



LA GRAN TERRAZA

SPECIAL EVENT MENUS

We are delighted to present an overview of Autumn menus for your next event with **La Gran Terraza**. Let us know how we may assist you with menu selection, planning, wine pairing, buffets and other details.

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MENU SUBJECT TO CHANGE

Visit LAGRANTERRAZA.COM to view photo gallery and current calendar.

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PLATED LUNCH

Our Traditional **Plated Lunch** Includes Artisan Bread, Butter and Iced Water.
Choice of One Starter, Three Entrees, and One Dessert: **\$35.00, per person.**

CHOICE OF STARTER *Select One*

VICHYSOISE (cup) vgt
Green Scallion Oil

GRILLED CAESAR SALAD
Artisan Romaine, Fried Anchovies, Marinated
Cherry Tomatoes, Parmesan, Croutons and
Housemade Caesar Dressing

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

CHOICE OF ENTRÉE *Select Up to Three*

ROASTED AIRLINE CHICKEN gf
Cannellini Bean Spread, Charred Broccolini,
Red Bell Pepper, Creamy Peppercorn Sauce

STEAK FRITES gf
Grilled Hanger Steak with Truffle French Fries

TRUFFLE CARBONARA
Linguine, Pancetta, Pepper Drops, Egg Yolk,
Truffle Shavings

TERRAZA WAGYU BURGER
Premium Beef (Cooked Medium Rare),
Roasted Garlic Aioli, Bacon Jam, Marinated
Grilled Tomato, Arugula and Housemade
Truffle Chips

CHOICE OF DESSERT *Select One*

SMOKED ALMOND AND PLUM vgt, contains nuts
Almond Financier, Milk Chocolate Cremeux, and
Plum Ice Cream

MANGO PEACH CAKE v
Thyme Poached White Peaches, Mango Cream,
with Mango Sorbet

LEMON APRICOT gf
Vanilla Mousse, Lemon Curd, and Apricot
Compote

For lunch buffets please contact us to create a
customized menu to best suit your parties' needs.

PLATED DINNER

Our Traditional **Plated Dinner** features Three-Courses, Artisan Bread, Butter and Iced Water. Choice of One Starter, Three Entrees, and One Dessert. **See entrée pricing per person below.**

CHOICE OF STARTER *Select One*

LOBSTER BISQUE

GRILLED CAESAR SALAD

Artisan Romaine, Fried Anchovies, Marinated Cherry Tomatoes, Parmesan, Croutons, Housemade Caesar Dressing

GREEN SALAD v, gf

Seasonal Vegetables, Butter Leaf and Balsamic Vinaigrette

CHOICE OF ENTRÉE *Select Up to Three*

ROASTED AIRLINE CHICKEN gf \$51
Cannellini Bean Spread, Charred Broccolini, Red Bell Pepper, Creamy Peppercorn Sauce

PEPPERCORN MARKET FISH \$52
Braised Red Potatoes, Sous Vide Fennel, Baby Carrots, Shiitake Mushrooms, Whole Grain Mustard Sauce

ROASTED PETITE BEEF TENDERLOIN gf \$54
Cooked Medium with Red Wine Demi, Whipped Parmesan Potatoes and Sautéed Broccolini Amandine

PORTOBELLO WELLINGTON v \$47
Carrot Mousse, Garlic Spinach, Mushroom Au Jus

CHOICE OF DESSERT *Select One*

SMOKED ALMOND AND PLUM vgt, contains nuts
Almond Financier, Milk Chocolate Cremeux, and Plum Ice Cream

LEMON APRICOT vgt, dry ice
Vanilla Mousse, Lemon Curd, and Apricot Compote

NECTARINE TACO CAKE vgt
Diplomat Cream, Fresh Nectarines, and Rhubarb Ice Cream

MANGO PEACH CAKE v
Thyme Poached White Peaches, Mango Cream, with Mango Sorbet

TRADITIONAL BUFFET

Our **Traditional Buffet** features Three-Courses, Artisan Bread, Butter and Iced Water.
See **entrée pricing per person below.** (Additional protein, add \$10 per person.)

