



Choices for Catered Events by Cherith Hall

Two Complete Packages for Small Event Dinners

BBQ Package - Also great for rehearsal dinners, for guest lists up to **50** people.

- Choice of **3**: pork BBQ hamburgers hot dogs chicken grilled kielbasa
- Choice of **2**: potato salad macaroni salad broccoli salad or cole slaw cuke and tomato
- Choice of **1**: potato chips and onion dip nachos and salsa
- Choice of **2**: baked beans macaroni and cheese green beans collard greens yellow rice
- Choice of **1**: dinner rolls sliced sour dough bread cornbread
- Choice of **2**: sweet/un-sweet tea soda punch lemonade Other: _____

Complete Taco/chili Bar Package - Also great for rehearsal dinners, for guest lists up to **50** people.

- Onions: Scallion, red and yellow, finely chopped
- Hearty seasoned taco ground beef
- Taco shells: Hard, soft shells heated to bowls, soft taco shells, taco chips for taco salad
- Garnishes:
 - Shredded Mexican and Cheddar cheese
 - Diced tomatoes
 - Minced jalapenos
 - Sour cream
 - Shredded iceberg/ and romaine lettuce
 - Guacamole
 - Salsa, mild, medium and hot
 - Taco sauce
 - Fresh cilantro
 - Cilantro Salsa: Small red onion, cilantro, colored toms, jalapenos, lime juice
- Hearty homemade mild chili with Nacho Chips
- Other: _____

- Choice of **1**: dinner rolls sliced sour dough bread cornbread
- Choice of **2**: sweet/un-sweet tea soda punch lemonade Other: _____

NOTES:

ENTREE MENU OPTIONS

A typical banquet buffet consists of 1 or 2 hot entrees and 2 to 3 complementary side dishes. The right combination served will provide your guests with a filling assortment of delicious foods. These selections are examples to whet your appetite, we are happy to work with you to create the perfect menu, personalized to your specific event.

Below you will find our popular menu selections. Please keep in mind that every event held at Cherith Hall is different, and we take pride in creating a menu that reflects the culinary preferences of the host/hostess of that event. You will have the opportunity to select what you like. If you have an idea of what you want, and you don't see it on the following list, let us know! *If we can provide it! We love to be creative!*

All entrees will be served with choice of salad, two vegetables, a starch, rolls and butter, beverages and dessert – if other than a wedding cake, for wedding receptions.

Hot Main Dish Entrees – Pick 1 or 2

- Pasta: Penne, Bowtie or Fettuccini** (choice of 3 items below, with pasta entree)
 - Our rich creamy Alfredo cheese sauce
 - Shrimp smothered in our rich creamy Alfredo cheese sauce
 - Medley of vegetables in a hearty seasoned tomato sauce (*Vegetarian*)
 - Seasoned meat in a savory Italian-style tomato sauce
 - Mild seasoned Italian meatballs - on the side
 - Sweet Italian sausage links - on the side

- Baked Chicken** (choice of 1)
 - Lightly sautéed chicken breasts in fried mushrooms then baked in a white wine sauce
 - Baked boneless chicken breasts in a creamy cheese sauce
 - Sautéed chicken breasts placed on seasoned stuffing with peaches
 - Savory roasted Turkey breast sliced in seasoned gravy
 - Baked chicken breasts in a tangy orange marmalade sauce topped with spicy pecans

- Beef** (choice of 1)
 - Hearty beef stew with a variety of garden vegetables in a tomato-based gravy
 - Pot roast beef in red wine sauce
 - Stroganoff with onions and mushrooms in a sour cream gravy

- Pork** (choice of 1)
 - Delicately seasoned roast pork, sliced and served with a light apple or peach sauce
 - Pork tenderloin medallions served over stuffing and topped with spiced apples & walnuts in a honey/cinnamon apple glaze
 - Baked tenderloins marinated in a flavorful mixture of rosemary, thyme, sage, and baked with apples and red onions in a maple sugar glaze
 - Roasted pork in savory brown gravy

Starch side dishes (*Choice of 1*)

- New Red Skin Potatoes**
Boiled to perfection and covered in sour cream, chives and bacon bits
- Herbed Mashed Potatoes**
A delicate blend of herbs in butter mashed white potatoes
- Orange Mashed Sweet Potato Casserole**
Sweet potatoes with a delicate mix of maple, brown sugar, orange, and butter
- White Rice and Mint (In Season)**
White Rice with savory fresh mint leaves, lemon zest, and butter
- Yellow Rice**
Rice with real saffron and other delicate seasonings

Vegetable side dishes (*Choice of 2*)

- Seasoned Sweet White Kernel Corn - off the cob**
Sweet white corn in a seasoned butter sauce
- Green Beans Almandine**
Green beans delicately seasoned in a butter sauce with sliced almonds
- Sweet Petite Green Peas with Tarragon**
Sweet green peas seasoned with buttered tarragon
- Honey and Maple Glazed Carrots**
Fresh sliced carrots in a honey/maple butter sauce
- Country Green Beans**
Delicately boiled green beans with pork hocks and seasoned with bacon.

Dinner Salads - *Choice of 1*

- Tossed Garden Salad**
Fresh iceberg and romaine lettuce with fresh seasonal vegetables
- Broccoli and Bacon Salad**
Fresh broccoli florets mixed with a sweet delicate bacon salad dressing
- Garden Greens with Cheese blends**
Romaine, spinach and iceberg lettuce topped with feta, and parmesan cheese with a raspberry vinaigrette dressing
- Classic Caesar Salad**
Romaine lettuce with classic Caesar dressing and croutons

Dressings: Choice of 3: Blue Cheese Ranch 1000 Island French Italian Raspberry Vinaigrette

Decadent Desserts - *Choice of 1*

- Chocolate Brownies**
Deluxe Chocolate brownies topped with fresh strawberries and chocolate sauce
- Stuffed Apple Halves - chilled**
Half baked apples stuffed with walnuts and raisins in a maple-cinnamon glaze
- Strawberry Mousse**
A delicate strawberry mousse with fresh strawberries and real whipped cream

Bread - *Choice of 1*

- Sliced French bread Dinner rolls Sour Dough Other _____

Beverages - *Choice of 2*

- Coffee Sweet tea Soda _____ Punch Water is always provided