

# 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.

To view restaurant photos and our current calendar, visit: [lagranterrazas.com](http://lagranterrazas.com)

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## Special Event Menus

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# Plated Lunch

**Our traditional plated lunch includes pita bread with seasonal dipping and iced water.**

## Choice of Starter *Select One*

**Roasted Corn Soup VGT, GF \$4.25 / Cup**

Crème Fraîche, Cotija Cheese and Sliced Avocado

**Green Salad V, GF \$15.25**

Seasonal Vegetables, Butter Lettuce and Balsamic Vinaigrette

**Red and Green Caesar Salad \$15.25**

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

**Terraza Cobb Salad GF \$16.75**

Baby Gem Lettuce, Avocado, Corn, Bleu Cheese, Heirloom Tomatoes, Red Onions, Hardboiled Egg and Chipotle Ranch Dressing

## Choice of Entrée *Select up to Three*

**Airline Chicken Breast GF \$17.85**

Chickpea Chorizo Hash, Carrot Purée, Watermelon Radish and Pan Jus

**Grilled Hanger Steak GF \$18.65**

Cooked Medium with Spinach, Parmesan, Lemon, Olive Oil, served with Garlic Parmesan Fries

**Pan Seared Salmon Filet GF \$18.65**

Roasted Fennel, Asparagus and Romanesco Sauce

**Artichoke Ravioli VGT \$16.50**

Wilted Spinach, Sun-Dried Tomatoes, Pea Cream and Parmesan

**Pan Roasted Eggplant Steak V, GF \$15.50**

Potato Purée, Grilled Asparagus, Blistered Haricot Verts, Red Peppers and Chimichurri

## Choice of Dessert *Select One*

**Almond Cake VGT, CONTAINS NUTS \$6.50**

With Strawberry Ice Cream and Strawberry Coulis

**Berries Alcalá V, GF \$6.95**

With Vanilla Seed Sorbet and Grand Marnier

**Vanilla Crème Brûlée GF \$6.25**

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*

### Roasted Corn Soup **VGT, GF**

Crème Fraîche, Cotija Cheese and Sliced Avocado

### 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, Corn, Bleu Cheese, Heirloom Tomatoes, Red Onions, Hardboiled Egg and Chipotle Ranch Dressing

## Choice of Entrée *Select up to Three*

### Airline Chicken Breast **GF** **\$43**

Chickpea Chorizo Hash, Carrot Purée, Watermelon Radish and Pan Jus

### Pan Seared Salmon Filet **GF** **\$44**

Roasted Fennel, Asparagus and Romanesco Sauce

### Roasted Petite Beef Tenderloin **GF** **\$47**

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

### Artichoke Ravioli **VGT** **\$41**

Wilted Spinach, Sun-Dried Tomatoes, Pea Cream and Parmesan

### Pan Roasted Eggplant Steak **V, GF** **\$41**

Haricot Verts, Red Peppers and Chimichurri

## 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

### Almond Cake **VGT, CONTAINS NUTS**

With Strawberry Ice Cream and Strawberry Coulis

### Fresh Fruit Plate **V, GF**

With Seasonal Sorbet

# Traditional Buffet

Our traditional buffet features three-courses, artisan bread, butter, and iced water. To add an additional entrée, add \$10 per person.

## Choice of Starter *Select One*

### Roasted Corn Soup **VGT, GF**

Crème Fraîche, Cotija Cheese and Sliced Avocado

### 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, Corn, Bleu Cheese, Heirloom Tomatoes, Red Onions, Hardboiled Egg and Chipotle Ranch Dressing

## Choice of Protein *Select One*

### Airline Chicken Breast **GF**

With Natural Pan Sauce

**\$43**

### Pan Seared Salmon Filet **GF**

With Beurre Blanc Sauce

**\$44**

### Petite Beef Tenderloin **GF**

With Red Wine Demi-Glace

**\$47**

### Artichoke Ravioli **VGT**

Wilted Spinach, Sun-Dried Tomatoes, Pea Cream and Parmesan

**\$41**

## 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, 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 Seasonal Fruit with Fresh Baguettes and Crackers

