



Catering Menu

Prices listed per person served buffet style | Minimum 8 per selection
Individually packaged orders are available for an additional 1.50/pp
Disposable plates, cutlery & napkin available upon request
Disposable serving utensils available upon request 2.50 per 50 people

Breakfast

Continental Breakfast – 10.50

Pastries, bagels with cream cheese & seasonal fruit salad.
Add coffee – 2.25 / Add yogurt parfait– 3.00

Hot Breakfast - 12.95

Scrambled eggs, roasted red potatoes, applewood bacon, sausage & assorted pastries.

Add coffee – 2.25 / Add fruit salad – 2.00

Premium Breakfast - 14.95

Hot breakfast plus one breakfast special

Select one:

- Huevos Rancheros Casserole
- Portuguese Fried Rice
- French Toast Casserole
- Oatmeal
- Migas
- Vegetarian Fried Rice
- Corned Beef Hash +1.00

Add coffee – 2.25 / Add fruit salad – 2.00

Breakfast Specials

Biscuit & Sausage Gravy - 12.50

House made biscuits & sausage gravy with scrambled eggs.

Huevos Rancheros Casserole - 13.00

Corn tortilla, black beans, cotija cheese, ranchero sauce & eggs, baked. Served with sour cream (GF, VG)

Portuguese Fried Rice - 13.00

Fried rice, bacon, eggs, green onion & authentic Portuguese sausage. Served with avocado (GF)

Vegetarian Fried Rice - 13.00

Fried rice, veggie mix & eggs. Served with avocado (GF, VG)

Breakfast Burrito - 10 / Half - 6

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

Corned Beef Hash – 14.50

with scrambled eggs (GF)

Breakfast Sandwiches - 10

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

A La Carte

Homemade Granola Parfait – SM 6.50 LRG 10.00

Quiche – 20.00

Lorraine & Vegetarian Quiche (8 slices)

Breakfast Muffins – 3.50

Bran muffin, gluten free blueberry muffin, and vegan morning glory muffin

Assorted House Pastries – SM 2.50 LRG 4.50

A variety of breakfast breads & cakes

Bagels & Cream Cheese – 4.00

Cinnamon Rolls – 4.50

Coffee Cake – 4.50

Fruit Salad – 4.50 / Sliced Fruit – 5.50

Coffee – 2.50

Includes sugar, creamer & cups. Alternative milk 1.00

Bottled Juices – 2.25

Orange, Apple & Cranberry Juice

Staffed Stations – Omelet Bar & Smoothie Bar

Available for Large Parties. Please Inquire

Steel Cut Oatmeal - 7.00 per person

Includes brown sugar, raisins & milk (VG)

- Add pecans or walnuts – 1.00
- Alternative milk 1.00

Vegan Scramble - 13.00

Sauteed tofu, broccoli, green onions, peppers, tomato, spinach, mushrooms. Served with avocado (GF, VGN)

French Toast Casserole – 12.00

Bread Pudding style French Toast with pecans, cinnamon, nutmeg, & vanilla (VG)

Migas – 13.00

A delicious Mexican style scramble of eggs, tomatoes, corn tortillas strip, peppers, onions & cotija cheese (GF, VG)

Ed's Scramble - 13.00

Eggs, roasted vegetables, caramelized onion, spinach, cheddar & jack cheeses, sour cream & ranchero sauce (GF, VG)

Lunch & Dinner

Build Your Own

Lunch – 14.50 | Dinner – 16.50

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. Build Your Own Bar is unavailable as individually packaged. Add dessert 1.25

Baked Potato & Salad Bar

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

Baked Mac & Cheese Bar

Served with chicken, house made chili, bacon, garden salad & assorted toppings (VG options)

Grilled Fajita Bar

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

Choose one:

- Chicken or Tofu
- Chicken & Steak +3.00
- Chicken & Shrimps + 5.50
- Upgrade to Steak +4.00 or Shrimp +5.50

Gyro Bar

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

Hot Sandwich Bar – (10 people minimum for 2 selections, 30 people minimum for 3 selections)

Options: Hot turkey with mashed potatoes & gravy, pulled pork with cranberry jicama coleslaw, meatball & pepperoncinis. Served with garden salad

Build a Bowl Bar

Cilantro lime rice, black beans, seasonal roasted vegetables, chicken, slow roasted pork, curry sauce, rancho sauce, sunflower seeds, rancho sauce, pico de gallo, onion & cilantro mix, and roasted jalapenos. Served with garden salad (GF, VGN, VG 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
- **Butternut Squash Ravioli** - Savory squash filled ravioli simmered with browned butter pine nut sauce

Standard

Lunch – 14.50 | Dinner – 16.50

Set menus put together by in-house chef's team. Designed to combine ideal flavor combinations to please your associates. Add dessert 1.25

Enchilada Casserole

Layers of cheese and chicken, corn tortillas & enchilada sauce. Includes black beans, Spanish rice, sour cream, chips. Served with Southwest salad. (GF Options)

Stir Fry

Teriyaki chicken or tofu and stir fry seasonal vegetables. Served with garden salad (GF)

Pot Roast +1.00

Chuck pot roast with carrots, onion & potato. Served with garlic mashed potatoes and garden salad (GF)

Gourmet Lasagna or Eggplant Parmesan

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

Cranberry Chicken

Chicken with cranberry chutney, served with jasmine rice and Northwest Hazelnut salad (GF)

Chicken or Pork Spicy Pear Chutney

Served with roasted vegetables & Northwest hazelnut salad (GF)

Cuban Flank Steak & Pepper Stew +1.00

Served with cilantro lime rice, black beans, and garden salad (GF)

Portuguese Fried Rice

Linguica sausage over bacon and egg fried rice. Served with a garden salad (GF)

Smothered Vegan Chickin'

Plant-based soy protein smothered with caramelized onions & sauteed mushrooms, roasted red potatoes. Served with garden salad (VGN)

Yucatan Pulled Pork

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

Hawaiian Chicken

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

Premium

Lunch – 15.50 | Dinner – 17.50

featuring elegant entrée option. Please select one entre, one salad & one side. Add dessert 1.25

Choose one entrée:

- **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 +2.00**
Choice of lemon dill or hollandaise sauce
- **Spinach Stuffed Portabella Mushrooms**
Portabella mushroom filled with spinach and mozzarella
- **Mahi Mahi +2.00**
with spicy orange ginger glaze

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 \$2.50

- **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**

Deli Sandwiches & Wraps

Sack Lunch 11.75

Full sandwich, chips & cookie

Boxed Lunch 14.25

Full sandwich, side salad, chips & cookie

Gluten free buns available for all sandwiches + 1.00

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, 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 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, blackened tempeh, coleslaw, romaine & avocado (VGN)

Salads

Boxed Lunch 13.95

Full salad & cookie

- Add chicken to salad 2.00

Cheryl's Garden Salad

Spring greens, fresh vegetables
with house vinaigrette (VGN)

Northwest Hazelnut Salad

Spring greens, apples, cranberries, bleu cheese bits,
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

Thank you for choosing!



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DELIVERY & PICK UP CATERING POLICY

- Minimum \$100 for catering purchase before 5pm. After 5pm minimum purchase \$500.
- Same day orders will be accommodated whenever possible. Orders placed by 4pm or earlier on the day prior to delivery will be accommodated.
- Delivery & service fees are determined by zip code.
- 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.