

Sherry's Catering



A taste of home in every bite!




Sherry's Catering

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Whether you require an elegant dinner or a simple buffet with a seasonal flair, Sherry's Catering can accommodate your needs.



Our menus emphasize a wide variety of foods that reflect the latest trends in dining. Delicious and beautifully presented, only the freshest ingredients are combined to create the most sumptuous meals possible.

With over twenty years in the food industry, Sherry's Catering offers complete package pricing for banquets, weddings, picnics and all your special events. Our aim is to please the most discriminating, while providing exceptional service with a hands on approach not generally found elsewhere.

Our Service to You

Note: an 20% service charge is added for all services rendered by Sherry's staff. The staff is paid per hour. Therefor tipping is at yourown discretion.

Standard Services:

- ◆ Staff maintains buffet for 3 hours maximum
- ◆ Set-up, maintain, and clean up buffet
- ◆ Chafing dishes are used to maintain hot foods
- ◆ Salads and side dishes are tastefully garnished and served on quality platters
- ◆ Disposable Chinet dinner and salad plates
- ◆ Deluxe plasticware and dinner napkins
- ◆ Hot and cold cups
- ◆ Dessert plates are provided if menu requires
- ◆ Salt and pepper, cream and sugars, are provided

For an additional \$2.50 per person deluxe durable dinnerware is available.

Deluxe Services:

Includes all of the standard package plus:

- ◆ Bridal, buffet, punch, cake and gift tables skirted
- ◆ Candelabras on buffet and bridal table
- ◆ Lighted punch fountain
- ◆ Tables set with white linen cloths

Deluxe services are available for \$2.50 per person. Durable dinner-ware is also available at Tyrone Hills for \$5.00 per person.

Deluxe Services w/China:

Includes all of the above plus:

- ◆ Stainless flatware
- ◆ China dinnerware
- ◆ China cups and saucers at the coffee station
- ◆ Water goblets
- ◆ Folded linen napkins

Deluxe service w/china is available at Tyrone Hills \$6.95 per person.

Additional Services:

- ◆ Package leftover food in disposable aluminum pans for \$25.00
- ◆ Cut and plate your cake for an additional \$.75 per person, w/china add \$1.25 (includes plates, forks, and napkins)

Terms & Conditions

Menu Prices:

Menus are priced per person. Menu prices do not include sales tax, service charge, or delivery charge.

Service Charge:

A charge for labor is computed either as a percentage of your cost per person (total food) or on a per server basis. Sherry's Catering service charge is 20% of the total bill excluding tax amounts.

Sales Tax:

6% sales tax is applied to total food. If exempt, client must submit exempt number to Sherry's Catering.

Gratuity:

Tippling is not required since our staff members are paid a working hourly wage. Any tips therefore are at your discretion and are always appreciated.

Deposits & Payments:

A non-refundable deposit of \$600 is required to confirm or book an order (except regular business accounts). This will guarantee our availability to do your event until details are finalized. Deposited monies are applied to the total cost of meal. A guaranteed count and payment in full must be received 14 days prior to the event. Guest count increases will be accepted if confirmed no later than three days prior to your event date. Final charges are based on "plate counts". Additional charges must be paid the night of the event. Sherry's accepts checks, Visa, Mastercard, and cash. A charge of \$100 will be applied for all returned checks.

Delivery Fees:

Events with a 20 mile radius add \$25.

Events within 20 - 40 miles add \$50.

Events over 50 miles to be determined by Sherry's Catering.

Equipment:

A \$250 deposit is required when any equipment owned by Sherry's Catering will be left on site at your event. After equipment is returned and inspected Sherry's Catering will refund the deposit.

Damaged and lost equipment will be deducted from the deposit.

We are not responsible for damage or replacement of clients items or property used during or for their event at client's request.

Cancellation Policy:

Any orders cancelled without 48 hours notice are subject to surcharges to be determined by Sherry's Catering.

Miscellaneous:

Client is responsible for any special costs such as parking or entrance fees to your site. We reserve the right to add a predetermined charge for difficult access (i.e, loading, many stairs, long distances, sand, hills, etc.). You will be informed whenever possible of such charges unless they are unknown at the time of booking. We are fully licensed and insured.

Prices are subject to change and we will inform you of any changes prior to ordering.

We reserve the right to substitute items whenever they maybe unavailable due to seasonality or quality concerns.

