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*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 juices.

Grilled Chicken (GF)

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

Tossed Green Salad (GF)

Garlic Mashed Potatoes (GF)

Three Cheeses Mac & Cheese
Bread or Roll

35.00

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)

35.95

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.

35.00 pp

Mediterranean

Mediterranean Herb Chicken (GF)

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

Grilled Garlic Lemon Salmon

Oven Roasted Potatoes with Herbs

Steamed Vegetable Medley

Tossed Garden Salad

Mixed Greens with Sliced Cucumber, Roma Tomato,
Red Cabbage, & 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

Theme Menu

Tea Time

Tea Sandwiches

Salmon & Drill ,
Watercress Egg ,
Classic Cucumber

Smoked Salmon Canapés

Assortment of Pastries Scones
With Strawberry Jam & Devon-
shire 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

Shower Menu

Asain Salad

Grilled Chicken breast
with our Homemade Sauce on the side.

Wraps
Albacore Tuna, and Vegetarian.

Fresh Fruit & Berry Platter,
Pasta Salad

Fresh Vegetable Platters with Dip
35.00pp

BAKED POTATO BAR

Jumbo Baked Potatoes

Beef or Vegetarian Chili,

Serve With

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

Tossed Garden Salad
with Ranch & Italian Dressings, and

Garlic Bread

\$30.00

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

35.95

Add Apple Pie and Pumpkin Pie for \$3.95

Theme Menu

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

Macaroni Salad

Stir-Fried Yakisoba Noodles,

Steamed Jasmine Rice

or

Sweet Island Rolls with Butter

<i>Kalua Pork & Chicken</i>	<i>\$35 per person</i>
<i>Add on Luau Ribs</i>	<i>\$5 per person</i>

Tasty Thai

Tiger Crying Beef BBQ (GF)
Grilled Beef with spicy sauce.
the beef marinate is not spicy
but the sauce is spicy.

Thai BBQ Chicken (GF)
Grilled marinate thai style
homemade sauce

Grilled
Thai Massaman Curry with Sweet
Potatoes
Bell pepper, zuchinni, bamboo
shoot, carrots, egg plant, thai
basil and coconut milk.
(Vegetarian, Chicken)

Pad Thai (GF, V)
Stir rice noodles with egg, tofu,
top with green onions, bean
spout server with peanut sauce.
(Vegetarian, Shrimp + 2)

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

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,

Freshly Baked Rolls
with Butter

\$35.00 pp

Build Your own Buffet Package



Package I One Protein

One Sides
Salad
Bread
\$29.95

Package II Two Proteins

Two Sides
Salad
\$35.95

Package III Three Protein

Two Sides
Salad
Bread
\$39.95/person

Add Extra Side \$6.50

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

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

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 Bacon & Spanish

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 +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



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VEGETABLES

Grilled Season 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 As-
paragus 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 & Chees-
es**

Penne Mozzarella
Can be prepared Vegan

Porcini Mushroom Pasta
Can be prepared Vegan

Salads

Garden Salad

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

Caesar Salad

Romaine Lettuce and Shaved Parmesan.

Pacific Northwest Spinach Salad

Baby Spinach, Sliced Red Onion, Walnut, and Dried Cranberries. Vinaigrette on the side.

All Salads can be prepared Vegan

Bread

Sweet Island Rolls

Dinner Roll with

Cornbread with

Rustic Artisan Bread



Boards

Price per person

Charcuterie Board 12

Cheeses, Cured Meat, Fresh Fruits, Dried Fruits,
Olive, Cracker, Pickle, Honey.

Add on Pate, Smoke Salmon +2

Fresh Seasonal Fruit Board 6

Garden Vegetables Board 6

Sliders Board

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

10

Skewers Board

(Chicken, Beef, Shrimp, Veggies) 10

Asian Board

(Egg Rolls, Fresh Rolls, Pot Stickers) 10

South of Border Board

(Mini Tacos, Chips and Dip) 10



Charcuterie Cup 12.00



Charcuterie Board 12

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Cold 6 per person

- * Caprese Skewer
- * Cherry Tomato, Mozzarella
Fresh Basil with Aged Balsamic
- * Ahi Tuna Poke 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



Hot 6 per person

- * 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) +3
- * Bruschetta
- * Three Cheese Mac and
Cheese
- * Citrusy Garlic Tangy
Shrimp (GF)
- * Shrimp Cocktail



Desserts

Gourmet Assorted Bars
6.75
(Fudge Brownies, Lemon
Bars, Cookies)

Cheesecake Bar 6.75
Apple Pie 4
Cake 4
Macaron 4.50
Assorted Fruits 6



Beverages

Canned Soft Drinks 2
Water Bottles 2
Lemonade 2
Ice Tea 2
Hot Coffee & Hot Tea 2
Juice 2
Fusion Water 2
Drink Station 8 per person

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 hours. 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 35 / 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.

Service Type

- ✿ Drop Off Only
- ✿ Drop Off and Set up Buffet Table
- ✿ Buffet Style
- ✿ Plate Style
- ✿ Family Style

Other Fee

Deliver Fee

Service Charge 20%

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