

**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. Additionally, staff will cut & serve cake as a complementary service. 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