



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.

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Menu Subject to Change

To view restaurant photos and our current calendar, visit: LAGRANTERRAZA.COM

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PLATED LUNCH

Our Traditional **Plated Lunch** includes Artisan Bread, Olive Oil and Iced Water.

CHOICE OF STARTER Select One

SEAFOOD BISQUE CUP | \$5.25

GREEN SALAD v, gf \$15.50
Seasonal Vegetables, Butter Lettuce and Balsamic Vinaigrette

RED AND GREEN CAESAR SALAD \$15.75
Baby Red and Green Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons and Housemade Caesar Dressing

TERRAZA COBB SALAD gf \$17.25
Baby Gem Lettuce, Avocado, Bacon, Heirloom Tomatoes, Red Onions, Golden Raisins, Hard Boiled Egg, Bleu Cheese and Pumpkin Goddess Dressing

CHOICE OF ENTRÉE Select Up to Three

CEYLON SPICED CHICKEN BREAST gf \$18.25
Carrot Purée, Sauté Red Cabbage, Sous Vide Leeks and Chicken Au Jus

STEAK FRITES \$20
Grilled Hanger Steak, Crispy Mushrooms, Green Peppercorn Demi and Garlic French Fries

PAN SEARED LOCAL HALIBUT gf \$18.75
Carrot Noodles, Fava Bean Purée and Lemon Beurre Blanc

BUTTERNUT SQUASH RAVIOLI vgt \$17
Crispy Sage, Brown Butter and Parmesan

TERRAZA WAGYU BURGER \$17.75
Premium Beef Cooked Medium Rare, Roasted Garlic Aioli, Marinated Grilled Tomato, Arugula Bourbon Bacon Jam and Housemade Truffle Chips

MEDITERRANEAN EGGPLANT v \$16.50
Couscous, Sumac Onions and Cucumber Vegan Yogurt Sauce

CHOICE OF DESSERT Select One

FIG AND WAFFLE vgt \$7.25
Belgian Waffle, Honey Ice Cream and Caramelized Figs

CARAMEL APPLE BUTTER CAKE vgt \$7.50
Bourbon Whipped Panna Cotta, Brown Butter Apples, Streusel

SORBET TRIO OF THE DAY v, gf \$7
Ask your server for Today's Flavors!

For lunch buffets please contact us to create a custom menu to best fit your needs.

PLATED DINNER

Our Traditional **Plated Dinner** features Three-Courses, Artisan Bread, Butter and Iced Water.

CHOICE OF STARTER Select One

SEAFOOD BISQUE

RED AND GREEN CAESAR SALAD

Baby Red and Green Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons and Housemade Caesar Dressing

TERRAZA COBB SALAD gf

Baby Gem Lettuce, Avocado, Bacon, Heirloom Tomatoes, Red Onions, Golden Raisins, Hard Boiled Egg, Bleu Cheese and Pumpkin Goddess Dressing

CHOICE OF ENTRÉE Select Up to Three

CEYLON SPICED CHICKEN BREAST gf \$45

Carrot Purée, Sauté Red Cabbage, Sous Vide Leeks and Chicken Au Jus

PAN SEARED LOCAL HALIBUT gf \$47

Carrot Noodles, Fava Bean Purée and Lemon Beurre Blanc

ROASTED PETITE BEEF TENDERLOIN gf \$49

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

BUTTERNUT SQUASH RAVIOLI vgt \$43

Crispy Sage, Brown Butter and Parmesan

MEDITERRANEAN EGGPLANT v \$41

Couscous, Sumac Onions and Cucumber Vegan Yogurt Sauce

CHOICE OF DESSERT Select One

COFFEE GANACHE TORTE vgt, gf

Flourless Chocolate Cake and White Coffee Ice Cream

PECAN PRALINE CHEESECAKE vgt

Pears, Graham Cracker Crust and Praline Sauce

LA GRAN TERRAZA TRIO

Chef's Selection of Three Housemade Mini Desserts

SORBET TRIO

Seasonal Flavors

FRESH FRUIT PLATE

TRADITIONAL BUFFET

Our **Traditional Buffet** features Three-Courses, Artisan Bread, Butter and Iced Water.
To add an additional protein, add \$10 per person.

