



## TERRACE HOTEL

Welcome, from the Historic Terrace Hotel!

Thank you for your interest in the Terrace Hotel. I look forward to working with you in planning your special event! I have enclosed the information concerning our catering menus and pricing.

Please review the catering packet, and if you do not find exactly what you may be interested in or you would like to alter the menu to fit a specific theme, I would be happy to build a customized event for you. If you have any questions or would like to schedule an appointment to meet with me, please do not hesitate to call me on my direct line. I look forward to hearing from you!

*Sincerely,*

Bruce Dunbar

General Manager

(863) 680-0800

[terrace\\_sales@terracehotel.com](mailto:terrace_sales@terracehotel.com)

**Ballroom**

*Seated Dinner/ 100 guests  
Cocktail Setting/ 130 guests  
Theater Setting/ 100 guests  
Classroom Setting/85 guests*

*Full day (8am-5pm) \$1,000.00  
½ Day (8am-12pm) \$500.00  
(12pm-5pm)  
Evening Rental \$1,000.00*

**Boardroom**

*Board Table Seating for 12*

*Full Day \$400.00  
½ Day \$200.00*

**Lake Mirror Room**

*Dining Room Seating for 35 Max*

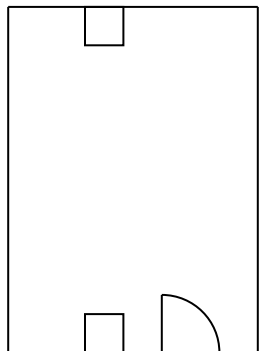
*Full Day \$500.00  
Dinner \$250.00  
Lunch \$250.00*

**Inclusive for All Events**

*Event Consulting & Menu Design  
Dance Floor- (Ballroom only if required)  
White Linen  
Mirrors/Votive Candles  
Setup & Breakdown of Room  
Note pads & Terrace Hotel Pens  
Complimentary Valet Parking  
Private Professional Wait staff  
White Gloved Service Available  
Place Cards*

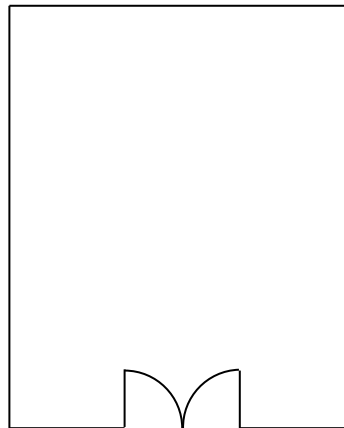
## ROOM LAYOUTS

**BOARDROOM**  
Permanent Seating for 12



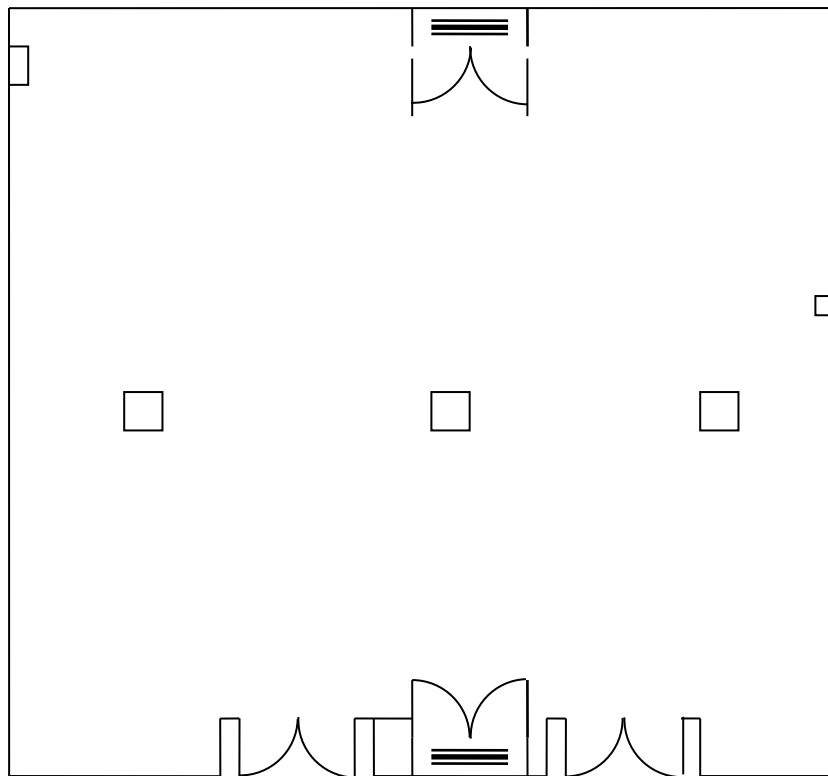
308 sq. ft.

