



LA GRAN TERRAZA SPECIAL EVENT MENUS

Please review these menus when planning your next event at La Gran Terraza. Let us know how we may assist you with menu selection and other details.

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Menu Subject to Change

To view restaurant photos and our current calendar, visit: LAGRANTERRAZA.COM

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PLATED LUNCH

Our Traditional **Plated Lunch** includes Artisan Bread, Olive Oil and Iced Water.

CHOICE OF STARTER Select One

- SEAFOOD BISQUE** CUP | \$5.75
- GREEN SALAD** v, gf \$16.00
Seasonal Vegetables, Butter Lettuce and Balsamic Vinaigrette
- RED AND GREEN CAESAR SALAD** \$16.50
Baby Red and Green Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons and Housemade Caesar Dressing
- TERRAZA COBB SALAD** gf \$18.00
Baby Gem Lettuce, Avocado, Bacon, Heirloom Tomatoes, Red Onions, Roasted Red Pepper, Hard Boiled Egg, Bleu Cheese and Ranch Dressing

CHOICE OF ENTRÉE Select Up to Three

- ROASTED CHICKEN** gf \$19.00
Potato and Parsnip Medley, Citrus Salsa and California Citrus Supreme
- STEAK FRITES** gf \$20.75
Grilled Hanger Steak, Crispy Mushrooms, Green Peppercorn Demi and Garlic French Fries
- SEARED SALMON** \$19.00
Mushroom Risotto, Sautéed Haricot Verts and Lemon Beurre Blanc
- EGGPLANT PARMIGIANA** v \$18.00
Eggplant, Tomato Sauce and "Mozzarella"
- TERRAZA WAGYU BURGER** \$18.25
Premium Beef Cooked Medium Rare, Roasted Garlic Aioli, Marinated Grilled Tomato, Arugula Bourbon Bacon Jam and Housemade Truffle Chips

CHOICE OF DESSERT Select One

- ORANGE SCENTED CRÈME BRÛLÉE** vgt \$7.50
Berries and Orange Zest
- CHOCOLATE TORTE** vgt, gf \$7.75
Raspberry Sorbet and Chocolate Sauce
- SORBET TRIO OF THE DAY** v, gf \$6.50
Seasonal Flavors

For lunch buffets please contact us to create a custom menu to best fit your needs.

PLATED DINNER

Our Traditional **Plated Dinner** features Three-Courses, Artisan Bread, Butter and Iced Water.

CHOICE OF STARTER Select One

SEAFOOD BISQUE

RED AND GREEN CAESAR SALAD

Baby Red and Green Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons and Housemade Caesar Dressing

GREEN SALAD v, gf

Seasonal Vegetables, Butter Leaf and Balsamic Vinaigrette

CHOICE OF ENTRÉE Select Up to Three

ROASTED CHICKEN gf \$49

Potato and Parsnip Medley, Citrus Salsa and California Citrus Supreme

SEARED SALMON \$50

Mushroom Risotto, Sautéed Haricot Verts and Lemon Beurre Blanc

ROASTED PETITE BEEF TENDERLOIN gf \$52

Cooked Medium with Red Wine Demi, Whipped Parmesan Potatoes and Sauteed Broccolini Amandine

CAULIFLOWER STEAK v \$45

Confit Cauliflower, Charred Haricot Verts, Mushroom Purée and Chimichurri

CHOICE OF DESSERT Select One

BERRY TRIFLE vgt

Vanilla Sponge and Macerated Berries

CHOCOLATE MOUSSE vgt

Salted Caramel and Oreo Crumb

LA GRAN TERRAZA TRIO

Chef's Selection of Three Housemade Mini Desserts

SORBET TRIO OF THE DAY v, gf

Seasonal Flavors

TRADITIONAL BUFFET

Our **Traditional Buffet** features Three-Courses, Artisan Bread, Butter and Iced Water.
To add an additional protein, add \$10 per person.

CHOICE OF STARTER Select One

SEAFOOD BISQUE

RED AND GREEN CAESAR SALAD

Baby Red and Green Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons and Housemade Caesar Dressing

TERRAZA COBB SALAD gf

Baby Gem Lettuce, Avocado, Bacon, Heirloom Tomatoes, Red Onions, Roasted Red Pepper, Hard Boiled Egg, Bleu Cheese and Ranch Dressing

CHOICE OF PROTEIN Select One

AIRLINE CHICKEN BREAST gf \$49
With Natural Pan Sauce

PAN SEARED SALMON gf \$50
With Beurre Blanc Sauce

ROASTED PETITE BEEF TENDERLOIN gf \$52
With Red Wine Demi-Glace

BUTTERNUT SQUASH RAVIOLI vgt \$47
Butternut Squash, Brown Butter, Pepitas and Crispy Sage

CHOICE OF VEGETABLE Select One

STEAMED GARLIC BROCCOLINI v, gf

PAN ROASTED ASPARAGUS v, gf

CRISPY CAULIFLOWER v, gf

CHOICE OF STARCH Select One

PARMESAN WHIPPED POTATOES vgt, gf

ROASTED HERB POTATOES v, gf

HERBED POLENTA v, gf

DESSERT BAR

CHEF'S SELECTION OF MINI HOUSEMADE DESSERTS

PRIME RIB BUFFET

Our Chef's Table features Hand Carved Prime Rib with Au Jus and Horseradish Sauce. Each Buffet includes Artisan Bread, Butter, Iced Water and an Onsite Chef for Two Hours.
\$63 Per Person

CHOICE OF STARTER Select One

ARTISAN CHEESE BOARD vgt
American and International Farmstead Cheeses and Berries with Fresh Baguettes and Crackers

SEAFOOD BISQUE

RED AND GREEN CAESAR SALAD
Baby Red and Green Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons and Housemade Caesar Dressing

TERRAZA COBB SALAD gf
Baby Gem Lettuce, Avocado, Bacon, Heirloom Tomatoes, Red Onions, Roasted Red Pepper, Hard Boiled Egg, Bleu Cheese and Ranch Dressing

ENTRÉES

PAN SEARED SALMON gf
With Beurre Blanc Sauce

HERB CRUSTED PRIME RIB ROAST gf
Au Jus, Horseradish Cream and Dijonnaise

CHOICE OF VEGETABLE Select One

STEAMED GARLIC BROCCOLINI v, gf

PAN ROASTED ASPARAGUS v, gf

CRISPY CAULIFLOWER v, gf

CHOICE OF STARCH Select One

PARMESAN WHIPPED POTATOES vgt, gf

ROASTED HERB POTATOES v, gf

HERBED POLENTA v, gf

DESSERT BAR

CHEF'S SELECTION OF MINI HOUSEMADE DESSERTS

PLATTERS

COLD PLATTERS

Price Per Person, Unless Otherwise Noted
Minimum of 10 Guests

CHEESE BOARD vgt \$10.25

Assorted Cheeses and Fig Jame
served with Fresh Baguettes and Crackers

CHARCUTERIE BOARD \$10.75

Salami, Prosciutto, Bresaola, Dijon Mustard
and Cornichon, served with Fresh Baguettes
and Crackers

SMOKED SALMON PLATTER \$13

Crème Fraiche, Shallots, Chives, Lemon Wedges,
served with Fresh Baguettes and Crackers

CRUDITES vgt, gf \$9.25

Assorted Seasonal Vegetables, with Sundried
Tomato Aioli, Chipotle Ranch Dip and Hummus

CAESAR SALAD \$6.25

Baby Red and Green Romaine, Heirloom Cherry
Tomatoes, Seasoned Croutons and Parmesan

O'TOOLE'S GUACAMOLE v \$8

With Crispy Corn Tortilla Chips

HOT HORS D'OEUVRES

Price Per Person, Unless Otherwise Noted
Minimum of 10 Guests

COCONUT SHRIMP \$7.75

With Pineapple Salsa

BEEF MEATBALLS \$5.75

Choice of BBQ, Marinara or Sweet Chili

O'TOOLE'S WINGS \$4.50 Per Piece

Choice of Barbecue or Classic Buffalo Style Sauce

O'TOOLE'S SLIDERS \$5.50 Per Piece

Topped with Cheddar Cheese, Bacon Jam
and Herb Aioli

SWEET CHILI BRUSSELS SPROUTS gf \$4.75

Parmesan Cheese

GARLIC PARMESAN FRIES vgt \$6.25

THAI CHICKEN SKEWERS gf \$5.75 Per Piece

With Coconut Lime Sauce

TERIYAKI GLAZED BEEF SKEWERS \$6.25 Per Piece

SPINACH SPANAKOPITA vgt \$5.50

ASSORTED MINI QUICHES \$5.75

VEGETABLE POTSTICKERS vgt \$5.75

With Sweet Spicy Sauce

DESSERT PLATTERS

DESSERT PLATTERS

Price Per Person, Unless Otherwise Noted

Minimum Order of 12 Dessert Items

ASSORTED MINI CHEESECAKES	\$5.00
ASSORTED MINI HOUSEMADE CUPCAKES	\$5.50
ASSORTED MINI HOUSEMADE COOKIES	\$4.50
CHEF'S SELECTION OF MINI HOUSEMADE DESSERTS	\$6.25

BEVERAGES

BY CONSUMPTION

REFILLABLE NON-ALCOHOLIC	\$3
Coke, Diet Coke, Sprite, Lemonade or Iced Tea	
SEASONAL BEVERAGE	\$3.50
DAMMAN HOT TEA	\$3
REGULAR OR DECAF COFFEE	\$3
SPECIALTY ESPRESSO DRINKS	\$3.75 - \$6.25

ALCOHOL*

DRAFT, BOTTLED OR CANNED BEERS	\$7 - \$8
CK MONDAVI CHARDONNAY, NAPA, CA	\$28
CK MONDAVI CABERNET SAUVIGNON, NAPA, CA	\$28
MUMM BRUT, NAPA, CA	\$30
CHARLES KRUG CHARDONNAY, CARNEROS, CA	\$48
KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	\$48
ST. FRANCIS PINOT NOIR, SONOMA COUNTY, CA	\$52
BEAULIEU VINEYARD MERLOT, NAPA, CA	\$48
DAOU CABERNET SAUVIGNON, ALEXANDER VALLEY, CA	\$60
TAITTINGER LA FRANCAISE BRUT CHAMPAGNE, FRANCE	\$75

DRINK TICKETS*

NON-ALCOHOLIC DRINK TICKETS	\$3
Coke, Diet Coke, Sprite, Lemonade, Hot or Iced Tea, Regular or Decaf Coffee	
HOUSE DRINK TICKETS	\$11
House Red and White Wine, Local Draft Beer (12oz)	
PREMIUM DRINK TICKETS	\$16
Any O'Toole's Wine by the Glass, Local Draft Beer (16oz)	

*Not available during lunch hours.
All guests must be over 21 years of age
with valid government issued ID upon arrival.