### Roasted Corn Soup **VGT, GF**

Crème Fraîche, Cotija Cheese and Sliced Avocado

### 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, Corn, Bleu Cheese, Heirloom Tomatoes, Red Onions, Hardboiled Egg and Chipotle Ranch 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** **\$9.50**

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

### Charcuterie Board **\$10**

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

### Smoked Salmon Platter **\$11**

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

### Crudites **VGT, GF** **\$8**

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

### Caesar Salad **\$5**

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

### O'Toole's Guacamole **VGT** **\$6.75**

With Crispy Corn Tortilla Chips

### Hummus **VGT** **\$5.50**

Served with Naan and Raw Vegetables

## Hot Hors d'oeuvres

Priced per person, unless otherwise noted.

### Fried Calamari **\$6.50**

With Roasted Tomato Coulis

### Beef Meatballs **\$5 per piece**

Choice of BBQ, Marinara or Sweet Chili

### O'Toole's Wings **\$4 per piece**

Choice of Barbecue or Classic Buffalo Style Sauce

### O'Toole's Sliders **\$5.25 per piece**

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

### Sweet Chili Brussels Sprouts **\$4.50**

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**

### Vegetable Potstickers **VGT** **\$5.25**

With Sweet Spicy Sauce

# Dessert Platters

## Dessert Platters

Price per person, unless otherwise noted.

Minimum order of 12 dessert items.

Mini Vanilla Creme Brulee <b>GF</b>	<b>\$4.50</b>
Assorted Mini Cupcakes	<b>\$5</b>
Assorted Mini Cookies	<b>\$4</b>
Assorted Mini Cheesecake Bites	<b>\$5.50</b>
Chef's Selection of Mini Desserts	<b>\$5.25</b>

# Beverages

## By Consumption

<b>Non-Alcoholic</b>	<b>\$3</b>
Coke, Diet Coke, Sprite, Lemonade, Iced Tea	
<b>Damman Hot Tea</b>	<b>\$3</b>
<b>Regular / Decaf Coffee</b>	<b>\$3</b>
<b>Specialty Espresso Drinks</b>	<b>\$3.75 - \$6.25</b>

## Alcohol\*

<b>Draft, Bottled or Canned Beers</b>	<b>\$7 - \$8</b>
<b>CK Mondavi Chardonnay, Napa, CA</b>	<b>\$28</b>
<b>CK Mondavi Cabernet Sauvignon, Napa, CA</b>	<b>\$28</b>
<b>Mumm Brut, Napa, CA</b>	<b>\$30</b>
<b>Charles Krug Chardonnay, Carneros, CA</b>	<b>\$48</b>
<b>Kim Crawford Sauvignon Blanc,</b>	
<b>Marlborough, New Zealand</b>	<b>\$48</b>
<b>St. Francis Pinot Noir, Sonoma County, CA</b>	<b>\$52</b>
<b>Beaulieu Vineyard Merlot, Napa, CA</b>	<b>\$48</b>
<b>Daou Cabernet Sauvignon,</b>	
<b>Alexander Valley, CA</b>	<b>\$60</b>
<b>Taittinger La Francaise Brut Champagne,</b>	
<b>France</b>	<b>\$75</b>

## Drink Tickets\*

<b>Non-Alcoholic Drink Tickets</b>	<b>\$3</b>
Coke, Diet Coke, Sprite, Lemonade, Hot/Iced Tea, Regular/ Decaf Coffee	
<b>House Drink Tickets</b>	<b>\$9</b>
House Red and White Wine, Local Draft Beer (12oz)	
<b>Premium Drink Tickets</b>	<b>\$14</b>
Any O'Toole's Wine by the Glass, Local Draft Beer (16oz)	

\*Not available during lunch hours, all guests must show valid ID upon arrival.