



Everyday Catering | Breakfast

Menu available Buffet Style or Individually Packaged

Disposable plates, cutlery & napkin available upon request 0.25/pp
 Disposable serving utensils available upon request 2.50 per 50 people

Breakfast

+

Continental Breakfast Box - 10.25

- Muffin Box- muffin, yogurt parfait & fruit
- Bagel Box- bagel with cream cheese, yogurt parfait & fruit
 - Add coffee - 1.00 per person

Classic Egg Breakfast - 12.50

- Scrambled eggs, roasted red potatoes, assorted pastries or cat head biscuit and choice of applewood bacon, sausage link or ham
- Add coffee - 1.00 per person
 - Add fruit salad - 1.50 per person

Premium Breakfast - 14.75

- Classic egg breakfast, Plus one Cheryl's breakfast special (see choices marked * under breakfast specials)
- Add coffee - 1.00 per person
 - Add fruit salad - 1.50 per person

Breakfast Specials

* Biscuit & Sausage Gravy - 13.00

House made biscuits & sausage gravy with 2 scrambled eggs

* Huevos Rancheros (GF, VG) - 13.00

Corn tortilla, black beans, cotija cheese, ranchero sauce, fried egg & avocado (Casserole Style Available)

* Tofu Rancheros (GF, VN) - 13.00

Corn tortilla, black beans, ranchero sauce, tofu & avocado (Casserole Style Available)

* Portuguese Fried Rice (GF) - 13.00

Fried rice, bacon, eggs, green onion & Authentic Portuguese sausage. Served with avocado

* Vegetarian Fried Rice (GF/Veg.) - 10.50

Fried rice, veggie mix & eggs. Served with avocado

Breakfast Burrito - 9.50

- Choice of vegetarian or chorizo. scrambled eggs, cheese, veggie mix, tortilla strips, potatoes & ranchero sauce
- Add Roasted Red Potatoes +2.00

* Steel Cut Oatmeal (Veg.) - 6.50

- Includes brown sugar, raisins & Milk
- Add pecans or walnuts - 1.00

* Vegan Scramble - 9.50

Breakfast Specials

* French Toast Casserole (Veg.) - 9.50

House made French bread baked with pecans, butter, cinnamon, nutmeg and vanilla.

* Migas (Veg./GF) - 10.50

Popular scramble from New Mexico, this delicious scramble eggs, tomatoes, corn tortillas strip, peppers, onion, black Beans & cotija cheese

Corned Beef Hash (GF) - 15.00

with 2 scrambled eggs

Ed's Scramble (GF, VG) - 13.00

Eggs, roasted vegetables, caramelized onion, spinach, cheddar & jack cheeses, sour cream & ranchero sauce

A La Carte

Homemade Granola Parfait - 6.00

Homemade Quiches - 20.00

Lorraine & Vegetarian Quiche (8 slices)

Breakfast Muffins - 3.00

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

Assorted House Pastries - 2.50

A variety of breakfast breads & cakes

Fruit Salad - 3.00

Sliced Fruit - 4.00

Coffee - 2.25

Includes sugar, creamer & cups

Bottled Juices - 2.25

Orange, Apple & Cranberry Juice

Staffed Stations

Available for Large Parties. Please Inquire

Made to order Omelet Bar

Featuring a selection of Cheryl's on 12th well Loved Omelets

Smoothie Bar

Made to order Smoothies. Featuring Fun, Healthy & Local Flavor Profiles

Latte & Italian Soda Bar

Lattes, Expressos, Cappuccinos & more made to order

Sautee tofu, broccoli, green onions, peppers, tomato, spinach, mushrooms. Served with avocado

Everyday Catering | Lunch & Dinner

Menu available Buffet Style or Individually Packaged

Disposable plates, cutlery & napkin available upon request 0.25/pp
Disposable serving utensils available upon request 2.50 per 50 people

Build Your Own

Customizable Lunch Options.
Ideal for accommodating Dietary Restrictions

Lunch -13.50 per person | Dinner -15.50 per person

- Add Dessert 1.25 Per person

Baked Potato & Salad Bar (GF Options)

Baked potatoes, chicken, vegan chili, sour cream, cheese, salad & toppings.

Baked Mac & Cheese Bar

Served with chicken, house made chili, bacon, garden salad & assorted toppings.

Grilled Fajita Bar (GF options)

Chicken or Tofu served with corn & flour tortillas, fajita vegetables, rice, beans, pico de gallo, guacamole, sour cream, tortilla chips & southwest salad. Upgrade to Steak 1.50 per serving or Shrimp 2.00 per serving *Fajita Burrito Option*

Gyro Bar (GF Options)

Chicken, sliced beef, hummus, tzatziki, tabbouleh, fresh vegetables & Greek salad.

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, meatloaf with caramelized onions. Served with garden salad

Build a Bowl Bar (GF/Vegan Options)

Cilantro lime rice, black beans, seasonal roasted vegetables, chicken, slow roasted pork, curry sauce, ranchero sauce, sunflower seeds, ranchero sauce, pico de gallo, onion & cilantro mix, and roasted jalapenos. Served with garden salad

Pasta Bar (GF Options)

Choose two pastas from the list below. Includes grilled chicken, meatballs, and bread basket. Served with Caesar Salad

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

Standard

Set menus put together by in house chef team. Designed to combine ideal flavor combinations to please your associates.

