



Prime Rib Night

DINNER BUFFET

October 2, 2024 | \$42.50

STUDENTS MAY USE 3 MEAL PLAN SWIPES FOR ONE PRIME RIB DINNER

SALADS

Caesar Salad

Romaine Lettuce, Heirloom Cherry Tomatoes, Parmesan Cheese and Croutons

Orzo Salad vgt

Sun-Dried Tomato, Kalamata Olives, Feta Cheese and Greek Dressing

Grilled Vegetable Antipasto

ENTRÉES

Pepper Crusted Prime Rib gf

Chimmichurri and Horseradish

Roasted Salmon gf

Saffron Beurre Blanc

Cheese Ravioli

Pesto Cream

SIDES

Herb Roasted Potatoes v · gf

Ratatouille v · gf

Garlic Green Beans v · gf

Country Style Breads

DESSERTS

Yuzu Cheesecake gt

Gochujang Cookies vgt

Black Sesame Custard vgt · gf

Chocolate Five Spice Cup vgt · gf

Seasonal Fruit Tart vgt · gf

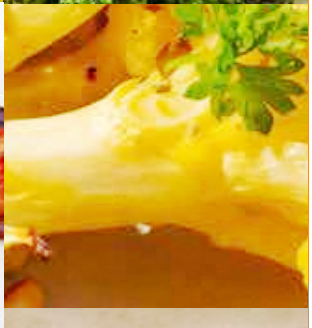
Menu subject to change.

vgt · vegetarian | v · vegan | gf · gluten-free



Reservations:

LaGranTerraza.com



Prime Rib Night

DINNER BUFFET

October 9, 2024 | \$42.50

STUDENTS MAY USE 3 MEAL PLAN SWIPES FOR ONE PRIME RIB DINNER

SALADS

Classic Green Salad v · gf

Cucumber, Heirloom Cherry Tomatoes, Watermelon Radish and Balsamic Dressing

Butternut Squash Salad v

Roasted Butternut Squash, Red Quinoa, Apples, Cranberries, Spinach and Apple Vinaigrette

Grilled Vegetable Antipasto

ENTRÉES

Salt Rubbed Prime Rib gf

Au Jus, Dijonaise and Condiments

California Halibut gf

Caper Tomato Sauce

Garden Spaghetti vgt

Heirloom Cherry Tomatoes, Roasted Artichokes, Organic Mushrooms and Spinach Cream

SIDES

Double Baked Potatoes vgt

Roasted Multi-Colored Cauliflower v

Broccoli v · gf

DESSERTS

S'mores Bread Pudding vgt

Apple Crisp vgt

Triple Chocolate Brownie vgt

Vanilla Crème Brûlée vgt · gf

Seasonal Fruit Tart vgt

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