



CHERYL'S  
ON 12TH  
AS GOOD AS IT GETS CATERING

EVENT CATERING MENU

503-575-9968

events@cherylson12th.com





# EVENT CATERING PLANNING

Cheryl's on 12th is a Full Service Catering Company. We are customizable for any occasion from small gatherings to large-scale events or weddings. We pride ourselves on helping our clients plan and deliver amazing catering services based on their event needs.

This Event Catering Menu is best suited for an upscale dinner.

## DINNER

Every Dinner Package is accompanied by a Salad, a Starch, a Vegetable, Dinner Roll, Butter, Water and Iced Tea

### PACKAGE OPTIONS

**Perfectly Simple** \$27.99  
One entree per guest

**Crowd Favorite** \$34.99  
Two entrees per guest

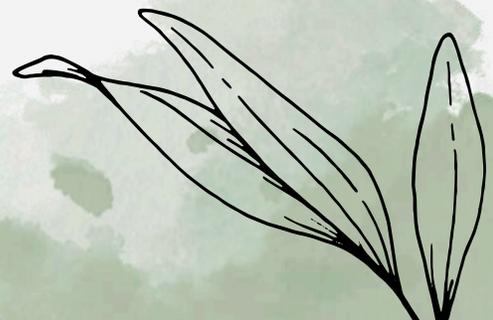
**Plentifully Abundant** \$40.99  
Three entrees per guest

### SERVICE OPTIONS

**Buffet** \$ - all buffets are served by our staff to ensure efficient dinner service and cleanliness.

**Plated** \$\$ - an elegant presentation and service.  
Additional service staff and equipment is required for this service

**Family Style** \$\$\$ - a mix of elegance & simplicity  
Additional service staff and equipment is required for this service



# ENTREES

Custom Catering Available - Market Pricing will Apply

## CHICKEN

### **Oven Roasted Rosemary Maple Chicken**

Marinated in real maple syrup glaze with walnuts (GF)

### **Coq Au Vin**

Chicken thigh braised with wine, bacon, mushrooms & garlic

### **Chicken Piccata**

Simmered in lemon, wine, & caper sauce

### **Crispy Coconut Chicken**

Breaded with coconut served with a pineapple mango chutney

### **Chicken Cordon Bleu**

Breaded chicken stuffed with prosciutto & gruyere, topped with mornay sauce

### **Chicken Marsala**

Sautéed with mushrooms & Marsala wine

## VEGETARIAN

### **Butternut Squash Ravioli**

With browned butter, toasted hazelnuts, & balsamic reduction (VEG)

### **Latin Ranchero Plate**

Rice, black beans, roasted vegetables, ranchero sauce & roasted jalapeños (GF, VEG, VGN, DF)

### **Indian Curry Plate**

Rice, roasted vegetables, curry, almonds & sunflower seeds (GF, VEG, VGN, DF)

### **Vegan Smothered Chopped Steak**

Beyond Meat® topped with caramelized onions & mushroom pan sauce (GF, VEG, VGN, DF)

**GF** Gluten Free - **VEG** Vegetarian - **VGN** Vegan - **DF** Dairy Free

## BEEF

### **Filet Medallions \***

with mushroom bordelaise sauce or chimichurri sauce (DF, GF)

### **Prime Rib Roast \***

served with au jus & horseradish crème

### **Slow Cooked Brisket \***

with a blueberry balsamic glaze (GF)

### **Braised Short Ribs \***

Brined in red wine and onions, carrots, thyme, oregano & rosemary

## SEAFOOD

### **Baked Alaskan Line Caught Salmon \***

Choice of

- Lemon Dill Butter (GF)
- Caper Cream Sauce (GF)
- Korean Glaze
- Barbacoa (GF, DF)

### **Mahi Mahi \***

Macadamia nut crusted, with pineapple mango salsa

## PORK

### **Oven Roasted Pork Loin**

Choice of

- Dijon mustard glaze, green apples & caramelized onions
- Marionberry chipotle glaze (GF, DF)
- Spicy & Sweet with with Mama Lil's peppers, honey Dijon & caramelized onions (GF, DF)

### **Apricot Pork Loin**

Apricots & fig stuffed pork in port wine sauce (GF)

### **Dijon Pork Loin**

Hazelnut crusted & oven roasted with Dijon cream sauce (GF)

Market Pricing will Apply \*

# SIDES

Every Dinner Package is accompanied by one Salad, one Starch, one Vegetable

## SALAD

### **Northwest Hazelnut Salad**

Mixed greens, apples, hazelnuts, dried cranberries, bleu cheese & walnut raspberry vinaigrette (GF,VEG)

### **Caesar Salad**

Romaine lettuce with Parmesan Reggiano, tomatoes & Caesar dressing (GF)

### **Berry Salad**

Mixed greens, candied pecans, goat cheese, seasonal berries & white balsamic dressing (GF,VEG) \*Seasonal

### **Garden Salad**

Mixed greens, fresh vegetables & white balsamic dressing (GF,VEG,VGN,DF)

### **Walnut & Pear Salad**

Mixed greens, candied walnuts, thinly sliced pears, parmesan cheese, & white balsamic dressing (GF,VEG)

**GF** Gluten Free - **VEG** Vegetarian

**VGN** Vegan - **DF** Dairy Free

## BEVERAGES

Every Dinner Package includes Ice Tea and Water or Infused Water.

