



2022 Holiday Menu

Available Nov. 1 - Dec. 27

ONE ENTRÉE LUNCH 18 | TWO ENTRÉE LUNCH 22

ONE ENTRÉE DINNER 22 | TWO ENTRÉE DINNER 26

PRICES LISTED PER PERSON SERVED BUFFET STYLE | MINIMUM 10 PER SELECTION

DISPOSABLE PLATES, CUTLERY & NAPKIN AVAILABLE 0.10 PER PERSON

DISPOSABLE SERVING UTENSILS AVAILABLE UPON REQUEST 10.00 PER 25 PEOPLE

Entrées

Roasted Turkey

Hand-carved turkey with traditional turkey gravy

Baked Black Forest Ham

With a Coca-Cola and pineapple glaze

Pomegranate Glazed Chicken

Alaskan Line Caught Salmon \$2/pp

With caper cream sauce

Honey Mustard Glazed Pork Loin

With apples and caramelized onions

Short Ribs \$4/pp

With mushroom bordelaise

Prime Rib \$4/pp

With au jus & horseradish cream

Vegan Chopped Steak

With caramelized onions & mushroom

EXTRAS

Holiday Assorted Desserts - 3.5

Rolls & Butter - 1.25

Beverages

Assorted Sodas - 2

Coke, Diet Coke, Sprite

Bottled Water - 1.50

Coffee Service - 2.50

Hot Cocoa or Cider - 3.75

Mimosa Kit - 36

SALAD Select one

Northwest Hazelnut Salad

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

Garden Salad

Mixed spring greens, seasonal vegetables, balsamic vinaigrette

Caesar Salad

Romaine lettuce with shaved parmesan, tomatoes, caesar dressing

STARCH Select one

Garlic Mashed Potatoes

Served with gravy

Caramelized Shallot & Mushroom Risotto

Cheryl's Classic Stuffing

With apple sausage and cornbread
(Vegetarian option available)

Whipped Sweet Potatoes

VEGETABLE Select one

Roasted Brussels Sprouts

with almonds and cranberries

Ginger Glazed Carrots

Green Beans Almondine

With sliced almonds, butter, salt

Seasonal Roasted Vegetables

Green Beans Casserole

with fried onions

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

*Chafers & 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.

Call or Email to Place
Your Order Today!

503.575.9968

orders@cherylson12th.com