Lunch -13.50 per person | Dinner -15.50 per person

- Add Dessert 1.25 Per person

Enchilada Casserole (GF Options)

Layers of cheese and chicken, corn tortillas & enchilada sauce. Includes black beans, Spanish rice, sour cream, chips. Served with Southwest Salad.

Stir Fry (GF)

Teriyaki chicken or tofu and stir fry seasonal vegetables. Served with Garden Salad

Pot Roast (GF)

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

Gourmet Lasagna or Eggplant Parmesan

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

Cranberry Chicken (GF)

Chicken with cranberry chutney, served with jasmine rice and Northwest Hazelnut Salad

Chicken or Pork Spicy Pear Chutney (GF)

Savory rice or chef's vegetables with Northwest Hazelnut Salad

Cuban Flank Steak & Pepper Stew (GF) +1.00/pp

Served with cilantro lime rice, black beans, and Garden Salad

Portuguese Fried Rice (GF)

Linguica sausage over bacon and egg fried rice. Served with a Garden Salad.

Smothered Vegan Chickin'

Plated based soy protein smothered with caramelized onions & sauteed mushrooms, roasted red potatoes. Served with Garden Salad

Yucatan Pulled Pork (GF)

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

Butternut Squash Ravioli - Savory squash filled ravioli simmered with browned butter pine nut sauce

Hawaiian Chicken (GF)

Pineapple marinated chicken served coconut almond rice, cranberry jicama coleslaw & Northwest Hazelnut Salad.

PREMIUM

featuring elegant entrée option.

Lunch -14.50 per person | Dinner -16.50 per person

- Add Dessert 1.25 Per person

Chicken Piccata

Chicken breast simmered in lemon-wine sauce with garlic mashed potatoes, seasonal vegetables, and a Northwest Hazelnut Salad.

Chicken Marsala

Sautéed chicken with mushrooms and Marsala sauce with garlic mashed potatoes, grilled asparagus, and a Caesar Salad.

Roasted Pork Loin (GF)

with Honey Dijon sauce, caramelized onion & Mama lil's peppers. served with roasted red potatoes, cranberry jicama Cole slaw & a Garden Salad.

Baked Salmon

Choice of lemon dill or hollandaise sauce serve with jasmine rice, pea salad & a Garden Salad

Spinach Stuffed Portabella Mushrooms (GF)

Portabella mushroom filled with spinach and mozzarella. Served with roasted vegetables & red potatoes. Served with a Greek Salad.

Mahi Mahi (GF) +2.00/pp

with spicy orange ginger glaze served with jasmine rice & pea salad & Garden Salad.

Burger Bar (Vegan options available)

Humanly & safely raised NW beef patties, buns, lettuce, tomato, onion, pickles, assorted cheese slices, and condiments. Served with Garden Salad.

Salads

Boxed Lunch 13.50

Full Salad & Cookie

All Salads Except Niçoise Offered with or without Chicken

Cheryl's Garden Salad

Spring greens, seasonal vegetables with house vinaigrette

Deli Sandwiches & Wraps

Sack Lunch 11.50

Full Sandwich, Chips & Cookie

Boxed Lunch 14.00

Full Sandwich, side Salad, Chips & Cookie - 14.00

Gluten Free Buns Available for All Sandwiches + 1.00

Turkey Cranberry - Oven roasted 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, and Dijon mustard on nine grain bread

Tunacado - Tuna salad, sliced avocado, iceberg lettuce, tomato, cucumbers, and red onion on nine grain

Italian Club - Turkey, ham, salami, provolone, iceberg lettuce, tomato, and banana peppers with mayo on hoagie roll

Ham & Apple - Glazed ham with apple, honey mustard and brie on ciabatta

Ham & Swiss - Ham with Swiss, lettuce, tomato, Dijon, and 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 and 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 (VG) - Sliced tomato, pesto, fresh mozzarella, basil & balsamic on focaccia

Veggie Hummus (VN) - Red bell peppers, cucumber, avocado, spring mix, carrots, and hummus

Thai Wrap chicken or tofu (VG) - in sweet spicy chili sauce with cabbage, carrots, cheddar, and jack cheese & avocado

Spicy Buffalo Wrap Chicken or tofu (VG) - celery, tomato, blue cheese, cheddar cheese & shredded lettuce

Veggie Wrap (VG) - Hummus, goat cheese, tomato, roasted red pepper, cucumber & shredded lettuce

Vegan Wrap - Fresh sliced vegetables, spring greens, blackened tempeh, coleslaw, romaine & avocado

Southwest Salad

Mixed 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

Northwest Hazelnut Salad

Spring greens, apples, cranberries, bleu cheese bits, hazelnuts,
with raspberry walnut vinaigrette

Greek Salad

Tomatoes, artichoke, cucumbers, and feta cheese

Spring mix, Thai basil, shallots, red pepper, cashew

Niçoise

Salad Albacore tuna, capers, grilled asparagus, eggs, tomato
with pesto balsamic dressing