Breakfast & Brunch Options

Breakfast Buffet

Choice of 1 Meat

Baked Ham
Biscuits & Gravy
Bacon
Sausage: Links or Patties
Turkey Sausage
Breakfast Burrito
Breakfast Croissant

Choice of 2 sides

Cheesy Egg Bake
Scrambled Eggs
Omelet Scramble
Santa Fe Scramble
Oatmeal
French Toast Casserole:

- Blueberry
- Peach
- Strawberry
- Raspberry
- Creme brulee
- Cinnamon pecan or pineapple

Hash Brown Casserole
Breakfast Potatoes
Red Skinned Potatoes
Grits
Cheesy Bacon Grits

Includes:

Fresh Fruit Salad or Display
Assorted Pastries*
Bagels & Cream Cheese
Juice & Coffee

Breakfast Buffet is \$10.95 per person. 2 Meat breakfast buffet is \$1.50 more per person

Continental Breakfast

Assorted Pastries*
Bagels & Cream Cheese
Fresh Fruit
Juice & Coffee

\$6.95 per person.

With coffee, \$7.50 per person.

***Assorted Pastries depends on guest count.**



Build Your Own Quiche Buffet

Quiche Buffet is \$12.95 per person.

Choice of:

Italian Sausage

Bacon

Zucchini

Mushrooms

Tomatoes

Assortment of Chesses:

- Swiss
- Cheese,
- Feta Cheese,
- Cheddar Cheese

Ham

Sausage

Onion

Asparagus

Spinach

Roasted Pepper

Includes:

Hash Browns

Fresh Fruit

Assorted Pastries*

Bagels & Cream Cheese

Juice & Coffee

Our Favorite Brunch

- ◆ Chicken Crepes - chicken breast, broccoli and cheese sauce*
- ◆ Mandarin Salad - celery, onion, mandarin oranges, fresh pine apple, toasted almonds, served with Sherry's raspberry dressing
- ◆ Assorted Pastries*
- ◆ Bagels & Cream Cheese
- ◆ Juice Assortment
- ◆ Coffee

**Other crepe selections are available*

Our favorite brunch is \$12.95 per person.

Additional charges and delivery fees apply for less than 100 people. Assorted pastries and quiche variety depends on guest count.

Soup & Sandwiches

A Soup, Salad, Sandwich combination is available for \$12.95 per person. Soup may be substituted for another salad choice. Boxed Lunch Option: Includes Sandwich, Potato Salad or Pasta Salad, Chips, and Cookies for \$10.95 per person (See Salad Page for a detailed list of available Salads).

Sandwich Choice

Chicken Salad
Corn Beef
Honey Ham
Roast Beef
Sloppy Joes
Beef or Pork BBQ
Tuna Salad
Vegetarian
Club
BLT Wrap
Italian Sub
Turkey Caprese
Turkey Pesto
Turkey Swiss
Smoked Turkey

Soup Choice

Cream of Asparagus
Gorgonzola Potato
Beef Noodle
Chicken Noodle
Chicken w/Rice
Cream of Broccoli
Cream of Potato
Cream of Vegetable
Split Pea & Ham
White Chicken Chili
Chicken Pot Pie

Bean & Ham
Beef Barley
Cabbage Roll
Cheesy Broccoli
Swiss Onion
Mushroom Brie
Butternut Bisque
Vegetable Beef
Tomato Basil
Clam Chowder
Potato Bacon Chowder

Premium Soup Choice (extra.75perperson)
Chili (traditional)
Hunters Stew
Wisconsin Cheddar
Italian Wedding
Lobster Bisque
Kickin' Crab
Chilled Gazpacho

Includes dinnerware, dessert, and beverage.

