

PARTY MENU- \$130.00 PER PERSON

COLD APPETIZERS/SALADS

Chesses Platter

Gruyere / Brie / Roquefort / Parmigiano-Reggiano / caramelized walnuts / grapes

Teraza Spread

Hummus / tzatziki / baby eggplant / pita bread

Caprese

Mozzarella / beefsteak tomato / EVOO / basil / balsamic pearls

Greek

Vine-ripened Tomato / cucumbers / kalamata olives / feta cheese / green bell peppers / red onions / EVOO / red vinaigrette

Teraza Quinoa Salad

Quinoa / micro greens / pear / cranberry / balsamic pomegranate / caramelized pecans

Holland Herring

Yukon gold potatoes / herbs / garlic

Marinated Vegetables Plate

Cherry tomatoes / pickles / shitake mushrooms / sour cabbage

HOT APPETIZERS

Lobster Ravioli

Pink sauce

Fried Calamari

Marinara sauce / fried poblano peppers / aioli

Staffed Mushroom Veggie

Garlic / mix vegetables

MAIN COURSE

Australian Rack Of Lamb

Caramelized red onion / raspberry reduction

Chicken A La Brick

Asparagus

Glazed Salmon

Served with mix grilled vegetables

DESSERTS

Mix Mini Desserts

Fruit Platter

Italian Bottled Water (still or sparkling), Pitcher (soft drink / juice)
Premium Teas and Coffee included.
8.875% NYS Tax and 20% Service Charge will be added to your bill.