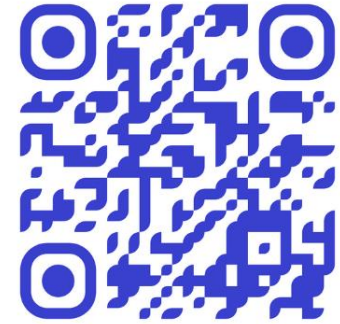




FRESH. INTERNATIONAL FLAVOR.
PERSONALIZED.



7516 Fullerton Road Unit F,
Springfield, VA 22153
(202) 813-7641
info@teribelblue.com

Services Offered:
Corporate Events / Luncheon
Holiday Party / Military Gathering
Debutante / Quinceanera / Sweet Sixteen
Wedding / Reception
Engagement / Bridal Shower
Birthday Parties / Baby Shower
High Tea / Afternoon Tea
Kid's Tea
& More ...

~Any order smaller than 20 guests please call us.~

****Please specify all food allergy*

PASSED/DISPLAYED HORS D'OEUVRES

Included in American Dinner Package | Priced Per Person | 1-2 Pieces Per Person

- Deviled Egg Candied Bacon Bits | 5.25
- Lumpia, Ground Turkey, Mix Vegetables, Dipping Sauce | 5.50
- Tomato and Basil Bruschetta | 5.50
- Petite Crab Cakes, Aioli Sauce | 6.50
- Crab Stuffed Mushroom, Topped with Parmesan Cheese | 6.50
- Cream Cheese & Chives Smoked Salmon on Crostini | 6.75
- Ceviche Veracruz on Toasted Tortilla Chips | 6.50
- Sweet Chili Chicken | 5.50
- Potato Croquette | 6.25
- Casino Taco | 5.50
- Soy Garlic Korean Fried Chicken | 5.50
- Vegetable Dumplings | 4.75
- Chicken Dumplings | 5.00
- Shrimp Dumplings | 5.25
- Ukoy (Shrimp Fritters) | 5.75
- Seafood Pancake | 5.75
- Spicy Grilled Shrimp | 5.75
- Water Dropwort Pancake | 4.75
- Sweet Chili Chicken | 5.50
- Casino Taco | 5.50
- Seafood Sisig | 5.75

DISPLAYED HORS D'OEUVRES

Minimum of 25 | Priced Per Person

- Fresh Fruit Display | 6.50
- Market Vegetable Crudité | 6.50
- Mediterranean Hummus Display | 8.50
Olives, Feta Cheese and Toasted Pita
- International & Domestic Cheeses | 9
Gourmet Crackers, Baguette and Red & Green Grapes
- Artichoke and Spinach Dip | 10.50
Assorted Flatbreads and Chips
- Cocktail Shrimp Display | 12
Jumbo Shrimp with Cocktail Sauce and Lemon Wedges
- Berry Charcuterie Board | 12.50
Mixed Berries, Artisan Charcuterie with Marinated Vegetables and Crostini
- Crab Dip | Brunch 11.50 | Dinner 12.50
Assorted Crackers and Baguettes | Dinner added: Chips

AMERICAN, ITALIAN & MORE BREAKFAST, PLATED & BUFFET PACKAGES

AMERICAN BRUNCH MENU | Menu includes fresh brewed coffee, tea, orange juices and water.

Continental Buffet | 18

Croissant, Bagel & Cream Cheese | Assorted Pastries & Muffins | Strawberry & Granola Parfait | Fresh Fruit Display

Breakfast Buffet | 23

Cheddar Scrambled Eggs | Home Fries OR Hash Brown | French Toast OR Pancakes | Bacon & Sausage | Fresh Fruit Display

Southern Breakfast Buffet | 28

Cheddar Scrambled Eggs | Cheesy Grits & Cajun Shrimp | Bacon & Country Ham | Sausage Gravy & Biscuits | Fresh Fruit Display

Bigger & Better Brunch Buffet | 29

Eggs Benedict | Breakfast Potatoes | Bacon OR Sausage | Ham & Spinach Quiche | Fresh Fruit Display

BRUNCH ENHANCEMENTS add to your brunch package. Priced Per Person.

