



REST-OF-WORLD CLASSICS AT THE SHERMAN

Call for a telephone or
in-person appointment

812.934.1000

Order online at

www.the-sherman.com/cater

Welcome to Rest-of-World Classics at The Sherman – Detailed Menu

Please allow 24-hours' notice for prep time for all American-Sherman catering orders.

This menu is recommended for groups about 10 or more. For smaller groups or shorter waiting times, you may want to order from our BOX LUNCH TO-GO menu or directly from our LUNCH, DINNER, or EARLY DINERS menus.

We understand plans change; please give us 24-hour cancellation notice for a full refund.

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

Starters

HOT

Hot Italian Fondue with Bread Sticks **\$30.00/Serves 25**
Pizza in a bowl with sausage, sweet peppers, tomatoes, Italian herbs and cheeses.

Crab and Baby Kale Dip with Pita and Tortillas **\$50.00/Serves 25**
Creamy cheesy blend of sweet blue crab, artichokes, and sweet peppers.

Chicken Fiesta Dip with Tri-Color Tortillas **\$30.00/Serves 25**
Queso dip with marinated chicken, roasted green chilies and just the right heat.

Rueben Dip with Rye Crustini **\$30.00/Serves 25**
Our house favorite sandwich, fondue style featuring corned beef and seasoned sauerkraut.

Cold Display Platters

Anti Pasta **\$40.00/Serves 25**
Salami, soppressata, capicola, provolone and mozzarella cheeses, salads and breads.

A World-of-Cheese Display **\$35.00/Serves 25**
Imported and domestic cheeses artfully displayed.

The Sherman

35 SOUTH MAIN STREET, BATESVILLE, INDIANA

812.934.1000 • THE-SHERMAN.COM • info@the-sherman.com

Fruit Display \$25.00/Serves 25
Fresh seasonal fruit.

Grilled Veggie Platter \$25.00/Serves 25
Marinated in our house balsamic vinaigrette.

Crudité Platter \$25.00/Serves 25
Baby cuts of fresh vegetables perfect for dipping in our
Boehringer ranch dressing

Soups

All soups expertly crafted by our outstanding soup makers, using fresh vegetables,
house-made stocks or dairy fresh cream.

Nantucket Clam Chowder (8 oz. per serving) 6
Creamy chowder with hearty clams, potatoes and smoky bacon .

Beef Barley (8 oz. per serving) 6
Tender bits of beef, house-made broth, and plenty of barley.

Corn Chowder (8 oz. per serving) 6
Smoky bacon with sweet peppers and corn in Thyme cream.

Cream of Yellow Pepper (8 oz. per serving) 6
Sweet yellow bells with house- made stock and a touch of cream.

Vegetarian

Stuffed Peppers (7–8 oz. per serving) 9
Black beans, rice pilaf , mushrooms baked with a tomato confit.

Penne Pesto Pasta (7–8 oz. per serving) 9
Garden fresh basil pesto, sundried tomatoes, parmesan cheese.

Not-Just-for-Vegetarians Vegetarian Chili (7–8 oz. per serving) 8
Squash, zucchini, sweet onions, peppers and beans in a spicy tomato sauce.
Served over rice.

Beef

Beef Stroganoff — A House Specialty (7–8 oz. per serving) 11
Tender beef, wild mushrooms, sweet onions and sherry cream sauce.

Braised Steak (6– oz. per serving) 11
Tender cuts of chuck braised with tomatoes, fennel, and herbs and finished with tomato gravy.

Bayou Braised Steak (6–7 oz. per serving) 11
Cajun spiced and braised with tomatoes, onions green peppers and mushrooms.
Served with red beans and rice.

Chicken

Pan-Seared Breast of Chicken (5–6 oz. per serving) 8
With whole grain mustard cream sauce.

Pan-Seared Breast of Chicken (5–6 oz. per serving) 8
With wild mushroom cream sauce.

Pan-Seared Breast of Chicken (5–6 oz. per serving) 9
With brioche stuffing and wild berry compote.

Pan-Seared Breast of Chicken (5–6 oz. per serving) 8
With lemon and lavender marinade.

Pan-Seared Breast of Chicken Picatta (5–6 oz. per serving) 8
Lemon caper butter and artichokes.

Chicken a la King (8–10 oz. per serving) 9
Carrots, onions, celery, peas, peppers, chicken tenderloins with a biscuit.

Monterey Chicken (5–6 oz. per serving) 9
Topped with Avocado, mushrooms melting Jack cheese, and red pepper cream.

Jerk Chicken (5–6 oz. per serving) 9
Spicy jerk marinate and topped with banana mango coulis.

Roasted Chicken Gnocchi (8–10 oz. per serving) 9
Vegetable, bacon, herbs and rich chicken véloute.

