



Brunch Event Menu

Starters

NO LIMIT, PRICE PER PERSON
INCLUDES CRANBERRY WALNUT BREAD

BABY SPINACH SALAD 9.

Bacon, green apple, pecans, hard boiled egg, parmesan, cranberries, Dijon vinaigrette

MIXED GREEN SALAD 6.

Cucumber, tomato, croutons

Choice of dressing: buttermilk herb, dijon vinaigrette, balsamic vinaigrette

SHERIDAN CHIPS 3.

House made chips with parmesan, herbs, malt vinegar

SEASONAL FRUIT CUP 3. CUP OF SOUP 5.

SOUP SELECTIONS (one per event)

Cream, broth or bisque

Price per dozen

MINI CRAB CAKES 16.

Old bay aioli

VEGETABLE CANAPÉS 12.

Seasonal vegetables, herbed cream cheese

BRUSCHETTA 13.

Tomato, basil, garlic, balsamic and sherry vinaigrette, toasted baguette

CHICKEN SHAWARMA SKEWERS 15.

Hummus, pickled red onion, tzatziki

Entrées

MAXIMUM OF THREE SELECTIONS, PRICE PER PERSON.
PRE-ORDERS ARE DUE SEVEN DAYS BEFORE EVENT.
GUESTS' SELECTIONS MUST BE DENOTED ON THE TABLE BY THE HOST

QUICHE LORRAINE 13.

Bacon, leeks, greyure cheese, served with rosemary breakfast potatoes and petite balsamic salad

BUTTERSCOTCH PECAN FRENCH TOAST 11.

French baguette, butterscotch-pecan topping

STEAK & EGGS 18.

Grilled center cut sirloin, fried onion strings and mushroom, rosemary breakfast potatoes, scrambled eggs

CHICKEN SALAD CROISSANT 13.

Herbed chicken salad, onion, celery, petite balsamic mixed green salad

PAN FRIED CHICKEN 16.

Airline chicken breast, polenta, baby carrots, chicken jus

ORANGE CASHEW SALAD 16.

Grilled chicken, romaine, napa cabbage, carrot, red bell pepper, scallion,
Oranges, cashews, crispy noodles, ginger sesame vinaigrette

Desserts

ONE SELECTION PER EVENT
8. PER PERSON

INCLUDES UNLIMITED VALENTINE REGULAR AND DECAF COFFEE DURING FOOD SERVICE,
A SELECTION OF RISHI TEAS AND COKE PRODUCTS
(DIET COKE, COKE, SPRITE AND CHERRY COKE, LEMONADE)

FLOURLESS CHOCOLATE CAKE

Semi-sweet Chocolate, Topped With Ganache Served with Vanilla Bean Ice Cream. Gluten Free.

RUTH'S CHEESE TORTE

Spiced Graham Cracker Crust, Drizzled With Caramel
The 80 Year Old Family Recipe!

CITRUS BURST LAYER CAKE

Moist Sponge Cake, Lemon Curd Filling, Chantilly Cream Frosting with Raspberry Sauce

VANILLA CRÈME BRÛLÉE

Fresh berries

We will serve a cake supplied by an outside licensed bakery for a service fee of \$1.75 per slice, per person.
We do not allow home baked goods.

SHERIDAN HOUSE & CAFÉ

5133 S. LAKE DRIVE

CUDAHY, WI 53110

WWW.SHERIDANHOUSEANDCAFE.COM

ALL MEATS ARE COOKED TO MEDIUM, UNLESS OTHERWISE REQUESTED

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness.