



Catering Menu

Prices listed per person served buffet style | Minimum 8 per selection
Disposable plates, cutlery & napkin \$ 0.10 per person
Disposable serving utensils \$10.00 per set

Breakfast

Continental Breakfast – \$13.50 per person

Pastries, bagels with cream cheese & seasonal fruit salad.
Add yogurt & granola – \$4.00

Hot Breakfast – \$15.50 per person

Scrambled eggs, roasted red potatoes, assorted pastries
Choice of: applewood bacon OR sausage
Add fruit salad – \$3.00 per serving

Make it a Premium Breakfast

Add ONE breakfast side dish to your Hot Breakfast

- Oatmeal +\$3.00
- Biscuit & Gravy +\$4.50
- Vegan Scramble +\$4.50
- French Toast Casserole +\$4.50
- Huevos Rancheros Casserole +\$4.50
- Ed Scramble +\$4.50
- Portuguese Fried Rice +\$4.50
- Vegetarian Fried Rice +\$4.50
- Corned Beef Hash +\$5.50

Condiments are by request only

Ketchup, Hot Sauce, Salt & Pepper

A La Carte

- **Homemade Granola, Honey Greek Yogurt & Berries \$9.00 per serving**
- **Quiche \$28.00 each**
Lorraine & Vegetarian Quiche (6 slices)
- **Breakfast Muffins \$3.50 each**
Bran muffin, gluten-free blueberry muffin, and vegan morning glory muffin
- **Assorted House Pastries \$2.50 each**
A variety of breakfast pastries and breads
- **Whole Bagel & Cream Cheese \$4.00 each**
- **Large Cinnamon Rolls or Coffee Cake \$6.00 each**
- **Fruit Salad \$4.50 per serving**
- **Coffee Box** - Includes sugar, creamer & cups.
Medium Box (serves 8-12) \$35.00
Large Box (serves 16-20) \$50.00
Add Alternative milk +\$1.00 per serving
- **Bottled Juices \$3.00 each**
Assortment of Orange, Apple & Cranberry Juice

Breakfast Specials

Breakfast Burrito – \$13.00 each / Half – \$7.50 each

Choice of vegetarian or chorizo, scrambled eggs, cheese, veggie mix, tortilla strips, potatoes & ranchero sauce

Breakfast Sandwiches – \$12.00 each

Choice of bacon, sausage or ham, scrambled egg, cheddar cheese served on a square croissant

Biscuit & Sausage Gravy - \$14.00 per serving

Two biscuits & sausage gravy with scrambled eggs.

Huevos Rancheros Casserole

Corn tortilla, black beans, cotija cheese, ranchero sauce & eggs, baked. Served with sour cream. (VG,GF)
½ pan \$144.99 (serves 8-12) / Full pan \$249.99 (serves 20-25)

Portuguese Fried Rice

Fried rice, bacon, eggs, green onion & authentic Portuguese sausage. *Vegetarian Option Available*
½ pan \$144.99 (serves 8-12) / Full pan \$249.99 (serves 20-25)

Corned Beef Hash

with scrambled eggs (GF)
½ pan \$164.99 (serves 8-12) / Full pan \$289.99 (serves 20-25)

Steel Cut Oatmeal

Includes brown sugar, raisins & milk (VG)

- Add pecans or walnuts – 1.00
- Alternative milk 1.00

½ pan \$89.99 (serves 8-12) / Full pan \$139.99 (serves 20-25)

Vegan Scramble

Sauteed tofu, roasted vegetables, green onions, peppers, tomato, spinach, mushrooms. Served with avocado & ranchero sauce. (VGN, GF)

½ pan \$144.99 (serves 8-12) / Full pan \$249.99 (serves 20-25)

French Toast Casserole

Bread Pudding style French Toast with pecans, cinnamon, nutmeg, & vanilla (VG)
½ pan \$129.99 (serves 8-12) / Full pan \$219.99 (serves 20-25)

