

terrain
events

EVENING RECEPTION

Fall 2024 & Winter 2024/2025

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

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



PASSED HORS D'OEUVRES

PASTURE

terrain cheesesteak
*caramelized onion,
seven sisters fondue*

bacon wrapped dates ^{gf}
neufchâtel cheese

nashville hot chicken
buttermilk biscuit, slaw

katsu sando
*panko crusted pork tenderloin,
pickled vegetables, kewpie mayo*

chicken vol-au-vent
braised chicken, puff pastry, thyme

pastrami croquette
thousand island dressing

beef tartare ^{gf}
*crispy potato chip,
red pepper relish, grated yolk*

terrain burger slider
white cheddar, balsamic onion jam

lollipop lamb chop ^{gf}
tomato hollandaise
+ \$3 PER GUEST

SEA

tuna tartare ^{gf}
crispy rice, sambal aioli

lobster roll
lemon aioli, cucumber, tarragon

blackened shrimp ^{gf}
cajun grit cake, spicy mayo

crab strudel
truffle, wild mushrooms

seared ahi tuna
*charred tomato relish, saffron aioli,
fried rosemary, crostini*

seared mahi mahi taco ^{gf}
*pineapple slaw,
chipotle crema*

ceviche tostada ^{gf}
*marinated shrimp, sour cream,
pico de gallo*

smoked salmon wonton
crème fraîche, caviar

raw oysters ^{gf}
apple and fresno chile mignonette
+ \$3 PER GUEST

GARDEN

fried lasagna ^v
*pecorino cheese,
truffle aioli*

falafel ^{v, gf}
*charred lemon and
sumac yogurt*

steamed broccoli ^{v, gf}
jalapeño aioli, arare

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

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

buffalo cauliflower ^{v, gf}
bleu cheese, micro celery

boursin cheese gougères ^v
rosemary honey

roasted squash + cider soup shooter ^{v+, gf}
spiced maple syrup

additional hors d'oeuvre selections

\$3 PER ITEM, PER GUEST

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



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

intermezzo
*our favorite is adding
a pasta course!*
\$10 PER GUEST

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SECOND COURSE

AVAILABLE FAMILY STYLE OR PLATED

PASTURE

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

braised short rib *gf*
*polenta, red wine and
tomato braised greens*

dry rubbed chicken *gf*
*charred broccolini, apricot relish,
bbq agrodolce*

chipotle pork tenderloin *gf*
*crispy grit cake, white bbq sauce,
pear chutney*

SEA

swordfish
*salsa verde marinade, cassoulet,
sautéed swiss chard*

yellowfin tuna *gf*
*red curry rice cake,
cardamom and lemongrass cream,
green papaya salad*

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

grilled shrimp *gf*
*salsify purée,
roasted fennel and beets, vincotto*

GARDEN

kennett square
mushroom risotto *v, gf*
parmesan cheese, chives

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

cumin roasted carrots *v+, gf*
*wild rice pilaf, pomegranate,
dried apricot, zhoug*

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

coconut rice cakes *v+, gf, ☞*
*shaved radish and carrot, bok choy,
peanut satay sauce, cilantro, mint*

ENHANCEMENTS

+ \$3 PER GUEST

duck breast *gf*
*blackberry and beet compote,
candied kumquat, micro mint*

+ \$4 PER GUEST

seared strip loin *gf*
*baby carrots, pommes purée,
sauce au poivre*

+ \$5 PER GUEST

diver scallops *gf*
*squash risotto, pepitas,
sautéed kale*

+ \$10 PER GUEST

filet mignon *gf*
*duck fat potato pavé,
maitake mushrooms, demi glace*

halibut almondine *gf, ☞*
*haricot vert, sliced almonds,
celery root purée, brown butter,
lemon zest*

grilled lamb loin
*couscous tabbouleh,
cucumber yogurt, shakshuka spice*

chilean sea bass *gf, ☞*
*butternut squash purée, swiss
chard, pistachio pesto*

PLATED DUOS

A PERFECT OPTION TO OFFER YOUR GUESTS WITHOUT HAVING TO COLLECT PLATE COUNTS! EACH GUEST RECEIVES THE SAME SELECTION. A GARDEN ITEM MUST ALSO BE SELECTED TO ACCOMMODATE YOUR VEGAN/VEGETARIAN GUESTS

6 oz filet + crab cake
pommes purée, brown butter roasted carrots, béarnaise sauce
\$10 PER GUEST

new york strip + shrimp *gf*
duck fat roasted fingerling potatoes, grilled asparagus, sauce au poivre

RECEPTION UPGRADES

additional family style entrée
\$15 PER GUEST

add fourth plated entrée choice
\$500 FLAT FEE

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STATIONED

filet carving station *gf*
*whole roasted beef tenderloin,
pommes purée, sherry roasted
brussels sprouts, demi-glace*

\$10 PER GUEST

roasted chicken station
*whole roasted chicken, comté cheese
baked pasta, roasted butternut squash,
chicken gravy*

porchetta carving station *gf*
*traditional porchetta, rosemary
roasted potatoes, broccoli rabe,
roasted long hot peppers*

roasted salmon station *gf*
*balsamic roasted mushrooms,
wild rice pilaf, salsa verde*

pasta station
*potato gnocchi with pomodoro sauce,
ricotta salata, and basil* *v*

+
*rigatoni bolognese with
pecorino cheese, and basil*

*displayed with castelvetro olives,
sliced italian bread, broccoli rabe with
confit garlic, grated cheese*

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

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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

iced coffee bar

*cold brew coffee, assorted flavored syrups, half & half,
almond milk, assorted sugars.*
\$4 PER GUEST

ADD BAILEYS OR KAHLUA 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



LATER ON 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

breakfast sandwiches

*a selection of sandwiches on house
made buttermilk biscuits: black
pepper bacon egg & cheese, roasted
red pepper-basil*
\$ 8 PER GUEST

philly cheesesteaks

*shaved sirloin, white cheddar, fried
onions, amoroso rolls*
\$ 12 PER GUEST

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BEVERAGE OFFERINGS

LIQUORS

STANDARD LIQUORS

Titos Vodka
Tanqueray Gin
Bacardi Silver Rum
El Jimador Tequila
Makers Mark Bourbon
Bulleit Rye

DELUXE UPGRADE

+\$15 PER GUEST

Ketel One Vodka
Johnnie Walker Black Scotch
Don Julio Blanco Tequila
Woodford Reserve Bourbon
Bombay Sapphire Gin

WINE

WHITE

Bacchus Chardonnay
Benvolio Pinot Grigio
Cote Mas Blanc
Planeta La Segreta Bianco
S.A. Prüm Solitair Dry Riesling

RED

Bacchus Cabernet
Callia Malbec
Bacchus Pinot Noir
"Ginger's Cuvee"
CK Mondavi Red Blend
Planeta La Segreta Rosso

SPARKLING & ROSÉ

Ca'Sisa Prosecco
Chic Barcelona Brut Cava
Cote Mas Rose
Murphy Goode Rose

BEER

Sly Fox Haze Fix IPA
Daisy Cutter Pale Ale
Allagash White
Yuengling Lager
Von Trapp Helles Golden Lager
Miller Light
Corona
Coors Lite
Wild Basin Hard Seltzer

Special beverage requests or substitutions may incur additional charges.

Ask your event manager about upgrade wine selections!

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, raspberry liqueur,
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

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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