



HOLIDAY MENU

CHERYL'S ON 12TH | AS GOOD AS IT GETS CATERING 2017

Host Your Holiday Party at Cheryl's!

Our restaurant is available for private holiday parties. Seasonally decorated with a charming atmosphere, diverse menu and top notch service. Hosts up to 80 guests for seated dinner service.

Package Options

Full Dinner Service

Guests arrive on site and are greeted with appetizers and full bar service. After cocktail hour guests will enjoy plated dinner service and dessert. Exclusive reservations include private chef, bartender and service staff for your guests.

Appetizer Party

Guests arrive to a plethora of appetizer stations set out around the restaurant. Full bar service is immediately available. Passed appetizer options available. Different set up options available to create a casual mingling experience. Exclusive reservations include private chef, bartender and service staff for your guests.

Please view the menus below for package options. We are delighted to suggest fun additional elements to your holiday party such as musicians, event vendors and other décor ideas.

Take a Tour

Visit our event space virtually by going to <http://www.cherylson12th.com/event-space>. Come see the magic in person by visiting us at:

Cheryl's on 12th
1135 SW Washington St
Portland, OR 97205

Ample parking is available around the venue, including four different lots in a one block radius and street parking.

HOLIDAY ORDERING GUIDE

DUE TO AN INCREASE IN DEMAND DURING THE HOLIDAY SEASON WE STRONGLY ENCOURAGE ALL HOSTS & CLIENTS TO BOOK THEIR HOLIDAY PARTIES AS FAR IN ADVANCE AS POSSIBLE.

Menu items available in November & December only

All packages in the menu include disposable serving containers, plates, forks, knives, napkins & serving utensils
no substitutions of menu items

Staffing (including servers & bartenders) available upon request

DELIVERY OPTIONS

Disposable

Includes a driver arriving on site and setting up. Cuisine served in disposable containers. Includes complimentary disposable plates, forks, knives, napkins, serving utensils and food labels. Does not include post event clean up.

Ceramic and Chafer

Includes a driver arriving on site and setting up. Cuisine served in chafing dishes & ceramic bowls/platters. Includes complimentary disposable plates, forks, knives, napkins, serving utensils and food labels. Includes risers & décor. China, flatware, glassware, linen, tables and more items available for rent. **Rental & service charges apply.

SERVICE & EVENT STAFF

In addition to drop off / pick up catering we offer full service catering & event planning for groups of any size! We are happy to coordinate venue selection, cuisine & décor needs & more. Please see below for an abridged list of services.

Servers **\$25 / hour**

3 Hour Minimum

Bartenders **\$30 / hour**

3 Hour Minimum

Event Leads **\$35 / hour**

Event leads are required for events over 50 guests

Chef & Sous Chefs **\$35 / hour**

Required for plated dinners, parties of 100+ guests

Event Service Charges

Gratuity set per event, based on number of staff required on site

Delivery Charges

Please inquire about delivery charges. Based on delivery zip code and order size. Pick up available at 1135 SW Washington St, Portland OR 97205

Bar Service

In house selection of beer, wine & liquor available. Client provided alcohol allowed on a case by case basis.

ORDER NOW!

1. Submit your request on our website to begin the order process
2. Email our catering team at orders@cherylson12th.com
3. Call 503.575.9968 to speak to a catering associate (M – F from 8AM – 5PM)



Hors D'oeuvres & Appetizers

Minimum order quantity 2 dozen of each item. Prices listed per piece per person.

