

terrain
events

DAYTIME RECEPTION

Fall & Winter 2024

FALL & WINTER BEVERAGE EXPERIENCES

lavender lemonade

lavender infused lemonade, the perfect way to greet your crowd

\$4 PER GUEST

ADD A SPIKE FOR AN ADDITIONAL \$2

hot cider greeting

hot cider served in signature tin mugs with optional cinnamon stick garnish, the perfect way to greet your crowd

\$4 PER GUEST

ADD A SPIKE FOR AN ADDITIONAL \$2

signature garden spritzer

a well-known staple in our cafes, we offer 2 seasonal flavors to your guests

\$4 PER GUEST

prosecco greeting

our team will set up and attend to a refreshment display upon arrival

\$6 PER GUEST

pomegranate prosecco smash

*pomegranate juice, maple syrup, vodka, prosecco, pomegranate arils & rosemary sprig garnish
our team will set up and attend to a refreshment display upon arrival

\$8 PER GUEST

hot chocolate

a terrain favorite, this rich drink is the perfect way to segue into the cold-weather seasons, our hot chocolate is displayed in an ornate container with self serve tin mugs

\$4 PER GUEST

ADD BAILEYS OR KAHLUA FOR AN ADDITIONAL \$2



STATIONARY HORS D'OEUVRES

AVAILABLE IN LIEU OF THREE PASSED HORS D'OEUVRES

TERRAIN HARVEST DISPLAY

assorted local cheeses & charcuterie

*paired with fresh fruit,
seasonal preserves, mustard, crostini*

&

vegetable crudite

*raw and roasted vegetables, garlic hummus,
green garbanzo hummus, seasonal crisps, lavash*

add shrimp cocktail

cold poached shrimp, lemon, cocktail sauce

\$5 PER GUEST

COCKTAIL HOUR EXPERIENCES

parfait bar v, gf

\$3 PER PERSON

*greek yogurt, berry jam,
local honey, granola, seasonal fruit*

assorted breakfast pastries + spreads v

\$4 PER PERSON

*croissants, bagels and scones with
assorted whipped butter and jam*

gf = gluten free, v = vegetarian, v+ = vegan, 🌰 = contains nuts



PASSED HORS D'OEUVRES

ADDITIONAL HORS D'OEUVRE SELECTIONS, \$3 PER ITEM, PER GUEST

mini breakfast sandwiches
black pepper bacon, egg and cheese
+
roasted red pepper-basil and egg v

bite size quiche v
swiss chard + doe run cheese

avocado toast v
*feta, chili flake,
extra virgin olive oil*

smoked salmon toast
*crème fraîche, crispy capers, dill,
beet relish, everything spice*

bacon wrapped dates gf
neufchâtel cheese

steamed broccoli v, gf
jalapeño aioli, arare

pear flatbread v
*brie, fig preserves,
wildflower honey*

mushroom empanada v
*oven roasted mushrooms,
asiago, manchego*

boursin cheese gougères v
rosemary honey

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FIRST COURSE

INCLUDES TERRAIN'S SIGNATURE FLOWERPOT BREAD
WITH SEASONAL WHIPPED BUTTER



SOUPS

terrain mushroom *v, gf*
fresh chives, extra virgin olive oil

creamy sunchoke + potato *v, 🥜*
*vincotto, pine nut and shallot
gremolata, pickled celery*

italian wedding soup
escarole, meatballs, orzo

curried squash *gf*
*yellow curry, butternut squash,
spiced pepitas, sautéed bok choy*

SALADS

caesar
*little gems, nasturtium flowers,
croutons, grana padano,
caesar dressing*

arugula *v, gf*
*burrata, roasted beets, puffed
amaranth, pickled shallots, balsamic
vinaigrette*

mixed lettuces *v, gf, 🥜*
*asian pear, hazelnut, chevre,
torn herbs, red wine and shallot
vinaigrette*

spinach *v, gf, 🥜*
*roasted grapes, butternut squash,
walnuts, camembert,
cider vinaigrette*