**LAKE MIRROR ROOM**  
Dining Room Seating for 35  
Seating for 30 with A/V



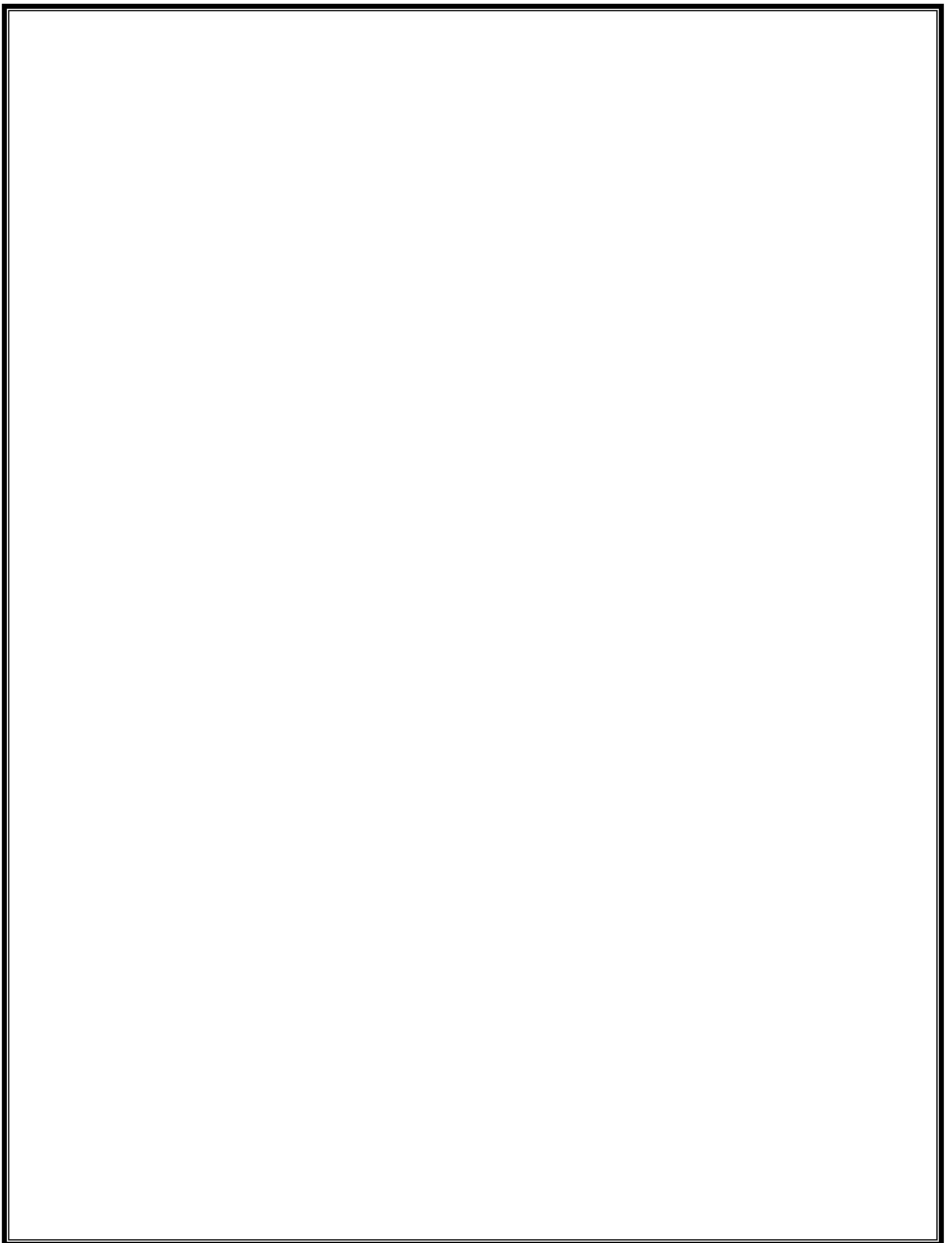
430 sq. ft.

## **BALLROOM**



- Banquet Seating 105 Guests
- Theatre Style 100 Guests
- Classroom Style 85 Guests
- Cocktail Set Up 130 Guests

1,600 sq. ft



## **Breakfast Buffets**

*All Buffets Include Freshly Squeezed Orange and Grapefruit Juice,  
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and a Selection of Teas  
Minimum of 20 Guests*

### ***Continental***

*Bakery Basket*

*Fruit Preserves, Cream Cheese, Honey and Butter*

***\$9.00 per person***

### ***Executive Continental***

*Variety of Individual Yogurts*

*Granola & Walnuts*

*Sliced Seasonal Fruit and Berries*

*Bakery Basket, Assorted Bagels*

*House-Made Fruit Preserves, Honey, and Butter*

***\$11.00 per person***

### ***Southern Breakfast***

*Farm Fresh Fluffy Scrambled Eggs with Cheddar Cheese and Onions on the Side*

*Georgia Style Grits with Red Eye Gravy or Cheese*

*Country Ham*

*Fresh Fruit*

*Buttermilk Biscuits*

*Preserves and Butter*

***\$14.00 per person***

### ***Terrace Breakfast***

*Scrambled Eggs*

*Terrace House Fries*

*Crisp Bacon Strips*

*Country Link Sausage*

*Assorted Cereals and Carafes of Milk*

*Bakery Basket: Croissant, Danish & Muffin*

*Marmalade, Fruit Preserves, Cream Cheese, Honey and Butter*

***\$16.00 per person***

## **Breakfast Entrée Menu**

*All Entrées Are Served with Your Choice Of Juice*

*Terrace House Fries Are Made with Applewood Smoked Bacon And Sautéed Onions*

*Limit Up to 20 Guests for Full Menu*

<b>Eggs Benedict</b> A Classic	\$16
<b>Belgian Waffle</b> Warm Hazelnut and Banana Flambé	\$15
<b>Omelette</b> with Terrace House Fries and Toast	\$14
<b>House Smoked Salmon</b> Toasted Bagel, Tomato, Bermuda Onion	\$16
<b>Terrace Breakfast</b> Two Eggs, House Fries, Two Pancakes, choice of Meat, & Toast	\$16
<b>Sausage and Eggs</b> Two Sausage Patties, Topped with Two Poached Eggs, Cilantro Cream, And Spicy Pico De Gallo	\$13
<b>Huevos Rancheros</b> Two Scrambled Eggs, Tomato Tortilla, Chorizo, House Fries, Salsa	\$13
<b>Croissant French Toast</b> Cinnamon Royal Batter, Pure Maple Syrup	\$11
<b>Buttermilk Pancakes</b> with Vermont Maple Syrup	\$13
<b>Continental Breakfast</b> Muffins, Danish, Croissant, Diced Fruit	\$12
<b>Sausage Gravy &amp; Biscuits</b>	\$13
<b>Frittata</b> Tomato, Mushroom, Onions, Spinach, Peppers, Boursin Cheese, House Fries, & Toast	\$13
<b>Corned Beef Hash</b> Two Poached Eggs, and Toast	\$16

### ***A La Carte***

<i>Fresh Fruit Yogurt</i>	\$6	<i>Sausage Patties</i>	\$6
<i>Bircher Muesli</i>	\$10	<i>Ham</i>	\$6
<i>Toast or English Muffin</i>	\$3	<i>Terrace House Fries</i>	\$4
<i>One Egg</i>	\$6	<i>Fresh Berries &amp; Cream</i>	\$10
<i>Short Stack of Pancakes</i>	\$9	<i>Bagel or Croissant</i>	\$4
<i>Terrace House Blended Coffee</i>	\$3	<i>Fresh Fruit Plate</i>	\$15
<i>Juice</i>	\$5	<i>Grits or Oatmeal</i>	\$6
<i>Terrace Tea</i>	\$3	<i>Milk</i>	\$3
<i>Applewood Smoked Bacon</i>	\$6	<i>Cold Cereal</i>	\$7

## **Brunch Buffet**

*All Buffets Include Freshly Squeezed Orange and Grapefruit Juice,  
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and a Selection of Teas  
Minimum of 20 Guests*

### **Terrace Brunch**

*Sliced Seasonal Fruit and Berries  
International Cheese Board, Assorted Crackers, and French Baguettes  
Mixed Field Green Salad with Selection of Dressings*

#### **Choice of:**

*Scrambled Eggs or Eggs Benedict  
Crisp Bacon Strips or Country Link Sausage  
Terrace House Fries*

#### **Choice of:**

*\*Belgian Waffles Served with Warm Syrup, Whipped Cream and Strawberry Sauce  
Or*

*\*Omelet Station*

*Mushroom, Ham, Peppers, Onions, Monterey Jack, and Cheddar Cheese*

#### **Choice of Two Entrées**

*Pan Seared Chicken Breast with Julienne of Bell Pepper, Wild Mushroom in Basil Butter  
Chicken Piccata  
Marinated Top Sirloin with Mango Salsa  
Oven Roasted Prime Rib  
Roasted Pork Loin  
North Atlantic Salmon  
Caribbean Stuffed Pork Loin*

*Marmalade, Fruit Preserves, Honey, and Butter  
Chef's Selection of Dessert*

**\$32.00 per person**

***\*Omelet/Waffle Station requires an attendant. \$50.00 Fee to Apply***

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

7

05/15/15

## **Brunch Entrée Menu**

*Limit Up to 20 Guests for Full Menu*

### ***Breakfast***

<b><i>Eggs Benedict</i></b> A Classic	\$16
<b><i>Terrace Breakfast</i></b> Two Eggs, Two Pancakes, Choice of Two Strips of Bacon or Two Country Sausage Patties	\$16
<b><i>Omelet</i></b> Terrace House fries, Choice of Ham, Mushroom, Onion, Peppers, Tomatoes	\$14
<b><i>Belgian Waffle</i></b> Vermont Maple Syrup, Raspberry Cream, Fresh Berries	\$15
<b><i>Buttermilk Pancakes</i></b> Vermont Maple Syrup	\$13
<b><i>Sausage Gravy &amp; Biscuits</i></b>	\$13
<b><i>Fresh Fruit Plate</i></b> With Melon, Pineapple, Berries, and Banana	\$15

### ***Salad***

<b><i>Caesar</i></b> Fresh Romaine Hearts, Traditional Caesar Dressing, House Made Croutons	\$10
<b><i>Terrace House</i></b> Field Greens, Gorgonzola Cheese, White Zinfandel Vinaigrette	\$8

### ***Entrée***

<b><i>Today's Quiche</i></b> Please Inquire with Your Server	\$16
<b><i>Terrace Meatloaf</i></b> Roasted Garlic Mashed Potatoes and Red Wine Demi-Glace	\$18
<b><i>Maryland Crab Cake</i></b> Vegetable Medley, Creole Mustard Beurre Blanc	\$21
<b><i>Pan Seared Ahi Tuna</i></b> Tempura Fried Vegetables, Pickled Ginger, Wasabi Soy Sauce, Sriracha and Wasabi Aioli	\$18
<b><i>Broiled Black Grouper</i></b> Mediterranean Style Orzo	\$18
<b><i>Prosciutto Wrapped Roasted Chicken</i></b> Stuffed with Mushroom, Onions, Blue Cheese, & Spinach, with Grilled Vegetables, & Roasted Garlic Vinaigrette	\$18
<b><i>Wood Grilled Filet Mignon Medallions</i></b> Roasted Potatoes, Asparagus, Veal Demi	\$22