All options include dispenser and clear plastic cups

### **Iced Tea Dispenser**

### **Water Dispenser**

### **Infused Water Dispenser**

Orange, Lemon, Basil or Cucumber

### **Lemonade Dispenser** \$1.50 per person

### **Flavored Lemonade Dispenser** \$2.50 per person

Lavender, Strawberry or Mango

### **Coffee & Tea Service** \$3.50 per person

includes, creamer, sugar and paper cups

### **Assorted Sodas** \$2.00 each

Coke, Diet and Sprite

## VEGETABLE

### **Parmesan Garlic Green Beans**

Butter and garlic (GF,VEG)

### **Green Beans Almondine**

Sliced almonds, butter, salt (GF,VEG)

### **Bourbon Carrots**

Long stem carrots glazed in bourbon (GF,VEG)

### **Seasonal Roasted Vegetables**

Seasonal selection of organic vegetables (GF,VEG,VGN, DF)

### **Brussels Sprouts with Pancetta & Craisins**

Roasted with pancetta, dried cranberries, balsamic reduction (GF,DF)

## STARCH

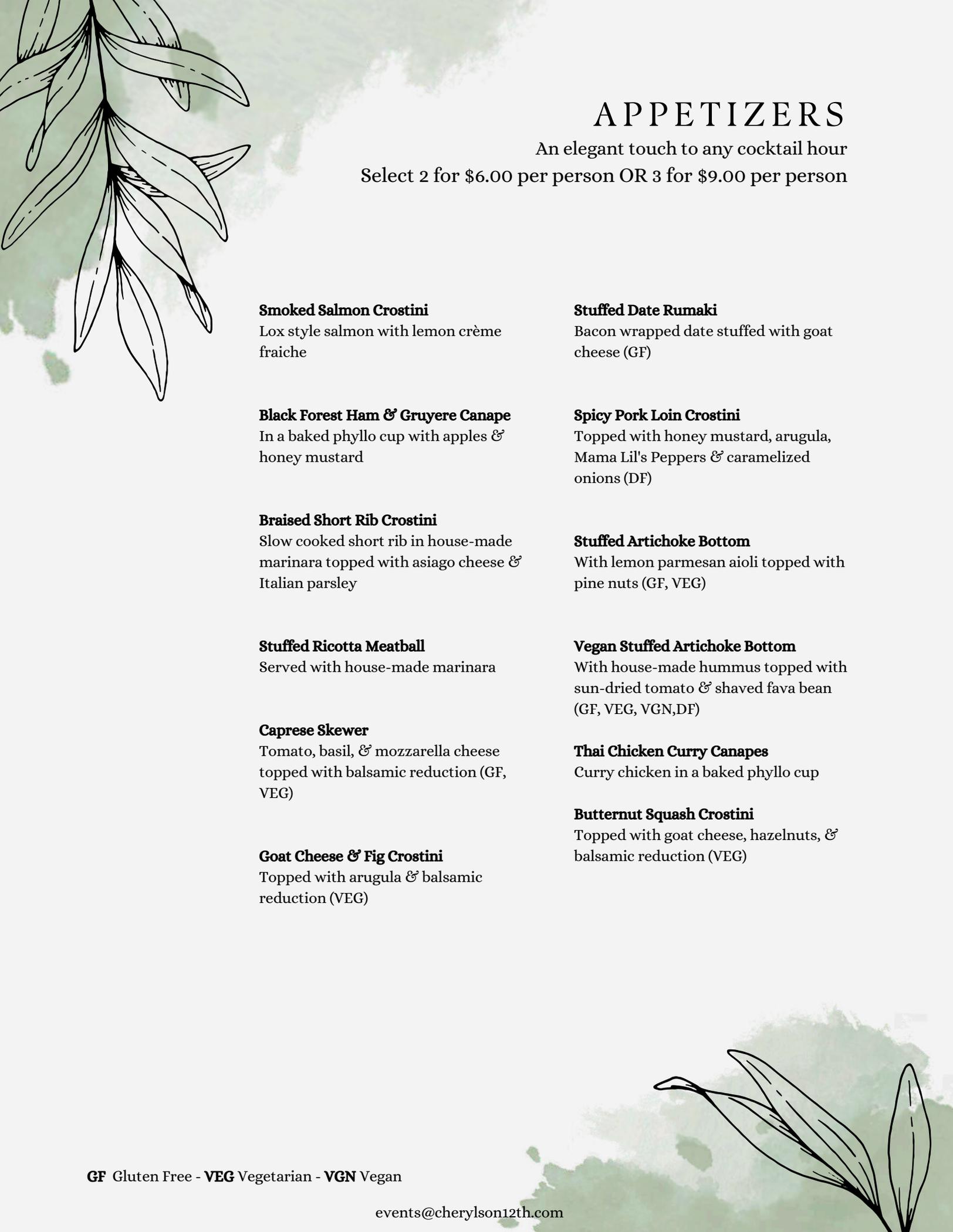
### **Whipped Garlic Mashed Potatoes** (GF)

