

Holiday Menus



619.993.1437

events@terracatering.com

www.terracatering.com

Minimum \$500 food purchase required

**Orders must be placed 2 business days in advance
by 12pm**

We offer vegan and gluten-free options upon request

Eco-friendly plates/ cups, napkins and cutlery

**China upgrade, staff, rentals & decor are available
for additional fees**



THE DETAILS

ORDERING INFORMATION & POLICY

We make everything from scratch and therefore we can make some dietary modifications; vegan, gluten free or any allergy options can be considered.

\$500 minimum on all orders.

All menu items & services are subject to 7.75% sales tax & 22% operational expense.

Final Payment must be made fourteen business days before the event date.

DEPOSIT AND PAYMENTS

A signed contract and 25% deposit secures the date for your event. If you're event is booked within fourteen days of your event, payment in full is required. Gratuity is not included in our estimates. If you would like to tip the staff, please notify us and we will add it to your proposal.

RENTALS & OTHER SERVICES

We work very closely with local, reputable companies and will assist you with your rental needs or any other outside vendors you may need. Our expert team can assist you with anything and everything and guide you through the process.

BAR SERVICES

Terra Catering has a full liquor license and can assist with any bar package. We can offer bartenders if you plan on providing your own alcohol, or we can handle the entire beverage package for you including ice, garnishes, mixers and garbage/recycling removal.

Sample Passed Hors d'oeuvres

The food...

From The Sea

Tuna Tataki / marinated & flame kissed ahi on wonton crisp, ginger aioli
Coconut Lime Shrimp Wontons / cream cheese, coconut milk, lime zest with sesame & cilantro
Mini Maryland Style Crab Cakes / cajun remoulade
Chilled Garlic Grilled Shrimp / traditional cocktail sauce
Chilled Hoisin Salmon Skewers / sesame, mango-mustard
Ceviche Cups / lime juice marinated locally caught fish, tomato, cilantro, onion, tortilla cups

From The Garden

Potato-Brie Quesadillas / red onion, chipotle honey
Stuffed Mushrooms / parmesan cheese, garlic butter, bread crumbs
Wild Mushroom Crostini / burrata cheese, truffle honey drizzle
Cranberry Brie Puff Pastry bites w/fresh thyme
Roasted Tomato Tart with basil and ricotta
Butternut Squash Soup Shooters / toasted pepitas & cinnamon oil
Manchurian Cauliflower Bites / sweet chile soy sauce
Fig & Goat Cheese Crostinis / honey drizzle
Grape & Brie Bites / grape compote with garlic & shallot, melted brie in phyllo cup



From The Range

Chicken + Waffle Bites / fried chicken topped with a bourbon pecan cream
Fried Chicken Sliders / peppercorn aioli, arugula on toasted bun
Chicken & Cranberry Skewer / brie fondue
Mini Chicken Lollipops with edamame-yogurt
Herb Chicken Skewers / chardonnay cream sauce
Harvest Chicken Biscuit / apple-raisin compote, walnut & thyme
Turkey Slider / cranberry sauce, stuffing, gravy



From The Farm

Mini Beef Wellington / puff pastry bites with prime sirloin, mushroom, red wine brandy sauce
Steak Skewer / prime sirloin marinated in balsamic and garlic with chimichurri
Herb Marinated Steak Crostini / bacon aioli, caramelized onion, micro arugula
Beef Slider / mango chutney, blue cheese, caramelized onion
Spiced Lamb Meatballs / curried cauliflower puree
Bourbon Glazed Pork Belly Bites / jalapeno sour cream
Braised Short Rib / creamy polenta, salsa verde

Individual Platters

The food...

Hot Cheeses

Baked Brie with dried cranberry, honey & toasted walnuts
Smoked Gouda & Tomato Fondue with artisan bread

Artisanal Cheese & Charcuterie

Chef's selection of assorted salamis & grilled sausages, Chef's selection of hard, blue & soft cheeses
pickled vegetables, assorted fresh & dried fruits, nuts, rosemary-cranberry mustard artisan bread & crackers

Holiday Board

Baked Brie with dried cranberry, honey & toasted walnuts
Cheese Torte with sun dried tomato & arugula pesto
Walnut Pepper Spread with walnuts, olives and honey
Molasses Cured Pork loin with caramelized garlic-apple chutney
Grilled Flatbread

Farm Fresh Raw Vegetables

baby carrots, green beans, broccoli, red peppers, heirloom tomatoes
zucchini, persian cucumbers, romesco, avocado-ranch dip

Holiday Bruschetta Bar

kale & sun dried tomato with whipped feta, olive-roasted tomato spread
butternut squash and caramelized onion with cherries, served with rosemary garlic crostinis

Raw Bar

Local fish Ceviche citrus, cilantro, tomato, cucumber & serrano peppers
Garlic Grilled Shrimp traditional cocktail sauce, chipotle remoulade & lemon
Freshly Fried Tortilla Chips