Waffle Bar with Assorted Toppings 10.50 | Oatmeal or Yogurt Parfait Bar 7 | Assorted Muffins, Danishes & Pastries 6.50

CHEF ATTENDED STATION

\$120 Chef Attendant Fee Applies

Omelette Station 8 | Crepes Station 10

BRUNCH BEVERAGES

Mimosa Bar Champagne, Orange & Cranberry Juice, Fresh Berries

2 Hours 18 | 3 Hours 24

Add Ons | 4

Old School Mimosa Freshly squeezed orange juice, Prosecco

Raspberry Mimosa Freshly made raspberry juice, Prosecco

Red Sangria Red wine, brandy, fruits, Juice

PLATED LUNCH

All Entrées served with One Salad, One starch, One vegetable and Fresh Rolls & Butter

SALAD

Classic Caesar

Crisp Romaine, Croutons, Parmesan Cheese, Caesar Dressing

Greek Salad

Romaine, Cherry Tomatoes, Cucumbers, Olives, Feta Cheese with Balsamic Vinaigrette

House Salad

Spring Mix, Tomatoes, Cucumbers, Carrots, Ranch Dressing

Cucumber Salad

Cucumbers, Shallots, Cherry Tomatoes, Feta, Olive Oil Dressing

ENTRÉE

Crab Cakes | 38
Crab Cakes with Aioli

Chicken & Quinoa | 28
(Optional: Grilled Salmon add 5)
Lemon Pepper Grilled Chicken Breast, Bed of Quinoa Salad

Cheese & Pasta | 28
Creamy Sauce topped with Gruyère cheese

Chicken Piccata | 39
Chicken Breasts Sautéed with Capers, Lemon Butter and Creamy Sauce

Flank Steak | 40
Choice Angus Center Cut Filet charbroiled to perfection Topped with a Light Demi Glaze

SIDES

Roasted Brussel Sprouts | Seasonal Vegetables | Rice Pilaf | Garlic Mashed Potatoes | Sautéed Spinach

DINNER BANQUET

GOLD PLATED PACKAGE

68 Per Person Includes: Three Passed/Displayed Hors D'oeuvres, Warm Rolls with Butter, One Plated First Course, Choice of Two Entrées, Sides & Beverage Station.

FIRST COURSE

House Salad

Spring Mix, Tomatoes, Cucumbers, Carrots, Ranch Dressing

Cucumber Salad

Cucumbers, Shallots, Cherry Tomatoes, Feta, Olive Oil Dressing

Classic Caesar

Crisp Romaine, Croutons, Parmesan Cheese, Caesar Dressing

Greek Salad

Romaine, Cherry Tomatoes, Cucumbers, Olives, Feta Cheese with Balsamic Vinaigrette

MAIN COURSE | Select Two

Jumbo Shrimp

Cajun Shrimp with Creole Sauce

Salmon Glazed

Pan Seared Salmon, Drizzled with Capers and White Wine Sauce

Jumbo Lump Crabcakes

Chef's Crabcake recipe with Aioli Sauce

Lemon Pepper Cod

Baked & Broiled Cod, Lemon Pepper Drizzle, Parsley Garnish

Chicken Cordon Blue

Chicken Stuffed with Ham & Gruyere Cheese Topped with Melted Swiss Cheese

Skillet Chicken

Seasoned Pan Seared and Baked

Steak Frites

Steak, Topped with Butter Garlic Parsley

SIDES

Roasted Brussel Sprouts | Seasonal Vegetables | Rice Pilaf | Garlic Mashed Potatoes | Sautéed Spinach

BUFFET PACKAGE

55.00 Per Person Includes: Three Displayed Hors D'oeuvres, Warm Rolls with Butter, Choice of One Salad, Choice of Two Entrées & Two Sides & Coffee Station.

