



5601 NE 18th St, Suite 208

Vancouver, WA 98661

Email: terihcatering@gmail.com

503-832-7531

*We deliciously catering
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

bread with butter

24.95

Optional Add Vegetables

28.40

Asian Pacific

Grilled Teriyaki Chicken

Trimmed Chicken Thigh Meat Marinade with Teriyaki Sauce

Asian Beef Steak

Tender Skirt Steak Marinated in our Homemade sauce

Stir Fried Harvest Veggies

with assorted vegetables

Vegetable Fried Rice

Stir Fried Yakisoba

Soy sauce, homemade teriyaki sauce, sweet chili sauce.

20.95

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)

24.95

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

29.95

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*

25.95

Add Apple Pie and Pumpkin Pie for \$3.00

Build Your own Buffet Package



Package I **One Protein**

Two Sides
Salad
Bread
20.95/person

Package II **Two Proteins**

Two Sides
Salad
Bread
25.95/person

Package III **Three Protein**

Two Sides
Salad
Bread
\$29.95/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 (+3), 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*



Filet Mignon Steak

Chicken

Chicken Teriyaki

*Choose Boneless and Skinless Breast or Thigh
Marinade 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
Mushrooms 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 Tomato,
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 +3

Grilled Lamb Chops + 3

Slow Cooker Roast Lamb
Leg +3

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*



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

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 6.5

*Domestic and Imported Cheese
Display Board 6.5*

Fresh Seasonal Fruit Board 4.5

Garden Vegetables Board 4.5

Sliders Board

BBQ Chicken Breast, Tri Tip, Pulled Pork, or Veggie)
6.5

*Skewers (Chicken, Beef, Shrimp, Veg-
gies) 6.5*

*Asian Board (Egg Rolls, Fresh Rolls, Pot
Stickers) 6.5*

*South of Boder Board (Mini Tacos,
Chips and Dip) 6.5*



Charcuterie Cup 12.00



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

Cold 4.50

- * 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 4.00

- * 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)



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

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!.

How to calculate the number of staff for your event

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.

On-site chef 35 / hour

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%

The number of staff will be depending on the size of your event.

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