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



## **Buffet Enhancements**

*(Items Must Be Ordered in Conjunction with a Buffet of Your Choice)*

<i>Fresh Squeezed Orange or Grapefruit Juice</i>	<i>\$30.00 Gallon</i>
<i>Tomato, Apple, V-8 or Cranberry Juices</i>	<i>\$24.00 Gallon</i>
<i>Freshly Brewed Coffee, Decaffeinated Coffee</i>	<i>\$30.00 Gallon</i>
<i>Hot Teas or Hot Chocolate</i>	<i>\$3.00 each</i>
<i>Assorted Soft Drinks Including Diet and Caffeine Free</i>	<i>\$2.50 Can</i>
<i>Mineral Water or Bottled Water</i>	<i>\$2.50 Bottle</i>
<i>Sparkling Citrus Punch, Iced Tea or Iced Lemonade</i>	<i>\$30.00 Gallon</i>
<i>Assorted Individual Fruit Yogurt</i>	<i>\$2.00 each</i>
<i>Whole Fresh Fruit</i>	<i>\$1.25 per piece</i>

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

## **Lunch Buffets**

*All Buffets Include Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea, Soft Drinks  
Minimum of 20 Guests*

### ***Sandwich Board***

*An Assortment of Over Stuffed Sandwiches on Fresh House Made Bread*

*~Roast Beef and Cheddar*

*~ Honey Baked Ham and Swiss*

*~ Turkey Club*

*Served with Lettuce, Tomato, and Onion On Side*

*Potato Chips, Pasta Salad, & Terrace House Salad*

*An Assortment of Cookies and Brownies*

***\$20.00 per person***

### ***On the Run***

*Fresh Sliced Fruit and Berries*

*German Potato Salad*

*Marinated Mushroom and Asparagus Salad*

*Platter of Pre-made Sandwiches to Include:*

*~Ham, Cheese, and Bacon on Fresh House Made Bread*

*~Roast Beef with Smoked Mozzarella on Fresh House Made Bread*

*~Chicken Caesar Salad Wrap*

*~ Pita with Roasted Vegetables, Feta Cheese, and Balsamic Vinaigrette*

*Served with Lettuce, Tomato, and Onion On Side*

*Chef's Selection of Assorted Pastries*

***\$21.00 per person***

### ***Deli Express***

*Fresh Garden Salad with Choice of Dressings*

*Soup Du Jour*

*Southern-Style Potato Salad*

*Sliced Smoked Turkey Breast, Roast Beef, Honey Baked Ham,*

*Genoa Salami,*

*Swiss and Provolone Cheese*

*Served with Lettuce, Tomato, and Onion On Side*

*Condiment Relish Tray*

*Mustard, Mayonnaise, and Horseradish Cream*

*Assortment of Fresh Bread, Kaisers Rolls, and Potato Chips*

*Assorted Cookies and Brownies*

***\$22.00 per person***

*Please add 20% service charge and 7% tax to all prices*

*Menus and pricing are subject to change*

## **Lunch Buffets Continued**

*All Buffets Include Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea, Soft Drinks  
Minimum of 20 Guests*

### ***Wrap It Up***

*Fresh Garden Salad with Choice of Dressings*

*Fresh Fruit and Berries*

*Italian Wrap*

*Ham, Genoa Salami, Pepperoni, Mortadella and Provolone, Lettuce, Tomato Drizzled With*

*Balsamic Vinaigrette Dressing*

*Grilled Caesar Chicken Wrap*

*Grilled Chicken Tossed in Caesar Dressing and Layered With Romaine Hearts*

*House-Made Pasta Salad*

*Condiment Relish Tray*

*Mustard, Mayonnaise, and Horseradish Cream*

*Chef's Selection of Assorted Pastries*

***\$22.00 per person***

### ***Pizza Pie***

*Pasta Fagioli*

*Garden Salad Bar with*

*Assorted Dressing and Toppings*

*Antipasto Salad*

### ***Assortments of Pizzas to Include:***

*Polynesian Ham and Pineapple*

*Italian Meat Lovers*

*Barbecue Chicken*

*Assorted Cheese*

*Vegetable and Sundried Tomato Penne*

*Warm Garlic Bread Sticks*

*Chef's Selection of Desserts*

***\$32.00 per person***

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

## **Lunch Buffets Continued**

*All Buffets Include Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea, Soft Drinks  
Minimum of 20 Guests*

### ***Hot Terrace Luncheon***

*Fresh Assorted Baby Greens with Choice of Dressings  
Soup Du Jour  
Fresh Seasonal Fruit Display  
Greek Feta and Basil Pasta Salad with Toasted Peanuts*

### ***Choice of 2 Hot Entrees:***

*~Herb Marinated Grilled Chicken Breast with Roasted Pepper and  
Garlic Sauce  
~Chicken Piccata  
~Roasted Porkloin with Mango/Pineapple Chutney  
~Sliced Top Sirloin of Beef with Cabernet Demi-Glace  
~Salmon with Lemon Herb Butter Sauce*

*Chef's Selection of Vegetables, Potatoes, Rice, or Pasta*

*Assortment of Fresh Rolls and Butter*

*Chef's Selection of Desserts*

***\$34.00 per person***

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

12

05/15/15

## **Lunch Entrée Menu**

*Limit Up to 20 Guests for Full Menu*

*All Salads may be served with Grilled Salmon or Shrimp for an additional \$10.00*

*All Salads may be served with Chicken Breast for an additional \$6.00*

### **Litefares and Sandwiches**

<i>Today's Soup Please inquire with your server</i>	<i>\$10.00</i>
<i>Flatbread of the Day Please inquire with your server</i>	<i>\$16.00</i>
<i>Arugula Salad Grilled Pork Tenderloin, Roasted Apples, Toasted Almonds, Gorgonzola Blue Cheese and Balsamic Vinaigrette</i>	<i>\$17.00</i>
<i>Hearts of Romaine Lettuce Classic Caesar Dressing, Parmesan Provence Crostino</i>	<i>\$14.00</i>
<i>Poached Bosc Pear Salad Gorgonzola, Candied Pecans &amp; Orange-Shallot Vinaigrette</i>	<i>\$15.00</i>
<i>Terrace Club Smoked Turkey, Apple Wood Smoked Bacon on House-Made Marble Rye Bread</i>	<i>\$16.00</i>
<i>Wood Grilled Black Angus Sirloin Burger with Hand-Cut Pommes Frites</i>	<i>\$16.00</i>
<i>Grilled Chicken Wrap Green Goddess Dressing, Tomatoes, Romaine Lettuce, Parmesan Cheese</i>	<i>\$17.00</i>
<i>Reuben Corned Beef, Sauerkraut, Melted Swiss Cheese, 1000 Island Dressing On Grilled Marble Rye</i>	<i>\$17.00</i>
<i>Roasted Vegetable Tower Mozzarella Cheese &amp; Tomato Ragout</i>	<i>\$13.00</i>
<i>Fish Tacos Corn Tortilla stuffed with Chilean Sea Bass, Avocado, Pico de Gallo, And Tabasco Cream</i>	<i>\$17.00</i>
<i>Chopped Salad Romaine Lettuce, Quail Egg, Candied Pecans, Tomato, Black Olives, Blue Cheese, Cucumbers, Green Onion, Bacon, Ranch Dressing</i>	<i>\$16.00</i>
<i>Steak Sandwich Filet Mignon, Port Wine Demi, Caramelized Onions, Gruyere Cheese, On Mini Hoagie Rolls</i>	<i>\$18.00</i>
<i>Summer Salad Spinach, Mustard Vinaigrette, Mixed Berries, Candied Walnuts, Papaya, Feta Cheese and Salad Shrimp</i>	<i>\$17.00</i>

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

13

05/15/15

## **Lunch Entrée Menu Continued**

*Limit Up to 20 Guests for Full Menu*

### **Entrées**

<i>Today's Quiche Please inquire with your server</i>	<i>\$16.00</i>
<i>Pan Seared Ahi Tuna Tempura Fried Vegetables, Pickled Ginger, Wasabi Soy Sauce, Sriracha and Wasabi Aioli</i>	<i>\$18.00</i>
<i>Wood Grilled Filet Mignon Medallions Roasted Potatoes, Asparagus, Veal Demi</i>	<i>\$22.00</i>
<i>Wild Alaskan Salmon Pan Seared with Corn and Heirloom Tomato Ragout and Baby California Spinach Over a Portobello Mushroom Cap</i>	<i>\$18.00</i>
<i>Oven Roasted Terrace Meatloaf Onion Rings and Sweet Garlic Whipped Potatoes</i>	<i>\$18.00</i>
<i>Jumbo Lump Crab Cake Vegetable Medley, Creole Mustard Beurre Blanc</i>	<i>\$21.00</i>
<i>Prosciutto Wrapped Roasted Chicken Stuffed with Mushrooms, Onions, Blue Cheese, Spinach, With Grilled Zucchini, &amp; Roasted Garlic Vinaigrette</i>	<i>\$18.00</i>
<i>Turkey Pot Pie with Field Greens &amp; White Zinfandel Vinaigrette</i>	<i>\$16.00</i>
<i>Broiled Black Grouper Mediterranean Style Orzo</i>	<i>\$18.00</i>
<i>Wood Grilled Mahi Courgetti and Baby Basil Pesto</i>	<i>\$18.00</i>

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

14

05/15/15

## **Theme Breaks**

*All Breaks Include Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea, Soft Drinks  
Minimum of 20 Guests Please*

### ***Cookie Monster Break***

*Assorted Cookies and Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea  
Chilled Milk  
**\$7.50 per person***

### ***Fitness Break***

*Fresh Fruit Kabobs  
Granola Bars & Trail Mix  
Vegetable Crudité's with Low Fat Dip  
Bottled Spring Water  
**\$8.50 per person***

### ***Sport Break***

*New York Style Pretzels with a Variety of Mustards  
Mixed Roasted Nuts  
Tortilla Chips with Salsa  
Freshly Popped Popcorn  
**\$8.00 per person***

