

Theme Menu



TERI H CATERING
EVENTS AND CRAFTS SERVICE

teri@terihcatering.com 503-832-7531

Theme Menu



Our Most Popular Package!!!

Grilled Chicken & Beef

Grilled Prime Angus Tri-Tip GF

Rubbed with our Homemade Spices and
Served in its juices.

Grilled Chicken (GF)

Choose Boneless and Skinless Breast or
Thigh Marinade with Our Special Sauce.

Garlic Mashed Potatoes (GF)

Three Cheeses Mac & Cheese

Tossed Garden Salad

Mixed Greens with Sliced Cucumber, Cherry
Tomatoes, S& Black Olives with Balsamic &
Italian Dressings Served on the Side

Bread

\$35.00 pp minimum order 20



BBQ Northwest

Beef Brisket

Rubbed with our Homemade Spices , Smoked
for 12 hour and Served in its juices.

BBQ Pulled Pork (GF)

Choose Boneless and Skinless Breast or
Thigh Marinade with Our Special Sauce.

BBQ Baked Beans (GF)

Potatoes Salad

Tossed Garden Salad

Mixed Greens with Sliced Cucumber, Cherry
Tomatoes, S& Black Olives with Balsamic &
Italian Dressings Served on the Side

Bread

\$35.00 pp minimum order 20



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Our Most Popular Package!!!

Mexican Party

Carne Asada Beef Grilled Chicken

With Cilantro Onion Relish

Accompanied by
Lime Cilantro Rice or Spinach Rice
Black Beans or Refried Pinto Beans

Shredded Lettuce
Shredd Red Cabbage

Fresh Salsa
Fresh Pico De Gallo

Guacamole

Sour Cream

Corn

Corn Tortilla Chips.

Mini Corn Tortillas
(GF Hard Shell Tacos Available
on Request)

30.95 pp minimum order 20



Mediterranean Northwest

Mediterranean Herb Chicken(GF)

Grilled Marinated Boneless Skinless Chicken
Breast with Fresh Herbs and Topped with Diced
Plum Tomato, Fresh Basil & Black Olive Bruschetta

Grilled Garlic Lemon Salmon

Choose: Fresh Dill, Fresh Garlic & Herbs or
Champagne Butter Sauce

Oven Roasted Potatoes with Herbs

Steamed or Grilled Vegetables Medley

Tossed Garden Salad

Mixed Greens with Sliced Cucumber, Cherry
Tomatoes, S& Black Olives with Balsamic & Italian
Dressings Served on the Side

Rustic artisan bread

Chicken and Salmon Package 39.95

Chicken Only Package 25.95

Salmon Only Package 30.95

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American

AMERICAN Classic PARTY

Meatloaf

An Old Family Recipe with each Portion Individually Baked

Baked Chicken

Whole Pieces Tender & Juicy

Served with:

Creamy Mashed Potatoes
with Gravy,

Steamed Vegetable Medley

Tossed Garden Salad

with Ranch & Italian Dressings,

Dinner Rolls

with Butter

\$35.00 pp

BAKED POTATOES BAR

Jumbo Baked Potatoes
Beef or Vegetarian Chili,

Serve With

Freshly Steamed Broccoli, Chopped Applewood Smoked Bacon, Shredded Cheddar Cheese, Cheddar Cheese Sauce, Fresh Tomato Salsa, Butter, Sour Cream, and Chives

Tossed Garden Salad

Mixed Greens, Sliced Cucumber, Shredded Carrot, Cherry Tomatoes, and Black Olives.
Ranch & Balsamic Dressing on the side.

Garlic Bread

\$25.95 pp minimum order 20

AMERICAN Backyard BBQ

Grilled All Beef Hamburgers

Fresh Homemade Patty with fresh angus ground beef.

Vegetarian Garden Burgers

Barbecue Bakes Beans

Homestyle Potato Salad

Serves with:

Green Leaf Lettuce, Sliced Tomato, Camamelized Onion, Sliced Cheese, and Condiments.

\$29.95 pp minimum order 20

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Special Event

High Time Tea Sanwiche

Salmon & Drill , Watercress Egg ,
Classic Cucumber

Smoked Salmon Canapés

Assortment of Pastries Scones

With Strawberry Jam & Devonshire Cream

Raspberry Filled Tea Cookies,

Fudge Brownie Triangles, & Lemon Bars

Variety of English and Herbal Hot Tea

with Honey, Cream, and Sliced Lemon.