FIRST COURSE

SALADS

House Salad

Spring Mix, Tomatoes, Cucumbers, Carrots, Ranch Dressing

Cucumber Salad

Cucumbers, Shallots, Cherry Tomatoes, Feta, Olive Oil Dressing

Classic Caesar

Crisp Romaine, Croutons, Parmesan Cheese, Caesar Dressing

Greek Salad

Romaine, Cherry Tomatoes, Cucumbers, Olives, Feta Cheese with Balsamic Vinaigrette

MAIN COURSE | Selection of Two

Baked & Broiled Salmon

Topped with Caramelized Maple Brown Sugar

Oven Roasted Chicken

Seasoned Perfectly and Baked, Drizzle with Balsamic Glaze

Chicken Parmesan

Crispy Fried then Baked Chicken, Tomato Sauce Topped with Melted Mozzarella & Parmesan

Jambalaya Pasta

Shrimp, Andouille Sausage, Peppers in Creamy Cajun Sauce

Chicken Piccata

Creamy Sauce, Capers, garnished with fresh parsley

Tuscan Chicken

Spinach, Sun Dried Tomatoes, Seasoned Chicken in Creamy Sauce

Oven Roast Beef

Roasted over four hours with Drizzled Gravy

SIDES

Roasted Brussel Sprouts | Seasonal Vegetables | Rice Pilaf | Garlic Mashed Potatoes | Sautéed Spinach

BBQ BUFFET PACKAGE

53.00 Per Person Includes: Hors D'oeuvres, Cornbread, Choice of One Salad, Two Meat Entrées & Sides & Coffee Station.

Hors D'oeuvres

Mac N Cheese Bites

Fried Okra

SALADS | Select One

House Salad

Spring Mix, Tomatoes, Cucumbers, Carrots, Ranch Dressing

Classic Caesar

Crisp Romaine, Croutons, Parmesan Cheese, Caesar Dressing

MAIN COURSE

BBQ Chicken &

Kielbasa Sausage

OR

OR

Pork Ribs &

Bratwurst

SIDES

Seasonal Vegetables

Potato Salad

ADDITIONS: Select One (add 5.00)

Beans

Collard Greens

Grilled Corn

Scalloped Potato

BBQ BUFFET DESSERT | Select One

Banana Pudding

Apple Pie

Peach Cobbler

Brownies

FILIPINO, KOREAN & MORE BREAKFAST, PLATED & BUFFET PACKAGES

FILIPINO BRUNCH BUFFET

Menu includes fresh brewed coffee, tea, orange juices and water.

...SILOG | 19.50 per person | Minimum of 25

A Filipino breakfast combination of your choice of Meat comes with Garlic Fried Rice (Sinangag) & Fried Eggs (Itlog)

Tapsilog

Beef, Garlic Fried Rice, Eggs

Casilog

Chicken Tocino, Garlic Fried Rice, Eggs

Losilog

Longanisa, Garlic Fried Rice, Eggs

Bangsilog

Bangus, Garlic Fried Rice, Eggs

Spamsilog

Spam, Garlic Fried Rice, Eggs

Cornsilog

Corned beef, Garlic Fried Rice, Eggs

Bacsilog

Bacon, Garlic Fried Rice, Eggs

Chiksilog

Fried Chicken, Garlic Fried Rice, Eggs

Sausilog

Sausage, Garlic Fried Rice, Eggs

FILIPINO PLATED LUNCH

All Entrées served with One Salad, One Entree, One Side

SALADS

House Salad

Spring Mix, Tomatoes, Cucumbers, Carrots, Ranch Dressing

Cucumber Salad

Cucumbers, Shallots, Cherry Tomatoes, Feta, Olive Oil Dressing

Classic Caesar

Crisp Romaine, Croutons, Parmesan Cheese, Caesar Dressing

Mango & Tomato Salad

Ripen Mango, Roma Tomatoes, Cucumbers, Cilantro, Feta Cheese with Balsamic Vinaigrette

ENTRÉES

Sinigang Pork OR Beef | 18

Shrimp OR Fish | 20

Served with white rice and soy sauce

Baked Chipotle Mayo Salmon | 28

Baked Salmon with Caramelized Chipotle Mayo served on a bed of Garlic Fried Rice

Pancit Palabok | 19

Rice Noodles topped Shrimp Sauce, Shrimp, Sliced Hard Boiled Eggs, Smoked Fish Flakes, Green Onions, Crushed Chicharon

Fried Fish & Salted Eggs | 25

Seasoned Fried Catfish, Salted Eggs, Garlic Fried Rice, Tomato & Onion Salsa

Tortang Talong & Shrimp | 18

Eggplant Fried with Eggs, Shrimp Sauteed in Bird's Eye Chili Oil

SIDES

Garlic Fried Rice | Seasonal Vegetables | Tofu in Oyster Sauce | Sauteed Bokchoy | String Beans | Monggo Beans

FILIPINO PLATED DINNER

Price range \$55.00 Per Person Includes: Three Passed/Displayed Hors D'oeuvres, Warm Rolls with Butter, One Plated First Course Salad, Choice of Entrées & Two Sides & Coffee Station.

