

LA GRAN TERRAZA SPECIAL EVENT MENUS



Please review these menus when planning your next event at La Gran Terraza. Let us know how we may assist you with menu selection and other details. For lunch events please contact us to create a custom menu to best fit your needs.

To view restaurant photos and our current calendar, visit:
lagranterraza.com

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Special Event Menus

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Traditional Plated

Our traditional plated dinner features three-courses, artisan bread, ice water, soft drinks and gourmet coffee/tea service.

Choice of Starter *Select One*

Tomato Soup **VGT**

With Crème Fraiche and Parmesan Crouton

Caesar Salad

Sweet Gem Lettuce, Heirloom Cherry Tomatoes, Seasoned Croutons and Parmesan

Baby Kale and Apple Salad **VGT**

With Walnuts, Roasted Grape Vinaigrette, and Blue Cheese

Choice of Entrée *Select up to Three*

Chicken "Under a Brick" **GF** **\$38**

With Broccoli and Crispy Shallot, Whipped Parmesan Potatoes and Natural Pan Sauce

Roasted Salmon **GF** **\$39**

Roasted Dill and Parsley Potatoes, Apple Fennel Slaw with Pickled Red Onions and Almonds

Beef Tenderloin **GF** **\$42**

Cooked Medium with Red Wine Demi, Whipped Parmesan Potatoes and Sautéed Broccolini Amandine

Artisan Cheese Ravioli **VGT** **\$36**

With Wilted Arugula, Roasted Fennel, Sun-Dried Heirloom Tomatoes and Pesto Butter

Roasted Root Vegetable Ragout **V/GF** **\$35**

With Braised Red Cabbage and Celery Root and Pear Puree

Choice of Dessert *Select One*

La Gran Terraza Trio **VGT**

Chef's selection of 3 Mini Desserts

Dark Milk and White Chocolate Cake **VGT**

With Crème Anglaise and Fresh Berries

Frehs Fruit Plate **V/GF**

With Seasonal Sorbet

Traditional Buffet

Our traditional buffet features three-courses, artisan bread, ice water, soft drinks and gourmet coffee/tea service. To add an additional entrée, add \$5 per person.

Choice of Starter *Select One*

Tomato Soup **VGT**

With Crème Fraiche and Parmesan Crouton

Caesar Salad

Sweet Gem Lettuce, Heirloom Cherry Tomatoes, Seasoned Croutons and Parmesan

Baby Kale and Apple Salad **VGT**

With Walnuts, Roasted Grape Vinaigrette, and Blue Cheese.

Choice of Protein *Select One*

Chicken "Under a Brick" **GF** **\$38**

With Natural Pan Sauce

Salmon **GF** **\$39**

With Dill Sauce

Grilled Skirt Steak **GF** **\$41**

With Red Wine Demi-Glace

Artisan Cheese Ravioli **VGT** **\$36**

With Wilted Arugula, Roasted Fennel, Sun-Dried Heirloom Tomatoes and Pesto Butter

Choice of Vegetable *Select One*

Steamed Garlic Broccolini **V/GF**

Pan Roasted Asparagus **V/GF**

Crispy Brussels Sprouts with Bacon Bites

Choice of Starch *Select One*

Parmesan Whipped Potatoes **VGT/GF**

Roasted Herb Potatoes **VGT/GF**

Herbed Wild Rice Pilaf **VGT/GF**

Dessert Bar

Chef's Selection of Mini Housemade Desserts

Prime Rib Buffet

Our Chef's Table features hand carved prime rib with au jus and horseradish sauce. Each buffet includes artisan bread, butter, ice water, soft drinks, gourmet coffee/tea service and an onsite chef for two hours. \$44 per person.

Choice of Starter *Select One*

Artisan Cheese Board **VGT**

American and International Farmstead Cheeses and Seasonal Fruit with Fresh Baguettes and Crackers

Tomato Soup **VGT**

With Crème Fraiche and Parmesan Crouton

Caesar Salad

Sweet Gem Lettuce, Heirloom Cherry Tomatoes, Seasoned Croutons and Parmesan

Baby Kale and Apple Salad **VGT**

With Walnuts, Roasted Grape Vinaigrette, and Blue Cheese

Entrées

Salmon **GF**

With Dill Sauce

Herb Crusted Prime Rib Roast **GF**

Au Jus, Horseradish Cream and Dijonnaise

Choice of Vegetable *Select One*

Steamed Garlic Broccolini **V/GF**

Pan Roasted Asparagus **V/GF**

Crispy Brussels Sprouts with Bacon Bites

Choice of Starch *Select One*

Parmesan Whipped Potatoes **VGT/GF**

Roasted Herb Potatoes **VGT/GF**

Herbed Wild Rice Pilaf **VGT/GF**

Dessert Bar

Chef's Selection of Mini Housemade Desserts

Platters

Cold Platters

Priced per person.

Cheese Board **VGT** **\$6.50**

Manchego, Goat Cheese, Brie, Honeycomb and Seasonal Fruit, served with Fresh Baguettes and Crackers

Charcuterie Board **\$6.50**

Salami, Prosciutto, Bresaola, Dijon Mustard and Cornichon, served with Fresh Baguettes and Crackers

Smoked Salmon Platter **\$9**

Crème Fraiche, Shallots, Chives, Lemon Wedges, served with Fresh Baguettes and Crackers

Crudites **VGT/GF** **\$6**

Celery, Bell Peppers, Asparagus, Broccolini, and Cucumber, with Sundried Tomato Aioli, Chipotle Ranch Dip and Hummus

Caesar Salad **\$3**

Sweet Gem Lettuce, Heirloom Cherry Tomatoes, Seasoned Croutons and Parmesan

Kale Salad **VGT/GF** **\$3**

With Walnuts, Roasted Grape Vinaigrette and Blue Cheese

O'Toole's Guacamole **VGT** **\$4.75**

With Crispy Corn Tortilla Chips

Hummus **VGT** **\$3.50**

Served with Naan and Raw Vegetables

Hot Hors d'oeuvres

Priced per person, unless otherwise noted.

Fried Calamari **\$4.50**

With Roasted Tomato Coulis

Beef Meatballs **\$3 per piece**

Choice of BBQ, Marinara or Sweet Chili

O'Toole's Wings **\$2 per piece**

Choice of Barbecue or Classic Buffalo Style Sauce

O'Toole's Sliders **\$3 per piece**

Topped with Cheddar Cheese, Crispy Applewood Smoked Bacon and Herb Aioli

Sweet Chili Brussels Sprouts **\$2.50**

Toasted Almonds and Bacon

Garlic Parmesan Fries **VGT** **\$3.75**

Thai Chicken Skewers **GF** **\$3.75**

With Coconut Lime Sauce

Teriyaki Glazed Beef Skewers **\$4.25**

Spinach Spanokopita **VGT** **\$3.25**

Assorted Mini Quiches **\$3**

Vegetable Potstickers **VGT** **\$3.25**

With Sweet Spicy Sauce

Dessert Platters

Dessert Platters

Price per person, unless otherwise noted.

Minimum order of 12 dessert items.

Mini Cheesecake Bites **\$3.50**

Assortment of: Triple Chocolate, New York, Pumpkin, Mixed Berry and Crème Brûlée Cheesecake Bites

Mini Cupcakes **\$3**

Assortment of: Double Chocolate, Espresso, Red Velvet, Vanilla Bean, and Orange-Chocolate Cupcakes

Mini Tarts **\$3.75**

Assortment of: Chocolate Raspberry, Dark Chocolate, Macadamia, and Crème Brûlée Tarts

Chef's Selection of Mini Pastries **\$3.25**