



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*

COCONUT PUMPKIN SOUP (cup) v, gf
With Roasted Pepitas

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*

ROMESCO-GLAZED AIRLINE CHICKEN BREAST gf
Spanish Rice Pilaf and Grilled Asparagus

STEAK FRITES gf
Grilled Hanger Steak (Medium Rare) with Truffle French Fries

CHORIZO CARBONARA
Linguine, Spanish Chorizo, Egg Yolk, Pecorino Romano

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

CHOICE OF DESSERT *Select One*

PROOF IS IN THE PUDDING vgt
Sticky Toffee Pudding, Manhattan Ice Cream, with Smoked Whiskey Caramel

CINNAMON APPLE v
Apple Cake, Chai 'Ice Cream' with Apple Compote

FALL ICE CREAM TRIO vgt
Biscoff, Salted Caramel, and Espresso

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, and Housemade Caesar Dressing

GREEN SALAD v, gf

Seasonal Vegetables, Butter Leaf and Balsamic Vinaigrette

CHOICE OF ENTRÉE *Select Up to Three*

ROMESCO-GLAZED AIRLINE CHICKEN BREAST gf \$51
Spanish Rice Pilaf and Grilled Asparagus

PAN SEARED SALMON gf \$52
Brown Butter Parsnip Puree, Green Beans, Braised Leeks, Heirloom Tomatoes

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

SWEET POTATO RISOTTO v \$47
Curried Sweet Potato, 'Parmesan', Pickled Cauliflower, Pepita Sage Gremolata

CHOICE OF DESSERT *Select One*

PROOF IS IN THE PUDDING vgt

Sticky Toffee Pudding, Manhattan Ice Cream, with Smoked Whiskey Caramel

THE HAZELNUT vgt, gf, contains nuts

Burnt Vanilla Mousse, Hazelnut Ganache, and Abuelita Chocolate Ice Cream

CINNAMON APPLE v

Apple Cake, Chai 'Ice Cream' with Apple Compote

FALL ICE CREAM TRIO vgt

Biscoff, Salted Caramel, and Espresso

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 gf

Baby Gem Lettuce, Bacon, Avocado, Bleu Cheese, Heirloom Tomatoes, Hard Boiled Egg, Red Onion, Golden Raisins, and Cherry Ranch

CHOICE OF PROTEIN *Select One*

ROMESCO-GLAZED AIRLINE CHICKEN BREAST gf \$51
Spanish Rice Pilaf and Grilled Asparagus

PAN SEARED SALMON gf \$52
With Beurre Blanc Sauce

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

CHORIZO CARBONARA \$49
Linguine, Spanish Chorizo, Garlic Broccolini, Pancetta, Egg Yolk, Pecorino Romano

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 Anchovie, Marinated Cherry Tomatoes, Parmesan, Croutons, and Housemade Caesar Dressing

TERRAZA COBB gf

Baby Gem Lettuce, Bacon, Avocado, Bleu Cheese, Heirloom Tomatoes, Hard Boiled Egg, Red Onion, Golden Raisins, and Cherry Ranch

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 Jame
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 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 \$6.25

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 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	\$3
Coke, Diet Coke, Sprite, Lemonade or Iced Tea	
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
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	\$11
House Red and White Wine, Local Draft Beer (12oz)	
PREMIUM DRINK TICKETS	\$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.