MAIN COURSE | Select One Meat | Main Entrée comes with Pansit on the side

FILIPINO PLATED PACKAGE FIRST COURSE | Select One Meat

House Salad

Spring Mix, Tomatoes, Cucumbers, Carrots, Ranch Dressing

Cucumber Salad

Cucumbers, Shallots, Cherry Tomatoes, Feta, Olive Oil Dressing

Classic Caesar

Crisp Romaine, Croutons, Parmesan Cheese, Caesar Dressing

Mango & Tomato Salad

Ripen Mango, Roma Tomatoes, Cucumbers, Cilantro, Feta Cheese with Balsamic Vinaigrette

Shrimp in Coconut Sauce

Jumbo Shrimp simmered in coconut milk, ginger, garlic and spices

Escabeche

Whole fish drizzled with sweet & tangy peppered sauce

Fistek

Lightly fried topped with onion rings, calamansi juice and soy sauce

Ateh's Chicken Adobo

chicken in caramelized soy sauce, vinegar, and onions

Kare Kare (Oxtail add 5)

Beef Chuck, Peanut Butter, Eggplant, Bokchoy

Sisig

Pork, Calamansi, Onions & Spicy peppers

Crispy Pata

Marinated & Deep Fried Pork Leg

Dinuguan

Savory Filipino Pork Stew with Pork Offal, simmered in Spices, Pork Blood Gravy & Vinegar

SIDES

Garlic Fried Rice | Seasonal Vegetables | Tofu in Oyster Sauce | Sauteed Bokchoy | String Beans | Monggo Beans

FILIPINO BUFFET

Price range \$60.00 Per Person Includes: Three Passed/Displayed Hors D'oeuvres, Warm Rolls with Butter, One Plated First Course Salad, Choice of Entrées & Two Sides & Coffee Station.

MAIN COURSE | Selection of Two | additional Meat Entrée add \$5 per person

SALAD

House Salad

Spring Mix, Tomatoes, Cucumbers, Carrots, Ranch Dressing

Cucumber Salad

Cucumbers, Shallots, Cherry Tomatoes, Feta, Olive Oil Dressing

Classic Caesar

Crisp Romaine, Croutons, Parmesan Cheese, Caesar Dressing

Mango & Tomato Salad

Ripen Mango, Roma Tomatoes, Cucumbers, Cilantro, Feta Cheese with Balsamic Vinaigrette

Pansit (Vegetarian)

Sauteed Vegetables with Rice Noodles

Bistek

Flank Steak, Onions, Soy Sauce & Calamansi

Filipino BBQ

Marinated Chicken in Coffee, Soy Sauce, Vinegar, Ginger, Seasonings

Filipino Spaghetti

Meaty Red Sauce, Hotdog Slices, Banana Ketchup, Sprinkled Cheddar Cheese

Beef or Chicken Kaldereta

Simmered in Seasoned Tomato Paste, Potatoes, Carrots

Lechon Kawali

Spicy Vinegar and Lechon Sauce

SIDES

Garlic Fried Rice | Seasonal Vegetables | Tofu in Oyster Sauce | Sauteed Bokchoy | String Beans | Monggo Beans

KOREAN BBQ PACKAGE

Price range \$55.00 Per Person Includes: Three Displayed Hors D'oeuvres, Warm Rolls with Butter, One First Course Salad, Choice of Two Main Course & Two Sides & Coffee Station.

