



TERRACE HOTEL

BUTLER PASSED HORS D' OEUVRES

(\$3.50 Per Piece)

COLD

*Salami Coronets with Horseradish Cream
Cheese*

*Prosciutto Wrapped Marinated and
Grilled Asparagus*

*Buffalo Mozzarella on Baguette
Crisp with Tomato Basil Salsa*

Assorted Sushi Rolls

*Bruschetta with Herbed Goat Cheese
Oven Dried Tomatoes with Pesto*

Traditional Tomato Bruschetta

Mini Cuban Sandwich

HOT

Spanakopita

Chicken Fingers with Honey Barbecue Sauce

Cheese Tortellini Served on a Spoon

*Tempura Battered Chicken Sate with Indonesian
Peanut Sauce*

*Vegetable and Shrimp Spring Rolls with Spicy
Mustard*

Crab Stuffed Mushrooms

*Beef Empanada with Sweet Cilantro Dipping
Sauce*

Truffle Mac and Cheese Bites

(\$4.50 Per Piece)

COLD

Brie Cheese with Raspberry Compote in a Pastry Puff

Boursin Cheese Stuffed Cherry Tomatoes

Deviled Eggs with Applewood Smoked Bacon

Roasted Sirloin of Beef and Horseradish Cream

Tapenade Crostini with Roasted Peppers

*Smoked Salmon Bruschetta
With Capers, Fresh Basil, Red Onion, Parmesan cheese,
Sun-dried Tomatoes and Lemon Feta Vinaigrette on
Toasted Crostini*

Mini Potato Salad Cup

Mini Pasta Salad Cup

Mini Quiche Lorraine

HOT

Reuben Puff

Beef Saté with Roasted Garlic Aioli

Smoked Chicken Quesadillas

Teriyaki Steak Kabob, Grilled Peppers and Onions

*Sesame Crusted Chicken Tenders with
Sweet Chili Sauce*

*Macadamia Encrusted Brie Cheese
Topped with Raspberry Compote
On Toast Point*

*Jalapeno Popper
Stuffed with Cream Cheese
Wrapped in Bacon in Puff Pastry*

*Tomato Soup Shooter
With Side of Cheddar Grilled Cheese Triangle*

Mini Burger Sliders

Smoked Applewood Bacon and Gorgonzola Cheese

**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



TERRACE HOTEL

BUTLER PASSED HORS D' OEUVRES

(\$5.50 Per Piece)

COLD

*Blackened Scallop with Chive Crème
Fraiche*

*Seared Sesame Tuna
Served on Crispy Wonton
With Wasabi Cream*

*Foie Gras Pate
With Port Wine Glaze on Potato Crisp*

*Shrimp Cocktail
Served in Shot Glass with Traditional
Cocktail Sauce*

HOT

Coconut Shrimp with Ponzu Sauce

*Mini Lump Crab Cakes served with Red
Pepper Remoulade*

*Honey Citrus Glazed Spicy Shrimp
Brochette*

Sirloin and Gorgonzola wrapped in Bacon

*Miniature Beef Wellington and a Port wine
Sauce*

*Braised Short Ribs
On Brioche*

Crab Bisque Soup

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TERRACE HOTEL

DISPLAYS

Fresh Crudités Display

*Fresh Seasonal Vegetables, Broccoli, Zucchini, Squash,
Celery, Carrots, Sweet Bell Pepper, and Cauliflower,
Buttermilk Ranch and Roquefort Dip*

\$4.00 per person

International and Domestic Cheese Display

*Assorted Domestic & Imported Cheeses,
Garnished with Fresh Berries,
Served with Gourmet Crackers, Fresh Baguettes, Candied Nuts, and Berries Compote*

\$5.00 per person

Fresh Fruit Display

*Cantaloupe, Honeydew, Pineapples, Oranges, Strawberries and
Selection of Seasonal Fruit and Berries*

\$4.00 per person

Charcuterie Display

*Salami, Mortadella Capicola, Prosciutto,
Chorizo, Sopressata, Marinated Olive, Artichoke Hearts and Herb toast*

\$4.50 per person

Shrimp Display

*Chilled "peeled & deveined" shrimp
Served with lemon wedges and cocktail sauce*

\$5.50 per person

Marinated Grilled Vegetable Display

*Peppers, Zucchini, Yellow Squash, Tomatoes, Egg Plant with Balsamic Vinaigrette, Focaccia
Bread and Sun Dried Tomato Aioli and Basil Aioli*

\$4.50 per person

Assorted Sushi Display

Chef's Choice of Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

\$5.00 per person

Seafood Display

*Jumbo Shrimp, Crab Claws and Farm Raised Oyster, Clams on the Half Shell
With Zinfandel Mignonette, cocktail sauce, Horseradish and lemon wedges*

\$8.00 per person

Chips and Dips Display

*Pita, corn tortilla, baguettes, potatoes and plantains chips
Served with humus, guacamole, and salsa dips*

\$4.50 per person

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TERRACE HOTEL

DISPLAYS CONTINUED

Southern Grits Station

~Plain Grits & Cheesy Grits~

*Served with Ham, Shrimp, Sautéed Mushrooms,
Cheddar Cheese, Andouille Sausage, Candied Pecans, Caramelized Onions, Whipped Butter,
Tasso Cream*

\$6.25 per person

Mashed Potato Martini Bar

(Presented with Cosmopolitan Glasses)

*Served with Garlic Mashed Potatoes, Shredded Cheese, Smoked Applewood Bacon,
Sour Cream, Butter, Chives, & Gravy*

\$4.75 per person

Bruschetta Bar

Classic Tuscan Marinated White Beans

Tomato Basil Bruschetta

Sundried Tomato and Olive Spread

Roasted Garlic and Gorgonzola

Pear, Pancetta, Pecan Spread

Assorted Peppers

Served with Focaccia Points, Assorted Flatbreads and Toasts

\$5.25 per person

Mini Dessert Display

Assorted Mini Cheesecakes, Vanilla Bean Crème Brûlée, Key Lime Tarts, Chocolate Lava Cakes

\$6.00 per person

Cupcake Bar

Vanilla and Chocolate Cupcakes

*Served with Buttercream, Chocolate, and Cream Cheese Frostings, Assorted Sprinkles, Toasted
Coconut, Oreo Pieces, Mini Chocolate Chips, and Butterfinger Bits*

\$5.50 per person

International Coffee and Dessert Station

Assorted Cakes, Mousses, Tarts and French Pastries

*Freshly Brewed Coffees and Hot Teas, Shaved Dark Chocolate, Cinnamon Sticks,
Orange Zest, Amaretto Whipped Cream, Rock Candy Stirrer, Licorice, and Brown Sugar*

\$11.00 per person

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