Migas

A delicious Mexican style scramble of eggs, tomatoes, corn tortillas strip, peppers, onions & cotija cheese (VG, GF)
½ pan \$144.99 (serves 8-12) / Full pan \$249.99 (serves 20-25)

Ed's Scramble

Eggs, roasted vegetables, caramelized onion, spinach, cheddar & jack cheeses, sour cream & ranchero sauce (GF, VG)
½ pan \$144.99 (serves 8-12) / Full pan \$249.99 (serves 20-25)

Build Your Own Menu

Lunch – \$16.95 | Dinner – \$18.95

Our Build Your Own Bars allow your guests to customize their meal while providing flexibility in accommodating dietary restrictions.

Minimum of 8 people & a limit of **ONE** bar per order.

Add dessert 1.75

Baked Potato & Salad Bar

Baked potatoes, chicken, vegan chili, sour cream, cheese, salad & toppings. (GF,VG,VGN options)

- Add Bacon +2.00

Grilled Fajita Bar

Served with corn & flour tortillas, fajita vegetables, pico de gallo, guacamole, sour cream, tortilla chips and southwest salad (GF options)

Choice of:

- Pinto Beans & Mexican Red Rice
- Black Beans & Cilantro Lime Rice

Choose Protein:

- Chicken or Tofu
- Chicken & Steak + 3.50

Gyro Bar

Chicken, sliced beef, hummus, tzatziki, tabbouleh, fresh vegetables and Greek salad (GF options)

Pasta Bar

Includes grilled chicken, meatballs, and garlic bread
Served with Caesar Salad (GF, VG options)

Choose TWO.:

- Cheese Tortellini - white wine cream sauce with spinach and mushrooms
- Penne Pesto - shallots, artichoke, creamy pesto and sundried tomatoes
- Santa Fé Pasta - red pepper cream sauce with penne pasta, spinach, tomatoes, and sriracha
- Penne Pasta Marinara

Penne pasta with house made marinara sauce and cheese

- Gluten-Free Penne Pasta Marinara

Penne pasta with house made marinara sauce and cheese

- Butternut Squash Ravioli

Savory squash filled ravioli simmered with browned butter pine nut sauce

Thai Chicken Wrap Bar

Hoisin chicken, jasmine rice, wraps, toppings, sauces, and Thai salad.

Soup & Salad Bar

Served with an assortment of vegetable toppings, nuts, chicken, bacon, cheese, bread, crackers, butter and dressings.

Build a Bowl Bar

Seasonal roasted vegetables, chicken, slow roasted pork, curry sauce, ranchero sauce, sunflower seeds, ranchero sauce, pico de gallo, onion & cilantro mix, and jalapenos. Served with garden salad (GF, VGN,VG options)

Choice of:

- Pinto Beans & Mexican Red Rice
- Black Beans & Cilantro Lime Rice

Nacho Bar

Served with corn tortilla chips, nacho cheese, pico de gallo, sour cream, jalapenos, black olives, cilantro-onion mix & southwest salad (GF options)

Choice of:

- Pinto Beans & Mexican Red Rice
- Black Beans & Cilantro Lime Rice

Choose Protein:

- Chicken
- Ground Beef
- Steak +5.00
- Tofu

Deli Bar

Served with a choice of garden salad or caesar salad, variety of bread, sandwich toppings, condiments and deli meats (ham, turkey and roast beef).

