



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@napleshotelgroup.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) or (12pm-5pm) \$500.00
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

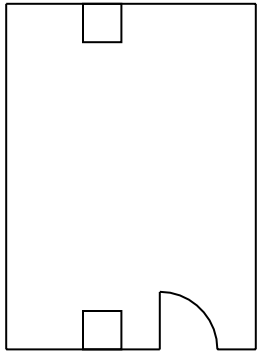
*Full Day \$500.00
Dinner \$250.00
Lunch \$250.00*

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*

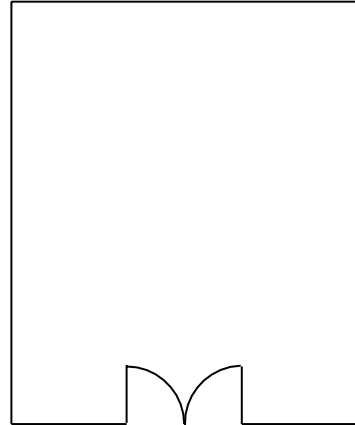
ROOM LAYOUTS

BOARDROOM
Permanent Seating for 12



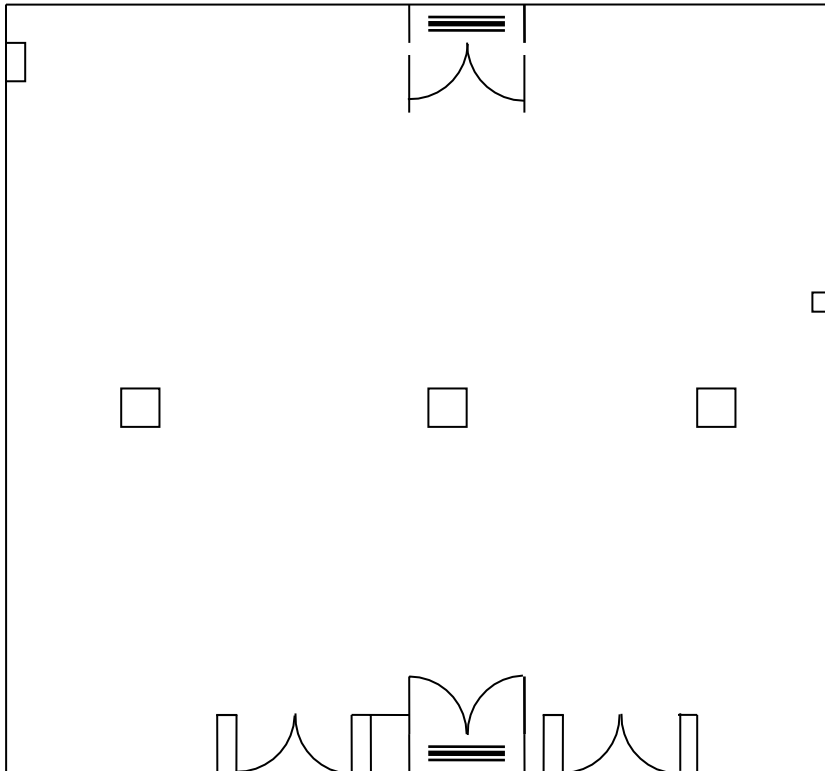
308 sq. ft.

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
\$11.00 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
\$14.00 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
\$16.00 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
\$20.00 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

Limited Menu Required for more than 20 Guests

Eggs Benedict A Classic	\$20
Belgian Waffle Warm Hazelnut and Banana Flambé	\$17
Omelette with Terrace House Fries and Toast	\$16
House Smoked Salmon Toasted Bagel, Tomato, Bermuda Onion	\$18
Terrace Breakfast Two Eggs, House Fries, Two Pancakes, choice of Meat, & Toast	\$20
Sausage and Eggs Two Sausage Patties, Topped with Two Poached Eggs, Cilantro Cream, And Spicy Pico De Gallo	\$13
Huevos Rancheros Two Scrambled Eggs, Tomato Tortilla, Chorizo, House Fries, Salsa	\$15
Croissant French Toast Cinnamon Royal Batter, Pure Maple Syrup	\$14
Buttermilk Pancakes with Vermont Maple Syrup	\$17
Continental Breakfast Muffins, Danish, Croissant, Diced Fruit	\$14
Sausage Gravy & Biscuits	\$16
Frittata Tomato, Mushroom, Onions, Spinach, Peppers, Boursin Cheese, House Fries, & Toast	\$16
Corned Beef Hash Two Poached Eggs, and Toast	\$18

