



**Teri H**  
Catering & Events

5601 NE 18th St, Suite 208

Vancouver, WA 98661

Email: [terihcatering@gmail.com](mailto:terihcatering@gmail.com)

503-832-7531

*We deliciously cater  
to all events.* 🌿

# Sample Buffet Packages

Our Most Popular Buffet Package!!!

## Chicken & Beef

### Grilled Prime Angus Tri-Tip GF

*Rubbed with our Homemade Spices and Served in its Own Juices.*

### Grilled Teriyaki Chicken (GF)

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

### Tossed Green Salad (GF)

### Garlic Mashed Potatoes (GF)

### Three Cheeses Mac & Cheese

### Sweet Rolls

*breads with butter*

20.95

### Optional Add Vegetables

24.95

## Asian Pacific

### Grilled Teriyaki Chicken

*Trimmed Chicken Thigh Meat Marinade with 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 Fried Yakisoba

*Soy sauce, homemade teriyaki sauce, sweet chili sauce.*

20.95

## Mediterranean

### Mediterranean Herb Chicken (GF)

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

### Grilled Salmon

### Garlic mashed potatoes

### Steamed Vegetable Medley

### Tossed Garden Salad

*Mixed Greens with Sliced Cucumber, Roma Tomato, Red Cabbage, & Black Olives with Ranch & Italian Vinaigrette Dressings Served on the Side*

### Rustic artisan bread

*with butter*

25.95

## Mexican Party

### Carne Asada Beef

### Grilled Chicken

*With Cilantro Onion Relish*

*Accompanied by*

*Lime Cilantro Rice, Fresh Salsas, Fresh Pico De Gallo, Guacamole, Avocado, Sour Cream, Chopped Onion, Corn, Black Beans or Refried Pinto Beans, Cilantro, and Corn Tortilla Chips.*

*Mini Corn Tortillas*

*(GF Hard Shell Tacos Available on Request)*

21.95

# Holiday Buffet Packages

## 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,*

*Dinner Rolls  
with Butter and Whole Berry Cranberry Sauce*

20.95



# *Build Your own Buffet Package*



## **Package I**

One Protein  
Two Sides  
Salad  
Bread  
17.95/person

## **Package II**

Two Proteins  
Two Sides  
Salad  
Bread  
21.95/person

## **Package III**

Three Proteins  
Two Sides  
Salad  
Bread  
\$24.95/person

Add Extra Side \$3.50  
Add Extra Meat \$4.00

The packages are priced per person for food only. Staff, rentals, & taxes



## Beef

### Grilled Steak

*Tri tip \*\* Most Popular Beef Choice!  
Brisket, New York (+5), Top Sirloin (+3)  
Rubbed With Our Spices and Served in its Juices.*

### Rib Roast (Prime Rib) +5

### Pot Roast

*fall apart beef, tender flavor-infused  
Vegetables, Caramelized Onions, and  
Potatoes smothered in a rich gravy*

### Carne Asada

*Grilled Steak Mexican Style.*

### Meatloaf with Marinara Sauce

*Meatloaf smothered in the most  
incredible tomato marinara sauce*



## Chicken

### Chicken Teriyaki

*Choose Boneless and Skinless Breast or Thigh  
Marinated with Our Special  
Teriyaki Sauce.*

### Oven Roasted Herb Chicken

*Whole Chicken Pieces Roasted to  
Perfection served with Gravy*

### Chicken Marsala

*Boneless and Skinless Breast with Fresh Mush-  
rooms in a Rich Creamy Marsala Wine Sauce*

### Chicken Fontina

*Chicken Breast Stuffed with Fresh Spinach,  
Sun Dried Tomato, and  
Mozzarella Cheese.*

### Grilled Mediterranean Herb Chicken

*Grilled Chicken Breast or Chicken  
Thigh Fresh Herbs and Topped with Diced To-  
mato, Fresh Basil, & Black Olive Bruschetta*

### Barbecue Chicken

*Choose Whole Chicken Pieces or  
Boneless Chicken Breast, Grilled to Perfection  
with Our Barbecue Sauce.*