FIRST COURSE

Asian House Salad

Iceberg lettuce, Shredded Carrots, Cucumbers, Ginger Dressing

Cucumber Salad

Cucumbers, Shallots, Cherry Tomatoes, Feta, Olive Oil Dressing

Classic Caesar

Crisp Romaine, Croutons, Parmesan Cheese, Caesar Dressing

Mango & Tomato Salad

Ripen Mango, Roma Tomatoes, Cucumbers, Cilantro, Feta Cheese with Balsamic Vinaigrette

MAIN COURSE

Shrimp

Salmon

Squid

Chicken thigh

Beef brisket

Beef belly

Ribeye

Sirloin

Short rib

Outside Skirt Steak

Pork Belly

Pork Jowl

Pork Neck

SIDES

White Rice | Kimchi | Potato Salad | Spicy Cucumber Salad | Spicy Korean Rice Cakes | Sweet and Sour Radish Salad | Gamjajeon pancakes | Korean Bean Sprouts | Korean Spinach | Braised Potatoes

BUTCHER'S CORNER

\$120 Chef Attendant Required per station. Minimum of 25 Guests.

Roasted Prime Rib | 22

Au Jus and Dinner Rolls, Creamy Horseradish Sauce

Honey Glazed Ham | 14

Mac n Cheese, Cornbread

Roast Turkey | 13

Turkey Gravy, Cranberry Chutney and Dinner Rolls

Lechon Kawali | 16

(Pork Stomach, Not the whole pig)

Roasted Pork Belly, White Rice, Vinegar & Chili Sauce

AMERICAN LATE NIGHT MINI BITES we can make any Hors D' Oeuvres into a midnight snack

Sliders Station Ham & Cheese, Sloppy Joe OR BBQ Chicken | 10.50

Cheeseburger, Buffalo Chicken and Portobello Mini Pizza Bites | 9.00

Pepperoni Pizza Dip and Corn Chips Display | 8.50

FILIPINO LATE NIGHT BITES we can make any Hors D' Oeuvres into a midnight snack

Pandesal Cheese OR Ham & Cheese OR Peanut Butter & Jelly | 5.00

Ube Puto with Cheese | 8.50

Mini Gilgeoní Toast | 5.25

Kutsinta | 5.50

Banana Fritters | 6.75

SWEETS

AMERICAN SWEETS

S'more's Station | 7.00

Assorted chocolates ready to melt with marshmallows and served with crunchy graham cracker cookies

Cheesecake Minis | 7.50

Assorted Mini Individual Cheesecakes, Strawberry, Blueberry, Raspberry

Brownies & Cookies | 7.50

Hershey's Chocolate Brownies with Almond, Hershey's Chocolate Chip Cookies and Snickerdoodles

Dessert Display | 13.50

Chef's Selection of Desserts

FILIPINO SWEETS

Ginataan (soup dessert) | 4.50

Halo Halo | 9.50

Biko | 4.50

Palitaw | 4.50

Turon | 4.95

Ube Yema | 4.00

Buko Pandan | 5.00

Cassava Cake | 5.00

Sago at Gulaman | 5.50

MORE OPTIONS FOR PURCHASE:

Bartenders with Bar Package for purchase (Coming Soon in DC & MD)

DJ Services for purchase, dependent on availability

Decorations

Linen Rentals

Tables & Chairs

DISCLAIMER: Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CONTAINS: Wheat, Soy, Eggs, Gluten and Milk ingredients. May contain traces of tree nut products as food is prepared in the same kitchen where nut products are handled.

All allergies needs to be addressed, we will try our best to ensure to separate food for all allergy requests per individual. Signee is responsible to point out which of their guests has food allergies. All food are prepared in the same facility.

SERVICES PROVIDED; select one.

Full-Service Catering

Two hours Setup prior to the event time, Servers on site during the event, up to one hour and a half hour breakdown/cleanup after event end time.

Drop Off Catering

We will drop off the food & beverage one hour Setup prior to event time and instructions for food care and handling will be handed to the responsible signee.

TAXES, FEES, SERVICE CHARGE & DELIVERY:

A Sales Tax (dependent on location) will be included at the final bill due.

For Banquet Full Service Catering a 20 - 22% Service Charge will be included to final bill.

ADDITIONAL FEES:

Travel Fee: No Travel Fee within 40miles and under.

Travel Fee will be added for 41 + miles at mileage rate per state and room & board will be covered by responsible host signee to be included on invoice.

No other fees or hidden fees included. All charges are as stated on the invoice provided. Additional costs will be added for additional food & beverage menu add-ons as requested by the responsible signee.

Delivery charge will apply outside of 41 + miles from zip code 22153.