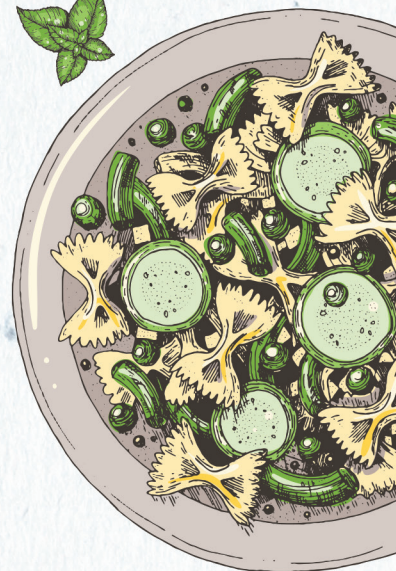
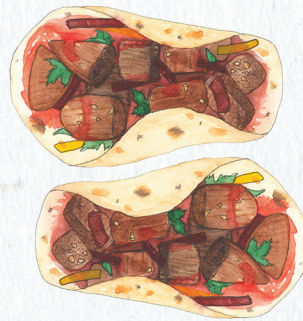
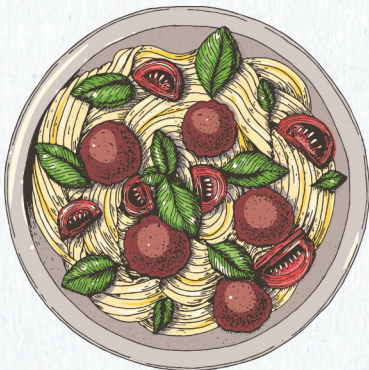
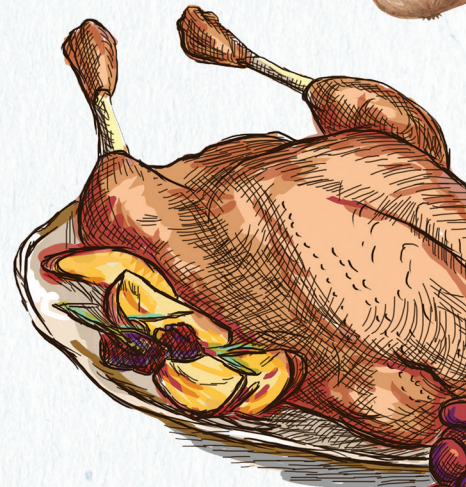
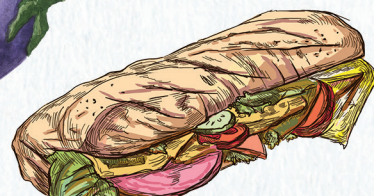


CATERING MENU



Sheridan
FRUIT CO.
SINCE 1916



Breakfast

BISCUITS & JAM

House-made biscuits with your choice of jam.

BAGEL PLATTER

Assorted bagels with sweet and savory cream cheeses.

BREAKFAST SANDWICH

Your choice of ham, patty sausage or bacon, along with a fried egg and cheese surrounded by an English muffin.

BREAKFAST QUICHE

Meat Option: Ham, asparagus, Swiss cheese Vegetarian Option: Spinach, dill, feta cheese.

BISCUITS & GRAVY

House made biscuits, served with a side of house made country sausage gravy.

COUNTRY STYLE BREAKFAST SCRAMBLE

Ham, bacon, or country breakfast sausage, Cajun roasted potatoes, green bell peppers, onions and cheddar cheese.

YOGURT PARFAIT

Yogurt parfait with berries and granola.

BREAKFAST FRITTATA

Sweet Italian sausage, herb roasted potatoes, onions, red bell peppers, tomatoes, and mozzarella and parmesan cheese.

MUFFIN & PASTRY PLATTER

Assorted muffins, pastries and banana bread.

FRESH FRUIT PLATTER

A variety of seasonal fresh fruit.