### **Truffled Mashed Potatoes** (GF)

### **Caramelized Shallot & Mushroom Risotto** (GF)

### **Rosemary Red Potatoes**

Roasted red potatoes with olive oil, rosemary, salt and pepper (GF,VEG,VGN,DF)



# APPETIZERS

An elegant touch to any cocktail hour

Select 2 for \$6.00 per person OR 3 for \$9.00 per person

### **Smoked Salmon Crostini**

Lox style salmon with lemon crème fraiche

### **Black Forest Ham & Gruyere Canape**

In a baked phyllo cup with apples & honey mustard

### **Braised Short Rib Crostini**

Slow cooked short rib in house-made marinara topped with asiago cheese & Italian parsley

### **Stuffed Ricotta Meatball**

Served with house-made marinara

### **Caprese Skewer**

Tomato, basil, & mozzarella cheese topped with balsamic reduction (GF, VEG)

### **Goat Cheese & Fig Crostini**

Topped with arugula & balsamic reduction (VEG)

### **Stuffed Date Rumaki**

Bacon wrapped date stuffed with goat cheese (GF)

### **Spicy Pork Loin Crostini**

Topped with honey mustard, arugula, Mama Lil's Peppers & caramelized onions (DF)

### **Stuffed Artichoke Bottom**

With lemon parmesan aioli topped with pine nuts (GF, VEG)

### **Vegan Stuffed Artichoke Bottom**

With house-made hummus topped with sun-dried tomato & shaved fava bean (GF, VEG, VGN,DF)

### **Thai Chicken Curry Canapes**

Curry chicken in a baked phyllo cup

### **Butternut Squash Crostini**

Topped with goat cheese, hazelnuts, & balsamic reduction (VEG)

# BAR

## SERVICE OPTIONS

**Client Providing Alcoholic Beverages** \$5.50 per person  
Client provides: ALL alcohol beverages, mixers and garnish  
Caterer provides: beverage tubs, ice, bar tools, insurance, clear plastic cups and setup and breakdown

**Hosted (open) Bar Service** \$12.00 per person minimum  
Caterer provides: full bar service  
Client responsible for additional bar consumption outside of the minimum. This will be billed separately with a 20% automatic gratuity, client must provide payment info prior to event for consumption.

*\* This service is not available in the State of Washington\**

**No Host (cash) Bar Service** \$12.00 per person minimum  
Caterer provides: full bar service.  
Client responsible for remaining bar minimum balance if minimum is not reached.

*\* This service is not available in the State of Washington\**

\*Please note Glassware is not included in our services

# LABOR

As a full-service caterer, we pride ourselves in making sure every event runs smoothly from start to finish.

General Staffing Outline  
Each event is unique and may require additional staff

**Catering Captain** required for events over 50 and up to 150 guest & weddings over 15 and up to 150 guest

**Server** 1 per every 30 guest

**Server** 1 per every 20 guest - required for plated & family style service

**Bartender** 1 for every 50 guest  
Additional bartenders will be required based on bar needs

**Kitchen Staff** 1 for every 35 guest - required for plated & family style service

Gratuity is structure based and pooled with our entire team.

## CHERYLS MENU

**Microbrews** \$6.00 per can  
Local Assorted Canned Beer  
Cider & Seltzer upon request

**Wine** \$19 - 31 per bottle (Hosted Bar)  
2 White Wine & 2 Red Wine

**Wine** \$9.00 - 12.00 per glass (Cash Bar)  
2 White Wine & 2 Red Wine

**Cocktails**  
Choice of 2 Cheryl's Signature  
Well Cocktails \$13.50  
Top Shelf \$15.50  
Mocktails \$12.50

# RENTALS

All additional rentals needs will need to be rented.  
We offer full coordination of rentals as a service upon request and additional service fees apply.

