



# 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](http://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 | \$5.50

**GREEN SALAD** v, gf \$15.75

Seasonal Vegetables, Butter Lettuce and Balsamic Vinaigrette

**RED AND GREEN CAESAR SALAD** \$16.25

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

**TERRAZA COBB SALAD** gf \$17.75

Baby Gem Lettuce, Avocado, Bacon, Heirloom Tomatoes, Red Onions, Watermelon Radish, Hard Boiled Egg, Bleu Cheese and Roasted Tomato Vinaigrette

## CHOICE OF ENTRÉE Select Up to Three

**CHICKEN MASALA** gf \$18.75

Palisades Ranch Airline Chicken, Jasmine Rice, Pickled Red Onions, Mint and Cilantro Chutney

**STEAK FRITES** \$20.50

Grilled Hanger Steak, Crispy Mushrooms, Green Peppercorn Demi and Garlic French Fries

**SEARED SALMON** gf \$18.75

Spring Pea Sauce, Fingerling Potatoes, Fried Shallots and Purple Cabbage

**WILD MUSHROOM RAGOUT** v, gf \$17.75

Zucchini Noodles, Roasted Heirloom Cherry Tomatoes and Marinated Garden Mushrooms

**TERRAZA WAGYU BURGER** \$18.25

Premium Beef Cooked Medium Rare, Roasted Garlic Aioli, Marinated Grilled Tomato, Arugula Bourbon Bacon Jam and Housemade Truffle Chips

## CHOICE OF DESSERT Select One

**ORANGE SCENTED CRÈME BRÛLÉE** vgt \$7.25

Grand Marnier Berries and Cinnamon Shortbread

**CHOCOLATE TORTE** vgt, gf \$7.50

Vanilla Ice Cream and Raspberry Gel

**SORBET TRIO OF THE DAY** v, gf \$7

Seasonal 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

### GREEN SALAD v, gf

Seasonal Vegetables, Butter Leaf and Balsamic Vinaigrette

## CHOICE OF ENTRÉE Select Up to Three

### CHICKEN MASALA gf \$47

Palisades Ranch Airline Chicken, Jasmine Rice, Pickled Red Onions, Mint and Cilantro Chutney

### SEARED SALMON \$49

Spring Pea Sauce, Fingerline Potatoes, Fried Shallots and Purple Cabbage

### ROASTED PETITE BEEF TENDERLOIN gf \$51

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

### WILD MUSHROOM RAVIOLI \$45

Lemon Pesto, Roasted Heirloom Cherry Tomatoes, Marinated Garden Mushroom

### CAULIFLOWER STEAK v \$43

Confit Cauliflower, Charred Haricot Verts, Mushroom Purée and Chimichurri

## CHOICE OF DESSERT Select One

### BERRY TRIFLE vgt

Vanilla Sponge and Macerated Berries

### CHOCOLATE MOUSSE vgt

Salted Caramel and Brownie

### LA GRAN TERRAZA TRIO

Chef's Selection of Three Housemade Mini Desserts

### SORBET TRIO OF THE DAY v, gf

Seasonal Flavors

# 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, Watermelon Radish, Hard Boiled Egg, Bleu Cheese and Roasted Tomato Vinaigrette

## CHOICE OF PROTEIN Select One

**AIRLINE CHICKEN BREAST gf** \$47  
With Natural Pan Sauce

**PAN SEARED SALMON gf** \$49  
With Beurre Blanc Sauce

**ROASTED PETITE BEEF TENDERLOIN gf** \$51  
With Red Wine Demi-Glace

**WILD MUSHROOM RAVIOLI** \$45  
Lemon Pesto, Roasted Heirloom Cherry Tomatoes, Marinated Garden Mushroom

## CHOICE OF VEGETABLE Select One

**STEAMED GARLIC BROCCOLINI** v, gf

**PAN ROASTED ASPARAGUS** v, gf

**CRISPY CAULIFLOWER** v, gf

## CHOICE OF STARCH Select One

**PARMESAN WHIPPED POTATOES** vgt, gf

**ROASTED HERB POTATOES** v, gf

**HERBED POLENTA** 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.  
\$61 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, Watermelon Radish, Hard Boiled Egg, Bleu Cheese and Roasted Tomato Vinaigrette

## ENTRÉES

**PAN SEARED SALMON** 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 CAULIFLOWER** v, gf

## CHOICE OF STARCH Select One

**PARMESAN WHIPPED POTATOES** vgt, gf

**ROASTED HERB POTATOES** v, gf

**HERBED POLENTA** v, gf

## DESSERT BAR

**CHEF'S SELECTION OF MINI HOUSEMADE DESSERTS**

# PLATTERS

## COLD PLATTERS

Price Per Person, Unless Otherwise Noted  
Minimum of 10 Guests

**CHEESE BOARD** vgt \$9.75

Assorted Cheeses and Fig Jame  
served with Fresh Baguettes and Crackers

**CHARCUTERIE BOARD** \$10.75

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

**SMOKED SALMON PLATTER** \$11.75

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

**CRUDITES** vgt, gf \$8.75

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

**CAESAR SALAD** \$5.75

Baby Red and Green Romaine, Heirloom Cherry  
Tomatoes, Seasoned Croutons and Parmesan

**O'TOOLE'S GUACAMOLE** v \$7

With Crispy Corn Tortilla Chips

## HOT HORS D'OEUVRES

Price Per Person, Unless Otherwise Noted  
Minimum of 10 Guests

**COCONUT SHRIMP** \$7.75

With Pineapple Salsa

**BEEF MEATBALLS** \$5.75

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, Bacon Jam  
and Herb Aioli

**SWEET CHILI BRUSSELS SPROUTS** gf \$4.75

Parmesan Cheese

**GARLIC PARMESAN FRIES** vgt \$6

**THAI CHICKEN SKEWERS** gf \$5.75 Per Piece

With Coconut Lime Sauce

**TERIYAKI GLAZED BEEF SKEWERS** \$6.25 Per Piece

**SPINACH SPANAKOPITA** vgt \$5.50

**ASSORTED MINI QUICHES** \$5.75

**VEGETABLE POTSTICKERS** vgt \$5.75

With Sweet Spicy Sauce

# DESSERT PLATTERS

## DESSERT PLATTERS

Price Per Person, Unless Otherwise Noted

**Minimum Order of 12 Dessert Items**

DULCE DE LECHE CHEESECAKE	\$4.75
ASSORTED MINI HOUSEMADE CUPCAKES	\$5.25
ASSORTED MINI HOUSEMADE COOKIES	\$4.25
CHEF'S SELECTION OF MINI HOUSEMADE DESSERTS	\$5.75

# BEVERAGES

## BY CONSUMPTION

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

## ALCOHOL\*

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

## DRINK TICKETS\*

<b>NON-ALCOHOLIC DRINK TICKETS</b>	\$3
Coke, Diet Coke, Sprite, Lemonade, Hot or Iced Tea, Regular or Decaf Coffee	
<b>HOUSE DRINK TICKETS</b>	\$11
House Red and White Wine, Local Draft Beer (12oz)	
<b>PREMIUM DRINK TICKETS</b>	\$16
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.