## Pork

**BBQ Baby Back Ribs**

**Boneless Pork Loin**

**Pulled Pork with BBQ  
Sauce**

*Rubbed with our spice mix and  
slow-cooked until perfection.*

## Lamb

**Roasted Leg of Lamb +5**

**Grilled Lamb Chops + 5**

**Slow Cooker Roast Lamb  
Leg +5**

## Seafood

**Grilled Pacific Salmon +3**

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

**Oven Roasted Salmon +3**

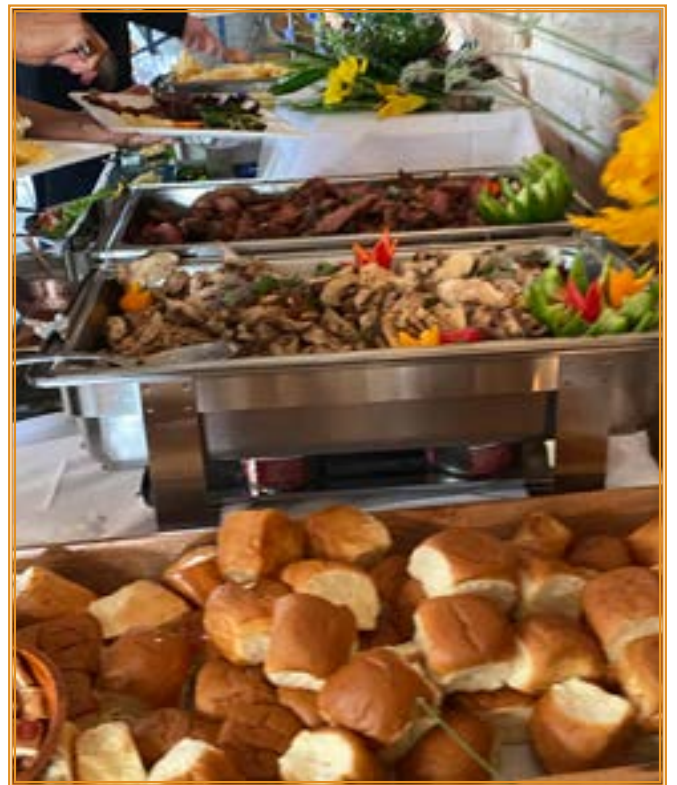
*Fresh Dill, Fresh Garlic, Lemon Juice  
Glazed or Champagne Butter Sauce*

**Baked Fish with Garlic  
and Basil**

*Baked Halibut with Fresh Garlic, Lemon,  
Basil, Dill and Few Spices*

**Greek-Style Baked Cod  
with Lemon and Garlic**

*Baked Cod with Fresh Garlic, Lemon,  
Basil, Dill and Few Spices*



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## VEGETABLES

### Grilled Vegetables **GF**

*Carrot, Onion, Zucchini,  
Asparagus Lightly Seasoned with Salt, Fresh  
Ground Black Pepper,  
and Butter*

Can be prepared Vegan

### Freshly Steamed Vegetables **GF**

*Carrot, Broccoli, Cauliflower, and Aspara-  
gus Lightly Seasoned with Salt, Fresh Ground  
Black Pepper, and Butter*

Can be prepared Vegan

### Roasted Carrots with Brown Sugar **GF**

Can be prepared Vegan

### Green Beans **GF**

Can be prepared Vegan

### Roasted Seasoned Winter Squash Medley **GF**

Can be prepared Vegan



## STARCHES

### Roasted Red Bud Potatoes **GF**

### Garlic Mashed Potatoes (GF)

Can be prepared Vegan

### Creamy Mashed Potatoes with Gravy (GF)

Can be prepared Vegan

### Low Carb Cauliflower Mashed Potato (GF)

Can be prepared Vegan

### Baked Idaho Potatoes (GF)

Can be prepared Vegan

### Crispy Baked Parmesan Potato Wedges (GF)

Can be prepared Vegan

### Three Cheese Macaroni & Cheeses

#### Penne Mozzarella

Can be prepared Vegan

### Porcini Mushroom Pasta

Can be prepared Vegan

## Salads

### **Tossed Garden Salad**

*Mixed Greens with Sliced Cucumber, Cherry Tomatoes, Black Olives with Ranch & Italian Dressing*

