

Sherry's Catering



A taste of home in every bite!



The current Fall 2021 copy does not contain pricing information while the menu is being updated. Thank you for your understanding.


Please contact us for pricing on your events.

Sherry's Catering

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Sherry's Catering

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.

Additional Services

China service:

- ◆ Off site china services is available

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 "Call for pricing".
Events within 20 - 40 miles add "Call for pricing".
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.

Appealing to your senses with good taste

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.

2 Meat breakfast buffet.

Continental Breakfast

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

Add for coffee

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



Quiche Buffet

Quiche Buffet.

Choice of:

Italian Sausage

Bacon

Zucchini

Mushrooms

Tomatoes

Assortment of Cheeses:

- 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

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

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. 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.....
- Butternut Squash Bisque.....
- Gazpacho
- Lobster Bisque.....

Bacon Wrapped:

- Brandy Glazed Scallops or Shrimp
- Shrimp Stuffed Jalapeno Peppers with jalapeno pepper,
& swiss cheese.....
- Stuffed Madjool Dates, Blue Cheese, Almonds.....
- Brandied Rumaki, Chicken Liver, Water Chestnut.....
- Brandied Bacon Wrapped Water Chestnut.....
- Bacon Wrapped Jalapeno Chicken Bites.....
- Bacon Wrapped Sausage Jalapeno Poppers.....
- Bacon Wrapped Chicken Teriyaki Bites Topped with pineapple.....

Mini Petite Quiche:

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

Homemade Meatballs

- (swedish/bbq/sweet & sour/italian).....

Pizza Tarts.....

Stuffed Sausage Mushroom Caps.....

Vegetable Spring Rolls w/asian dipping sauce.....

Wing Dings (hot & spicy or mild/teriyaki or asian glazed).....

Elegant disposable appetizer plates, cocktail napkins, forks, and toothpicks available

Hot Hors d'oeuvre Continued

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



Baby Back Ribs with BBQ sauce.....
Miniature Crab Cakes with lobster cream sauce.....
Sweet Italian Sausage Skewers paired with onions, pepper.....
Slow roasted pork or beef sliders with bourbon sauce on a petite french roll.....
Baked Brie in Puff Pastry with Frangelico caramelized pecan and fresh strawberries (other varieties available).....
Coconut Chicken Skewers: Chicken Breast with panko crumbs, rolled in coconut served with raspberry sauce.....
Chorizo Queso Dip served with tortilla chips.....
Cheesy Crab Dip with pita chips.....
Spinach Artichoke Dip with pita wedges.....
Colossal Coconut Shrimp w/raspberry sauce.....
Beef Kabobs.....
Pecan Crusted Chicken Skewers w/Raspberry Sauce.....
Chicken Kabobs.....
Cocktail Franks (per 150).....
Cocktail Franks Tucked EnCroute.....

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.....
- Deviled Eggs.....
- Fruit Display.....
with Fruit Dip or Chocolate Fondue.....
- Fruit Kabobs.....
- Gourmet Chocolate covered Strawberries.....
- Ham Roll-Ups.....
- Lawash Roulades.....
- Caprese Skewers: tomato, mozzarella, basil balsamic reduction.
- Salmon Stuffed Cherry Tomatoes.....
- Shrimp w/Cocktail Sauce (chilled).....
- Mini Croissants with choice of filling.....
- Strawberry Canapes w/fruit dip.....
- Tea Sandwiches.....
- Vegetable Canapes filled w/herbed cream cheese.....
- Gorgonzola Walnut Grapes.....

The following items will serve approximately 50 people.

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

Elegant disposable appetizer plates, cocktail napkins, forks, and toothpicks available

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

Traditional Dinner Buffet includes rolls.

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

Appealing to your senses with good taste

Spectacular Dinner Buffet

Two Meat:

2 Meat choices,
4 choices from
other categories

Three Meat:

3 Meat choice
4 choices from
other categories

Roast Beef:

+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