

LA GRAN TERRAZA SPECIAL EVENT MENUS



Please review these menus when planning your next event at La Gran Terraza. Let us know how we may assist you with menu selection and other details. For lunch events please contact us to create a custom menu to best fit your needs.

To view restaurant photos and our current calendar, visit:
lagranterraza.com

Contact: terrazza@sandiego.edu
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UNIVERSITY OF SAN DIEGO

LA GRAN

TERRAZA
O'TOOLE'S
GRAND DINING
THE TERRACE

Traditional Plated

Our traditional plated dinner features three-courses, artisan bread, ice water, soft drinks and gourmet coffee/tea service.

Choice of Starter *Select One*

Potato Leek Soup **GF**

With Crispy Leeks and Pancetta Crumbs

Red and Green Caesar Salad

Baby Red and Green Romaine, Shaved Parmesan, Croutons, and Housemade Caesar Dressing

Terraza Cobb Salad **GF**

Baby Gem Lettuce, Avocado, Cranberries, Bleu Cheese, Heirloom Tomatoes, Red Onions, Hardboiled Egg, and Creamy Avocado Dressing

Choice of Entrée *Select up to Three*

Airline Chicken Breast **GF** **\$38**

Fingerling Hash, Carrots, Celery, Onions, and Pan Jus

Pan Seared Salmon Filet **GF** **\$39**

Lentils, Haricot Verts, Cherry Tomatoes, and Pomegranate Glaze

Roasted Petite Beef Tenderloin **GF** **\$42**

Cooked Medium with Red Wine Demi, Whipped Parmesan Potatoes and Sautéed Broccolini Amandine

Four Cheese Ravioli **VGT** **\$36**

Wilted Arugula, Sun-Dried Tomatoes, Pesto Cream, and Parmesan Cheese

Cauliflower Steak **V, GF** **\$36**

Romesco Sauce, Chickpea Purée, Asparagus, Baby Zucchini, and Basil Oil

Choice of Dessert *Select One*

Vanilla Creme Brulee **GF**

Dark Milk and White Chocolate Cake **VGT**

With Crème Anglaise and Fresh Berries

La Gran Terraza Trio **VGT**

Chef's selection of 3 Mini Desserts

Traditional Bread Pudding

With Crème Anglaise

Fresh Fruit Plate **V/GF**

With Seasonal Sorbet

Traditional Buffet

Our traditional buffet features three-courses, artisan bread, ice water, soft drinks and gourmet coffee/tea service. To add an additional entrée, add \$5 per person.

Choice of Starter *Select One*

Potato Leek Soup **GF**

With Crispy Leeks and Pancetta Crumbs

Red and Green Caesar Salad

Baby Red and Green Romaine, Shaved Parmesan, Croutons, and Housemade Caesar Dressing

Terraza Cobb Salad **GF**

Baby Gem Lettuce, Avocado, Cranberries, Bleu Cheese, Heirloom Tomatoes, Red Onions, Hardboiled Egg, and Creamy Avocado Dressing

Choice of Protein *Select One*

Airline Chicken Breast **GF**

With Natural Pan Sauce

\$38

Pan Seared Salmon Filet **GF**

With Beurre Blanc Sauce

\$39

Petite Beef Tenderloin **GF**

With Red Wine Demi-Glace

\$42

Four Cheese Ravioli **VGT**

Wilted Arugula, Sun-Dried Tomatoes, Pesto Cream, and Parmesan Cheese

\$36

Choice of Vegetable *Select One*

Steamed Garlic Broccolini **V/GF**

Pan Roasted Asparagus **V/GF**

Crispy Brussels Sprouts with Bacon Bites

Choice of Starch *Select One*

Parmesan Whipped Potatoes **VGT/GF**

Roasted Herb Potatoes **V/GF**

Herbed Wild Rice Pilaf **V/GF**

Dessert Bar

Chef's Selection of Mini Housemade Desserts

Prime Rib Buffet

Our Chef's Table features hand carved prime rib with au jus and horseradish sauce. Each buffet includes artisan bread, butter, ice water, soft drinks, gourmet coffee/tea service and an onsite chef for two hours. \$44 per person.

