



Buffet Package

4 Hours Event

Wine and Bottled Beer

\$25 Per Guest

- Vast Selection of Premium California Wines
- Modelo • Corona • Heineken • Sam Adams
- Miller • Budweiser • Coors Light • Michelob Ultra
- Fruit Juices • Assorted Sodas • San Pellegrino

Premium Open Bar

\$30 Per Guest

- Vast Selection of Premium California Wines
- Vast Selection of Draft, Domestic & Imported Beers
- Cruzan Light Rum • Dewar's • Canadian Club
- Absolut • Tanqueray • Bacardi • Titos • Jack Daniels
- Malibu • Jose Cuervo
- Fruit Juices • Assorted Sodas • San Pellegrino

Top Shelf Open Bar

\$45 Per Guest

- Vast Selection of Premium California Wines
- Vast Selection of Draft, Domestic & Imported Beers
- Rum • Dewar's • Canadian Club • Maker's Mark
- Absolut • Tanqueray • Johnnie Walker Red & Black • Bacardi
- Titos • Grey Goose • Jack Daniels • Malibu • Jose Cuervo
- Captain Morgan • Fruit Juices • Assorted Sodas • San Pellegrino

*Special Request on Alcohol, Wine, Bottle or Draft beer - Additional fee

CASH BAR UPON REQUEST (BARTENDER \$200 FEE)

TO BE CONSUMED ON PREMISES ONLY TAKE-OUT NOT AVAILABLE

Cocktail Reception

Fresh Fruit Station

Beautifully Carved Melons Overflowing with Fresh Fruits

International Cheese Station

Fine Imported and Domestic Cheeses such as
Parmigiana, Bel Pease Cheddar, Fontina, Swiss Lorraine and Brie
Garnished with assorted crackers

Salumeria Station

Imported Prosciutto, Sopressata, Capicola, Mortadella, Genoa Salami Turkey, olives

Flors D'oeuvres

\$6 Per Guest

Ask us about our deluxe selection to be passed Butler Style

Buffet Reception

Salad (Select 2)

Mediterranean Salad

Baby greens, tomatoes, cucumbers, onions, feta cheese, olives & greek vinaigrette dressing.

Terrace Salad

Romaine lettuce, tomatoes, cucumbers, chick peas, olives & balsamic vinaigrette dressing.

French Salad

Baby arugula, tomatoes, almonds, mandarins, fresh mozzarella & citrus dressing.

Classic Caesar Salad

Hearts of romaine lettuce, parmesan cheese, croutons & creamed caesar dressing.

Pasta Station (Select 2)

Orecchiette

with broccoli rabe, italian sausage, garlic & oil

Short Ribs Of Beef Ravioli in a demi-glace sauce

Wild Mushroom Ravioli in a white truffle cream sauce

Cavatelli And Broccoli with garlic & oil

Farfalle Bolognese

Cheese Ravioli in a brandy cream sauce

Farfalle Primavera

Fresh garden mixed vegetables with garlic & olive oil

Penne Alla Vodka with vodka tomato cream sauce

Entrées Selections (Select 6)

Prepared with fresh ingredients by our Culinary Chef

Eggplant Parmesan • Eggplant Rollatini

Chicken Francese • Chicken Marsala

Shrimp Scampi with garlic wine sauce

Fillet of Sole with butter lemon sauce

Fried Calamari with marinara sauce

Linguine with white clam sauce

Salmon Fillet with bruschetta sauce

Chicken Stir-Fry • Beef Stir-Fry

Roasted Herb Chicken • BBQ Baby Back Ribs

Sausage & Peppers • Spicy Jerk Chicken

Sesame Chicken • Seafood Paella

Beef Burgundy • Pork Piccata

Starch and Vegetables (Select 2)

Green Beans with almonds & fresh garlic olive oil

Mixed Vegetables with fresh garlic & olive oil

Fresh Broccoli with garlic & olive oil

Roasted Potatoes • Mashed Potatoes

Yellow Rice • White Rice

Dessert

(Select 1)

Custom Designed Sheet Cake From Lakeview Bakery

Mini Assorted Italian Cookies & Pastries

Always freshly baked, served in platters on each table

*PLEASE NOTIFY YOUR SERVER OF ANY FOOD SENSITIVITIES

*Gluten free & Vegetarian options - Additional fee

*Facility Charge 20% - Plus 8.375% NY Sales Tax *

Gratuuity is appreciated

We Make Dreams Become Reality

Visit Our Website

www.terrace-on-the-hudson.com