

BUILD YOUR OWN BUFFET

Lunch \$13.50     Dinner \$15.50

Customizable lunch options for your group. Ideal for parties with dietary restrictions.

All Build Your Own Buffets come with assorted desserts. Minimum 8 per buffet. No split buffets under 20 guests.

BAKED POTATO & SALAD BAR (GF Options) - Baked potatoes, salad bar and toppings, grilled chicken, vegan chili, sour cream and cheese

BAKED MAC & CHEESE BAR - Served with Grilled Chicken, House Salad and assorted toppings including onions, chili, variety of cheeses, bacon and more! (NEW)

GRILLED FAJITAS BAR (GF Options) - Chicken or tofu and vegetables with grilled bell peppers, onions, beans and rice, salsas. Served with Southwest Salad

Upgrade to steak (\$1.00 per serving) or shrimp (\$2.00 per serving)

GYRO BAR (GF Options) - Build your own gyro with chicken, sliced beef, hummus, tzatziki, fresh vegetables, tabbouleh. Served with Greek Salad

HOT SANDWICH BAR – Options: Pulled Pork with Cranberry Jicama Coleslaw, Hot Turkey with Mashed Potatoes & Gravy, Meatloaf with Caramelized Onions. Served with House Salad. (10 person minimum headcount for two selections, 30 person minimum headcount for three selections)

BUILD A BOWL BAR - Cilantro lime rice, black beans, seasonal roasted vegetables, chicken and slow roasted pork, curry sauce, sunflower seeds, ranchero sauce, pico de gallo, onion/cilantro mix, roasted jalapeños. Served with house salad (NEW)

BUILD YOUR OWN PASTA BAR - Choose two pastas from the list below. Includes grilled chicken, meatballs, and garlic bread. 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
- **Butternut Squash Ravioli** - Savory squash filled ravioli simmered with browned butter pine nut sauce

STANDARD CHERYL’S BUFFETS

Lunch \$13.50     Dinner \$15.50

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

All Standard Buffets come with assorted desserts. Minimum 8 per buffet. No split buffets under 20 guests.

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 House Salad

POT ROAST (GF) - Chuck pot roast with carrots, onion & potato. Served with garlic mashed potatoes and house salad

GOURMET LASAGNA OREGG PLANT PARMESAN – Beef lasagna or eggplant parmesan layered with cheese. Served with Caesar salad and garlic bread

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) - Served with cilantro lime rice, black beans, and Garden Salad (Add \$1.00 per person)

PORTUGUESE FRIED RICE (GF) - Linguica sausage over bacon and egg fried rice

SMOTHERED VEGAN CHIKIN’ (GF) - 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.

PREMIUM CHERYL’S BUFFETS

Lunch \$14.50     Dinner \$16.50

Customizable lunch menus featuring elegant entrée option,. Please Select 1 Entrée, 1 Salad & 1 Side.

All Premium Buffets come with assorted desserts. Minimum 8 per buffet. No split buffets under 20 guests.

PORTABELLA STUFFED MUSHROOM (VGN) - Baked with quinoa & roasted veggies

ROSEMARY MAPLE CHICKEN (GF) - Roasted chicken with rosemary maple & walnut glaze

CHICKEN MARSALA - Sautéed chicken with mushrooms and Marsala sauce

ROASTED PORK LOIN WITH APPLES (GF) - Pork loin with apples and demi-glaze

CHICKEN PICCATA - Chicken breast simmered in lemon-wine sauce

SPINACH-STUFFED PORTABELLA MUSHROOMS (GF) - Portabella mushroom filled with spinach and mozzarella.

ALASKAN LINE CAUGHT SALMON (GF) - With lemon & dill or Caribbean Barbecue style (Add \$2.00)

MAHI MAHI (GF) - With spicy orange ginger glaze (Add \$2.00)

SIDES

Add an extra side for \$2.00 per guest

Garlic Mashed Potatoes (GF)	Creamy Orzo Bake	Cheryl’s Cheesy Hasbrown Casserole
Jasmine, or Savory Rice (GF)	Quinoa & Roasted Vegetables (GF, Vegan)	Curried Pea Salad (GF, Vegan)
Roasted Red Potatoes with Rosemary (GF)	Seasonal Sautéed Vegetables (GF, Vegan)	Cranberry Jicama Coleslaw (GF, Vegan)
Baked Macaroni & Cheese	Roasted Brussels Sprouts (GF, Vegan)	Indian Brussels Sprouts with Snow Peas (GF, Vegan)

\*\*Vegetarian & Vegan options available. Most items can be made vegetarian or vegan with vegetables, tofu, tempeh or soy protein substitutes. Please inquire.

