

# Power Lunch



TER H CATERING  
EVENTS AND CRAFTS SERVICE

*We deliciously  
catering  
to all events.*

# Lunch Entree

## Marinated and Grilled Teriyaki Choice

Choice of Chicken thighs meat, Beef, Pork or  
Tofu serves with vegetables and rice.

22

## Mediterranean

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

22

## Mexican Entrée

Chicken Fajitas 22  
Carne Asada Beef 25

## Beef Brisket

serves with homemade potatoes salad  
and bread

22

## Grilled Lemon Garlic

### Salmon

Wild rice and vegetables

25

## Egg plant, Mushroom, and Vegetables Red Curry

with rice

22



# Sandwiches

A La Cart \$18

**Special Lunch Choose two choices:  
Fruits salads, cookies or chips \$22**

## Croissant Sandwich

Rich Buttery Croissant Sandwiches with

Leaf Lettuce, Sliced Tomato, Avocado, Alfalfa Sprouts, and Condiments on the side

### **Your choice of meat**

Turkey BLT

Roasted Beef

Ham and Cheese

California Club

Albacore Tuna

Vegetarian 

## Classic BLT Sandwich

Becon, lettute, tomato, avocado

## Turkey Club Sandwich

Toasted Bread, turkey, ham, bacon, lettuce, tomato and mayonnaise, Tillamook cheese

## Croque Monsieur

Ham and cheese  
Gruyere, permesan, ham and béchamel sauce  
Vegetariaon Foccacia

## Grilled Chicken Gyro Sandwich

Cucumber, onion, tomato, drill, tikki sauce, lettuce in pita bread

## Swiss mushroom

### Sandwich

Oven roasted Portobello mushroom, red onions, tomatoes, lettuce leaf, swiss cheese, on artisan bread.

## Veggie and Hummus Sandwich

Toasted hearty whole grain bread, hummus, provolone cheese, sliced tomatoes, grated carrots, spinach, sliced cucumber, alfalfa spouts, sliced red onions and sliced avocado.

Can prepare to be vegan.

# Soups & Salads Entrée

A La Cart \$18

Special Lunch Choose two choices:  
Fruits salads, cookies or chips \$22

## Seasonal Mixed Green Salad

Mixed greens, sliced cucumbers, carrots, cherry tomatoes, and black olives with ranch & balsamic dressing on the side.



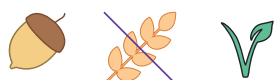
## Caesar Salad

Romaine lettuce, lemon wedge and shaved parmesan.



## Baby Spinach Salad

Baby spinach, sliced red onion, roasted walnut, and dried cranberries, with sharp with parmesan cheese with a raspberry vinaigrette dressing



## Asian Salad Entrée

Mixed green, kale, cabbage, carrots, sliced Cucumbers, cilantro, cashews nuts with Asian ginger sesame dressing on the side



## Rustica Salad Entrée

Mixed green with sliced Fuji apples, smoked gouda, cranberry and raisins with apple cider vinaigrette dressing



## Moroccan Soup with Kale and Chickpeas

Hearty butternut squash, kale and chickpeas in a vibrantly spiced stew



## Creamy Chicken Wild Rice

Roasted chicken, wild rice and vegetables in a creamy aromatic broth



## Lentil Soup

Butternut squash, carrots, celery, onion, potatoes, lentils, herbs de provence, garlic, kale & parsley



## Chicken Pot Pie

Chicken breasts, russet potatoes, onion, pea and carrots and parsley



# Build Your own Buffet Package



## **Package I** **One Protein**

One Sides  
Salad  
25.95/person

## **Package II** **Two Proteins**

Two Sides  
Salad  
33.95/person

## **Package III** **Three Protein**

Two Sides  
Salad  
\$39.95/person

*Add Extra Side \$6.50*  
*Add Extra Meat \$6.00*

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

PHONE: 503-832-7531 EMAIL: [teri@terihcatering.com](mailto:teri@terihcatering.com)

# BYO Menu

## Protiens I

### 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

*Meatloaf smothered in the most incredible tomato marinara sauce*



Filet Mignon Steak

### Chicken

#### Grilled Chicken Teriyaki

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

#### Oven Roasted Herb Chicken

*Whole Chicken Pieces Roasted to Perfection served with Gravy*

#### Chicken Piccata

#### Chicken Marsala

*Boneless and Skinless Breast with Fresh Mushrooms in a Rich Creamy Marsala Wine Sauce*

#### Grilled Mediterranean Herb Chicken

*Grilled Chicken Breast or Chicken Thighn 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.*

# BYO Menu

## Protiens II

### 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 +10**

**Grilled Lamb Chops + 10**

**Slow Cooker Roast Lamb Leg +10**



### Seafood

**Grilled Salmon +5**

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

**Oven Roasted Salmon +5**

*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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# BYO Menu

## Vegetables & Starches

### VEGETABLES

#### Grilled Vegetables

*Carrot, Onion, Zucchini, Asparagus and Bell Pepper*

#### Roasted Vegetables

*Carrot, Red Onion, Small Potatoes, and Parsnip*

#### Freshly Steamed Vegetables

*Carrot, Broccoli, Cauliflower, and Green Beans.*

#### Roasted Carrots with Brown Sugar

#### Oven Roasted Eggplant

#### Roasted Seasoned

#### Winter Squash Medley

#### Sauteed green beans

#### Corn on the Cob.

#### Sauteed Asparagus.

#### BBQ Baked Beans



### STARCHES

#### Roasted Red Bud Potatoes

#### Garlic Mashed Potatoes (GF)

#### Creamy Mashed Potatoes with Gravy

#### Low Carb Cauliflower Mashed Potato

#### Baked Idaho Potatoes

#### Crispy Baked Parmesan Potato Wedges

#### Ultra Crispy Smashed potatoes

#### Crispy baked sweet potatoes

#### Baked Bean

#### Three Cheese Macaroni & Cheeses

#### Penne Mozzarella

#### Porcini Mushroom Pasta

#### Spaghetti

#### Pasta Puttanesca

#### Pasta Porcini

#### Pasta Salad





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!

## Other Fee

**Deliver Fee**  
**Service Charge 20%**

## 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 30 / hour*

*Buffet Style 1 server per 25 people*

*Plate Style 1 server per 20 people*

*Bartender 50/ hour*

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

*On-site chef 35 / hour*

## Service Type

✱ *Drop Off Only*

✱ *Drop Off and Set up Buffet Table*

✱ *Buffet Style*

✱ *Plate Style*

✱ *Family Style*

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