

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

- Traditional Plated.....1
- Buffet.....2
- Prime Rib Buffet.....3
- Platters.....4
- Dessert Platters.....5

UNIVERSITY OF SAN DIEGO



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*

Harvest Butternut Squash **VGT/GF**

With Crème Fraiche

Red and Green Caesar Salad

Baby Red and Green Romaine with Freshly Shaved Parmesan, Croutons and Homemade Caesar Dressing

Fall Harvest Cobb Salad **GF**

Bacon, Turkey, Honeycrisp Apples, Acorn Squash, Dried Cranberries, Crumbled Bleu Cheese, Chopped Romaine, and Creamy Poppyseed Dressing

Choice of Entrée *Select up to Three*

Airline Chicken Breast **GF** **\$38**

Parsnip Puree, Brussel Sprouts, Pan Jus

Cedar Plank Grilled Salmon **GF** **\$39**

Apple Fennel Slaw and Roasted Fingerling Potatoes

Roasted Petite Beef Tenderloin **GF** **\$42**

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

Butternut Squash Ravioli **VGT** **\$36**

Sage Butter Sauce, Spinach, Roasted Squash, and Parmesan Cheese

Polenta Cake **V/GF** **\$35**

Roasted Tomato Coulis and Grilled Portobello Mushrooms

Choice of Dessert *Select One*

Pumpkin Creme Brulee **GF**

Dark Milk and White Chocolate Cake **VGT**

With Crème Anglaise and Fresh Berries

La Gran Terraza Holiday Trio **VGT**

Chef's selection of 3 Mini Desserts

Traditional Bread Pudding

With Crème Anglaise

Fresh 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*

Harvest Butternut Squash **VGT/GF**

With Crème Fraîche

Red and Green Caesar Salad

Baby Red and Green Romaine with Freshly Shaved Parmesan, Croutons and Homemade Caesar Dressing

Fall Cobb Salad **GF**

Applewood Bacon, Turkey, Honeycrisp Apples, Acorn Squash, Dried Cranberries, Crumbled Bleu Cheese, Chopped Romaine, and Creamy Poppyseed Dressing

Choice of Protein *Select One*

Airline Chicken Breast **GF**

With Natural Pan Sauce

\$38

Cedar Plank Grilled Salmon **GF**

With Burre Blanc Sauce

\$39

Petite Beef Tenderloin **GF**

With Red Wine Demi-Glace

\$41

Butternut Squash Ravioli **VGT**

Sage Butter Sauce, Spinach, Roasted Squash, and

\$36

Parmesan Cheese 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 **V/GF**

Herbed Wild Rice Pilaf **V/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

Harvest Butternut Squash Soup **VGT**

With Crème Fraiche and Parmesan Crouton

Red and Green Caesar Salad

Baby Red and Green Romaine with Freshly Shaved Parmesan, Croutons and Homemade Caesar Dressing

Fall Harvest Cobb Salad **GF**

Applewood Bacon, Turkey, Honeycrisp Apples, Acorn Squash, Dried Cranberries, Crumbled Bleu Cheese, Chopped Romaine, and Creamy Poppyseed Dressing

Entrées

Cedar Plank Grilled Salmon **GF**

With Burre Blanc 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 **V/GF**

Herbed Wild Rice Pilaf **V/GF**

Dessert Bar

Chef's Selection of Mini Housemade Desserts

Platters

Cold Platters

Priced per person.

Cheese Board **VGT** **\$7.50**

Assorted Cheeses, Jam 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**

Assorted Seasonal Vegetables, with Sundried Tomato Aioli, Chipotle Ranch Dip and Hummus

Caesar Salad **\$3**

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

Poached Pear Salad **VGT/GF** **\$3.75**

Romaine, Endive, Crumbled Feta Cheese, Candied Walnuts, and Red Wine Vinaigrette

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 Pumpkin Creme Brulee GF	\$2.50
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Assorted Mini Holiday Cupcakes	\$3
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Assorted Mini Holiday Cookies	\$2
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Gingerbread, Shortbread, and Peppermint

Assorted Mini Cheesecake Bites	\$3.50
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Chef's Selection of Mini Holiday Desserts	\$3.25
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