



FRESH. INTERNATIONAL FLAVOR.
PERSONALIZED.

BRUNCH

TERIBELBLUE CATERING

Welcome and thank you for considering TeRiBelBlue Catering for your Brunch! Every event is special, and we ensure you receive a personalized service for a smooth and stress-free celebration.

Our Bruch Menu can be mixed and Matched with our Banquet Menu.

Provided are our American & Filipino Brunch Menu.

PASSED/DISPLAYED HORS D'OEUVRES 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

GOURMET DISPLAYS

Minimum of 25 guests per display. 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
- Crab Dip | 11.50
Assorted Crackers and Baguettes
- 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

BRUNCH MENU

BRUNCH BUFFET

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 Hashbrown | 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

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

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

ENTRÉES

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

BUTCHER CORNER

\$ 120 Chef Attendant Required per station. Minimum of 50 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

DESSERTS

S'more's Station | 8.00

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

Cheesecake Minis | 9.00

Assorted Mini Individual Cheesecakes, Strawberry, Blueberry, Raspberry

Brownies & Cookies | 9.00

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

Dessert Display | 13.50

Chef's Selection of Seasonal Desserts

FILIPINO BRUNCH MENU

BRUNCH BUFFET

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

...SILOG | 19.50 per person

A Filipino combination of your choice of Meat, Garlic Fried Rice & Eggs

Tapsilog Beef, Garlic Fried Rice, Eggs

Casilog Chicken Tosino, 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

BEVERAGES

Mimosa Bar Champagne, Orange & Cranberry Juice, Fresh Berries

2 Hours 18 | 3 Hours 24

Add Ons | 5

Old School Mimosa Freshly squeezed orange juice, Prosecco.

Raspberry Mimosa Freshly made raspberry juice, Prosecco.

Red Sangria Red wine, brandy, fruits, Juice

FILIPINO PLATED LUNCH

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

SALADS

House Salad

Spring Mix, Tomatoes, Cucumbers,
Carrots, Ranch Dressing

Classic Caesar

Crisp Romaine, Croutons, Shredded Parmesan,
Caesar Dressing

Cucumber & Tomato Salad

Cucumbers, Shallots, Cherry Tomatoes, Red & Orange Bell
Peppers, Vinaigrette

Mango & Tomato Salad

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

ENTRÉES

Sinigang Pork OR Shrimp | 18

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

Pansit Palabok | 19

Shrimp Sauce mixed in with rice noodles topped with Shrimp, Hard Boiled Egg, 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 | Steamed Bokchoy | String
Beans

DESSERTS

Ginataan (soup dessert) | 4.50

Palitaw | 4.50

Buko Pandan | 5.00

Sago at Gulaman | 5.50

Halo Halo | 9.50

Turon | 4.95

Cassava Cake | 5.00

Biko | 4.50

Ube Yema | 4.00

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.

SERVICES PROVIDED; select one.

Full-Service Catering

Two hours Setup prior to the event time, Servers on site during the event, one hour and a half hour breakdown 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 Virginia Sales Tax of 6% will be included at the final bill due.

For Banquet Full Service Catering a 22% Service Charge will be applied to final bill.

ADDITIONAL FEES:

Travel Fee: No Travel Fee 40miles and under. Travel Fee will be added for 41+ miles at mileage and room & board will be covered by responsible signee.

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 40 miles from 22153.