Hot Hors d'oeuvre Menu

Soup Shooters:

Tomato Basil Bisque.....	\$2.25 per Person
Butternut Squash Bisque.....	\$2.25 per Person
Gazpacho.....	\$2.25 per Person
Lobster Bisque.....	\$2.75 per Person

Bacon Wrapped:

Collosal Scallops or Shrimp.....	\$3.25 per Person
Shrimp Stuffed Jalapeno Peppers.....	\$3.25 per Person
Stuffed Madjool Dates, Blue Cheese, Almonds.....	\$60.00
Brandied Rumaki, Chicken Liver, Waterchestnut.....	\$60.00
Brandied Bacon wrapped Waterchestnut.....	\$50.00

Mini Petite Quiche:

Lorraine (Bacon, Swiss Cheese, Onion).....	\$75.00
Broccoli & Ham.....	\$75.00
Santa Few/Fresh Tomatoes, Green Chili's Monterey Jack Cheese...\$75.00	
Spinach & Feta Cheese, Roasted Red Peppers.....	\$75.00
Seafood.....	\$75.00

Homemade Meatballs

(swedish/bbq/sweet&sour/Italian).....	\$40.00
Caramelized Mushroom, Onion, Gruyere Tart.....	\$75.00
Pizza Tarts.....	\$75.00
Stuffed Sausage Mushroom Caps.....	\$90.00
Vegetable Spring Rolls w/Asian Dipping Sauce.....	\$90.00
Wing Dings (hot&spicy or mild/Triyaki or AsianGlazed).....	\$40.00

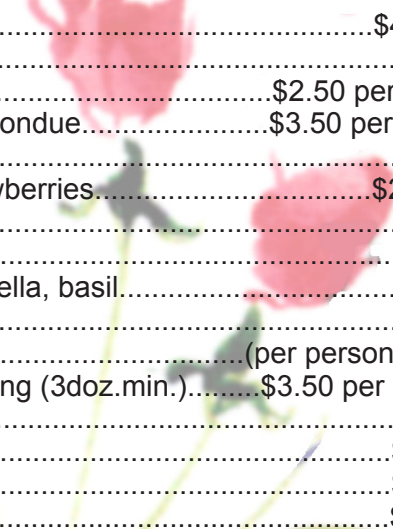
At least 50 pieces will be served on the above.

Hot Hors d'oeuvre Continued



Baby back Ribs with Bourton BBQ sauce.....	\$90.00
Miniature Crab Cakes with a Lobster Cream Sauce.....	\$125.00
Sweet Italian Sausage Skewers paired with Onions, Pepper.....	\$75.00
Slow Roasted Pork or Beef Sliders with Bourban sauce on a petite french roll.....	\$3.95 per Person
Baked Brie in Puff Pastry with Frangelico Caramelized Pecan and Fresh Strawberries (other varieties available).....	\$90.00
Coconut Chicken Skewers: Chicken Breast with Panko Crumbs, rolled in coconut Served with raspberry sauce.....	\$90.00
Cheesy Nacho Dip: ground beef or chicken served with Tortilla chips.....	\$90.00
Cheesy Crab Dip with Pita Chips.....	\$90.00
Spinach Artichoke Dip with Pita Wedges.....	\$90.00
Mini Chili Cups with Cheddar.....	\$75.00
Colossal Coconut Shrimp w/Raspberry Sauce.....	\$3.25 per Person
Beef Tenderloin Kabobs.....	\$90.00
Frangelico Pecan Chicken Skewers.....	\$90.00
Chicken Kabobs.....	\$85.00
Cocktail Franks (per 150).....	\$50.00
Cocktail Franks Tucked EnCroute.....	\$50.00

Chilled Hors d'oeuvre Menu



Roasted Tenderloin.....	\$4.50 ea.
Deviled Eggs.....	\$60.00
Fruit Display.....	\$2.50 per person
with Fruit Dip or Chocolate Fondue.....	\$3.50 per person
Fruit Kabobs.....	\$60.00
Gourmet Chocolate covered Strawberries.....	\$2.50 ea.
Ham Roll-Ups.....	\$35.00
Lawash Roulades.....	\$75.00
Caprese Skewers: tomato,mozzarella, basil.....	\$60.00
Salmon Stuffed Cherry Tomatoes.....	\$75.00
Shrimpw/Cocktail Sauce (chilled).....	(per person) \$3.50
Mini Croissants with Choice of Filling (3doz.min.).....	\$3.50 per person
Strawberry Canapesw/FruitDip.....	\$60.00
Tea Sandwiches.....	\$75.00
Vegetable Canapes.....	\$60.00
Walnut & Stilton Grapes.....	\$60.00

At least 50 pieces will be served on the above unless indicated.

