



**THE SHERMAN CATERING SERVICES**  
Call or email for a telephone or  
in-person appointment  
at 812.934.1000  
info@the-sherman.com

## An “A La Carte” Menu List by Course

This menu is designed to give you choices and also an idea of the costs. Our Menus by Budget Tiers includes full-course meals that might also be interesting. In either case, we would be delighted to work with you to customize the perfect menu. Prices included here are ranges as your complete order is considered when quoting final prices.

We're excited to work with you to create an event that allows your personal style to come through and thrill your guests.

**QUESTIONS?** Call us at 812-934-1000 or send an email to Info@The-Sherman.com.

Please allow 24-hours' notice for prep time for all catering orders. We understand plans change; please give us 24-hour cancellation notice for a full refund.

### APPETIZERS

### Price/Person

Soft Pretzel with Biercheese and Mustard	3
Shrimp Cocktail	5
Mini Crab Cakes	5
Sauerkraut Balls	4
Tomato & Basil Bruschetta on Crostini	4
Triple Cream Brie with Caramelized Pear Relish on Crostini	4
Smoked Salmon on Toast Points	4
Cheese & Cracker Display	4
Swedish Meatballs	3
Classic Deviled Eggs	3
Mini Quiche Loraine	2
Garlic & Herb Cheese on Cucumber	2

## ENTRÉES *Includes 2 sides. Add a salad (3)*

8-oz Sirloin	17
Grilled Lemon Salmon	14
Blackened Salmon	14
Signature Sauerbraten	12
Spiced Pork Loin	12
Chicken Marsala	12
Chicken Florentine	12
Herb Roasted Turkey Breast	12
Honey Glazed Ham	12
Pan Seared Cod	11
German Meatloaf	11
Jägerschnitzel	11

## STARCHES

Crispy Red Potatoes w/ Herbs & Parmesan Cheese
Roasted Fingerling Potatoes with Herbs
Roasted Red Potatoes with Garlic and Rosemary
Potatoes Au Gratin
Roasted Garlic and Thyme Duchess Potatoes
Classic Whipped Potatoes
Brown Sugar & Pecan Sweet Potatoes
Pretzel & Sausage Stuffing
Classic Stuffing

## SALADS

Classic House	4
cucumbers, tomatoes, shaved carrots, pickled onions, choice of dressings	
Kale & Romaine Chopped Caesar	5
parmesan, crushed croutons	

## VEGETABLES

Grilled Asparagus
Roasted Zucchini
Roasted Glazed Baby Carrots
Roasted Brussels Sprouts
Sautéed Green Beans
Buttered Sweet Corn
Sauerkraut

Italian Antipasti	6
sundried tomatoes, artichokes, pepperoncini, creamy italian vinaigrette	
Spinach	6
bleu cheese, bacon, spiced pecans, pickled onions, hard boiled eggs, strawberry balsamic vinaigrette	

## SOUPS

Onion	6
Broccoli Cheddar	5
Butternut Squash Bisque	5

## DESSERTS

Double Cream Cheese Cake with homemade graham cracker crust by the slice	6
Double Cream Cheese Cake, graham cracker crust whole cake (serves 12)	40
Black Forest Dark Chocolate Cake by the slice	6
Black Forest Dark Chocolate Cake whole cake (serves 14)	40

## DRINKS\*

- Coffee per 8-oz, serving
- Ice or Hot Tea per 8-oz. serving
- Bottle water
- Soft drinks by the can (we put a variety together for you)

\*Priced according to the quantities needed.