\$35.00 pp minimum order 20



Greek Feast

Roast Leg of Lamb
with Rosemary & Garlic

Roast Chicken
with Mediterranean Herbs & Spices

Served with:

Greek Salad
Feta Cheese & Kalamata Olives,

Taboule Salad,
Spanakopita with Tzatziki Dip,
Greek Vegetable Medley,
Pita Bread

\$33.00 pp

Shower Menu

Asain Salad

Grilled Chicken Breast

Grilled Marinated Boneless Skinless
Chicken Breast with Fresh Herbs with
our Homemade Sauce on the side.

Gourmet Wraps

Albacore Tuna, and Vegetarian.

Fresh Seasonal Fruits Platter,
Fresh Vegetable Platters with Dip
Pasta Salad

\$35.00 pp minimum order 20

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Asian

Thai Northwest

Grilled Thai BBQ (GF)

Grilled Beef with spicy sauce.

Basil Chicken

Stir-fry marinated chicken with thai basil.

Vegetarind Red Curry(Massaman Curry)

Sweet Potatoes, Bell pepper, bamboo shoot, carrots, egg plant, thai basil and coconut milk.

Pad Thai (GF, V)

Stir rice noodles with egg, tofu, top with green onions, bean spout server with peanut sauce.

Steamed Jasmin Rice

\$35.00 pp

Asian Pacific

Grilled Teriyaki Chicken

Grilled boneless skinless marinated chicken thign serves with our own Teriyaki Sauce

Asian Beef Steak

Tender Skirt Steak Marinated in our Home-made sauce

Stir Fried Harvest Veggies

with assorted vegetables

Vegetable Fried Rice

Stir-Fry Yakisoba Noodles

Soy sauce, homemade teriyaki sauce, sweet chili sauce.

\$32.00 pp minimum order 20



Tropical Fever

Hawaiian Luau

Kalua Pork

Hawaiian Teriyaki Chicken

Boneless, Marinated Breast Topped with Grilled Maui Pineapple

Luau Ribs (Optional) +5

Grilled with Sweet & Sour Glaze

Served with:

Hawaii Green Salad

Mixed Greens, Sliced Cucumber, Shredded Carrot, Red Cabbage, mango, orange, avocado with balsamic ginger dressing on the side.

Macaroni Salad

Stir-Fried Yakisoba Noodles,

Steamed Jasmine Rice

or

Sweet Island Rolls with Butter

\$35.00 pp minimum order 20
Optional Add on Luau Ribs \$7.00

Tropical Island

Tender Skirt Steak

Marinated in House Special Sauce

Tropical Pineapple Chicken

Grilled boneless and skinless chicken thigh meat that Marinated with puréed pineapple, soy sauce, fresh herbs, lime, brown sugar

Serves with

Lemon Garlic Rice

Steamed Vegetable Medley

Carrot, broccoli, cauliflower, green beans and zucchini.

Island Salad

Mixed Greens, Sliced Cucumber, Shredded Carrot, Red Cabbage, mango, avocado with balsamic ginger dressing on the side.

\$35.00 pp minimum order 20

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Holiday

HOLIDAY FEAST

A Traditional American Holiday Meal

Oven Roasted Turkey Breast
with Gravy

Honey Roasted Ham

Carved & Served in its own Juices

Served with:

**Creamy Mashed Potatoes,
Oven Roasted Sweet Potatoes**
with Brown Sugar Glaze,

Traditional Herb Bread Stuffing

Steamed Vegetable Medley,

Carrot, broccoli, cauliflower, and green beans.

Dinner Rolls

with Butter and Whole Berry Cranberry Sauce

35.95

Add Apple Pie and Pumpkin Pie for \$3.95

HOLIDAY FEAST II

A Traditional American Holiday Meal

Oven Roasted Turkey Breast
with Gravy

Roasted Prime Ribs

Carved & Served in its own Juices

Served with:

**Creamy Mashed Potatoes,
Oven Roasted Sweet Potatoes**
with Brown Sugar Glaze,

Traditional Herb Bread Stuffing

Steamed Vegetable Medley,

Carrot, broccoli, cauliflower, and green beans.

Dinner Rolls

with Butter and Whole Berry Cranberry Sauce

39.95

Add Apple Pie and Pumpkin Pie for \$3.95



Bell Pepper stuffed with vegetable quinoa red curry cooked in coconut milk.