CHOICE OF STARTER *Select One*

LOBSTER BISQUE

GRILLED CAESAR SALAD

Artisan Romaine, Fried Anchovies, Marinated Cherry Tomatoes, Parmesan, Croutons and Housemade Caesar Dressing

TERRAZA COBB SALAD gf

Baby Gem Lettuce, Bacon, Avocado, Bleu Cheese, Heirloom Tomatoes, Hard Boiled Egg, Sugar Snap Peas, and Green Goddess Dressing

CHOICE OF PROTEIN *Select One*

AIRLINE CHICKEN BREAST gf \$51
With Natural Pan Sauce

PAN SEARED SALMON gf \$52
With Beurre Blanc Sauce

ROASTED PETITE BEEF TENDERLOIN gf \$54
With Red Wine Demi-Glace

TRUFFLE CARBONARA \$49
Linguine, Pancetta, Pepper Drops, Egg Yolk, and Truffle Shavings

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 CREAMER POTATOES v, gf

HERBED POLENTA vgt, 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 On-site Chef for Two Hours.
\$66 Per Person

CHOICE OF STARTER *Select One*

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

LOBSTER BISQUE

GRILLED CAESAR SALAD
Artisan Romaine, Fried Anchovies, Marinated Cherry Tomatoes, Parmesan, Croutons and Housemade Caesar Dressing

TERRAZA COBB SALAD gf
Baby Gem Lettuce, Bacon, Avocado, Bleu Cheese, Heirloom Tomatoes, Hard Boiled Egg, Sugar Snap Peas, and Green Goddess Dressing

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 CREAMER POTATOES v, gf

HERBED POLENTA vgt, 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 \$10.75

Assorted Cheeses and Fig Jam served with Fresh Baguettes and Crackers

CHARCUTERIE BOARD \$11.25

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

SMOKED SALMON PLATTER \$13.25

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

CRUDITES vgt, gf \$9.75

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

CAESAR SALAD \$6.25

Artisan Romaine, Heirloom Cherry Tomatoes, Seasoned Croutons and Parmesan

O'TOOLE'S GUACAMOLE v \$8.25

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

Choice of Barbecue or Classic Buffalo Style Sauce

O'TOOLE'S SLIDERS \$5.50

Topped with Cheddar Cheese, Bacon Jam and Herb Aioli

SWEET CHILI BRUSSELS SPROUTS gf \$4.75

Parmesan Cheese

GARLIC PARMESAN FRIES vgt \$6.25

THAI CHICKEN SKEWERS gf \$5.75

With Coconut Lime Sauce

TERIYAKI GLAZED BEEF SKEWERS \$6.25

SPINACH SPANAKOPITA vgt \$5.50

ASSORTED MINI QUICHES \$5.75

VEGETABLE POT STICKERS vgt \$5.75

With Sweet Spicy Sauce

DESSERT PLATTERS

DESSERT PLATTERS

Price Per Person, Unless Otherwise Noted

◇ **MINIMUM ORDER of 12 DESSERT ITEMS**

ASSORTED MINI CHEESECAKES \$5.00

ASSORTED MINI HOUSEMADE CUPCAKES \$5.50

ASSORTED MINI HOUSEMADE COOKIES \$4.50

MINI HOUSEMADE DESSERTS \$6.25

Chef's Selection

BEVERAGES

BY CONSUMPTION

REFILLABLE NON-ALCOHOLIC Coke, Diet Coke, Sprite, Lemonade or Iced Tea	\$3
SEASONAL BEVERAGE	\$3.50
FORTE 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
TAITTINGER LA FRANCAISE BRUT CHAMPAGNE, FRANCE	\$75

DRINK TICKETS*

NON-ALCOHOLIC DRINK TICKETS Coke, Diet Coke, Sprite, Lemonade, Hot or Iced Tea, Regular or Decaf Coffee	\$3
HOUSE DRINK TICKETS House Red and White Wine, Local Draft Beer (12oz)	\$11
PREMIUM DRINK TICKETS Any O'Toole's Wine by the Glass, Local Draft Beer (16oz)	\$16

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