

# *Sherry's Catering*



A taste of home in every bite!




*Sherry's Catering*

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# *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 forty 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: a 20% service charge is added for all services rendered by Sherry's staff. The staff is paid per hour, therefore tipping is at your own 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
- ◆ Dessert plates are provided if menu requires
- ◆ Salt and pepper

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

### *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*

China service:

- ◆ Off site china services start at \$7.95 per person

## *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*

Tips are always appreciate and at your discretion.

### *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

#### Choice of 2 sides

Cheesy Egg Bake  
Scrambled Eggs  
Omelet Scramble  
Santa Fe Scramble  
Oatmeal

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

#### French Toast Casserole:

- Blueberry
- Peach
- Strawberry
- Raspberry
- Creme Brulee
- Cinnamon Pecan or Pineapple

#### Includes:

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

*No coffee with dropoff orders*

**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.**



## *Quiche Buffet*

**Quiche Buffet is \$12.95 per person.**

**Choice of:**

- |                        |                |
|------------------------|----------------|
| Italian Sausage        | Ham            |
| Bacon                  | Sausage        |
| Zucchini               | Onion          |
| Mushrooms              | Asparagus      |
| Tomatoes               | Spinach        |
| Assortment of Cheeses: | Roasted Pepper |
| • Swiss                |                |
| • Cheese               |                |
| • Feta Cheese          |                |
| • Cheddar Cheese       |                |

**Includes:**

- Hash Browns
  - Fresh Fruit
  - Assorted Pastries
  - Bagels & Cream Cheese
  - Juice & Coffee
- No coffee with dropoff orders*

## *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

*No coffee with dropoff orders*

**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. (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*

Chicken Noodle  
Chicken w/Rice  
Cream of Broccoli  
Cream of Potato  
Cream of Vegetable  
Split Pea & Ham  
White Chicken Chili  
Chicken Pot Pie  
Chili (traditional)

Bean & Ham  
Beef Barley  
Cheesy Broccoli  
Butternut Squash Bisque  
Vegetable Beef  
Tomato Basil  
Potato Bacon Chowder

**Premium Soup Choice** (extra 1.00 per person)  
Hunters Stew  
Wisconsin Cheddar  
Italian Wedding  
Lobster Bisque  
Kickin' Crab

**Includes dinnerware.**



## Hot Hors d'oeuvre Menu

### **Soup Shooters:** priced based on 50 pieces

Tomato Basil Bisque.....	\$112.50
Butternut Squash Bisque.....	\$112.50
Gazpacho .....	\$112.50
Lobster Bisque.....	\$137.50

### **Bacon Wrapped:**

Brandy Glazed Scallops or Shrimp .....	\$162.50
Shrimp Stuffed Jalapeno Peppers with jalapeno pepper, & swiss cheese.....	\$175.50
Stuffed Madjool Dates, Blue Cheese, Almonds.....	\$75.00
Brandied Rumaki, Chicken Liver, Water Chestnut.....	\$60.00
Brandied Bacon Wrapped Water Chestnut.....	\$50.00
Bacon Wrapped Jalapeno Chicken Bites.....	\$90.00
Bacon Wrapped Sausage Jalapeno Poppers.....	\$90.00
Bacon Wrapped Chicken Teriyaki Bites Topped with pineapple.....	\$90.00

### **Mini Petite Quiche:**

Lorraine (Bacon, Swiss Cheese, Onion).....	\$90.00
Broccoli, Ham & Cheddar.....	\$90.00
Chorizo, Swiss, Spinach, Red Pepper.....	\$90.00
Spinach & Feta Cheese, Roasted Red Peppers.....	\$90.00
Crab & Shrimp with swiss cheese.....	\$100.00
Caramelized Mushroom, Onion, Gruyere Tart.....	\$90.00

### **Homemade Meatballs**

(swedish/bbq/sweet & sour/italian).....	\$50.00
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**Pizza Tarts**.....\$90.00

**Stuffed Sausage Mushroom Caps**.....\$90.00

**Vegetable Spring Rolls w/asian dipping sauce**.....\$90.00

**Wing Dings (hot & spicy or mild/teriyaki or asian glazed)**.....\$60.00

Elegant disposable appetizer plates, cocktail napkins, forks, and toothpicks..... 0.75 per person

## Hot Hors d'oeuvre Continued

Items are priced for 50 pieces or servings for approximately 50 people.