EVERYDAY CATERING MENU FOR PICK UP & DELIVERY

503.575.9968  
orders@cherylson12th.com  
www.cherylson12th.com

Corporate Catering  
Less Formal Events  
Home Parties

FOR FORMAL CATERING MENU GO TO [www.cherylson12th.com](http://www.cherylson12th.com) OR ENQUIRE WITHIN PREMISES AVAILABLE FOR PRIVATE PARTIES



BREAKFAST

CONTINENTAL BREAKFAST  
Coffee service, house pastries, bagels with cream cheese and seasonal fruit salad \$10.25

HOT BREAKFAST BUFFET  
Coffee service, scrambled eggs, roasted red potatoes, applewood bacon, sausage links and assorted house pastries \$12.25 (Add \$1.50 for fruit salad)

PREMIUM BREAKFAST  
Hot breakfast buffet plus one Cheryl's Breakfast Special from below \$14.50 (Add \$1.00 for corned beef hash, \$1.50 for fruit salad)

CHERYL'S BREAKFAST SPECIALS

BISCUITS & SAUSAGE GRAVY  
Homemade biscuits and sausage gravy. Can be made vegetarian upon request \$9.50

FIT SCRAMBLE  
Egg whites, quinoa, dried cranberries and sliced almonds (GF, VG) \$9.50

FRENCH TOAST CASSEROLE  
Delicious French bread baked with pecans, butter, cinnamon, nutmeg and vanilla. (VG) \$9.50

HUEVOS RANCHEROS CASSEROLE  
Corn tortillas, black beans, cotija cheese, ranchero sauce and eggs, baked. Served with sour cream (VG, GF) \$9.50

STEEL CUT OATMEAL (VG)  
Includes brown sugar, raisins and milk. \$6.50 (Add pecans or walnuts - \$1.00)

MIGAS  
Popular scramble from Northern Mexico, this delicious dish includes scrambled eggs, tomatoes, corn tortilla strips, peppers, onions, black beans and cotija cheese. (VEGETARIAN, GF) \$10.50

PORTUGUESE FRIED RICE (GF)  
Fried rice, bacon, eggs, green onions, authentic Portuguese Sausage, avocado \$10.50

VEGETARIAN FRIED RICE  
Fried rice, eggs, seasonal veggie mix, avocado (GF, VEGETARIAN) \$9.50

CORNERD BEEF HASH (GF)  
\$11.00

A LA CARTE BREAKFAST OPTIONS

BREAKFAST BURRITO  
Vegetarian: Scrambled Eggs, cheese, veggie medley, and salsa.  
Chorizo: Chorizo, scrambled eggs, cheese, and salsa. \$8.50

BREAKFAST SANDWICHES  
Served on croissants with eggs and cheddar cheese. Includes bacon or ham upon request \$8.50

GREEK YOGURT (GF, VG) & HOUSEMADE GRANOLA (VG)  
\$5.75

HANDMADE QUICHES  
Quiche Lorraine & Vegetarian Quiche \$20.00 for 8 Slices

BREAKFAST MUFFINS  
Bran muffin, Gluten Free Blueberry muffin, Vegan Morning Glory muffin (GF, VN OPTIONS) \$3.00

ASSORTED HOUSE PASTRIES  
A variety of plattered breakfast breads and cakes \$2.50

FRUIT SALAD  
chopped fruit salad \$3.00

COFFEE SERVICE  
Portland Roasting Company Coffee. Includes sugars, creamer and cups \$2.25 per person

JUICES  
Orange Juice, Apple Juice, Cranberry Juice \$2.25 per serving

STAFFED STATIONS

Available for large parties, please inquire

OMELET BAR  
Omelets made to order featuring a selection of Cheryl's on 12th well loved breakfast omelets

SMOOTHIE STATION  
Hand blended smoothies made right in front of your guests. Featuring fun, healthy and local flavor profiles

LATTE & ITALIAN SODA BAR  
Lattes, espressos, cappuccinos and more, made to order



DELIVERY & PICK UP CATERING POLICY  
Thank you for choosing Catering by Cheryl's on 12th

