

*terrain*  
*events*

DAYTIME RECEPTION

*Spring & Summer 2024*

## SPRING & SUMMER BEVERAGE EXPERIENCES

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### lavender lemonade

*lavender infused lemonade, the perfect way to greet your crowd*

**\$4 PER GUEST**

**ADD A SPIKE FOR AN ADDITIONAL \$2**

### seasonal iced tea

*a terrain favorite, our signature iced tea is displayed in a beverage container with self serve glasses*

**\$4 PER GUEST**

### 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**

### blackberry & mint prosecco smash

*house made blackberry syrup, prosecco, mint garnish  
\*our team will set up and attend to a refreshment display upon arrival*

**\$8 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 PER GUEST**



## STATIONARY HORS D'OEUVRES

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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

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parfait bar <sup>v, gf</sup>

\$3 PER PERSON

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

assorted breakfast pastries + spreads <sup>v</sup>

\$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

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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

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INCLUDES TERRAIN'S SIGNATURE FLOWERPOT BREAD  
WITH SEASONAL WHIPPED BUTTER



### SOUPS

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

cucumber avocado gazpacho *v, gf*  
*queso fresco, pickled fresno,  
micro cilantro*

italian wedding soup  
*escarole, meatballs, orzo*

cold spring pea soup *v, gf*  
*charred spring onion crema,  
yukon gold, mint, chive*

### 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, 🌰*  
*blueberry, hazelnut, chevre,  
torn herbs, red wine and  
shallot vinaigrette*

spinach *v, gf, 🌰*  
*strawberry, goat cheese croquettes,  
fried rosemary, marcona almond,  
strawberry vinaigrette*

## FIRST COURSE UPGRADES

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additional salad /  
soup course  
\$5 PER GUEST

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## SECOND COURSE - STATIONED OPTION

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### 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*

charred corn campanelle *v, 🥜*  
*charred corn, roasted poblano cream,  
scallion, toasted cashews*

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

seared salmon *gf*  
*fava, new potato, shaved fennel  
salad, lemon chimichurri*

shrimp + grits *gf*  
*english peas, radish,  
pickled jalapeño basil honey*

seared strip loin *gf*  
**+ \$5 PER PERSON**  
*asparagus, 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

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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 <sup>gf</sup>  
*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 <sup>v, gf</sup>  
*free-range eggs, wild mushrooms,  
goat cheese, served with maple breakfast  
sausage, applewood smoked bacon +  
potato hash*

brioche french toast <sup>v</sup>  
*caramelized apples, vanilla whipped  
mascarpone, maple granola, micro basil*

grilled cheese <sup>v</sup>  
*sourdough, camembert, gooseberry  
marmalade, rosemary, french fries*

buttermilk fried chicken + waffles  
*maple syrup, house made pickles*

harvest bowl <sup>v+, gf</sup>  
*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 <sup>v</sup>  
BLT with avocado*

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

charred corn campanelle <sup>v</sup>  
*charred corn, roasted poblano cream,  
scallion, toasted cashews*

free range chicken <sup>gf</sup>  
*creamed greens, herb roasted  
peewee potatoes, gravy*

seared salmon <sup>gf</sup>  
*fava, new potato, shaved fennel  
salad, lemon chimichurri*

shrimp + grits <sup>gf</sup>  
*english peas, radish,  
pickled jalapeño basil honey*

seared strip loin <sup>gf</sup>  
+ \$5 PER PERSON  
*asparagus, 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 <sup>v, gf</sup>

hazelnut  
vanilla  
earl grey  
coffee

### TARTLET <sup>v</sup>

salted honey  
peanut butter <sup>🌰</sup>  
fig  
chocolate caramel

### CREAM PUFFS <sup>v</sup>

caramel crunch  
snickerdoodle  
chocolate mousse  
peanut butter <sup>🌰</sup>

### CHEESECAKES <sup>v</sup>

s'mores  
raspberry  
lemon  
cookies + cream  
cannoli

### MACARONS <sup>v, gf, 🌰</sup>

chocolate  
raspberry  
vanilla  
coffee  
pistachio  
lemon

### CUPCAKES <sup>v</sup>

carrot cake + cream  
cheese frosting <sup>🌰</sup>  
lemon + strawberry  
buttercream <sup>gf</sup>  
vegan double  
chocolate <sup>v+</sup>  
brown butter cake  
+ maple frosting

### COOKIES <sup>v</sup>

pecan sandy <sup>🌰</sup>  
chocolate espresso  
salted caramel  
sandwich  
thumbprint  
lemon poppy seed

### OTHER SWEETS <sup>v</sup>

churros  
vegan cookie truffle <sup>v+</sup>  
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





## ADDITIONAL EXPERIENCES

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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

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### 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

#### Mixed Berry Mule

*vodka, mixed berry syrup,  
lime, ginger beer, berry garnish*

#### That's a Peach

*bourbon, peach syrup, lemon, black tea,  
lemon garnish*

#### Strawberry Rose Mojito

*rum, lime, strawberry rose syrup,  
mint, club soda, strawberry garnish*

#### Spicy Margarita

*tequila, lime, triple sec, agave, jalapeno,  
chili rim & lime garnish*

# TERRAIN SPROUTS

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

french toast <sup>v</sup>  
*maple syrup, brioche*

avocado toast <sup>v+</sup>  
*warm bread, evoo, sea salt*

pasta <sup>v</sup>  
*with marinara or butter*

terrain burger  
*french fries, fresh fruit*

grilled cheese <sup>v</sup>  
*french fries, fresh fruit*

grilled chicken <sup>gf</sup>  
*veggies*

chicken fingers  
*french fries, fresh fruit*

grilled salmon <sup>gf</sup>  
*veggies*

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