

Hoda's Catering هدى

Farm to Table
Mediterranean-Pacific Northwest
International Cuisine
Since 1999
hodas.com

Hoda's Catering offers the following Services:



Hoda's catering creates since 1999 Mediterranean, Pacific Northwest, Middle Eastern Cuisine, Mexican & International cuisine. A Customized menu of your choice. Our dishes are Northwest handcrafted using local farm ingredients.



Shannon Naboulsi
2 reviews

★★★★★ 4 years ago

Hoda's catered our daughter's wedding this weekend and it was amazing! Our guests raved about the food, everything was top notch from the spinach pies, hummus, babba, to the roasted lamb and rice, chicken kabob and salads to deserts. Guests would get something then quickly go back for more! They served 270 guests in our back yard along the river (not the easiest location) and they took care of everything so I didn't have to worry about a thing. I was able to forget about food and service and just enjoy the event and my guests! Thank you...Will definitely call Hoda's for any future catering needs.

Reply Like



Jerry Petrick
2 reviews

★★★★★ 4 months ago -

Hani & Hoda provided an OUTSTANDING venue and service to hold our wedding and reception

They and their team were genuinely committed to helping us have the memorable event we dreamed of

The place is gorgeous - amazing views and lovely grounds

We had an awesome buffet dinner for 60 and the food was spectacular

If you've dreamt of getting married in the Columbia River Gorge I STRONGLY encourage you to talk with Hoda about her Estate



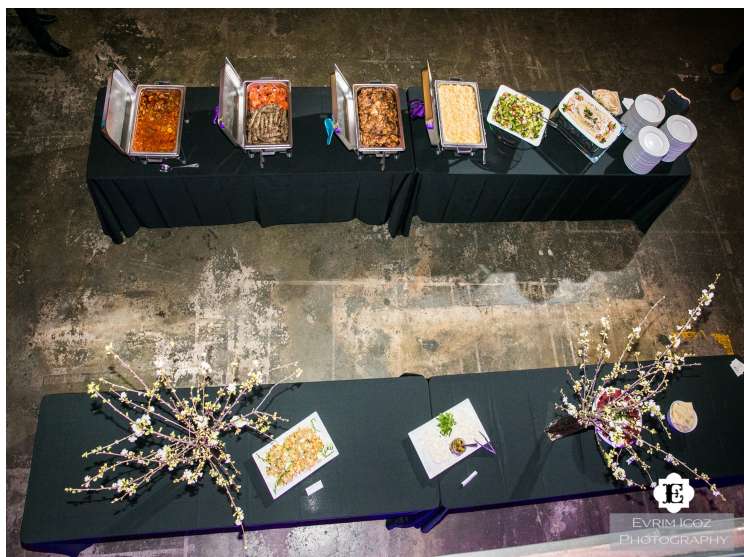
WEDDINGWIRE



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Why choose Hoda's?

- One of the Pioneers in the Portland Catering Industry
- Farm to Table concept
- Specializes in Mediterranean, Pacific Northwest, Middle Eastern Cuisine & wide range of International Cuisine
- Support local Farms using grass- fed beef & natural chicken & organic products
- Offering Gluten free & Vegan
- Offering meat Entrees



What do you need to do?

Choose your menu or customize your own menu

Email us your favorite dishes

Schedule a Free Consultation and tasting

Discuss Tableware service

Discuss Bar service

Discuss Staff service

Dessert options

Gratuity is added

Get a final quote

50% down of the food and alcohol cost is due 60 days prior

Finalize guest count 3 weeks prior to your event

Balance is due a week prior to your event

HORS D'OEUVRES

CAPRESE SKEWERS

Fresh mozzarella, mint, Greek olives, cucumbers and tomatoes.

FALAFEL BITES

served with tahini sauce, pickled turnips and mint.

STUFFED CREMINI MUSHROOMS

baked cremini mushrooms stuffed feta cheese, tomatoes and basil in a Syrah reduction.

SMOKED SALMON BRUSCHETTA

Grand Central bakery baguette grilled in olive oil with cream cheese, salmon, arugula and pickled cucumbers.

MEDITERRANEAN BRUSCHETTA

Cherry tomatoes, oregano, basil, olive oil and garlic.

LABNE BRUSCHETTA

Strained yogurt cheese with drizzle of olive oil, mint, cucumbers and tomatoes.

VEGETARIAN GRAPE LEAVES

stuffed grape leaves with tomatoes, rice, onions, parsley, lemon and olive oil.

BRAISED GRASS FED LAMB MEAT BALLS

Marinated with fresh herbs & served with Taziki Sauce.