BREAKFAST BURRITO

Choice of bacon, ham, chorizo or country breakfast sausage or roasted potatoes, scrambled eggs and cheese wrapped in a flour tortilla served with salsa.

SMALL PLATTERS/HALF PANS:
SERVE 15-20 PEOPLE
—
LARGE PLATTERS/FULL PANS
SERVE 25-40 PEOPLE
///



Beverages

COFFEE SERVICE

Served in a disposable coffee pot (12 cups), includes cups, sugar and half & half.

TEA SERVICE

Served in a disposable container (12 cups), includes cups, sugar and milk.

SPARKLING WATER

San Pellegrino Sparkling Water (24-8oz. bottles).

BOTTLED WATER

Earth2o Bottled Water (24-16.9 oz. bottles).

ORANGE JUICE

Simply Orange Juice (13.5 oz. bottles).

ASSORTED JUICES

Apple, orange and cranberry juices (13.5 oz. bottles).

SODA

Choose from Sprite, Coke, Diet Coke and Root Beer (12 oz. cans).

LEMONADE

Simply Lemonade Juice (13.5 oz. bottles).



Salads

CAESAR SALAD

Featuring home-made croutons and dressing.

COBB SALAD

Mixed greens, bacon, chicken, egg, Kalamata olives, cherry tomatoes and bleu cheese with ranch dressing.

MACARONI SALAD

Made with red bell peppers, celery, cheddar cheese and our house-made dressing.

GREEK SALAD

Romaine, Kalamata olives, feta, red onions and tomatoes in our house vinaigrette.

FRUIT SALAD

A selection of seasonal fruit.

CHICKEN SALAD

Gorgonzola, pecans and grapes.

WILD GREEN SALAD

Toasted hazelnuts and parmesan with balsamic vinaigrette.

MANDARIN CHICKEN SALAD

Mixed greens, chicken, cashews, mandarin orange segments in a honey sesame dressing.

SPINACH SALAD

Spinach, bacon, egg, cheddar cheese, cherry tomatoes and cucumbers in a Honey Dijon dressing.

POTATO SALAD

Made with red potatoes, eggs, and celery in our house-made dressing.

ALL SALADS ARE SERVED
IN AN **84oz** BOWL AND
SERVE APPROXIMATELY
8-10 PEOPLE





Appetizers

SALMON CAKES

Served with sweet chili mayo.

SPINACH & ARTICHOKE DIP

Served with sliced baguette.

SMOKED SALMON DIP

Served with smoked salmon, lemon wedges and crackers.

SMALL PLATTER & LARGE PLATTER

BAKED BRIE

Wrapped in puff pastry and baked, served with fresh berries and sliced baguette.

SHERIDAN'S HOUSE MADE PATE

Chicken liver mousse pate or Country Pate made with veal, pork and ham.

OLIVE TRAY

A selection of gourmet olives.

SMALL PLATTER & LARGE PLATTER

ROASTED GARLIC BREAD

Home-made seasoned garlic bread.

MINI MEATBALLS

Hand-made meatballs served with your choice of marinara, BBQ or teriyaki sauce.

CHICKEN WINGS

Served with your choice of BBQ, teriyaki, or buffalo, honey sriracha or garlic parmesan sauce.

SWEET & SAVORY BAKED BRIE

Wrapped in puff pastry along with apricot preserves and almonds, baked and served with fresh berries and sliced baguette.

***CHEESE BOARDS
AVAILABLE BY
REQUEST***



**SMALL PLATTERS/HALF PANS:
SERVE 15-20 PEOPLE**

**LARGE PLATTERS/FULL PANS
SERVE 25-40 PEOPLE**



Platters

SLICED FRUIT & BERRY PLATTER

A variety of seasonal fresh fruit and berries.

SMALL PLATTER & LARGE PLATTER

CHEESE & FRESH FRUIT PLATTER

A selection of cubed cheeses and variety of seasonal fresh fruit.