### ***Chocolate Sensation***

*Chocolate Dipped Strawberries  
Assorted Brownies  
Chocolate Chip Cookies  
Carafes of White and Chocolate Milk  
**\$12.00 per person***

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

**Plated Dinner Appetizers**

***Crab Bisque Soup***

*Jumbo Lump Crab, Carrots, and Tarragon*  
**\$10**

***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*  
**\$14**

***Seared Ahi Tuna***

*Sesame Crusted, Wasabi Aioli, Soy Dipping Sauce*  
**\$16**

***Sea Scallops***

*Pan Seared with Mango Agro-Dolce and Diced Jalapeno*  
**\$17**

***Portobello Mushroom***

*Truffle Oil, Sautéed Spinach, and Gorgonzola with a Hint of Aged Balsamic  
Vinegar*  
**\$14**

***Grilled Lamb Sausage***

*With Pear Mostarda*  
**\$16**



**Dinner Entrees**

*Limit Up to 20 Guests for Full Menu*

*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~*

***Wood Grilled NY Strip***

*Red Wine Demi-Glace, Potato Medallions, and Grilled Haricot Vert*

**\$44**

***Wood Grilled Filet Mignon***

*Garlic Mashed Potatoes, Smoked Tomato-Onion Jam, Red Wine Demi-Glace, and Grilled Squash*

**\$44**

***Rack of Lamb***

*Fingerling Potatoes, Haricot Vert, and Lamb Demi*

**\$46**

***Jumbo Lump Crab Cakes***

*Creole Mustard Beurre Blanc, Sweet Potato Cake with Corn Relish, and Seasonal Vegetables*

**\$44**

***Chilean Sea Bass***

*Pan Seared with Roasted Red Pepper Soufflé and Parsley Chive Crème*

**\$42**

***Stuffed Chicken Breast***

*Minted Goat Cheese with Couscous, Pine Nuts, Spinach, and Raisins*

**\$34**

***Pan Seared Swordfish***

*Carolina Gold Rice and Coconut Cream, Butternut Squash Puree*

**\$38**

***Grilled Pork Tenderloin***

*Tri Color Orzo, Stilton Cheese with Snap Peas, Black Mission Fig Demi-Glace*

**\$34**

***Meatloaf***

*Roasted Garlic Mashed Potatoes, Fried Onion Rings, Red Wine Demi-Glace*

**\$32**

***Shrimp and Scallops***

*Pan Seared Shrimp and Scallops, Linguini, White Wine Reduction*

**\$36**

***Baked Seafood Manicotti***

*Marinara Sauce, Shrimp, Crab, Halibut, and Sea Bass*

**\$32**

*Please add 20% service charge and 7% tax to all prices*

*Menus and pricing are subject to change*

## **Dinner Entrée Menu Continued**

*Limit Up to 20 Guests for Full Menu*

*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~*

### ***Pan Seared Duck Breast***

*Israeli Couscous, Diced Apples, and Pomegranate Demi-Glace*

**\$36**

### ***Grilled Venison***

*Tenderloin, Wild Mushroom Risotto, Haricot Vert*

**\$38**

### ***Wood Grilled Salmon***

*Saffron Risotto and Olive Tapenade*

**\$38**

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

18

05/15/15

**\*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***

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

19

05/15/15

## **Dinner Buffets**

*All Buffets Include Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea, Soft Drinks*

*Minimum of 50 Guests Please*

### ***~Choose 3 of the Following~***

*Tossed Mixed Greens Salad*

*Southern-Style Potato Salad*

*Cucumber and Tomato Salad with Balsamic Dressing*

*Crispy Romaine Lettuce, Aged Parmesan, Garlic Croutons and House-made Caesar Dressing*

*New England Seafood Chowder*

*Marinated Vegetables and Bowtie Pasta Salad with Herb Vinaigrette*

*Mediterranean Grilled Vegetables With Roasted Red Pepper Aioli, Pine Nuts, Aged Parmesan & Fresh Basil*

### ***~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*

*\*\*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*

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

20

05/15/15

**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**

**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*

22

05/15/15

***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*

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

23

05/15/15

## **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***

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

24

05/15/15



## **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***

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

25

05/15/15

## **SPECIALITIES**

### ***Pasta Station***

***(For UP to 40 guests Maximum)***

*Choose Two Pastas Cooked to Order:*

*Penne, Fettuccini*

*Choose Two Accompanying Sauces:*

*Alfredo Cream, Marinara or Basil Pesto Sauce*

*Condiments to Include:*

*Chopped Garlic, Pine Nuts, Sliced Olives, Sundried Tomatoes, Crushed Red Pepper,  
Basil, Grated Parmesan, and Garlic Bread*

***\$18.00 per person***

***Pasta station requires a \$75.00 chef fee***

### ***Caesar Salad***

*Tossed to Order with the Following Toppings*

*, Oven Dried Tomatoes, Hearts of Palm, Artichoke Hearts, Roasted Bell Peppers,  
Anchovies, Shredded Parmesan, and Herb Croutons*

*Finished with Creamy Caesar Dressing or Herb Vinaigrette*

***@ \$9.00 per person***

*(Add Grilled Chicken Breast, Spiced Bay Shrimp, Thinly Sliced Flank Steak  
For an additional \$5.00 per person)*