FALAFEL PLATTER-Vegan

Freshly made falafels from scratch, gluten free served with tahini sauce, pickled turnips, tomatoes mint and basil.

FALAFEL BITES-Vegan

IMPORTED CHEESE PLATE

GRILLED PROSCIUTTO ASPARAGUS – Gluten free

KAFTA SLICER



FROM THE OVEN

SWISS CHARD PIES

Local Swiss chard from Springhill Farm, onions, lemon juice, sumac and olive oil.

SPINACH PIES

Fresh spinach with sumac, olive oil, lemon juice and onions.

MEAT PIES

Grass-fed beef from Lonely Lane Farm with pomegranate molasses, parsley, onions and tomatoes.



CHEESE PIES

Fresh mozzarella cheese mixed with feta with a drizzle of olive oil with Italian parsley.

APPETIZER PIZZA

Mozzarella cheese, artichoke hearts, cremini mushrooms with our home-made pizza sauce.

SHATTA PIES

Fire roasted red pepper with onions, cumin and olive oil sprinkled with sesame seeds.



DIP STATION

HUMOS

Blended local garbanzo beans with tahini and lemon.

BABA GHANOUJE

Fresh roasted eggplant with tahini sauce, garlic sauce and lemon.

MOUHAMRA

Fire roasted red pepper with walnuts and breadcrumbs.

LABNE

Strained yogurt cheese with mint and olive oil.

GRASS-FED FETA CHEESE

MIXED MEDITERRANEAN OLIVES

CRUDITE- SEASONAL RAW VEGETABLES WITH PERSIAN CUCUMBERS AND PITA BREAD



MEDITERRANEAN KABOBS

*All our Mediterranean Kabobs are grilled on site with our Chef for guest counts 80 and over.
All our Kabobs are marinated in our in-house Mediterranean seasonings and herbs with
100% gluten free ingredients)*

- CHICKEN KABOBS
- BEEF TENDERLOIN KABOBS
- SHRIMP KABOBS
- SALMON KABOBS
- LAMB KABOBS
- KAFTA KABOBS
- VEGETARIAN KABOBS



SERVED WITH YOUR CHOICE OF SAUCES:

Garlic, Taziki, Tahini, Spicy tahini, Horseradish sauce and Cilantro Jalapeño sauce.

SHAWARMA BAR

100% GLUTEN FREE INGREDIENTS

Our Shawarma Bar is served with pita bread, sliced tomatoes, assortment of pickles, tahini sauce, garlic sauce, Taziki sauce, spicy tahini sauce, shredded lettuce, and French fries.

CHICKEN SHAWARMA

BEEF SHAWARMA

LAMB SHAWARMA

FALAFELS

100% GLUTEN FREE INGREDIENTS

ENTREES

CEDAR PLANK SALMON

Wild Salmon marinated in fresh herbs served with grilled seasonal vegetables.

STUFFED EGGPLANT

Grilled eggplant and layered with grass-fed ground beef with onions, toasted almonds, our home-made tomato sauce and garnished with melted mozzarella cheese.

VEGETARIAN EGGPLANT - Vegan

Grilled eggplant stuffed with mushrooms, peppers, onions, toasted almonds and our in-house tomato sauce.

WHOLE BEEF TENDERLOIN

Marinated in red wine and herbs served with cremini mushrooms reduction and fingerling potatoes.

CHARBROILED SWEET & CHILI GINGER CHICKEN THIGH FILLET

Marinated in fresh ginger with sweet and chili sauce.

DAJAJ OVER RICE

Seasoned grass-fed ground beef cooked with basmati rice topped with Poached chicken breast and garnished with toasted almonds, pine nuts and raisins.

LEG OF LAMB OVER RICE

Grass-fed lamb marinated and cooked to tender served on a bed of basmati rice with ground beef and topped with toasted almonds, pine nuts, pistachio and raisins. Served with cucumber yogurt salad and grilled Vegetables.

BASMATI RICE-Vegan

Cooked in our in-house vegetable stock.

MUJADRA-Vegan

Green lentils cooked with jasmine rice topped with caramelized onions.

TURKISH RICE - Vegan

Basmati rice with Orange zest, white wine, cranberries, raisins and slivered almonds.

FARMER'S MARKET VEGETABLE IN TOMATO SAUCE-Vegan

Local seasonal zucchini and peppers cooked in garlic and seasoning in our in-house tomato sauce. Choice of your Seasonal vegetables is also available.