SMALL PLATTER & LARGE PLATTER

CHEESE PLATTER

A selection of sliced cheeses with mixed olives.

SMALL PLATTER & LARGE PLATTER

MEAT & CHEESE PLATTER

A selection of sliced meats and cheeses with mixed olives.

SMALL PLATTER & LARGE PLATTER

CRACKER TRAY

A large tray of assorted crackers and berries.

ANTIPASTI PLATTER

Salamis, prosciutto, cheese, olives & pickles.

SMALL PLATTER & LARGE PLATTER

VEGETABLE PLATTER

Freshly cut vegetables served with your choice of ranch, bleu cheese dip or olive oil & vinegar.

SMALL PLATTER & LARGE PLATTER

MEAT PLATTER

Your choice of a variety of sliced meats with mixed olives.

SMALL PLATTER & LARGE PLATTER

HOUSE MADE HUMMUS & VEGETABLE PLATTER

House made hummus, cucumbers, celery, baby carrots, broccoli, tomatoes, feta cheese, Kalamata olives and toasted pita bread.

SMALL PLATTER & LARGE PLATTER

ROASTED VEGETABLE PLATTER

Roasted squash, asparagus, zucchini, peppers, eggplant and mushrooms with mixed olives.

SMALL PLATTER & LARGE PLATTER



Sandwiches

SANDWICH PLATTER

Assorted fresh made sandwiches.

HALF-SANDWICH & WHOLE SANDWICH

CONDIMENT PLATTER

Tomato, lettuce, onion, pickle, mayo and mustard.

SMALL PLATTER & LARGE PLATTER

BOXED LUNCH

Contains a choice of sandwich, salad, cookie, and assorted kettle chips.

Sandwich choices: roast beef, tuna, ham, turkey, chicken salad, vegetarian or custom.

HOUSE SPECIAL COMBO PLATTER

A combination of our four house-special sandwiches (Italian Vegetarian, House Club, Pig and Pepper, and the New Yorker).

SMALL PLATTER & LARGE PLATTER

THE NEW YORKER PLATTER

Pastrami, Swiss, dill pickle, onion, and house dressing on Dave's Rock'in Rye Bread.

SMALL PLATTER & LARGE PLATTER

THE PIG & PEPPER PLATTER

Ham, pepper jack cheese, pepper jelly, pepperoncini's, and cream cheese on a French roll.

SMALL PLATTER & LARGE PLATTER

THE ITALIAN VEGETARIAN PLATTER

Mozzarella, tomato, basil, and lettuce with balsamic vinaigrette on Grand Central Como.

SMALL PLATTER & LARGE PLATTER

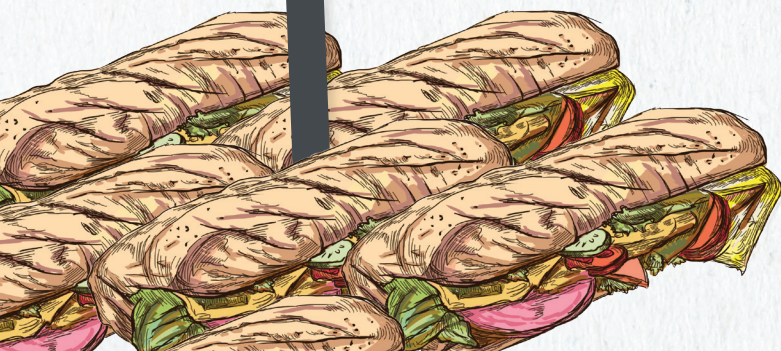
THE HOUSE CLUB PLATTER

Turkey, bacon, lettuce, tomato, pepperoncini's, and cheddar cheese on a French roll.

SMALL PLATTER & LARGE PLATTER

SMALL SANDWICH PLATTERS:
6 SANDWICHES
CUT IN HALF

LARGE SANDWICH PLATTERS:
12 SANDWICHES
CUT IN HALF



SMALL PLATTERS/HALF PANS:
SERVE 15-20 PEOPLE

LARGE PLATTERS/FULL PANS
SERVE 25-40 PEOPLE



Entrees



SMOKED PORKETTA

Made in house and cooked to perfection in our smoker.

