

Perfectly Simple

– 22.95 per person
One Entrée
One Gourmet Salad
Two Sides
Artisan Bread / Rolls & Butter
Appetizer Special

Crowd Favorite

– 27.95 per person
Two Entrées
One Gourmet Salad
Two Sides
Artisan Bread / Rolls & Butter
Appetizer Special

Plentiful Abundant

– 32.95 per person
Three Entrées
One Gourmet Salad
Two Sides
Artisan Bread / Rolls & Butter
Appetizer Special

PASSED APPETIZERS

A NICE TOUCH DURING COCKTAIL HOUR!

EACH DINNER PACKAGE OFFERS SPECIAL PRICING ON OUR MOST POPULAR APPETIZERS
SELECT 2 APPETIZERS FOR 5.50 PER PERSON OR SELECT 3 FOR 7.50 PER PERSON

Crab Cake

Served with your choice of House Remoulade Sauce, Curry Sauce or Mango Salsa

Black Forest Ham & Gruyere Canape

Baked in a Phyllo Cup with Apples & Honey Mustard

Braised Short Rib Crostini

Slow cooked Short Rib in House Made Marinera topped with Asiago & Parsley

Stuffed Ricotta Meatball

Served with House Made Marinera

Fresh Figs & Goat Cheese (Seasonal / GF)

Stuffed Figs topped with Mint infused Balsamic Reductions

Caprese Skewers

Topped with Balsamic Reduction

Stuffed Date Rumaki (GF)

Bacon wrapped Date stuffed with Goat Cheese

Spicy Pork Loin Crostini

Topped with Honey Mustard, Arugula, Mama Lil Peppers & Caramelized Onions

Lemon & Parmesan Artichoke Bottom (GF)

Stuffed with Lemon Aioli & Parmesan Cheese Mixture topped with Pine Nuts

Mediterranean Artichoke Bottom (GF & Vegan)

Stuffed with House Made Hummus topped with Sundried Tomato & Fava Bean

Butternut Squash Crostini

Topped with Goat Cheese, Hazelnuts & Balsamic Reduction

Bacon & Blue Cheese Focaccia Bite



ENTRÉE SELECTIONS

Chicken

Oven Roasted Rosemary Maple Chicken (GF)
Marinated Real Maple Syrup Glaze & Walnuts

Coq Au Vin (GF)
Chicken Braised with Wine, Bacon, Mushrooms and Garlic

Mushroom Asiago Chicken
Chicken Breast simmered with Mushrooms, White Wine, Cream & Asiago

Chicken Piccata Over Orecchiette
Simmered in Lemon-Wine Sauce over a bed of Italian Pasta

Crispy Coconut Chicken
Breaded with Coconut and Served with a Pineapple Mango Chutney

Chicken Cordon Bleu
Breaded Chicken stuffed with Gruyere & Ham topped with Mornay Sauce

Chicken Marsala (GF)
Sautéed with Mushrooms & Marsala Wine

Seafood

Alaskan Line Caught Salmon (GF) -2.00
Served with your choice of Lemon & Dill, Dijon Caper Cream Sauce or Barbaquoa Sauce

Mahi Mahi (GF) -3.00
Macadamia Nut Crusted with Pineapple Mango Salsa

Giant Sea Scallops (GF) -4.00
With a Spicy Orange Ginger Glaze

Dungeness Crab Cakes -2.00
Topped with House Made Remoulade

Additional Fish & Seafood options available upon request

Pork

Oven Roasted Pork Loin (GF)
With Apples or Marion Berry Chipotle Glaze

Apricot Pork Loin (GF)
Apricots with Figs in Port Wine Sauce

Dijon Pork Loin
Hazelnut Crusted & Oven Roasted with Dijon Cream Sauce

Beef

Filet Medallions (GF) -4.00
With Mushroom Bordelaise Sauce

Prime Rib Roast (GF) -4.00
Served with Au Jus and Horseradish Crème

Slow Cooked Brisket (GF) -4.00
With a Blueberry Balsamic Glaze

Braised Short Ribs (GF) -4.00
Brined in Red Wine and Onions, Carrots, Thyme, Oregano & Rosemary

Vegetarian & Vegan

Butternut Squash Ravioli (VEG.)
with Toasted Hazelnuts & Balsamic Reduction

Latin Ranchero Plate (GF/Vegan)
Rice, Black Beans, Roasted Vegetables, Ranchero Sauce, and Roasted Jalapenos (cotija cheese optional)

Indian Curry Plate (GF/Vegan)
Rice, Roasted Vegetables, Curry, Almonds and Sunflower Seeds

Vegan Salisbury Steak (Vegan)
Beyond Protein topped with Caramelized & Mushroom Pan Sauce

Custom Entrees

As a custom caterer we are happy to create an entrée inspired for you. Please contact us for more information!

