

CHERYL'S ON 12TH

Holiday MENU

Available Nov. 1st - Jan. 10th

Lunch \$19.50 | Dinner \$21.50

One Entree, One Salad, Two Sides and Rolls & Butter

Prices listed per person served buffet style | Minimum 10 per selection

ENTREES

Add an extra Entree +10.00 per person

CHOOSE ONE:

- **Roasted Turkey**

Hand-carved turkey with traditional
turkey gravy

- **Baked Black Forest Ham (GF)**

with a Coca-Cola and pineapple glaze

- **Pomegranate Glazed Chicken (GF)**

- **Alaskan Line Caught Salmon (GF)**

with caper cream sauce +5.00 per person

- **Dijon Mustard Glazed Pork Loin (GF)**

with green apples and caramelized onions

- **Prime Rib**

with au jus & horseradish cream +6.00 per person

- **Vegan Chopped Steak (GF)**

with caramelized onions & mushroom

DESSERTS

Holiday Assorted Desserts - \$4.00 each



SCAN FOR FULL MENU

SALAD

Add an extra salad for +3.50 per person

CHOOSE ONE:

- **Northwest Hazelnut Salad (GF)**

Mixed spring greens, dried cranberries, hazelnuts,
blue cheese, apples, raspberry walnut vinaigrette

- **Garden Salad (GF)**

Mixed spring greens, seasonal vegetables,
balsamic vinaigrette

- **Caesar Salad (GF)**

Romaine lettuce with shaved parmesan,
tomatoes, caesar dressing

SIDE

Add an extra side for +3.50 per person

CHOOSE ONE: STARCH SIDE

- **Garlic Mashed Potatoes**

served with gravy

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

- **Cheryl's Classic Stuffing**

with apple, sausage and cornbread

- Vegetarian option available

- **Whipped Sweet Potatoes (GF)**

CHOOSE ONE: VEGETABLE SIDE

- **Roasted Brussels Sprouts (GF)**

with almonds and cranberries

- **Ginger Glazed Carrots (GF)**

- **Green Beans Almondine (GF)**

with sliced almonds, butter, salt

- **Seasonal Roasted Vegetables (GF)**

- **Green Beans Casserole**

with fried onions

Rolls & Butter Included

Holiday APPETIZER MENU

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APPETIZERS

WARM

- **Stuffed Artichoke Bottom (GF)** – \$3 each with parmesan and pine nuts
- **Stuffed Date Rumaki (GF)** – \$3 each
- **Vegan Stuffed Artichoke Bottom (GF)** – \$3 each with house-made hummus topped with sun-dried tomatoes and fava beans

COLD

- **Baked Brie Bites** – \$2.75 each with grape and pecan compote in phyllo cups
- **Marinated Flat Iron Steak (GF)** – \$8 per serving thinly sliced steak served with a trio of sauces
- **Fig & Goat Crostini** – \$3 each topped with arugula and balsamic reduction

DISPLAYS

- **Baked Brie Wheel En Croute** – \$130 (serves 35-40) with apples, berries, dried apricots, and crackers
- **Holiday Fruit & Cheese Display** – \$16.50 per person A variety of gourmet cheese and delectable fruits
- **Seafood Display with Cocktail Sauce** – \$28.50 per person Including poached salmon, shrimp, and scallops

BEVERAGE BARS

- House-made Hot Cocoa Bar** – \$5.50 per person
Includes: Toppings, Whipped Cream and Cups
- House-made Hot Cider Bar** – \$3.50 per person
Includes: Toppings, Whipped Cream and Cups

GRAZING TABLE & CARVING STATIONS

Grazing Table – \$24.95 per person

A beautiful and unique table centerpiece display for guest to enjoy.
Including Charcuterie, Antipasto, Hummus Trio-Mezze, and Fruit.

Carving Station – Elevate your Holiday Dinner with a carving station.

Available Proteins: Prime Rib, Ham, Turkey, Pork

*Kitchen Staff Required for this service. Inquire for additional information *

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 fee's 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 have an automatic 20% gratuity/ service fee.

*Delivery Fee are 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 this, there may be a cancellation charge for orders cancelled with less than 48 hours' 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. It's very important when and if a change is requested to your order that 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.