TUNA NOODLE CASSEROLE

Filled with tuna, egg noodles, veggies and cheese under a cracker crumb topping.

HALF PAN & WHOLE PAN

CHICKEN POT PIE

Braised chicken and veggies in a creamy sauce topped with a puff pastry crust.

SMALL PLATTER & LARGE PLATTER

ROSEMARY CHICKEN

Baked white meat chicken served in a rosemary and wine sauce.

ROASTED GARLIC & HERB CRUSTED RUMP ROAST

Beef Roast with herb and garlic crust served with a savory red wine gravy.

(3 LB. MINIMUM)

MEAT LASAGNA

Made with house made marinara, Italian sausage, Ricotta and mozzarella cheese.

HALF PAN & WHOLE PAN

CHEESE LASAGNA

Made with house made sauce, Ricotta and mozzarella cheese.

HALF PAN & WHOLE PAN

BEEF STROGANOFF

Braised beef in a creamy white wine mushroom and herb sauce (served with egg noodles).

HALF PAN & WHOLE PAN

STREET TACOS

Choice of tinga chicken, barbacoa beef or green chili pork. Served with warm corn tortillas, queso fresco cheese, salsa, cilantro and onions.

(MINIMUM OF 3 LBS OF MEAT & 48 HOURS NOTICE)

MACARONI & CHEESE

Baked to perfection in a blend of cheddar and parmesan cheese.

HALF PAN & WHOLE PAN

BBQ PULLED PORK

Slow smoked pork shoulder with house made BBQ rub, braised in apple cider vinegar and our House made BBQ sauce.

(3 LB. MINIMUM & 48HR NOTICE)

HERB ROASTED PORK LOIN WITH HONEY MUSTARD GLAZE

Fresh herb rubbed Carlton Farms Pork Loin roasted and glazed with house made honey mustard glaze.

3 LB. MINIMUM)

MORE ENTREES →



More Entrees

CHICKEN MARSALA

Roasted sliced chicken tenders served in a mushroom and sage Marsala sauce.

VEGETARIAN BLACK BEANS

Braised black beans with fire roasted tomatoes.

HALF PAN & WHOLE PAN

SAVORY MASHED POTATOES

Choice rosemary, parmesan, or classic garlic mashed potatoes.

SPANISH RICE

Rice with tomatoes, onions and spices.

HALF PAN & WHOLE PAN



Dessert



CAKE

Choose from our rotating selection of cakes made from scratch

PIE

Choose from a selection of our house made pies: apple, cherry, pecan, coconut cream or chocolate cream

BREAD PUDDING

Made in house and baked to order

HALF PAN & WHOLE PAN

APPLE CRISP

Made in house with seasonal fresh apples

HALF PAN & WHOLE PAN

CHEESECAKE

NY Style cheesecake

ASSORTED DESSERT & BROWNIE PLATTER

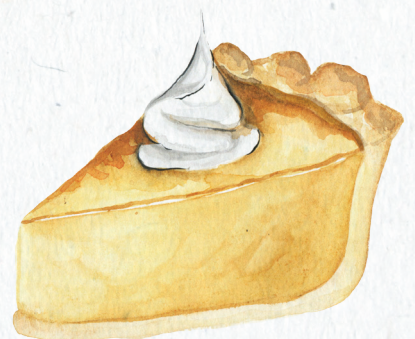
An assortment of dessert bars and brownies

PEACH COBBLER

HALF PAN & WHOLE PAN

COOKIE TRAY

An assortment of cookies



Custom Orders

HAVE SOMETHING ELSE IN MIND?

Sheridan's Catering Department can help you customize and prepare special dishes for any occasion. Minimum of 24 hours' notice is required on catering, some items may require a 48-hour notice.