- Add Tuna \$2.00 per serving

Condiments are by request only
Ketchup, Hot Sauce, Salt & Pepper

Lunch & Dinner

Standard

Lunch – 16.95 | Dinner – 18.95

Set menus put together by in-house chef's team.
Designed to combine ideal flavor combinations to please your associates. Add dessert \$1.75

Enchilada Casserole (GF)

Layers of cheese and chicken, corn tortillas & enchilada sauce. Served with sour cream and southwest salad

Choice of:

- Pinto Beans & Mexican Red Rice
- Black Beans & Cilantro Lime Rice

Stir Fry

Teriyaki chicken or tofu served with stir fry seasonal vegetables, jasmine rice and a garden salad

Gourmet Lasagna or Eggplant Parmesan

Beef lasagna or eggplant parmesan layered with cheese. Served with Caesar salad and garlic bread

Rosemary Maple Chicken (GF)

Marinated in real maple syrup and walnut glaze served with garlic mashed potato and Northwest Hazelnut salad
This item contains nuts, can be made without upon requested

Yucatan Pulled Pork (GF)

Slow roasted pork Mayan style. Includes corn tortillas, pineapple mango salsa, black beans and white rice. Served with Caesar salad

Hawaiian Chicken (GF)

Pineapple marinated chicken served coconut almond rice, cranberry jicama coleslaw & Northwest hazelnut salad

Beverages

Assorted Sodas - 2.25

Coke, Diet & Sprite

Assorted Beverages - 2.25

An assortment of Sodas & Water

Water Bottles - 2.25

Sparkling Flavored Water - 2.25

Ice Tea Bottles - 3.50

Assorted Juices - 3.00

Apple, Orange & Cranberry

Coffee Box - Includes sugar, creamer & cups.

Medium Box (serves 8-12) \$35.00

Large Box (serves 16-20) \$50.00

Add Alternative milk +\$1.00 per serving

Tea Service

Includes cups, sugar and assorted tea

Medium Box (serves 8-12) \$25.00

Large Box (serves 16-20) \$35.00

Premium

Lunch – 17.95 | Dinner – 19.95

featuring elegant entrée option. Please select one entre, one salad & one side. Add dessert 1.75

Choose one entree:

• **Chicken Piccata**

Chicken breast simmered in lemon-wine sauce

• **Chicken Marsala**

Sautéed chicken with mushrooms and Marsala sauce

• **Roasted Pork Loin**

with Honey Dijon sauce, caramelized onion & Mama lil's peppers

• **Baked Salmon +5.00**

Choice of lemon dill or hollandaise sauce

• **Stuffed Portabella Mushroom**

Vegetarian - filled with spinach, mozzarella, curry sauce

Vegan - filled with quinoa and vegetables, ranchero sauce

• **Vegan Chopped Steak**

Plant-based soy protein smothered with caramelized onions & sauteed mushrooms

Choose one salad:

• **Cheryl's Garden Salad**

Spring greens, seasonal vegetables with house vinaigrette

• **Northwest Hazelnut Salad**

Spring greens, apples, cranberries, bleu cheese bits, hazelnuts, with raspberry walnut vinaigrette

• **Caesar Salad**

Romaine lettuce, shaved parmesan cheese and tomato with Caesar dressing

Choose one side:

Add an extra side for \$3.50

- Garlic Mashed Potatoes
- Jasmine Rice
- Cilantro Lime Rice
- Baked Mac & Cheese
- Seasonal Roasted Vegetables
- Roasted Brussel Sprouts
- Curried Pea Salad
- Cranberry Jicama Coleslaw
- Roasted Red Potatoes

Condiments are by request only
Ketchup, Hot Sauce, Salt & Pepper

Deli Sandwiches & Wraps

Sack Lunch \$13.50

Full sandwich, chips & cookie

Boxed Lunch \$16.50

Full sandwich, side salad, chips & cookie

Sandwich Trays \$13.50

Full sandwich & a choice of salad

Gluten-free buns available for sandwiches + \$1.50

Turkey Cranberry - Oven-roasted turkey with cranberry, arugula, brie & candied pecans on focaccia

Turkey Breast - Oven-roasted turkey, spring greens, tomato, and mayo with Swiss on ciabatta

Cheryl's Club - Turkey, smoked ham, avocado, spring mix, tomato, mayo, jack cheese & Dijon mustard on nine grain

Tunacado - Tuna salad, sliced avocado, iceberg lettuce, tomato, cucumbers & red onion on nine grain