Almond Pinecone w/Crackers.....	\$75.00
Cheese ball & Crackers.....	\$60.00
Cheese Display garnished with fruit served with crackers.....	\$90.00
Crab Dip/Pita Wedges.....	\$75.00
Gorgonzola & Walnut Cheese Mold/Crackers.....	\$60.00
Sun Dried Tomato Hummus with Pita.....	\$75.00
Liver Pate/Garlic Toast.....	\$75.00
Roasted Red Pepper Cheese Mold/Crackers.....	\$60.00
Bruschetta with parmesan baquettes.....	\$75.00
Shrimp Dip/Garlic Toast.....	\$75.00
Southwest Beanand Corn Salsa with chips.....	\$75.00
Spinach Dip/Pumpernickel Cubes.....	\$75.00
Fiesta Dip/Tortilla Chips.....	\$75.00
Vegetables & Dip.....	\$75.00
Fruit Salsa with cinnamon chips.....	\$90.00

At least 50 pieces will be served on the above unless indicated.

Traditional Dinner or Lunch Buffet

Your choice of 1 entree from this page then, 1 vegetable, 1 starch, and 1 type of salad from their corresponding pages.

Entree Choices

Honey Baked Dearborn Ham

Chicken:

- Traditional
- Apricot
- Glazed Asian
- Bar-B-Que
- Lemon Pepper
- Teriyaki
- Raspberry Glazed

Meatballs:

- Sweet and Sour
- Italian
- Swedish
- Bar-B-Que

Meatloaf

Turkey Roast

Turkey & Dressing

Italian Sausage

with Peppers and onions

Roasted Pork Loin

Cabbage Rolls

Beef Stroganoff

Boneless Chicken Breast available for an additional \$3.00 per person

Traditional Dinner Buffet includes rolls and choice of beverage. \$12.95 per person with a minimum of 100 people. Additional charges under 100 people.

Additional Choices

Note: Rolls or Bread Sticks, Cookies or Cake Included with lunch menus.

- ◆ Baked Mostaccioli or Spaghetti & Salad
- ◆ Beef for Chicken Enchiladas, Refried Beans & Rice
- ◆ Chicken Broccoli or Chicken Piccata Casserole & Salad
- ◆ Chicken Pot Pie & Salad
- ◆ Lasagna Beef or Vegetarian & Salad (eggplant parmesan available)
- ◆ Mandarin, Antipasto, Chef, Caesar or Taco Salad
- ◆ **Potato Bar** - Broccoli, Cheese, Sour Cream, Salad & Roll Beef
Chicken or Chili Topping
- ◆ Gorgonzola Beef Pasta, Vegetable & Salad
- ◆ **Taco Bar**- Refried Beans, Seasoned Beef, Cheese, Onions, Tomatoes, Sour Cream, Salsa, Hard Shells, Mexican Rice
- ◆ Old Fashioned Pot Roast, Potatoes, Carrots & Salad
- ◆ Teriyaki Glazed Tenderloin Beef Tips w/Broccoli, Peppers & Onions
- ◆ Choice of Crepes Vegetable, Salad & Dessert
- ◆ Beef or Chicken Stir Fry, Rice, Oriental Almond & Salad
- ◆ **Fajita Bar**- Marinated Chicken or Beef, sautéed w/Peppers & Onions, served w/Flour Tortillas, refried beans, Sour Cream, Salsa & Mexican Rice add \$2.00 per Person
- ◆ Garlic Chicken, Fettuccini Pasta, Tri-Colored Peppers & Salad
- ◆ Chicken Alfredo & Salad
- ◆ Chicken Thai Pasta, Oriental & Salad

All of these Choices are \$12.95 per person.

Appealing to your senses with good taste

Spectacular Dinner Buffet

Two Meat: \$16.95

2 Meat choices,
5 choices from
other categories

Three Meat: \$18.95

3 Meat choice
5 choices from
other categories

Roast Beef: \$19.95

+1 Meat choice,
5 choices from
other categories

Standard Entree Choices

Baked Chicken:

Traditional
Apricot
Glazed Asian
Bar-B-Que
Lemon Pepper
Teriyaki
Raspberry Glazed

Meatballs:

Bar-B-Que
Italian
Swedish
Sweet & Sour

Honey Baked Dearborn Ham
Beef Stroganoff
Cabbage Rolls
Chicken Broccoli or Piccate Casserole
Cold Meat & Cheese Tray (2 choices)
Pork & Sauerkraut
Baked Mostaccioli w/MeatSauce
Turkey & Dressing
Sliced Turkey Roast
Roasted Pork Loin
Italian Sausage with Peppers and Onions

Prices may vary with events with less than 100 persons.