FRIED ZUCCHINI PLATTER

Fried zucchini topped with tahini sauce, garlic and Italian Parsley



SALAD BAR

PACIFIC NORTHWEST SALAD

Local Swiss chard, kale, romaine, spinach, grape tomatoes, cucumbers with Oregon Hazelnuts and seasonal

TABOULEH SALAD

Fine chopped parsley, diced tomatoes, green onions, mint, olive oil, lemon juice and cracked wheat

KALE SALAD WITH FETA

Local kale with fresh mint, toasted almonds, radishes & Balsamic lemon vinaigrette

MALFOUF CABBAGE SALAD

shredded cabbage, fresh mint, tomatoes, cucumbers, garlic, fresh squeeze lemon and olive oil.

FETA GREEK SALAD

Romaine lettuce, cucumber, tomatoes, red onions, feta cheese, black olives and pepperoncini tossed in red vinegar, lemon and olive oil vinaigrette.



FATTOUSH SALAD

Romaine lettuce, radishes, mint, parsley, sumac, peppers, red onions, tomatoes tossed in fresh lemon, pomegranate molasses and olive oil with house made pita chips.

SPINACH SALAD

Fresh spinach, parmesan cheese, toasted pine nuts, red onions, cucumbers tossed in honey lemon vinaigrette.

TABOULEH SALAD WITH QUINOA



BARBECUE THEME

BARBECUE BABY PORK RIBS

CORN ON THE COB

BARBECUE DRUMSTICKS

COLESLAW

BURGER SLIDERS

**grass-fed beef from Lonely Lane
Farm topped with caramelized
onion**

POTATO SALAD

YUKON POTATOES

**mixed with fresh dough, mint, parsley
& chives topped with lemon mustard
vinaigrette**



MEXICAN FLAIR

Cocktail Hour:

Shrimp Ceviche

Crab Ceviche

Guacamole Chips & Home-made Salsa

Mini refried bean and cheese burritos w/ flour tortillas.

In house made Salsa served with chips and sour cream

Buffet style:

Carnitas - Pork

Condiments: radishes, limes, cilantro, grilled serrano peppers, guacamole and salsa.

Chicken Tinga

Tortillas -corn or flour

Cilantro Lime Rice

Black bean salad with corn, avocado, tomatoes, cilantro & lime.

Tortilla chips



ITALIAN FLAIR

ANTIPASTA PLATTER

Prosciutto, Salami, provolone, fresh mozzarella, roasted red peppers, grilled eggplant, marinated artichoke hearts, grilled zucchini, olives, sundried tomatoes with fresh baked baguette and gluten free crackers.

CAPRESE SALAD

Fresh mozzarella balls mixed with fresh basil, cherry tomatoes, cucumbers, oregano, mint, balsamic vinaigrette.

GARLIC BREAD

served with basil butter.

BRUSCHETTAS

Grape tomatoes, oregano, basil, balsamic vinegar and olive oil. (Add Prosciutto)

MOZZARELLA CHICKEN TOMATO SAUCE

Pan Fried chicken breast fillet nicely seasoned and layered with in house marinara sauce topped with melted fresh mozzarella cheese and fresh basil. Served with Spaghetti.

VEGETARIAN PASTA

Cremini and Chanterelle Mushrooms, red and yellow peppers, red onions, thyme, basil, garlic tossed in white wine reduction and a marinara sauce.

MEAT BALLS WITH MARINARA SAUCE

Grass-fed beef and pork seasoned and cooked in marinara sauce



INDIAN FLAIR

NAAN - BREAD

CHICKEN TIKKA MASALA

GOAT CURRY WITH BASMATI RICE

GREEN SALAD

Chickpeas, Diced Cucumbers,
Tomatoes, Coriander, Shallot & Lemon
Vinaigrette

VEGETARIAN

Curried Potatoes, Cauliflower, Carrots
& Peas

CUCUMBER MINT SALAD

BRAISED LAMB SHOULDER, SPICES & TOMATO SAUCE WITH BASMATI RICE



DESSERTS

Baklava

Traditional Baklava with Walnuts

Baklava with Walnuts & Hazelnut Nutella

Baklava with Pistachio baklava

Maamoul – Semolina Cookies stuffed with Dates or Pistachios



Cheese cake and fruit Kabobs

Lyali Lebnon (Nights of Lebanon)

Individual Cup of homemade cream pudding cooked with orange blossom water & Garnished with fresh local seasonal Berries & Mango topped with Almonds & Pistachios

Seasonal Berry Pies

SIGNATURE DRINKS

Fresh Lemonade with Orange Blossom Water

Pomegranate Ice Tea

Raspberry Soda

