices and 3 side dishes



**Tender Strips of Chicken Butter Garlic sauce
Grilled sliced Honey Ham
Stuffed Eggplant Marinara topped w/mozzarella cheese
Sausage and Peppers en traditional sauce**

Casual Package

\$25.95 per person includes 2 choices and 3 side dishes



**Baked Fillet of Flounder
w/creamed crabmeat stuffing
Baked Stuffed Chicken Cutlet
Chicken Cordon Bleu ala marsala
Sliced Bourbon Pork Loin
Baked Vegetable Lasagna en cream sauce
Baked Traditional Cheese Lasagna**

Elegant Package

\$28.95 per person includes 2 choices and 3 side dishes



**Creamy Lobster Carbonara
Baked Haddock or Alaskan Cod Herb and Butter
Fillet of Salmon Lemon Butter sauce
Sliced Roasted Beef au jus
Hand Pounded Veal Culet Francaise o/toast Points
Baked Louisiana Lobster Mac-n- Cheese
Baked Black Angus Beef Wellington en wine sauce
Sauté Shrimp Prima Vera en Italian Olive Oil and
Garlic Sauce tossed with pasta**

Choice of Side Dishes

Potatoes: Mashed, Lyonnaise, Scalloped, Au Gratin, or Roasted; White rice, Rice pilaf, Spanish Rice, Seasonal Vegetables, Penne Butter garlic, Penne Red sauce, Penne Sorrentino, Penne Marinara, Simple Salad

Additional items available per chef, may include up-charge

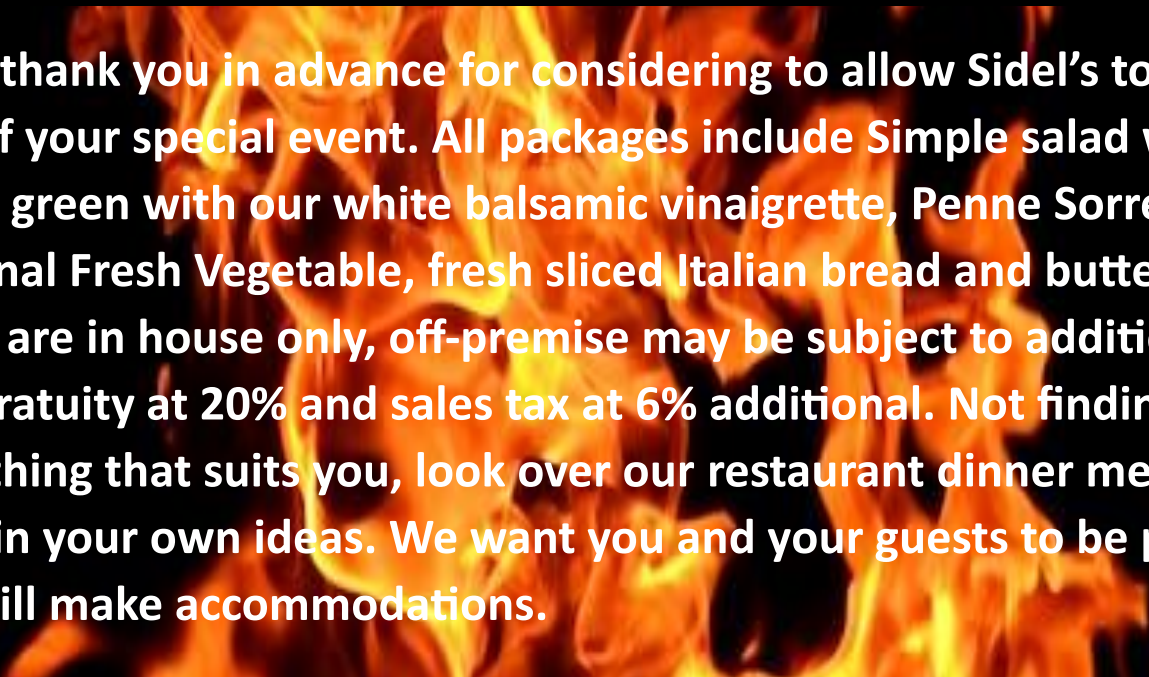


Sophisticated Package
Market Price, Package arranged by Chef Richie



**8oz. Fillet Mignon with Wine & Mushroom,
*9-16 oz. Brazilian rock lobster
14-16 oz. Black Angus New York Strip steak
Chilean Sea Bass Citrus glazed
or Warm Horseradish Sauce
*14-16 oz New Zealand Rack of Lamb
*Grilled Shrimp and Scallop skewers**

May I thank you in advance for considering to allow Sidel's to be part of your special event. All packages include Simple salad with mixed green with our white balsamic vinaigrette, Penne Sorrentino, Seasonal Fresh Vegetable, fresh sliced Italian bread and butter. Prices are in house only, off-premise may be subject to additional fee. Gratuity at 20% and sales tax at 6% additional. Not finding something that suits you, look over our restaurant dinner menu, or bring in your own ideas. We want you and your guests to be pleased and will make accommodations.



Hors d'oeuvre Menu

Assorted Cocktail Sandwiches

- | | |
|--|--|
| Italian Tortellini Salad | Mini Beef Wellington |
| Fresh Mozzarella and Roasted Bell Peppers | Beef Bracirole |
| Chicken Teriyaki Skewers | Mini Crab cakes |
| Assorted Stuffed Mushrooms | Chilled Shrimp Cocktail & Zesty Sauce |
| Assorted Stuffed Clams | Italian Antipasto |
| Sausage and Artichoke Puffs | Cajun Zappers (raviolis w/ Cajun spices) |
| Shrimp Casino | Assorted Eggrolls |

Prices based on party size, minimum 30, and menu items

- | | |
|--|---------------------------------|
| Homestyle Soups \$3.95 per person | \$ 6.95 per person |
| *Chicken Noodle | *Vegetable Barley |
| *Roasted Red Pepper | *Pasta Fagoli |
| *Sausage Creole | *Butternut Squash Bisque |
| | *Crab Bisque |
| | *Lobster Bisque |