### **Caesar Salad**

*Romaine Lettuce and Shaved Parmesan.*

### **Pacific Northwest Spinach Salad**

*Baby Spinach, Sliced Red Onion, Walnut, and Dried Cranberries. Vinaigrette Dressing*

**All Salads can be prepared Vegan**



## Bread

### **Sweet Island Rolls with Butter**

### **Dinner Roll with Butter**

### **Cornbread with Butter**

### **Rustic Artisan Breads with Butter**





## Boards

Charcuterie Board 6  
Cheese, Meat, Crackers, Jam, Bread,  
Pickles, and Fruits

Domestic and Imported Cheese Display  
Board 5.5

Fresh Seasonal Fruit Board 4.4

Garden Vegetables Board 3.5

Sliders Board  
BBQ Chicken Breast, Tri Tip,  
Pulled Pork, or Veggie) 5.5

Skewers (Chicken, Beef, Shrimp,  
Veggies) 5.5

Asian Board (Egg Rolls, Fresh Rolls, Pot  
Stickers) 5.5

South of Boder Board (Mini Tacos,  
Chips and Dip) 5



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## Cold 4.40

- \* Caprese Skewer
- \* Cherry Tomato, Mozzarella  
Fresh Basil with Aged Balsamic
- \* Ahi Tuna Pokie on a Wonton  
Crisp
- \* Fresh Summer Rolls
- \* Smoked Salmon Canapés
- \* Dill Croustade with Citrus  
Smoked Salmon
- \* Fresh Salsa, Guacamole and  
Chips
- \* Buffalo Mozzarella Caprese
- \* Mini Quiches with Fresh Herbs

## Hot 4.40

- \* Grilled Teriyaki  
Chicken Skewers (GF)
- \* Grilled Beef Skewer with  
\* (Chimichurri Sauce or  
Teriyaki Sauce)
- \* Grilled Thai Chicken  
Satay (GF)
- \* Garlic Lemon Shrimp  
Skewers (GF)
- \* Petite Meatballs (GF)
- \* Egg Rolls  
(Vegetarian or Chicken)
- \* Pork & Chive Pot Stickers
- \* Sea Scallops Wrapped  
with Bacon (GF) +1
- \* Bruschetta
- \* Three Cheese Mac and  
Cheese
- \* Citrusy Garlic Tangy  
Shrimp (GF)



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## Desserts

Gourmet Assorted Bars 3.75  
(Fudge Brownies, Lemon Bars, Cookies)

Cheesecake 3.00

Apple Pie 2.5

Cake 3.00

Macaron 2.75

Assorted Fruits 3.50



## Beverages

Canned Soft Drinks 1.25

Water Bottles 1.25

Lemonade 2.0

Ice Tea 2.0

Hot Coffee & Hot Tea 2.50

Juice 2.0

## How to calculate the number of staff for your event

### Staffing & Service

We will use the formula on the right side of the page to staff your event based on its size.

We will arrive about 1.5 to 2 hours prior to guest arrival. This will allow us time to unload our equipment and set up food and display tables.

During the event, our staff will be responsible for the upkeep of the food, refilling, and clearing your guests' plates as needed.

When your event is complete, our staff will take down the food display, pack up, and load our things. This process normally takes 1 to 1.5 hour. We are responsible for cleaning up the space we have used and returning it to its original state.

We will be ready to help in any way we can during your event to ensure that it is a success. We are always glad when we can help!

*Event manager 40 per hour  
An event manager is required for any plated dinner and events with 100 or more guests*

*Servers 25 / hour  
Buffet Style 1 server per 25 people  
Plate Style 1 server per 20 people*

*Bartender 40 / hour  
Labor hours include loading, travel and setup time, plus event service and clean up time.*

### Other Fee

*Drop off Only Packages  
Delivery Fee ( base on distance and Food load)*

*Setup the Buffet Station & Return Equipment.  
Allow 1 to 2 hours to set up and 1 hour to pick up & clean up.*

*Service Charge  
20%*

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