WARM

Holiday Tartlet - \$2.00 (VEG)
spinach, roasted red peppers, goat cheese

Lemon Artichoke Bottom - \$2.50 (GF, VEG)
stuffed with melted parmesan & pine nuts

Bacon Wrapped Date - \$2.50 (GF)
stuffed with feta cheese, deep fried

COLD

Baked Brie Bites - \$2.25 (VEG)
with grape & pecan compote in phyllo cups

Sesame Crusted Ahi - \$3.50 (GF)
With cilantro puree and balsamic honey reduction

Antipasto Pick - \$5.50 (GF)
artichoke heart, charcuterie, Kalamata olive, mozzarella, balsamic reduction & parsley

STUNNING DISPLAYS

Baked Brie Wheel en Croute - \$99.00 (serves 35 – 40) (VEG)
with apples, berries, dried apricots & crackers

Holiday Fruit & Cheese Display \$6.00 (GF, VEG)
a variety of gourmet cheese and delectable fruits

Seafood Display with Cocktail Sauce \$15.00 (GF)
including poached salmon, shrimp, scallops



Create Your Holiday Feast!

Lunch:

One Entrée: \$17.00
Two Entrees: \$21.00

Dinner:

One Entrée: \$20.00
Two Entrees: \$24.00

Choose from the following items for your holiday fest: 10 guests minimum per entrée selection. Gluten Free items available.

Entrée

Choose one or two:

Roasted Turkey
hand carved turkey with traditional turkey gravy

Baked Black Forest Bone in Ham (GF)
with coke and pineapple glaze

Grilled Chicken Breast (GF)
topped with bacon and cranberry marmalade

Braised Pork Tenderloin (GF)
pan seared with walnuts & apples

Vegan Cassoulet (VGN)
rice, steamed kale, seasonal roasted vegetables, cannellini beans, mushroom gravy, vegan field sausage

Braised Brisket (GF) (+\$3.00)
in apricot cranberry sauce

Alaskan Line Caught Salmon (+\$5.00)
with lemon & dill or caper cream sauce

Prime Rib (GF) (+\$5.00)
with Au Jus & horseradish cream

Salad

Choose one or two:

Northwest Hazelnut Salad (GF, VEG)
mixed spring greens, dried cranberries, hazelnuts, bleu cheese, raspberry walnut vinaigrette

Pear & Walnut Salad (GF, VEG)
mixed spring greens, candied walnuts, thin sliced pears, parmesan cheese, poppy seed & lemon dressing

Caesar Salad (GF, VEG)
romaine lettuce with shaved parmesan, tomatoes, Caesar dressing

Garden Salad (GF, VGN)
mixed spring greens, seasonal vegetables and balsamic vinaigrette





Create Your Holiday Feast!

Lunch:

One Entrée: \$17.00

Two Entrees: \$21.00

Dinner:

One Entrée: \$20.00

Two Entrees: \$24.00

Choose from the following items for your holiday fest: 10 guests minimum per entrée selection. Gluten Free items available.

Starch

Choose one:

Garlic Mashed Potatoes (GF, VEG)
served with gravy

Whipped Sweet Potatoes (GF, VEG)
with a hint of vanilla & nutmeg

Quinoa & Roasted Vegetables (GF, VGN)
seasonal roasted vegetables

Jamaican Potatoes (GF, VEG)
blend of Yukon gold & sweet potatoes

Cheryl's Classic Stuffing
with apple sausage & cornbread

Vegetables

Choose one:

Roasted Brussels Sprouts (GF)
with bacon & cranberry

Ginger Glazed Carrots (GF, VEG)

Green Beans Almandine (GF, VEG)
sliced almonds, butter, salt

Green Beans Casserole
topped with fried onions

Seasonal Roasted Vegetables (GF, VGN)

****Add an additional side for \$2.00 pp**

****Add Rolls & Butter for \$1.00 pp**

Dessert

Choose one:

Holiday Shortbread Cookies
assorted shapes and designs

Assorted Dessert Bite Bars
assorted flavors

****pumpkin pie, mini cupcakes, and other assorted desserts
upon request for an additional charge**

Beverage Service

\$1.50 - \$2.00 pp

**Choice of strawberry lemonade, iced tea, coke, diet coke,
bottled water, sparkling water. Custom beverages available
upon request.**