FIRST COURSE UPGRADES

additional salad /
soup course
\$5 PER GUEST

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SECOND COURSE - STATIONED OPTION

CHOOSE THREE ITEMS

scrambled eggs *gf*
*free-range eggs, chives, served with
maple breakfast sausage, applewood
smoked bacon + potato hash*

quiche
*spinach + seven sisters cheese,
served with maple breakfast sausage,
applewood smoked bacon + potato hash*

wild mushroom frittata *gf*
*free-range eggs, wild mushrooms,
goat cheese, served with maple breakfast
sausage, applewood smoked bacon +
potato hash*

brioche french toast *v*
*caramelized apples, vanilla whipped
mascarpone, maple granola, micro basil*

grilled cheese *v*
*sourdough, camembert, gooseberry
marmalade, rosemary, french fries*

buttermilk fried chicken + waffles
maple syrup, house made pickles

harvest bowl *v+, gf*
*quinoa, seasonal vegetables,
crispy chickpeas, spicy kale falafel,
tahini vinaigrette*

sandwich board &
house made chips
(**CHOOSE TWO**)
*chicken salad
pork banh mi
roasted vegetable baguette *v*
BLT with avocado*

terrain burger
*grass-fed beef, cabot creamery white
cheddar, sweet balsamic onion jam,
brioche bun served with french fries*

whole wheat campanelle *v, 🥜*
*butternut squash, sage,
wild mushrooms, amaretti,
grana padano*

free range chicken *gf*
*creamed greens, herb roasted
peewee potatoes, gravy*

seared salmon *gf*
*beet purée, eggplant, chermoula,
caulini, urfa pepper*

shrimp + grits *gf*
*brussels sprouts, radish,
pickled jalapeño basil honey*

seared strip loin *gf*
+ \$ 5 PER PERSON
*baby carrots, pommes purée,
sauce au poivre*

INCLUDED STANDARD STATIONED OFFERINGS

minted fruit salad *v+*

quinoa fruit & nut salad *v+, 🥜*

grilled seasonal vegetables *v+*

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RECEPTION UPGRADES

additional stationed entrée

\$ 10 PER GUEST

SECOND COURSE - PLATED OR FAMILY STYLE OPTION

CHOOSE THREE ITEMS

PLATED REQUIRES MEAL COUNTS 2 WEEKS IN ADVANCE

scrambled eggs *gf*
*free-range eggs, chives, served with
maple breakfast sausage, applewood
smoked bacon + potato hash*

quiche
*spinach + seven sisters cheese,
served with maple breakfast sausage,
applewood smoked bacon + potato hash*

wild mushroom frittata *v, gf*
*free-range eggs, wild mushrooms,
goat cheese, served with maple breakfast
sausage, applewood smoked bacon +
potato hash*

brioche french toast *v*
*caramelized apples, vanilla whipped
mascarpone, maple granola, micro basil*

grilled cheese *v*
*sourdough, camembert, gooseberry
marmalade, rosemary, french fries*

buttermilk fried chicken + waffles
maple syrup, house made pickles

harvest bowl *v+, gf*
*quinoa, seasonal vegetables,
crispy chickpeas, spicy kale falafel,
tahini vinaigrette*

sandwich board &
house made chips
(CHOOSE TWO)
*chicken salad
pork banh mi
roasted vegetable baguette *v*
BLT with avocado*

terrain burger
*grass-fed beef, cabot creamery white
cheddar, sweet balsamic onion jam,
brioche bun served with french fries*

whole wheat campanelle *v, ♻️*
*butternut squash, sage,
wild mushrooms, amaretti,
grana padano*

free range chicken *gf*
*creamed greens, herb roasted
peewee potatoes, gravy*

seared salmon *gf*
*beet purée, eggplant, chermoula,
caulini, urfa pepper*

shrimp + grits *gf*
*brussels sprouts, radish,
pickled jalapeño basil honey*

seared strip loin *gf*
*+ \$5 PER PERSON
baby carrots, pommes purée,
sauce au poivre*