Choice of Starter *Select One*

Artisan Cheese Board **VGT**

American and International Farmstead Cheeses and Seasonal Fruit with Fresh Baguettes and Crackers

Potato Leek Soup **GF**

With Crispy Leeks and Pancetta Crumbs

Red and Green Caesar Salad

Baby Red and Green Romaine, Shaved Parmesan, Croutons, and Housemade Caesar Dressing

Terraza Cobb Salad **GF**

Baby Gem Lettuce, Avocado, Cranberries, Bleu Cheese, Heirloom Tomatoes, Red Onions, Hardboiled Egg, and Creamy Avocado Dressing

Entrées

Pan Seared Salmon Filet **GF**

With Beurre Blanc Sauce

Herb Crusted Prime Rib Roast **GF**

Au Jus, Horseradish Cream and Dijonnaise

Choice of Vegetable *Select One*

Steamed Garlic Broccolini **V/GF**

Pan Roasted Asparagus **V/GF**

Crispy Brussels Sprouts with Bacon Bites

Choice of Starch *Select One*

Parmesan Whipped Potatoes **VGT/GF**

Roasted Herb Potatoes **V/GF**

Herbed Wild Rice Pilaf **V/GF**

Dessert Bar

Chef's Selection of Mini Housemade Desserts

Platters

Cold Platters

Priced per person.

Cheese Board **VGT** **\$7.50**

Assorted Cheeses, Jam and Seasonal Fruit, served with Fresh Baguettes and Crackers

Charcuterie Board **\$8**

Salami, Prosciutto, Bresaola, Dijon Mustard and Cornichon, served with Fresh Baguettes and Crackers

Smoked Salmon Platter **\$9**

Crème Fraiche, Shallots, Chives, Lemon Wedges, served with Fresh Baguettes and Crackers

Crudites **VGT/GF** **\$6**

Assorted Seasonal Vegetables, with Sundried Tomato Aioli, Chipotle Ranch Dip and Hummus

Caesar Salad **\$3**

Sweet Gem Lettuce, Heirloom Cherry Tomatoes, Seasoned Croutons and Parmesan

O'Toole's Guacamole **VGT** **\$4.75**

With Crispy Corn Tortilla Chips

Hummus **VGT** **\$3.50**

Served with Naan and Raw Vegetables

Hot Hors d'oeuvres

Priced per person, unless otherwise noted.

Fried Calamari **\$4.50**

With Roasted Tomato Coulis

Beef Meatballs **\$3 per piece**

Choice of BBQ, Marinara or Sweet Chili

O'Toole's Wings **\$2 per piece**

Choice of Barbecue or Classic Buffalo Style Sauce

O'Toole's Sliders **\$3.25 per piece**

Topped with Cheddar Cheese, Crispy Applewood Smoked Bacon and Herb Aioli

Sweet Chili Brussels Sprouts **\$2.50**

Toasted Almonds and Bacon

Garlic Parmesan Fries **VGT** **\$3.75**

Thai Chicken Skewers **GF** **\$3.75**

With Coconut Lime Sauce

Teriyaki Glazed Beef Skewers **\$4.25**

Spinach Spanokopita **VGT** **\$3.25**

Assorted Mini Quiches **\$3**

Vegetable Potstickers **V GT** **\$3.25**

With Sweet Spicy Sauce

Dessert Platters

Dessert Platters

Price per person, unless otherwise noted.

Minimum order of 12 dessert items.

Mini Vanilla Creme Brulee GF	\$2.50
Assorted Mini Cupcakes	\$3
Assorted Mini Cookies	\$2
Assorted Mini Cheesecake Bites	\$3.50
Chef's Selection of Mini Desserts	\$3.25