Antipasto Display

prosciutto, genoa salami, marinated mozzarella pearls and grape tomatoes
roasted red peppers, mixed olives with crusty italian bread

Grilled Chicken Breast

citrus and herb grilled chicken, sliced & served with tarragon mustard sauce

Hot Smoked Salmon

herbed goat cheese, red onion, sliced tomato, capers, crostinis

Cold Poached Salmon

arugula, lemon-dill cream, cocktail bread

Mediterranean Mezze

baba ganoush, roasted red pepper hummus, cheese torte with sun dried tomato & arugula pesto
assorted olives, marinated feta & grilled pita

Mixed Pinwheels

Ham with caramelized garlic-apple chutney, Turkey with basil aioli and dried cranberry, Italian Beef with gorgonzola mayo and giardiniera





Terra's Holiday Salad

organic baby greens, poached pear, gorgonzola,, honey walnut vinaigrette
or

Harvest Salad

kabocha squash, brussels, lacinato kale, apple, toasted pecans, parmesan, maple-balsamic vinaigrette

please select two sandwiches or wraps:

Herb Roasted Turkey cranberry-apricot compote, burrata cheese, organic baby greens, ciabatta

Molasses Cured Pork Tenderloin caramelized garlic-apple chutney, pickled red onion, slaw, baguette

Pole Caught Albacore Tuna Salad capers, red onion, red wine vinegar, lemon aioli, lettuce, tomato, ciabatta

Italian Beef house roasted top round, house made giardiniera, natural jus for dipping on an Italian roll

Veg Out Wrap roasted kabocha squash, roasted brussels, mixed greens, red onion, whipped feta

Turkey Wrap basil aioli, dried cranberry, caramelized onion, organic baby greens

sweets

please select two

pumpkin spice cookies

snickerdoodle cookies

assorted petite fors

mini flourless chocolate cakes with salt caramel

mini pumpkin tarts

banana bread pudding with bourbon butterscotch

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Terra's Holiday Salad

organic baby greens, poached pear, gorgonzola,, honey walnut vinaigrette
or

Harvest Salad

kabocha squash, brussels, lacinato kale, apple, toasted pecans, parmesan, maple-balsamic vinaigrette

please select two entrees:

Fall Harvest Chicken cranberry-apricot compote

Herb Roasted Turkey with gravy

Apple Bourbon Glazed Ham

Tuscan Braised Beef with mushrooms and onions

Holiday Baked Salmon with pomegranate and herbs

Tofu with mixed olive & oven roasted tomato

please select one:

apple-pecan cornbread stuffing

rosemary truffle roasted potatoes

quinoa and wild rice with apples and dried cherries

also includes a selection of one:

garlic roasted cauliflower

charred brussels with balsamic drizzle

roasted broccoli and carrots

sweets

please select two

pumpkin spice cookies

snickerdoodle cookies

assorted petite fors

mini flourless chocolate cakes with salt caramel

mini pumpkin tarts

banana bread pudding with bourbon butterscotch

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Thanksgiving Dinner

minimum 20 guests

\$59 per person (food only)



Harvest Salad

kabocha squash, brussels, lacinato kale, apple, toasted pecans, parmesan, maple-balsamic vinaigrette

Roasted Butternut Squash Soup

roasted pepitas & cinnamon oil

Herb Roasted Turkey

with traditional gravy

Apple Bourbon Glazed Ham

Garlic Roasted Cauliflower & Broccoli

Apple-Pecan Cornbread Stuffing

Cranberry Almond Relish

Country Smashed Three Cheese Potatoes

Artisan Rolls and Herb Butter

Pumpkin Tarts

Ginger Spiced Cookies

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Holiday Dinner Stations

The food...

Carving

selection of two meats 8oz total

Roasted Pork Loin / ginger apricot chutney

Sage Roasted Turkey / cranberry-orange chutney

Rosemary-Maple Roasted Prime Sirloin / natural jus

Apple-Whiskey Glazed Ham

the following selections are available and may be substituted for an additional fee

Pepper Crusted Prime Rib

Herb Roasted Filet Mignon mushroom ragout

Fresh Pasta

Gnocchi / brown butter, sage, walnuts, arugula, gorgonzola

Pumpkin Ravioli / roasted corn cream, toasted hazelnuts

Tuscan Risotto Bar

Creamy Parmesan Risotto with the following toppings;

caramelized onion, sauteed leek, oven roasted tomato, parmesan, arugula pesto

Mashed Potato Bar

Yukon Mashed Potatoes & Mashed Yams

accompaniments; caramelized onion, garlic, blue cheese, shredded cheddar, applewood smoked bacon

sour cream, green onion & sauteed mushrooms

Mac 'n' Cheese

Orecchiette with brie, jack & parmesan

accompaniments; roasted poblano, beer-bacon jam, caramelized onion, roasted tomato, herb bread crumbs