SALAD OPTIONS

Northwest Hazelnut Salad (GF)

Mixed Greens, Apples, Hazelnuts, Dried Cranberries, Bleu Cheese & Walnut Raspberry Vinaigrette

Caesar Salad

Romaine Lettuce with Reggiano Parmesan, Tomatoes & Caesar Dressing

Berry Salad (GF) – Seasonal

Mixed Greens, Candied Pecans, Goat Cheese, Seasonal Berries & White Shallot Balsamic Dressing

Garden Salad (GF/Vegan)

Mixed Greens, Fresh Vegetables & White Shallot Balsamic Dressing

Walnut & Pear Salad (GF)

Mixed Greens, Candied Walnuts, Thinly Sliced Pears, Parmesan Cheese and White Shallot Balsamic Dressing

Spinach & Strawberry Salad (GF)

Spinach, Sliced Strawberries, Feta Cheese & White Shallot Balsamic Dressing

Winter Kale & Squash Salad (GF/Vegan) – 1.00 Seasonal

Marinated Kale with Roasted Winter Squash, Edamame, Dried Cranberry, Red Onion, Cashews & Sunflower Seeds in a Semi-Sweet Vinaigrette

Summer Kale & Squash Salad (GF/Vegan) – 1.00 Seasonal

Marinated Kale with Blueberries, Edamame, Dried Cranberry, Red Onion, Cashews & Sunflower Seeds in a Semi-Sweet Vinaigrette.



SIDE OPTIONS

Vegetable Options

Parmesan Garlic Green Bean Almondine (GF)

Sliced Almonds, Butter, Garlic, Parmesan Cheese

Bourbon Carrots (GF)

Long Stem Carrots Glazed in Bourbon & Ginger

Seasonal Roasted Vegetables (GF)

Brussel Sprouts with Pancetta (GF)

Roasted with Shaved Pancetta & Dried Cranberries

Starch Options

Whipped Garlic Potatoes (GF)

Truffled Mashed Potatoes (GF)

Caramelized Shallot & Mushroom Risotto (GF)

Rosemary Red Potatoes (GF)

with Olive Oil, Rosemary, Salt & Pepper



BAR OPTIONS

Client Providing Alcoholic Beverages – 4.50 per person

Client Provides Alcohol Mixers & Garnish - Catering Provides Beverages Tubs, Ice, Bar Tools, Insurance & Set Up.

Hosted Bar Service – Bar Minimum Required

Caterer Provides Full Bar Service. Hosted by Client

No Hosted Bar Service – Bar Minimum Required

Catering Provides Full Bar Service. Cash/Card Bar for Guest

STAFF

As a full-service caterer we pride our self's in making sure every event runs smoothly from start to finish. Service staff will set guest tables with linen & place settings, serve dinner according to your preferences and will keep social areas tidy. All staff is dressed in uniform (black slacks, black bottom up, long apron). Service staff is required for all events.

Catering Captain – Complementary
For events over 75 guests

Servers -20.00 per hour

Bartenders – 25.00 per hour

Kitchen Staff – 25.00 per hour
required for plated & family style dinners (3 hours minimum)

NON-ALCOHOLIC

COMPLEMENTARY WITH EVERY DINNER PACKAGE

Lemonade Dispenser
Choice of Lavender, Regular or Strawberry

Iced Tea Dispenser

Water Dispensers
Choice of Cucumber Infused Water, Lemon Infused Water, Water

Coffee & Tea Service - 2.75 per person

Assorted Sodas – 1.50 each

RENTALS

We offer full coordination of rentals as a complementary service. We will help you find Linen, Flatware, Glassware & Décor for your event.



INQUIRE ABOUT YOUR UPCOMING EVENT!

503-575-9968

EVENTS@CHERYLSON12TH.COM