Baby Back Ribs with BBQ sauce.....	\$90.00
Miniature Crab Cakes with lobster cream sauce.....	\$125.00
Sweet Italian Sausage Skewers paired with onions, pepper.....	\$90.00
Slow roasted pork or beef sliders with bourbon sauce on a petite french roll.....(each)	\$3.95
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
Chorizo Queso Dip served with tortilla chips.....	\$90.00
Cheesy Crab Dip with pita chips.....	\$90.00
Spinach Artichoke Dip with pita wedges.....	\$90.00
Colossal Coconut Shrimp w/raspberry sauce.....(each)	\$3.25
Beef Kabobs.....	\$90.00
Pecan Crusted Chicken Skewers w/Raspberry Sauce.....	\$90.00
Chicken Kabobs.....	\$85.00
Cocktail Franks (per 150).....	\$50.00
Cocktail Franks Tucked EnCrouete.....	\$60.00

*Appealing to your senses with good taste*

## *Chilled Hors d'oeuvre Menu*

*Items are priced for 50 pieces or servers approximately 50 people.*

House Made Sliders:

Ham, Roast Beef, or Turkey, Cheese, Special Sauce.....	\$195.50
Deviled Eggs.....	\$75.00
Fruit Display.....	(each) \$2.50
with Fruit Dip or Chocolate Fondue.....	(each) \$3.50
Fruit Kabobs.....	\$75.00
Gourmet Chocolate covered Strawberries.....	(each) \$2.50
Ham Roll-Ups.....	\$35.00
Lawash Roulades.....	\$75.00
Caprese Skewers: tomato, mozzarella, basil balsamic reduction..	\$75.00
Salmon Stuffed Cherry Tomatoes.....	\$75.00
Shrimp w/Cocktail Sauce (chilled).....	(per person) \$3.50
Mini Croissants with choice of filling.....	\$175.00
Strawberry Canapes w/fruit dip.....	\$60.00
Tea Sandwiches.....	\$90.00
Vegetable Canapes filled w/herbed cream cheese.....	\$60.00
Gorgonzola Walnut Grapes.....	\$60.00

**The following items will serve approximately 50 people.**

Almond Pinecone w/cream cheese, bacon, green onions served with crackers.....	\$75.00
Cheese Ball: Cream cheese, pineapple, peppers, green onion, rolled in walnuts, served w/crackers.....	\$65.00
Cheese Display garnished with fruit served with crackers.....	\$90.00
Crab Dip/Pita Wedges.....	\$75.00
Gorgonzola Cheese Fig & Spiced Pecan Terrine: served with crostini .....	\$90.00
Roasted Red Pepper Hummus with Pita .....	\$75.00
Liver Pate/Garlic Toast .....	\$75.00
Guacamole dip with tortilla chips .....	\$75.00
Bruschetta w/parmesan baquettes topped w/melted mozzarella..	\$90.00
Shrimp Dip/Garlic Toast .....	\$75.00
Southwest Bean and Corn Salsa with chips.....	\$75.00
Spinach Dip/Pumpnickel Cubes.....	\$75.00
Mexican layered dip with tortilla chips.....	\$75.00
Vegetables Display with dill dip.....	\$75.00
Fruit Salsa: mangos, variety of berries, pineapple, served with cinnamon chips.....	\$90.00

*Elegant disposable appetizer plates, cocktail napkins, forks, and toothpicks..... 0.75 per person*

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[www.SherrysCatering.com](http://www.SherrysCatering.com)

## *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

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.**

**\$14.95 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
- ◆ Garlic Chicken, Fettuccini Pasta, Tri-Colored Peppers & Salad
- ◆ Chicken Alfredo & Salad
- ◆ Chicken Thai Pasta, Oriental & Salad

**All of these Choices are \$14.95 per person.**

*Appealing to your senses with good taste*

## *Spectacular Dinner Buffet*

### **Two Meat: \$16.95**

2 Meat choices,  
4 choices from  
other categories

### **Three Meat: \$18.95**

3 Meat choice  
4 choices from  
other categories

### **Roast Beef: \$19.95**

+1 Meat choice,  
4 choices from  
other categories

### *Standard Entree Choices*

#### **Baked Chicken:**

Traditional  
Apricot  
Glazed Asian  
Bar-B-Que  
Lemon Pepper  
Teriyaki  
Raspberry Glazed  
Garlic Chicken Pasta  
Lasgna or Chicken Alfredo

#### **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  
Whitefish Piccata  
Baby Back Barbecued Ribs  
Kabobs: Chicken Shrimp, Beef or Pork  
Pork or Chicken Roulades  
Pepper Steak  
Prime Rib  
Shrimp Scampi or Shrimp Pasta

**Buffet includes Homemade Rolls & Dinnerware.**

*Exceptional Green Salad Choices*

- ◆ **Garden Salad**
- ◆ **Cesar:** Romaine, Parmesan, Tomatoes & 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 Strawberries, 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:** Cucumbers, Tomatoes, Red Onions and Toasted Pita Bread
- ◆ **Oriental:** Nappa Cabbage, Mandarin Oranges, Sliced Almonds, Ramen Noodles, Green Onions, and an 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	Waldorf
Cottage Cheese with Fruit	Red Bliss Potato Salad
Garlic Pasta	Southwestbean 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 Skined 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

Pasta Primavera

Thai 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