

# 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: [lagranterrazza.com](http://lagranterrazza.com)

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## Special Event Menus

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Menu subject to change.

# Traditional Plated

Our traditional plated dinner features three-courses, artisan bread, butter, and iced water.

## 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** \$43

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

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

Lentils, Haricot Verts, Cherry Tomatoes, and Pomegranate Glaze

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

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

### Four Cheese Ravioli **VGT** \$41

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

### Cauliflower Steak **V, GF** \$41

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, butter, and iced water. To add an additional entrée, add \$10 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** **\$43**

With Natural Pan Sauce

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

With Beurre Blanc Sauce

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

With Red Wine Demi-Glace

### Four Cheese Ravioli **VGT** **\$41**

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

## 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

### 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.

<b>Cheese Board VGT</b>	<b>\$9.50</b>
Assorted Cheeses, Jam and Seasonal Fruit, served with Fresh Baguettes and Crackers	
<b>Charcuterie Board</b>	<b>\$10</b>
Salami, Prosciutto, Bresaola, Dijon Mustard and Cornichon, served with Fresh Baguettes and Crackers	
<b>Smoked Salmon Platter</b>	<b>\$11</b>
Crème Fraiche, Shallots, Chives, Lemon Wedges, served with Fresh Baguettes and Crackers	
<b>Crudites VGT/GF</b>	<b>\$8</b>
Assorted Seasonal Vegetables, with Sundried Tomato Aioli, Chipotle Ranch Dip and Hummus	
<b>Caesar Salad</b>	<b>\$5</b>
Sweet Gem Lettuce, Heirloom Cherry Tomatoes, Seasoned Croutons and Parmesan	
<b>O'Toole's Guacamole VGT</b>	<b>\$6.75</b>
With Crispy Corn Tortilla Chips	
<b>Hummus VGT</b>	<b>\$5.50</b>
Served with Naan and Raw Vegetables	

## Hot Hors d'oeuvres

Priced per person, unless otherwise noted.

<b>Fried Calamari</b>	<b>\$6.50</b>
With Roasted Tomato Coulis	
<b>Beef Meatballs</b>	<b>\$5 per piece</b>
Choice of BBQ, Marinara or Sweet Chili	
<b>O'Toole's Wings</b>	<b>\$4 per piece</b>
Choice of Barbecue or Classic Buffalo Style Sauce	
<b>O'Toole's Sliders</b>	<b>\$5.25 per piece</b>
Topped with Cheddar Cheese, Crispy Applewood Smoked Bacon and Herb Aioli	
<b>Sweet Chili Brussels Sprouts</b>	<b>\$4.50</b>
Toasted Almonds and Bacon	
<b>Garlic Parmesan Fries VGT</b>	<b>\$5.75</b>
<b>Thai Chicken Skewers GF</b>	<b>\$5.75</b>
With Coconut Lime Sauce	
<b>Teriyaki Glazed Beef Skewers</b>	<b>\$6.25</b>
<b>Spinach Spanakopita VGT</b>	<b>\$5.25</b>
<b>Assorted Mini Quiches</b>	<b>\$5</b>
<b>Vegetable Potstickers VGT</b>	<b>\$5.25</b>
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

## Non-Alcoholic

<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>

## Drink Tickets

Price per ticket.

<b>House Drink Ticket</b>	<b>\$9</b>
House Chardonnay, Cabernet Sauvignon, Local Draft Beer	
<b>Premium Drink Ticket</b>	<b>\$12</b>
Choice of 2: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Merlot, Local Draft Beer	