CHOICE OF STARTER Select One

SEAFOOD BISQUE

RED AND GREEN CAESAR SALAD

Baby Red and Green Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons and Housemade Caesar Dressing

TERRAZA COBB SALAD gf

Baby Gem Lettuce, Avocado, Bacon, Heirloom Tomatoes, Red Onions, Golden Raisins, Hard Boiled Egg, Bleu Cheese and Pumpkin Goddess Dressing

CHOICE OF PROTEIN Select One

AIRLINE CHICKEN BREAST gf \$45
With Natural Pan Sauce

PAN SEARED LOCAL HALIBUT gf \$47
With Beurre Blanc Sauce

ROASTED PETITE BEEF TENDERLOIN gf \$49
With Red Wine Demi-Glace

BUTTERNUT SQUASH RAVIOLI vgt \$43
Crispy Sage, Brown Butter and Parmesan

CHOICE OF VEGETABLE Select One

STEAMED GARLIC BROCCOLINI v, gf

PAN ROASTED ASPARAGUS v, gf

CRISPY BRUSSELS SPROUTS v, gf

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, Iced Water and an Onsite Chef for Two Hours.
\$59 Per Person

CHOICE OF STARTER Select One

ARTISAN CHEESE BOARD vgt
American and International Farmstead Cheeses and Berries with Fresh Baguettes and Crackers

SEAFOOD BISQUE

RED AND GREEN CAESAR SALAD
Baby Red and Green Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons and Housemade Caesar Dressing

TERRAZA COBB SALAD gf
Baby Gem Lettuce, Avocado, Bacon, Heirloom Tomatoes, Red Onions, Golden Raisins, Hard Boiled Egg, Bleu Cheese and Pumpkin Goddess Dressing

ENTRÉES

PAN SEARED LOCAL HALIBUT 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 v, gf

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 \$9.50

Assorted Cheeses, Jam and Berries,
served with Fresh Baguettes and Crackers

CHARCUTERIE BOARD \$10.50

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

SMOKED SALMON PLATTER \$11.50

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

CRUDITES vgt, gf \$8.50

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

CAESAR SALAD \$5.50

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

O'TOOLE'S GUACAMOLE v \$6.75

With Crispy Corn Tortilla Chips

HUMMUS vgt \$6

Served with Pita Bread

HOT HORS D'OEUVRES

Price Per Person, Unless Otherwise Noted

FRIED CALAMARI \$7.50

With Tomato Coulis

BEEF MEATBALLS \$5.50

Choice of BBQ, Marinara or Sweet Chili

O'TOOLE'S WINGS \$4.50 Per Piece

Choice of Barbecue or Classic Buffalo Style Sauce

O'TOOLE'S SLIDERS \$5.50 Per Piece

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

SWEET CHILI BRUSSELS SPROUTS gf \$4.75

Toasted Almonds and Bacon

GARLIC PARMESAN FRIES vgt \$5.75

THAI CHICKEN SKEWERS gf \$5.75 Per Piece

With Coconut Lime Sauce

TERIYAKI GLAZED BEEF SKEWERS \$6.25 Per Piece

SPINACH SPANAKOPITA vgt \$5.25

ASSORTED MINI QUICHES \$5.50

VEGETABLE POTSTICKERS vgt \$5.50

With Sweet Spicy Sauce

DESSERT PLATTERS

DESSERT PLATTERS

Price Per Person, Unless Otherwise Noted

Minimum Order of 12 Dessert Items

PECAN PRALINE CHEESECAKE	\$4.75
ASSORTED MINI HOUSEMADE CUPCAKES	\$5.25
ASSORTED MINI HOUSEMADE COOKIES	\$4.25
ASSORTED MINI HOUSEMADE CHEESECAKE BITES	\$5.75
CHEF'S SELECTION OF MINI HOUSEMADE DESSERTS	\$5.75

BEVERAGES

BY CONSUMPTION

REFILLABLE NON-ALCOHOLIC	\$3
Coke, Diet Coke, Sprite, Lemonade or Iced Tea	
SEASONAL BEVERAGE	\$3.50
DAMMAN HOT TEA	\$3
REGULAR OR DECAF COFFEE	\$3
SPECIALTY ESPRESSO DRINKS	\$3.75 - \$6.25

ALCOHOL*

DRAFT, BOTTLED OR CANNED BEERS	\$7 - \$8
CK MONDAVI CHARDONNAY, NAPA, CA	\$28
CK MONDAVI CABERNET SAUVIGNON, NAPA, CA	\$28
MUMM BRUT, NAPA, CA	\$30
CHARLES KRUG CHARDONNAY, CARNEROS, CA	\$48
KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	\$48
ST. FRANCIS PINOT NOIR, SONOMA COUNTY, CA	\$52
BEAULIEU VINEYARD MERLOT, NAPA, CA	\$48
DAOU CABERNET SAUVIGNON, ALEXANDER VALLEY, CA	\$60
TAITTINGER LA FRANCAISE BRUT CHAMPAGNE, FRANCE	\$75

DRINK TICKETS*

NON-ALCOHOLIC DRINK TICKETS	\$3
Coke, Diet Coke, Sprite, Lemonade, Hot or Iced Tea, Regular or Decaf Coffee	
HOUSE DRINK TICKETS	\$9
House Red and White Wine, Local Draft Beer (12oz)	
PREMIUM DRINK TICKETS	\$14
Any O'Toole's Wine by the Glass, Local Draft Beer (16oz)	

*Not available during lunch hours.
All guests must be over 21 years of age
with valid government issued ID upon arrival.