Plated Dinner Appetizers

Crab Bisque Soup
Jumbo Lump Crab, Carrots, and Tarragon
$8

Jumbo Lump Crab Cake
Creole Mustard Beurre Blanc, Herb Oil, Vegetable and Potato Medley
$21

Shrimp Cocktail
Served with Traditional Cocktail Sauce
$16

Macadamia Crusted Brie
Poached Pear Salad, House Made Brioche, and Strawberry Vinaigrette
$12

Seared Ahi Tuna
Sesame Crusted, Wasabi Aioli, Soy Dipping Sauce
$14

Sea Scallops
Pan Seared with Mango Agro-Dolce and Diced Jalapeno
$15

Portobello Mushroom
Truffle Oil, Sautéed Spinach, and Gorgonzola with a Hint of Aged Balsamic Vinegar
$12

Please add 20% service charge and 7% tax to all prices
Menus and pricing are subject to change
Dinner Entrees

Limit Up to 20 Guests Please

All Entrees are Served with Freshly Baked Bread &
Choice of One of the Following Salads:
~Terrace House Salad, Caesar Salad, Arugula Salad, or Goat Cheese Salad~

Wood Grilled NY Strip
Red Wine Demi-Glace, Potato Medallions, and Grilled Haricot Vert
$42

Wood Grilled Filet Mignon
Garlic Mashed Potatoes, Smoked Tomato-Onion Jam, Red Wine Demi-Glace, and Grilled Squash
$42

Rack of Lamb
Fingerling Potatoes, Haricot Vert, and Lamb Demi
$38

Jumbo Lump Crab Cakes
Creole Mustard Beurre Blanc, Sweet Potato Cake with Corn Relish, and Seasonal Vegetables
$42

Halibut
Porcini Dusted, Spring Vegetables, Tempura Shrimp
$38

Pan Seared Chilean Sea Bass
Pan Seared with Roasted Red Pepper Soufflé and Parsley Chive Crème
$38

Stuffed Chicken Breast
Minted Goat Cheese with Couscous, Pine Nuts, Spinach, and Raisins
$28

Wood Grilled Wild Pacific Salmon
Saffron Risotto and Olive Tapenade
$36

Please add 20% service charge and 7% tax to all prices
Menus and pricing are subject to change
Dinner Entrees Continued

Limit Up to 20 Guests Please
All Entrees are Served with Freshly Baked Bread &
Choice of One of the Followings Salads:
~Terrace House Salad, Caesar Salad, Arugula Salad, or Goat Cheese Salad~

Grilled Pork Tenderloin
Tri Color Orzo, Stilton Cheese with Snap Peas, Black Mission Fig Demi-Glace
$32

Meatloaf
Roasted Garlic Mashed Potatoes, Fried Onion Rings, Red Wine Demi-Glace
$26

Shrimp and Scallops
Pan Seared Shrimp and Scallops, Linguini, White Wine Reduction
$32

Baked Seafood Manicotti
Marinara Sauce, Shrimp, Crab, Halibut, and Sea Bass
$30

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Terrace Hotel – 329 East Main Street – Lakeland, Florida – 33801 – 863-688-0800 – ww.terracehotel.com
*The following dinner entrees require a pre-order three business days prior to the event date*

All Entrees are Served with Freshly Baked Bread & Choice of One of the Followings Salads:

~Terrace House Salad, Caesar Salad, Arugula Salad, or Goat Cheese Salad~

**Chicken Saltimbocca**
(Requires a Pre-Order)
Breast of Chicken with Prosciutto, Spinach and Gruyere Cheese, Roasted Shallot Cream Sauce
$32.00

**Oak Grilled Airline Chicken Breast**
(Requires a Pre-Order)
Oven Roasted Potatoes, Seasonal Vegetables, Traditional Chicken Gravy
$28.00

**Wood Grilled Chicken**
(Requires a Pre-Order)
With House-Made Fettuccini, Alfredo Sauce, and Sautéed Hari Coverts
$28.00

**Shrimp Fettuccini**
(Requires a Pre-Order)
Pan Seared Shrimp with Fettuccini, Saffron Cream Sauce, & Seasonal Vegetables
$38.00

**Pan Seared Salmon**
(Requires a Pre-Order)
Heirloom Tomato Rice Pilaf, Seasonal Vegetables, and Citrus Beurre Blanc
$36.00

**Filet of Beef and Crab Cake**
(Requires a Pre-Order)
With Mustard Beurre Blanc
$55.00

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Please add 20% service charge and 7% tax to all prices
Menus and pricing are subject to change

Terrace Hotel – 329 East Main Street – Lakeland, Florida – 33801 – 863-688-0800 – ww.terracehotel.com
Dinner Buffets
All Buffets Include Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea, Soft Drinks
Minimum of 50 Guests Please

~Choose 3 of the Following~

Tossed Mixed Greens Salad
Cucumber and Tomato Salad with Balsamic Dressing
New England Seafood Chowder
Mediterranean Grilled Vegetables With Roasted Red Pepper Aioli, Pine Nuts, Aged Parmesan & Fresh Basil

Southern-Style Potato Salad
Crispy Romaine Lettuce, Aged Parmesan, Garlic Croutons and House-made Caesar Dressing
Marinated Vegetables and Bowtie Pasta Salad with Herb Vinaigrette

~Choose 2 of the Following Entrees~

Chicken Chasseur With Pancetta Bacon
Oven Roasted Salmon Filet With Lemon Caper Beurre Blanc
Blackened Breast of Chicken With Garlic Cream Sauce
Sliced Top Sirloin of Beef With Fresh Mango Chutney
Grilled Pork Tenderloin

~Chef’s Selection of Vegetables and Starch
~Assorted Dinner Rolls and Butter
~Pastry Selection & Chef’s Choice of Desserts

$42.00 (minimum of 50 Guests)

If you would like to add additional entrées to embellish your buffet
Add $5.00 per person for each additional selection

Please add 20% service charge and 7% tax to all prices
Menus and pricing are subject to change
**if this buffet is for a wedding, birthday, anniversary, baby shower, bridal shower and does not require our dessert, the buffet price adjusts to $38.00 per person and incurs a $50.00 Cake Cutting Fee**

**Terrace Desserts**  
(Served as individual dessert)

Vanilla Bean Crème Brûlée

Oreo Ice Cream Sandwich

Key Lime Tart with Ginger Snap Crust

Chocolate Lava Cake with Vanilla Ice Cream and Raspberry Coulis

Vanilla Bean Ice Cream (2 Scoops) with Fresh Seasonal Berries and Whipped Cream

@ $9.00 per person