### **Afternoon Tea**

*Selection of Fine Teas & Freshly Brewed Coffee*

*Assorted Fresh Tea Sandwiches*

*Freshly Baked Scones*

*With Devon shire Cream, Butter and Preserves*

*Fresh Berries with Whipped Cream*

*Assorted Petite Fours and Pastries*

***Total \$22.00 per person***

*\*Upgrade your afternoon tea to include Unlimited House Wines,  
Champagne, and Mimosas\**

***Total \$35.00 per person***

*~Additional Hot Hors 'D Oeuvre Options are available~*

***We are Happy to Customize the Menu!***

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

## **CARVING STATIONS\***

### ***Brandied Pepper-Crusted New York Sirloin***

*Petite French Rolls, Pommery Mustard,  
Horseradish and a Cognac Peppercorn Sauce*  
**\$550.00 Serves approximately 25 people**

### ***Baked Virginia Country Ham***

*Bourbon and Honey Glazed, Biscuits, Honey Mustard,  
Three Onion Relish and Granny Smith Horseradish Sauce*  
**\$400.00 Serves approximately 25 people**

### ***Roasted Turkey***

*Miniature Rolls, Dried Cherry Onion Relish, Horseradish Cream and Mango Chutney*  
**\$350.00 Serves approximately 25 people**

### ***Grilled Tenderloin of Beef***

*Mini Onion and Dark Rye Kaiser Rolls, Honey Mustard,  
Horseradish Cream and Herb Mayonnaise*  
**\$600.00 Serves approximately 25 people**

### ***Caribbean Stuffed Pork Loin***

*With Mango Herb Stuffing, Baguettes Curry Honey Vinaigrette and Chipotle Cream*  
**\$550.00 Serves approximately 25 people**

**\* All carving stations require a \$75.00 chef fee**

***Labor charges are based on a three-hour minimum, with a charge of \$25.00 for each additional hour after the minimum.***

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

27

05/15/15

## **Full Day Meeting Packages**

*For Groups of 30 or More Only*

### **Terrace Tuscan Full Day Meeting Package**

#### ***The Continental Breakfast Buffet***

*Terrace Bakery Basket, Assorted Fresh Bagels and Cream Cheese, Fruit Preserves  
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon  
Decanters of Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas  
Freshly Brewed Regular Coffee, Decaffeinated Coffee*

#### ***Mid – Morning Coffee Refresh***

#### ***Taste of Tuscany Lunch Buffet***

*Minestrone Soup  
Tuscan Tossed Salad with Artichoke Hearts and Black Olive  
Roasted Sweet Peppers, Grilled Vegetables and Portobello Mushrooms Drizzled with  
Aged Balsamic Vinegar and Extra Virgin Olive Oil  
Romano Crusted Chicken with Penne Pomodoro  
Roasted Loin of Pork with White Beans and Roasted Red Peppers  
Fresh Seasonal Vegetables Sautéed with Garlic and Olive Oil  
Romano Herb Bread Sticks  
Chefs Choice of Dessert  
Assorted Teas, Freshly Brewed Regular Coffee, Decaffeinated Coffee, or Iced Tea*

#### ***Tuscan Countryside Break***

*Imported and domestic Cheeses Display  
Fresh Vegetable Crudités with Assorted Dips, Crusty French Baguettes and Crackers  
Bunches of Grapes on the Vine and Plump Ripe Strawberries with Chantilly Cream  
Assorted Teas, Freshly Brewed Regular Coffee, Decaffeinated Coffee, or Iced Tea*

***\$40.00++ per person***

*\*\*Adding Soft Drink or Bottled Water to the above selections for \$1.50++ per person*

**Guilty Pleasures Full Day Meeting Package**

***The Continental Breakfast Buffet***

*Terrace Bakery Basket, Assorted Fresh Bagels and Cream Cheese, Fruit Preserves  
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon  
Decanters of Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas  
Freshly Brewed Regular Coffee, Decaffeinated Coffee*

***Mid-Morning Coffee Refresh***

***Little Italy Pizza Buffet***

*Minestrone Soup  
Tossed Caesar Salad, Penne and Grilled Vegetable Salad  
Assorted Fresh Baked Pizzas  
Chef's Choice of Dessert  
Assorted Teas, Freshly Brewed Regular Coffee, Decaffeinated Coffee, or Iced Tea*

***Scoops Afternoon Break***

*Rich Chocolate and Vanilla Ice Cream and Fruit Sorbet  
Fresh Strawberry Sauce and Hot Fudge  
Assorted Candy Toppings, Chopped Nuts, Whipped Cream and Cherries*

***\$38.00++ per person***

***\*\* Adding Soft Drink or Bottled Water to the above selections for \$1.50++ per person***

**Simple Sophistication Full Day Meeting Package**

***The Continental Breakfast Buffet***

*Bakery Basket, Assorted Fresh Bagels and Cream Cheese, Fruit Preserves  
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon and Seasonal Berries  
Assorted Chilled Juices, Milk, Assorted Teas  
Freshly Brewed Regular Coffee, Decaffeinated Coffee*