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RECEPTION UPGRADES

additional plated or
family style entrée
\$10 PER GUEST

additional side
\$3 PER GUEST

DESSERT

CREME BRULEE ^{v, gf}

hazelnut
vanilla
earl grey
coffee

TARTLET ^v

salted honey
peanut butter [🥜]
fig
chocolate caramel

CREAM PUFFS ^v

caramel crunch
snickerdoodle
chocolate mousse
peanut butter [🥜]

CHEESECAKES ^v

s'mores
raspberry
lemon
cookies + cream
cannoli

MACARONS ^{v, gf, 🥜}

chocolate
raspberry
vanilla
coffee
pistachio
lemon

CUPCAKES ^v

carrot cake + cream
cheese frosting [🥜]
lemon + strawberry
buttercream ^{gf}
vegan double
chocolate ^{v+}
brown butter cake
+ maple frosting

COOKIES ^v

pecan sandy [🥜]
chocolate espresso
salted caramel
sandwich
thumbprint
lemon poppy seed

OTHER SWEETS ^v

churros
vegan cookie truffle ^{v+}
apple streusel pie bite
blueberry pie bite
raspberry bar

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DESSERT EXPERIENCES

additional dessert selections

*too many favorites?
add an additional item*
\$3 PER ITEM, PER GUEST

terrain's signature cookie favor

*the most talked about favor
packaged in a terrain stamped pastry sleeve
4 inch cookie*

terrain's black lava sea salt

or
double espresso
\$4 PER GUEST

mini chocolate terrarium

*milk chocolate ganache, dark chocolate mousse,
matcha crunch, dark chocolate cake*
\$4 PER GUEST

hot cider station

*hot cider served in signature tin mugs with optional
cinnamon stick garnish*
\$4 PER GUEST
ADD A SPIKE FOR AN ADDITIONAL \$2

signature garden spritzer

*a well-known staple in our cafes, we
offer 2 seasonal flavors to your guests*
\$4 PER GUEST



ADDITIONAL EXPERIENCES

popcorn bar v, gf

assortment of popcorn flavors:

classic, old bay, chili lime,

french toast

\$5 PER GUEST

pretzel bar v

assortment of pretzel stick flavors:

salt, everything, & dips

\$8 PER GUEST

roman style pizza al taglio v

margherita

\$5 PER GUEST

philly cheesesteaks

shaved sirloin, white cheddar, fried

onions, amoroso rolls

\$12 PER GUEST

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SPECIALTY COCKTAIL OFFERINGS

STANDARD COCKTAILS

\$4 PER GUEST, PER SELECTION

Aperol Spritz

prosecco, aperol, club soda, orange slice

Negroni Sbagliato

*prosecco, campari, antica formula
carpano sweet vermouth, orange peel*

La Colombe Espresso Martini

triple draft latte, amaretto, coffee liqueur

French Martini

*vodka, pineapple juice, chambord,
raspberry garnish*

SIGNATURE SEASONAL COCKTAILS

CHOICE OF ONE, \$6 PER GUEST

CHOICE OF TWO, \$10 PER GUEST

Fireside Sip

*bourbon, rosemary simple syrup,
smoked agave, rosemary garnish*

Pomegranate Mule

*vodka, pomegranate,
ginger beer, lime garnish*

Cranberry Gin Fizz

gin, cranberry, lemon, prosecco

Blood Orange Margarita

*tequila, triple sec, lime,
agave, blood orange, salt*

TERRAIN SPROUTS

CHILDREN 3-12 YEARS OF AGE | CHILDREN ARE INCLUDED IN COCKTAIL HOUR, ENTREE SERVICE AND DESSERT

french toast ^v
maple syrup, brioche

avocado toast ^{v+}
warm bread, evoo, sea salt

pasta ^v
with marinara or butter

terrain burger
french fries, fresh fruit

grilled cheese ^v
french fries, fresh fruit

grilled chicken ^{gf}
veggies

chicken fingers
french fries, fresh fruit

grilled salmon ^{gf}
veggies

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