

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 -

- 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 -

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