Italian Club - Turkey, ham, salami, provolone, iceberg lettuce, tomato, balsamic reduction, mayo & banana peppers on hoagie roll

Ham & Apple - Glazed ham with apple, honey mustard & brie on ciabatta

Ham & Swiss - Ham with Swiss, lettuce, tomato, Dijon, & mayo on marbled rye

Beef & Cheddar +\$1.50 - Roast beef with cheddar, spring greens, tomato & mayo on square croissant

Beef & Havarti +\$1.50 - Roast beef, Havarti with horseradish aioli, arugula, caramelized onion & roasted red pepper on focaccia

Pesto Chicken - Sliced chicken breast with pesto cream cheese, basil leaves, tomato, iceberg lettuce, avocado & Havarti on square croissant

Caprese Sandwich - Sliced tomato, pesto, fresh mozzarella, basil & balsamic on focaccia (VG)

Veggie Hummus - Red bell peppers, cucumber, avocado, spring mix, carrots, and hummus (VGN)

Thai Wrap chicken or Tofu - in sweet spicy chili sauce with cabbage, carrots, cheddar, and jack cheese & avocado

Spicy Buffalo Wrap Chicken or Tofu - celery, tomato, blue cheese, cheddar cheese & shredded lettuce

Veggie Wrap - Hummus, goat cheese, tomato, roasted red pepper, cucumber & shredded lettuce (VG)

Vegan Wrap - Fresh sliced vegetables, spring greens, vegan chikin, coleslaw, romaine & avocado (VGN)

Salads

Boxed Lunch \$16.50

Full salad (dressing always on the side) & cookie

Add chicken to salad \$3.00

Cheryl's Garden Salad

Spring greens, fresh vegetables
with house vinaigrette (VGN)

Northwest Hazelnut Salad

Spring greens, apples, cranberries, bleu cheese crumble, hazelnuts, with raspberry walnut vinaigrette

Greek Salad

Spring mix tomatoes, artichoke, cucumbers, and feta cheese

Southwest Salad

Spring greens, black beans, corn, pico de gallo, cheddar jack cheese with spicy ranch dressing

Caesar Salad

Romaine lettuce, shaved parmesan cheese and tomato with Caesar dressing

Thai Salad

Spring mix, basil, shallots, red pepper, cashew & Thai basil dressing

Niçoise +\$2.50

Spring greens, Albacore tuna, capers, grilled asparagus, eggs, curried pea salad, tomato with almond basil vinaigrette dressing

Cobb +\$2.50

Romaine Lettuce, cheddar cheese, grilled chicken, bacon, blue cheese crumble, eggs, avocado, tomato & ranch dressing

DELIVERY & PICK UP CATERING POLICY

- Minimum \$100 for catering purchase before 5 pm. After 5 pm minimum purchase \$500.
- Same day orders will be accommodated whenever possible. Orders placed by 4 pm or earlier on the day prior to delivery will be accommodated.
- Stair fees will be determined by location and headcount. Can be applied after delivery if not mentioned while placing your order.
- All orders have an automatic 10% gratuity/service fee
- Chafer & Ceramic orders have an automatic 20% gratuity/ service fee.
- Delivery Fee is determined by zip code, time of delivery & order size.
- We make every effort to avoid or mitigate cancellation charges, but we use fresh and perishable ingredients which cannot always be reused once bought or in production. In addition, much of the labor for catering production occurs the day before the event. Due to these factors there may be a cancellation charge for orders cancelled with less than 48 hours of notice.
- Once your order has been placed, a catering invoice will be sent for confirmation. Review your catering order carefully, paying special attention to **DATES, LOCATION, TIME, and ORDER ACCURACY**. Once the order is confirmed, it will be executed according to the information on the catering invoice. If a change is requested to your order it is NOT confirmed until you receive a new invoice reflecting those changes. Cheryl's on 12th cannot be held responsible for any mistakes due to inaccuracy on the catering invoice, as your approval of the invoice makes it final.