Premium Entree Choices

Prices will vary...

Traditional Turkey Dinner
Stuffed Chicken Breast
Chicken Piccata
Stuffed Chicken Breast
Chicken Marsala
Sweet Chili Glazed Salmon
Beef Tenderloin
Teriyaki Salmon
White Fish Piccata
Garlic Chicken Pasta
Baby Back Barbecued Ribs
Kabobs: Chicken Shrimp, Beef or Pork
Pork or Chicken Roulades
Lasagna or Chicken Alfredo
Pepper Steak
Prime Rib
Shrimp Scampi or Shrimp Pasta

**Buffet includes Homemade Rolls, Relishes, Raw Vegetables
& Dip, Coffee, Punch and Dinnerware.**

Exceptional Green Salad Choices

- ◆ **Garden Salad**
- ◆ **Cesar:** Romaine, Parmesan, Tomatos & Onions
- ◆ **Mandarin:** Mandarin Oranges, Fresh Pineapple, Celery, Red Onion, Craisins, Toasted Almonds with a Raspberry Dressing
- ◆ **Greek Salad:** Feta, Black Olives, Tomatoes, Beets, Red Onions, Cucumbers & Pepperoni
- ◆ **Strawberry Pecan:** Fresh Strawberrys, Spiced Pecans, Red Onions (choice of cheese) with a Summer Breeze
- ◆ **Gorgonzola:** Cheese, Craisins, Walnuts & Red Onion
- ◆ **Mushroom Bacon:** Tomatoes, Red Onion & French Dressing (eggs, cheese and spinach if desired)
- ◆ **Caprese:** Fresh Mozzarella, Basil, Sliced Tomatoes and a Balsamic Vinaigrette
- ◆ **Harvest Salad:** Apples, Spiced Nuts, Parmesan, Celery, Red Onions and a Sweet Garlic Dressing
- ◆ **Fattoush:** Cukes, Tomatoes, Red Onions and Toasted Pita Bread
- ◆ **Oriental:** Nappa Cabbage, Mandarin Oranges, Sliced Almonds, Ramen Noodles, Green Onions, and a Orange Poppy Seed Dressing
- ◆ **Italian:** Mozzarella, Artichokes, Sundried Tomatoes with a Tomato Basil Dressing
- ◆ **Seven Layer Salad**

Other Salad Options

Fresh Fruit Salad or display	Broccoli
Vegetable Pasta	Broccoli/Cauliflower/Bacon
Greek Pasta	Vegetables and Dip
Coleslaw	Waldoph
Cottage Cheese with Fruit	Red Bliss Potato Salad
Garlic Pasta	Southwest bean and corn
Cucumber Tomato	Ambrosia
German Potato	Cranberry Walnut Chutney
Traditional Potato	Marinated Garden Vegetable
BLT Pasta	

Jello Favorites

Cranberry Walnut	Strawberry Walnut Bavarian
Pretzel Jello	Cherry
Lemon or Orange Cream Cheese	

Vegetable Options

Green Bean Choices:

- O'Brien with Roasted Red Peppers
- Almondine
- Southern with Bacon and Onions
- Green Bean Casserole with Homemade Onion Rings

Glazed Carrots

Classic Baked Beans

Candied Yams

Peas & Carrots

Buttered Corn

Corn O'Brien

Corn Casserole Souffle

Starch Options

Hashbrown Casserole

Mashed Potatoes and Gravy

Red Skinned Butter Potatoes

Rice Pilaf

Mexican Rice

Macaroni and Cheese

Homemade Noodles

Cornbread Stuffing

Scalloped Potatoes

Smashed Garlic Potatoes

Roasted Herbed Potatoes

Wild Rice

Broccoli Rice Casserole

Pasta Marinara

Tahai Pasta

Premium Options

Add \$0.75 per person for premium options

Corn on the Cob

Sweet Potato Casserole

Carrots and Pea Pods

Cauliflower Gruyere Gratin

Twice Baked Potatoes

(additional \$1.00 per Person)

California Blend:

Broccoli, Cauliflower, Carrots

Fresh Seasoned Vegetables

Squash Praline Casserole

Broiled Parmesean Tomatoes

Baked Idaho Potato with Sour Cream

Baked Sweet Potato

Pasta Alfredo