WEEKEND ORDERS MUST BE PLACED BY 8:00 PM ON THURSDAY

DELIVERY AVAILABLE

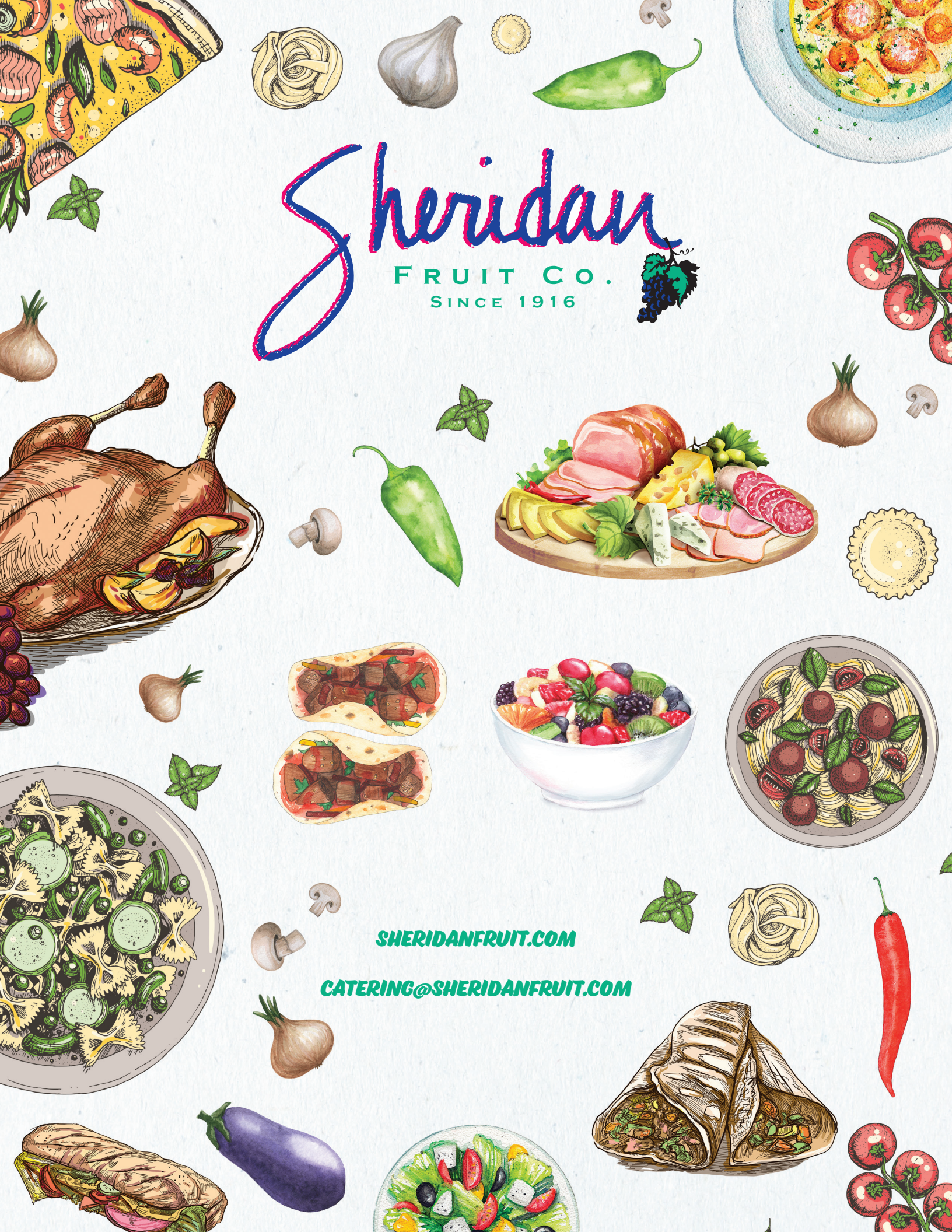
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