A La Carte

Fresh Fruit Yogurt	\$8	Sausage Patties	\$7
Bircher Muesli	\$12	Ham	\$7
Toast or English Muffin	\$4	Terrace House Fries	\$6
One Egg	\$6	Fresh Berries & Cream	\$14
Short Stack of Pancakes	\$9	Bagel or Croissant	\$4
Terrace House Blended Coffee	\$4	Fresh Fruit Plate	\$16
Juice	\$5	Grits or Oatmeal	\$8
Terrace Tea	\$4	Milk	\$3
Applewood Smoked Bacon	\$8	Cold Cereal	\$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
\$36.00 per person*

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

Brunch Entrée Menu

*Limit Up to 20 Guests for Full Menu Choices
Limited Menu Required for more than 20 Guests*

<i>Eggs Benedict</i> A Classic	\$20.00
<i>Terrace Breakfast</i> Two Eggs, Two Pancakes, Choice of Two Strips of Bacon or Two Country Sausage Patties	\$20.00
<i>Omelet Terrace</i> House fries, Choice of Ham, Mushroom, Onion, Peppers, Tomatoes	\$16.00
<i>Belgian Waffle</i> Vermont Maple Syrup, Raspberry Cream, Fresh Berries	\$17.00
<i>Buttermilk Pancakes</i> Vermont Maple Syrup	\$17.00
<i>Sausage Gravy & Biscuits</i>	\$16.00
<i>Fresh Fruit Plate</i> with Melon, Pineapple, Berries	\$16.00
<i>Caesar</i> Fresh Romaine Hearts, Traditional Caesar Dressing, House Made Croutons	\$14.00
<i>Terrace House</i> Field Greens, Gorgonzola Cheese, White Zinfandel Vinaigrette	\$12.00
<i>Today's Quiche</i> Please Inquire with Your Server	\$18.00
<i>Terrace Meatloaf</i> Roasted Garlic Mashed Potatoes and Red Wine Demi-Glace	\$18.00
<i>Maryland Crab Cake</i> Vegetable Medley, Creole Mustard Beurre Blanc	\$24.00
<i>Pan Seared Ahi Tuna</i> Tempura Fried Vegetables, Pickled Ginger, Wasabi Soy Sauce, Sriracha and Wasabi Aioli	\$20.00
<i>Shrimp and Grits</i> Spicy Jumbo Shrimp, Olive Tomato Relish	\$18.00
<i>Broiled Black Grouper</i> Mediterranean Style Orzo	\$20.00
<i>Wood Grilled Filet Mignon Medallions</i> Roasted Potatoes, Asparagus, Veal Demi	\$22.00
<i>Asian Shrimp Salad</i> Rice Paper Bowl, Marinated Vegetables, Sweet Chili Sauce	\$18.00

*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
Minimum of 20 Guests*

Sandwich Board

An Assortment of Over Stuffed Sandwiches on Fresh House Made Bread

~Pastrami 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

\$24.00 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

~Pastrami 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

\$25.00 per person

Deli Express

Fresh Garden Salad with Choice of Dressings

Soup Du Jour

Southern-Style Potato Salad

*Sliced Smoked Turkey Breast, Pastrami, 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

\$26.00 per person

*****Adding Soft Drink or Bottled Water to the above selections for \$2.50++ per person***

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Lunch Buffets Continued

*All Buffets Include Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea
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 Pork Loin 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

\$36.00 per person

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

*Limit Up to 20 Guests for Full Menu
Limited Menu Required for more than 20 Guests*

All Salads may be served with Grilled Salmon, Chicken Breast or Shrimp 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>\$19.00</i>
<i>Hearts of Romaine Lettuce Classic Caesar Dressing, Parmesan Provence Crostino</i>	<i>\$16.00</i>
<i>Poached Bosc Pear Salad Gorgonzola, Candied Pecans & Orange-Shallot Vinaigrette</i>	<i>\$18.00</i>
<i>Terrace Club Smoked Turkey, Apple Wood Smoked Bacon on House-Made Marble Rye Bread</i>	<i>\$18.00</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>\$18.00</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 & Tomato Ragout</i>	<i>\$16.00</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>\$19.00</i>
<i>Asian Shrimp Salad Rice Paper Bowl, Marinated Vegetables, Sweet Chili Sauce</i>	<i>\$18.00</i>

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Lunch Entrée Menu Continued

*Limit Up to 20 Guests for Full Menu
Limited Menu Required for more than 20 Guests*

Entrées

<i>Today's Quiche Please inquire with your server</i>	<i>\$18.00</i>
<i>Pan Seared Ahi Tuna Tempura Fried Vegetables, Pickled Ginger, Wasabi Soy Sauce, Sriracha and Wasabi Aioli</i>	<i>\$20.00</i>
<i>Shrimp and Grits Spicy Jumbo Shrimp, Olive Tomato Relish</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>Broiled Black Grouper Mediterranean Style Orzo</i>	<i>\$18.00</i>
<i>Jumbo Lump Crab Cake Vegetable Medley, Creole Mustard Beurre Blanc</i>	<i>\$24.00</i>
<i>Prosciutto Wrapped Roasted Chicken Stuffed with Mushrooms, Onions, Blue Cheese, Spinach, With Grilled Zucchini, & Roasted Garlic Vinaigrette</i>	<i>\$18.00</i>
<i>Turkey Pot Pie with Field Greens & White Zinfandel Vinaigrette</i>	<i>\$16.00</i>
<i>Marinated Shrimp Couscous, Feta, Cilantro Lime Vinaigrette</i>	<i>\$20.00</i>