Boursin-Stuffed Chicken Breast (8–9 oz. per serving) 10
Savory herbed cream cheese with red pepper cream.

Pork

Spice-Rubbed Pork Loin Chops with Fire-Roasted Fuji Apples (5–6 oz. per serving) 9
House spice rub and hand cut — Chef's favorite.

Seared Pork Chops with Apple Cider Glaze (5–6 oz. per serving) 9
Hand-cut chops, perfectly seared and drizzled with fresh local apple cider glaze.

Monterrey Pork Chops (5–6 oz. per serving) 10
Avocado, Jack cheese, mushrooms and red pepper cream.

Pot Roast with Root Veggies and Potatoes (9–10 oz. per serving)	10
Tender braised pork with carrots, parsnips, gold beets and pan gravy.	
Stuffed Pork Loin with Mustard Cream (7–8 oz. per serving)	10
Stuffed with apples, kale and pretzels.	

Seafood

Fried Catfish (6 oz. per serving)	9
Seasoned with our house blended flour, served with New Orleans remoulade sauce.	
Blackened (Dunkel) Salmon (6 oz. per serving)	12
Faroe Island Salmon, with a Port wine sauce.	
Mahi Mahi (6 oz. per serving)	12
With sweet corn fritter.	
Pan-Seared Ruby Red Trout (6 oz. per serving)	9
Red trout expertly seasoned and grilled.	
Blackened Salmon (6 oz. per serving)	12
Seared Faroe Island salmon in brown butter and pecans.	
Pan-Seared Salmon Astoria Cream (6 oz. per serving)	11
Topped with a baby shrimp and tarragon cream sauce.	
Horseradish-Crusted Halibut (6 oz. per serving)	14
Spicy horseradish butter baked into halibut and topped with panko crumbs.	
Lemon and Thyme-Roasted Halibut (6 oz. per serving)	14
Fresh Thyme and lemons top this flaky white fish for a classic taste.	

Sides (4 oz. servings)

Herb-roasted seasonal vegetables	2
Herb-roasted redskin potatoes	2
Barley risotto with shiitake mushrooms and Roma tomatoes	3
The Sherman Yukon mashed potatoes	3
Garlicky French green beans	3
Warm potato salad with corn, peppers, old bay vinaigrette	3
Roasted tri-color carrots with shallots	3
Broccolini with lemon butter	3
Shallot and thyme au gratin potatoes	4

Salads

Louisiana Chopped Salad

Tasso ham, Andouille sausage, sweet peppers, tomatoes, celery, mushrooms and Cajun dressing.

3

Southwest Chopped Salad

Seasoned beef, black olives, tomatoes, black beans, cheese, shredded lettuce, Catalina dressing.

3

Maryland Red Potato Salad

Cilantro, corn, asparagus and Old Bay vinaigrette makes this potato salad stand out.

3

Greek Chopped salad

Cucumbers, feta cheese, Kalamata olives, grape tomatoes and pepperoncini.

3

Chicken Chow Mien Chopped Salad

Celery, water chestnuts, bean sprouts, and green peppers make an interesting interpretation of this classic Chinese dish.

3

Haricot Vert Salad

Sweet peppers, sun dried tomatoes, baby red potatoes and our white balsamic vinaigrette.

3

Tuscan Bread Salad

Bread, grape tomatoes, fresh basil, capers sweet peppers and onions with White Balsamic dressing.

3

Fancier Salads

Caesar

House-made Caesar dressing, anchovy croutons, with three-cheese Caesar blend.

4

Bleu Cheese and Dates

Mixed greens, Danish bleu cheese, Majool dates, pomegranate vinaigrette

4

Baby Kale and Beets

Feta cheese, roasted beets, baby kale and our herb vinaigrette

4

Hillenbrand Salad

Baby greens, craisins, pine nuts, bleu cheese crumbles, and white balsamic vinaigrette

4

Salad Dressings

Boehringer ranch dressing, Pomegranate vinaigrette, White Balsamic vinaigrette, Bleu Cheese and Bier Mustard vinaigrette

Desserts

Death by Lemon by the slice	6
Death by Lemon whole cake (serves 12)	60
Double Cream Cheese Cake with homemade graham cracker crust by the slice	6
Double Cream Cheese Cake, graham cracker crust whole cake (serves 12)	60
Black Forest Dark Chocolate Cake by the slice	6
Black Forest Dark Chocolate Cake whole cake (serves 14)	65
Rum Cream in pre-served 6 oz. dish	3
Bavarian Cream in pre-served 6 oz. dish	3
Mousse au chocolat in pre-served 6 oz. dish	4

Drinks

Coffee per 8-oz, serving	1
Ice or Hot Tea per 8-oz. serving	1
Bottle water	1
Soft drinks by the can (we put a variety together for you)	1