

# **TERRA GROUP MENU ONE**

## **APPETIZER**

Choice of:

### **CLASSIC CAESAR SALAD**

Chopped romaine lettuce, grilled sweet corn,  
shaved Grana Padano, smoked bacon, fresh lemon

### **BIBB & ARTISANAL GREENS**

Apple cider & red onion vinaigrette, breadcrumb gremolata,  
crispy shallots, shaved pecorino

## **MAIN COURSE**

Choice of:

### **GRILLED BRANZINO FILET**

Seasonal vegetables, EVOO,  
Maldon sea salt, grilled lemon

### **CRACKLING OVEN ROASTED CHICKEN**

Seasonal vegetables, mashed potatoes, red wine jus

### **CRISPY DUCK CONFIT**

Potato pave, blueberry gastrique,  
heirloom carrots, red wine jus

### **STUFFED CRISPY PORTOBELLO**

Panko crusted portobello stuffed with herbed  
vegan mozzarella, roasted garlic jam,  
garlic fried rapini

### **PAN ROASTED POTATO GNOCCHI**

Sauteed mushrooms, grilled corn, roasted sweet  
peppers, spring onion, peas, truffle essence,  
roasted garlic cream sauce

## **DESSERT DUO**

New York style cheesecake,  
Warm flourless chocolate torte

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**- Terra Group Menu One -**  
eighty-nine dollars per person

# **TERRA GROUP MENU TWO**

## **APPETIZER**

Choice of:

### **CLASSIC CAESAR SALAD**

Chopped romaine lettuce, grilled sweet corn,  
shaved Grana Padano, smoked bacon, fresh lemon

### **BEEF CARPACCIO**

Truffle aioli, croutons, shaved Grana Padano, arugula

### **BIBB & ARTISANAL GREENS**

Apple cider & red onion vinaigrette, breadcrumb gremolata,  
crispy shallots, shaved pecorino

## **MAIN COURSE**

Choice of:

### **GRILLED BRANZINO FILET**

Maldon sea salt, EVOO,  
grilled lemon, seasonal vegetables

### **CRACKLING OVEN ROASTED CHICKEN**

Seasonal vegetables, mashed potatoes, red wine jus

### **CRISPY DUCK CONFIT**

Potato pave, blueberry gastrique,  
heirloom carrots, red wine jus

### **STUFFED CRISPY PORTOBELLO**

Panko crusted portobello stuffed with herbed  
vegan mozzarella, roasted garlic jam,  
garlic fried rapini

### **8 OZ. BEEF FILET**

Mashed potatoes, seasonal vegetables,  
red wine jus

### **PAN ROASTED POTATO GNOCCHI**

Sauteed mushrooms, grilled corn, roasted sweet  
peppers, spring onion, peas, truffle essence,  
roasted garlic cream sauce

## **DESSERT DUO**

New York style cheesecake,  
Warm flourless chocolate torte

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**- Terra Group Menu Two -**  
one-hundred & eleven dollars per person

# **TERRA GROUP MENU THREE**

## **APPETIZER**

### **ASSORTED APPETIZER PLATTERS**

Crunch slaw, tare vinaigrette,  
Buffalo mozzarella tower & vine ripe tomatoes,  
Marinated beef skewers, crispy shallots, ginger scallion sauce,  
Crispy maitake mushrooms, black garlic kewpie,  
Classic shrimp cocktail, traditional sauce

## **MAIN COURSE**

Choice of:

### **GRILLED BRANZINO FILET**

Maldon sea salt, EVOO, grilled lemon  
seasonal vegetables

### **CRACKLING OVEN ROASTED CHICKEN**

Seasonal vegetables, mashed potatoes, red wine jus

### **PAN ROASTED POTATO GNOCCHI**

Sauteed mushrooms, grilled corn, roasted sweet  
peppers, spring onion, peas, truffle essence,  
roasted garlic cream sauce

### **CRISPY DUCK CONFIT**

Potato pave, blueberry gastrique,  
heirloom carrots, red wine jus

### **STUFFED CRISPY PORTOBELLO**

Panko crusted portobello stuffed with herbed  
vegan mozzarella, roasted garlic jam,  
garlic fried rapini

### **8 OZ. BEEF FILET**

Mashed potatoes, seasonal vegetables,  
red wine jus

## **DESSERT DUO**

New York style cheesecake,  
Warm flourless chocolate torte

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**- Terra Group Menu Three -**  
one-hundred & twenty-nine dollars per person

# **SPECIAL OCCASION MENU A**

## **APPETIZER**

### **BIBB & ARTISANAL GREENS**

Apple cider & red onion vinaigrette, breadcrumb gremolata,  
crispy shallots, shaved pecorino

## **MIDDLE COURSE**

### **MEZZA RIGATONI AMATRICIANA**

Tomato sugo, guanciale

## **MAIN COURSE**

Choice of:

### **GRILLED BRANZINO FILET**

Maldon sea salt, EVOO, grilled lemon,  
seasonal vegetables

### **CRISPY DUCK CONFIT**

Potato pave, blueberry gastrique, heirloom carrots, red wine jus

### **CRACKLING OVEN ROASTED CHICKEN**

Seasonal vegetables, mashed potatoes, red wine jus

### **8 OZ. BEEF FILET**

Mashed potatoes, red wine jus,  
seasonal vegetables

***- \$25 supplemental per order -***

### **STUFFED CRISPY PORTOBELLO**

Panko crusted portobello stuffed with herbed  
vegan mozzarella, roasted garlic jam,  
garlic fried rapini

## **DESSERT**

### **CELEBRATION CAKE**

*- supplied by host -*

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**- Terra Special Occasion Menu A -**

eighty-nine dollars per person

***twenty-five dollars per beef filet ordered***

# **SPECIAL OCCASION MENU B**

## **APPETIZER**

### **ASSORTED APPETIZER PLATTERS**

Crunch slaw, tare vinaigrette,  
Buffalo mozzarella tower & vine ripe tomatoes,  
Marinated beef skewers, crispy shallots, ginger scallion sauce,  
Crispy maitake mushrooms, black garlic kewpie,  
Classic shrimp cocktail, traditional sauce

## **MIDDLE COURSE**

### **MEZZA RIGATONI AMATRICIANA**

Tomato sugo, guanciale

## **MAIN COURSE**

### **GRILLED BRANZINO FILET**

Maldon sea salt, EVOO, grilled lemon  
seasonal vegetables

### **CRACKLING OVEN ROASTED CHICKEN**

Seasonal vegetables, mashed potatoes, red wine jus

### **CRISPY DUCK CONFIT**

Potato pave, blueberry gastrique, heirloom carrots, red wine jus

### **STUFFED CRISPY PORTOBELLO**

Panko crusted portobello stuffed with herbed  
vegan mozzarella, roasted garlic jam,  
garlic fried rapini

### **8 OZ. BEEF FILET**

Mashed potatoes, seasonal vegetables,  
red wine jus

## **DESSERT**

### **CELEBRATION CAKE**

*- supplied by host -*

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**- Terra Special Occasion Menu B -**  
one-hundred & twenty-nine dollars per person