***Mid-Morning Coffee Refresh***

***The Terrace Lunch Buffet***

*Chef's Soup of the Day  
Salad of Mixed Baby Greens, Tomato, Cucumber  
Pasta Salad Provencal with Artichoke Hearts  
London broil with Sauce Frostier and Buttered Fettuccine  
Ginger-Soy Glazed Char Broiled Chicken  
Fresh Seasonal Vegetables  
Rolls and Butter  
Chef's Choice of Dessert  
Assorted Teas, Freshly Brewed Regular Coffee, Decaffeinated Coffee, or Iced Tea*

***Munch-a-Bunch Break***

*Potato Chips and Dip, Tortilla Chips and Salsa, Pop Corn and Snack Mix  
Assorted Mini Candy Bars  
Decanters of Lemonade and Iced Tea*

***\$40.00 per person ++***

***\*\*Adding Soft Drink or Bottled Water to the above selections for \$1.50++ per person***

**Meeting Minded Full Day Meeting Package**

***The Continental Breakfast Buffet***

*Bakery Basket, Assorted Fresh Bagels and Cream Cheese, Fruit Preserves  
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon and Seasonal Berries  
Assorted Chilled Juices, Milk, Assorted Hot Teas  
Freshly Brewed Regular Coffee, Decaffeinated Coffee*

***Mid-Morning Coffee Refresh***

***Southwestern Grill Lunch Buffet***

*Tortilla Soup  
Mexican Fiesta Salad with Salad Greens, Black Olives, Avocado and Cheddar Cheese  
Chips and Plicate Sauce  
Julienne and Sliced Marinated Chicken Breast and Beef with Sautéed Bell Peppers &  
Onions  
Hot Flour Tortillas, Mexican Rice and Refried Beans  
Fresh Onion, Tomato, Jack and Cheddar Cheeses, Sour Cream,  
Guacamole, Pico de Gallo and Sliced Jalapeños  
Chef's Choice of Dessert  
Assorted Teas, Freshly Brewed Regular Coffee, Decaffeinated Coffee, or Iced Tea*

***Munch-a-Bunch Break***

*Potato Chips and Dip, Tortilla Chips and Salsa, Popcorn and Snack Mix  
Assorted Mini Candy Bars  
Freshly Brewed Iced Tea*

***\$40.00++ per person***

***\*\*Adding Soft Drink or Bottled Water to the above selections for \$1.50++ per person***

**The Manhattan Full Day Meeting Packages**

***The Continental Breakfast Buffet***

*Bakery Basket, Assorted Fresh Bagels and Cream Cheese, Fruit Preserves  
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon and Seasonal Berries  
Assorted Chilled Juices, Milk, Assorted Hot Teas  
Freshly Brewed Regular Coffee, Decaffeinated Coffee*

***Mid-Morning Coffee Refresh***

***The New Yorker Lunch Buffet***

*Lemon Chicken and Rice Soup  
A Variety of Salads to Include: Mixed Baby Greens with White Zinfandel Vinaigrette  
Mediterranean Pasta Salad with Olives, Artichoke Hearts and Roasted Sweet Peppers  
Vine Ripened Sliced Tomatoes with Fresh Mozzarella, Extra Virgin Olive Oil and Fresh  
Basil  
Pickles and Assorted Relishes  
Selection of New York Style Deli Meats to Include” Roast Beef, Smoked Turkey and Ham  
Cheddar, Monterey Jack, Swiss and Mozzarella Cheeses  
Assorted Rolls and Breads with Lettuce, Sliced Tomato’s,  
Red Onions, Mayonnaise, Assorted Mustards and Horseradish  
Hot Shaved Corned Beef and Pastrami with Sauerkraut Complimented with  
Thousand Island dressing, Swiss cheese and New York Rye Bread  
Chef’s Choice of Dessert  
Freshly Brewed Regular Coffee, Decaffeinated Coffee, or Iced Tea*

***Baker’s Dozen***

*Fresh Baked Chunk, Macadamia-White Chocolate, Oatmeal-Raisin and Peanut Butter  
Cookies  
Double Fudge Nut Brownies and Spiced Honey Roasted Pecans  
Carafes of Chilled Milk*

***\$38.00 per person ++***

*\*\*Adding Soft Drink or Bottled Water to the above selections for \$1.50++ per person*



## ***BEVERAGE PRICING***

<i>Premium Brand Liquors</i>	<i>12.00</i>
<i>Call Brand Liquors</i>	<i>9.00</i>
<i>House Wine by the Glass</i> <i>(Includes White Zinfandel, Merlot, Cabernet Sauvignon, Chardonnay, &amp; Riesling)</i>	<i>8.00</i>
<i>House Champagne by the Glass</i>	<i>8.00</i>
<i>Mimosas</i>	<i>9.00</i>
<i>Domestic Beer</i>	<i>5.00</i>
<i>Imported and Premium Beer</i>	<i>6.00</i>
<i>Soft Drinks</i>	<i>2.50</i>
<i>Sparkling Water</i> <i>(Pellegrino, Perrier &amp; Voss)</i>	<i>4.00</i>

### **LABOR CHARGES**

Bartender Fee	\$75.00
Cake Cutting Fee	\$50.00

*Please note that it is a policy of the Terrace Hotel that all beverages consumed must be purchased from the hotel.*

*All prices are subject to increase until signed banquet event orders are received by the hotel.*

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