- All items may be picked up from 1135 SW Washington St., Portland OR 97205
- Orders for delivery require \$100.00 minimum purchase
- Orders must be placed before 4:00 PM prior to requested delivery date. Same day orders will be accommodated when possible. Special charges may apply, if necessary
- Delivery charges quoted at time of order based on distance from our kitchen and degree of set up. Orders requiring chafing dishes, china, etc. are subject to additional charges.
- Cancellations made the day before or day of event are likely to involve a cancellation fee. We make every effort to avoid or mitigate fees, but we use fresh and perishable ingredients which cannot usually be reused once bought or in production. Often much of the labor for catering production occurs the day before the event. Inclement weather policy is the same as the standard cancellation policy. All catering vehicles are equipped for inclement travel weather.
- After reviewing the menu, please contact us at orders@cherylon12th.com or 503.575.9968 for ordering assistance or additional inquiries.
- Upon completion of order, an automatically generated event order will be sent to the given email address. When requesting changes via email, please make sure you receive a reply. Changes to your order that do not receive an updated email are not considered confirmed. Event orders must be reviewed for accuracy. Cheryl's on 12th cannot be held responsible for inaccurate orders - please confirm that all information is correct.

LUNCH AND DINNER SANDWICHES AND WRAPS

A La Carte Plattered Full Sandwiches: \$9.25 • Plattered Full Sandwich with side salad & dessert: \$12.50  
Sack Lunch with full sandwich, chips & cookie: \$11.25 • Boxed Lunch with full sandwich, side salad, chips, & cookie: \$13.95  
Gluten Free buns available for all sandwiches, add \$1.00 per sandwich • Assorted 1 oz. Bags of Chips: \$1.00  
Build your own Deli Sandwich Bar, with salad & cookies: \$13.50  
\$1.00 additional per person for boxed or sack sandwiches with individual names of people.

CAPRESE SANDWICH  
Sliced tomato, pesto, fresh mozzarella, basil, and balsamic on foccacia

TURKEY CRANBERRY  
Oven roasted with cranberry, arugula, brie and 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

NIÇOISE SALAD  
Albacore tuna, capers, grilled asparagus, eggs, tomato with pesto balsamic dressing\*  
\* Can only be ordered as a boxed salad entrée

CHERYL'S GARDEN SALAD  
Spring greens, seasonal vegetables and house vinaigrette

NORTHWEST HAZELNUT SALAD  
Spring greens, apples, cranberries, bleu cheese bits, hazelnuts, raspberry walnut vinaigrette (SEASONAL - September - May)

HAM & APPLE  
Glazed ham with apple and brie on ciabatta, with honey mustard

HAM & SWISS  
Ham with Swiss, lettuce, tomato Dijon and mayo on marbled rye

BEEF & CHEDDAR  
Roast beef with cheddar, spring greens, tomato, mayo on square croissant

BEEF & HAVARTI  
Roast beef with horseradish aioli, arugula, caramelized onion and roasted red pepper on focaccia (NEW!)

PESTO CHICKEN  
Sliced Chicken Breast on Square Croissant with pesto cream cheese, basil leaves, tomato, avocado, & Havarti

NORTHWEST BERRY SALAD  
Spring greens, candied pecans, seasonal Oregon berries, house vinaigrette (SEASONAL - June - September)

SOUTHWEST SALAD  
Mixed spring greens, black beans, corn, pico de gallo, cheddar jack cheese and spicy ranch dressing

GREEK SALAD  
Tomatoes, artichoke, cucumbers and feta cheese

VEGGIE HUMMUS  
Red bell peppers, cucumber, avocado, spring mix, carrots and hummus on vegan talera bun (VN)

THAI WRAP  
Grilled chicken or tofu in sweet spicy chili sauce with cabbage, carrots, cheddar jack cheese and avocado in a whole wheat tortilla

SPICY BUFFALO CHICKEN WRAP  
Chicken or tofu, celery, tomato, blue cheese, cheddar cheese, shredded lettuce

VEGGIE WRAP  
Hummus, goat cheese, tomato, roasted red pepper, cucumber and shredded lettuce (VG)

VEGAN WRAP  
Fresh sliced vegetables, spring greens, blackened tempeh, coleslaw, romaine, avocado (VN)

CAESAR SALAD  
Romaine lettuce, shaved parmesan cheese, tomato, Caesar dressing

THAI SALAD  
Spring mix, Thai basil, shallots, red pepper, cashews

DESSERTS & BEVERAGE SERVICE

Standard orders are served dessert bite bars and cookies. Custom cakes and desserts available via our in house pastry department.  
Gluten/Free Vegan Desserts available for an extra charge.

Beverages available upon request. Pre-chilled beverages include a variety of bottled water, sodas, iced tea, and lemonades.  
Add \$1.50 per person for beverage service. Premium beverages available for \$2.00 - \$2.50 per person.

GF: Gluten Free Friendly • VG: Vegetarian • VN: Vegan Friendly