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

*All Breaks Include Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea
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 Crudités 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*

***Adding Soft Drink or Bottled Water to the above selections for \$2.50++ per person*

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

Soup Du Jour

\$10.00

Jumbo Lump Crab Cake

Creole Mustard Beurre Blanc, Herb Oil, Vegetable and Potato Medley

\$23.00

Shrimp Cocktail

Served with Traditional Cocktail Sauce

\$18.00

Seared Ahi Tuna

Sesame Crusted, Wasabi Aioli, Soy Dipping Sauce

\$16.00

Camembert

Pomegranate Seeds, Pomegranate Reduction, Phyllo Dough

\$18.00

Sea Scallops

Pan Seared with Mango Agro-Dolce and Diced Jalapeno

\$19.00

Portobello Mushroom

Truffle Oil, Sautéed Spinach, and Gorgonzola with a Hint of Aged Balsamic

Vinegar

\$14.00

Grilled Wild Boar Sausage

Apple Relish, Cinnamon Tea Glaze

\$16.00

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

Dinner Entrées

*Limit Up to 20 Guests for Full Menu
Limited Menu Required for more than 20 Guests*

*All Entrées 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

\$46.00

Wood Grilled Filet Mignon

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

\$48.00

Rack of Lamb

Fingerling Potatoes, Haricot Vert, and Lamb Demi

\$48.00

Jumbo Lump Crab Cakes

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

\$46.00

Stuffed Chicken Breast

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

\$38.00

Grilled Pork Tenderloin

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

\$38.00

Chilean Sea Bass

Pan Seared, Mascarpone Polenta, Fresh Roma Tomato Ragout

\$47.00

Meatloaf

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

\$36.00

Shrimp and Scallops

Pan Seared Shrimp and Scallops, Linguini, White Wine Reduction

\$38.00

*Please add 20% service charge and 7% tax to all prices
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Dinner Entrée Menu Continued

*Limit Up to 20 Guests for Full Menu
Limited Menu Required for more than 20 Guests*

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

Baked Seafood Manicotti

*Marinara Sauce, Shrimp, Crab, Halibut, and Sea Bass
\$32.00*

Wood Grilled Salmon

*Saffron Risotto and Olive Tapenade
\$38.00*

Pan Seared Duck Breast

*Warm Farro, Candied Cranberries, Spaghetti Squash
\$38.00*

Grilled Venison Tenderloin

*Butternut Squash Risotto, Cranberry Demi
\$46.00*

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

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

Soup Du Jour

*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

\$48.00 (minimum of 50 Guests)

If you would like to add additional entrées to embellish your buffet

Add \$6.00 per person for each additional selection

***Adding Soft Drink or Bottled Water to the above selections for \$2.50++ per person*

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

Terrace Desserts

(Served as individual dessert)

Vanilla Bean Crème Brûlée

Oreo Ice Cream Sandwich

Key Lime Tart with Ginger Snap Crust and Strawberry Jus

Orange Hazelnut Chocolate Bombe with Gold Luster Dust

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

@ \$12.00 per person

BUTLER PASSED HORS D' OEUVRES

(\$4.50 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

(\$5.50 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
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BUTLER PASSED HORS D' OEUVRES

(\$6.50 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
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DISPLAYS

Fresh Crudités Display

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

\$5.00 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*

\$6.00 per person

Fresh Fruit Display

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

\$6.00 per person

Charcuterie Display

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

\$6.00 per person

Shrimp Display

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

\$7.00 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*

\$6.00 per person

Assorted Sushi Display

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

\$7.00 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*

\$10.00 per person

Chips and Dips Display

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

\$5.00 per person

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

\$8.00 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*

\$6.00 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

\$6.50 per person

Mini Dessert Display

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

\$10.00 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*

\$10.00 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*

\$15.00 per person

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

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*

\$50.00++ per person

***Adding Soft Drink or Bottled Water to the above selections for \$2.50++ 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*

\$45.00++ per person

*****Adding Soft Drink or Bottled Water to the above selections for \$2.50++ 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*

\$46.00 per person ++

***Adding Soft Drink or Bottled Water to the above selections for \$2.50++ 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*

\$47.00++ per person

***Adding Soft Drink or Bottled Water to the above selections for \$2.50++ 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*

\$48.00 per person ++

***Adding Soft Drink or Bottled Water to the above selections for \$2.50++ 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, & 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)</i>	<i>5.00</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*