



TERRACE HOTEL

Plated Dinner Appetizers

Crab Bisque Soup

Jumbo Lump Crab, Carrots, and Tarragon

\$8

Jumbo Lump Crab Cake

Creole Mustard Beurre Blanc, Herb Oil, Vegetable and Potato Medley

\$21

Shrimp Cocktail

Served with Traditional Cocktail Sauce

\$16

Macadamia Crusted Brie

Poached Pear Salad, House Made Brioche, and Strawberry Vinaigrette

\$12

Seared Ahi Tuna

Sesame Crusted, Wasabi Aioli, Soy Dipping Sauce

\$14

Sea Scallops

Pan Seared with Mango Agro-Dolce and Diced Jalapeno

\$15

Portobello Mushroom

*Truffle Oil, Sautéed Spinach, and Gorgonzola with a Hint of Aged Balsamic
Vinegar*

\$12

1

*Please add 20% service charge and 7% tax to all prices
Menus and pricing are subject to change*



TERRACE HOTEL

Dinner Entrees

Limit Up to 20 Guests Please

All Entrees are Served with Freshly Baked Bread &

Choice of One of the Followings Salads:

~Terrace House Salad, Caesar Salad, Arugula Salad, or Goat Cheese Salad~

Wood Grilled NY Strip

Red Wine Demi-Glace, Potato Medallions, and Grilled Haricot Vert

\$42

Wood Grilled Filet Mignon

Garlic Mashed Potatoes, Smoked Tomato-Onion Jam, Red Wine Demi-Glace, and Grilled Squash

\$42

Rack of Lamb

Fingerling Potatoes, Haricot Vert, and Lamb Demi

\$38

Jumbo Lump Crab Cakes

Creole Mustard Beurre Blanc, Sweet Potato Cake with Corn Relish, and Seasonal Vegetables

\$42

Halibut

Porcini Dusted, Spring Vegetables, Tempura Shrimp

\$38

Pan Seared Chilean Sea Bass

Pan Seared with Roasted Red Pepper Soufflé and Parsley Chive Crème

\$38

Stuffed Chicken Breast

Minted Goat Cheese with Couscous, Pine Nuts, Spinach, and Raisins

\$28

Wood Grilled Wild Pacific Salmon

Saffron Risotto and Olive Tapenade

\$36

2

Please add 20% service charge and 7% tax to all prices

Menus and pricing are subject to change



TERRACE HOTEL

Dinner Entrees Continued

Limit Up to 20 Guests Please

*All Entrees are Served with Freshly Baked Bread &
Choice of One of the Followings Salads:*

~Terrace House Salad, Caesar Salad, Arugula Salad, or Goat Cheese Salad~

Grilled Pork Tenderloin

Tri Color Orzo, Stilton Cheese with Snap Peas, Black Mission Fig Demi-Glace
\$32

Meatloaf

Roasted Garlic Mashed Potatoes, Fried Onion Rings, Red Wine Demi-Glace
\$26

Shrimp and Scallops

Pan Seared Shrimp and Scallops, Linguini, White Wine Reduction
\$32

Baked Seafood Manicotti

Marinara Sauce, Shrimp, Crab, Halibut, and Sea Bass
\$30

*Please add 20% service charge and 7% tax to all prices
Menus and pricing are subject to change*



TERRACE HOTEL

The following dinner entrees require a pre-order three business days prior to the event date

All Entrees are Served with Freshly Baked Bread &

Choice of One of the Followings Salads:

~Terrace House Salad, Caesar Salad, Arugula Salad, or Goat Cheese Salad~

Chicken Saltimbocca

(Requires a Pre-Order)

Breast of Chicken with Prosciutto, Spinach and Gruyere Cheese,

Roasted Shallot Cream Sauce

\$32.00

Oak Grilled Airline Chicken Breast

(Requires a Pre-Order)

Oven Roasted Potatoes, Seasonal Vegetables, Traditional Chicken Gravy

\$28.00

Wood Grilled Chicken

(Requires a Pre-Order)

With House-Made Fettuccini, Alfredo Sauce, and Sautéed Hari Coverts

\$28.00

Shrimp Fettuccini

(Requires a Pre-Order)

Pan Seared Shrimp with Fettuccini, Saffron Cream Sauce, & Seasonal Vegetables

\$38.00

Pan Seared Salmon

(Requires a Pre-Order)

Heirloom Tomato Rice Pilaf, Seasonal Vegetables, and Citrus Beurre Blanc

\$36.00

Filet of Beef and Crab Cake

(Requires a Pre-Order)

With Mustard Beurre Blanc

\$55.00

4

Please add 20% service charge and 7% tax to all prices

Menus and pricing are subject to change



TERRACE HOTEL

Dinner Buffets

*All Buffets Include Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea, Soft Drinks
Minimum of 50 Guests Please*

~Choose 3 of the Following~

Tossed Mixed Greens Salad

Southern-Style Potato Salad

*Cucumber and Tomato Salad with
Balsamic Dressing*

*Crispy Romaine Lettuce, Aged
Parmesan, Garlic Croutons and House-
made Caesar Dressing*

New England Seafood Chowder

*Marinated Vegetables and Bowtie Pasta
Salad with Herb Vinaigrette*

*Mediterranean Grilled Vegetables
With Roasted Red Pepper Aioli, Pine
Nuts, Aged Parmesan & Fresh Basil*

~Choose 2 of the Following Entrees~

Chicken Chasseur

With Pancetta Bacon

Oven Roasted Salmon Filet

With Lemon Caper Beurre Blanc

Blackened Breast of Chicken

With Garlic Cream Sauce

Sliced Top Sirloin of Beef

With Fresh Mango Chutney

Grilled Pork Tenderloin

~Chef's Selection of Vegetables and Starch

~Assorted Dinner Rolls and Butter

~Pastry Selection & Chef's Choice of Desserts

\$42.00 (minimum of 50 Guests)

*If you would like to add additional entrées to embellish your buffet
Add \$5.00 per person for each additional selection*

5

***Please add 20% service charge and 7% tax to all prices
Menus and pricing are subject to change***



TERRACE HOTEL

***if this buffet is for a wedding, birthday, anniversary, baby shower, bridal shower and does not require our dessert, the buffet price adjusts to \$38.00 per person and incurs a \$50.00 Cake Cutting Fee*

Terrace Desserts

(Served as individual dessert)

Vanilla Bean Crème Brûlée

Oreo Ice Cream Sandwich

Key Lime Tart with Ginger Snap Crust

Chocolate Lava Cake with Vanilla Ice Cream and Raspberry Coulis

Vanilla Bean Ice Cream (2 Scoops) with Fresh Seasonal Berries and Whipped Cream

@ \$9.00 per person

***Please add 20% service charge and 7% tax to all prices
Menus and pricing are subject to change***



TERRACE HOTEL

*Please add 20% service charge and 7% tax to all prices
Menus and pricing are subject to change*