



Sit-Down 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
- Tito's • Jack Daniels • Malibu • Jose Cuervo
- Fruit Juices • Assorted Sodas • San Pellegrino

*Does NOT include Shots

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
- Tito's • Grey Goose • Jack Daniels • Malibu • Jose Cuervo
- Captain Morgan • Fruit Juices • Assorted Sodas • San Pellegrino

*We are happy to accommodate special requests on Alcohol, Wine or Bottle beers - 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

Hors D'oeuvres

\$6 Per Guest

Ask us about our deluxe selection to be passed Butler Style

Seated Reception

First Course (Select 1)

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.

Beef

(Select 1)

Top Sirloin Steak

Top sirloin steak with roasted shrimp & chimichurri sauce.

Filet Mignon

Filet mignon & sautéed portobello mushroom & roasted peppers with red wine reduction.

Sirloin Steak

Center cut sirloin steak with mushrooms au jus.

Prime Rib

Roasted prime rib of beef with au jus.

Seafood

(Select 1)

Salmon

Fillet of salmon with a champagne dill sauce.

Stuffed Flounder

with crab meat stuffing & scampi sauce.

Potato Crusted Salmon

with garlic butter lemon wine sauce.

Atlantic Cod

with mango salsa.

Main Course

Second Course (Select 1)

Orecchiette Alla Terrate

Italian sausages, broccoli rabe & cherry tomatoes garlic wine sauce

Rigatoni Pomodoro

Sautéed with onions garlic basil & plum tomato sauce.

Farfalle Primavera

Fresh garden mixed vegetables with garlic & olive oil.

Penne Alla Vodka

with vodka tomato cream sauce.

Poultry

(Select 1)

Chicken Sorrentino

topped with prosciutto ham, eggplant & melted mozzarella cheese & garlic red sauce.

Stuffed Chicken Breast

with spinach, prosciutto & mozzarella cheese in a roasted pepper garlic wine sauce.

Chicken Parmigiana

Breaded chicken topped with marinara sauce & melted mozzarella cheese.

Chicken Francaise

Dipped in egg them sautéed with butter lemon wine sauce.

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 *

Gratuity is appreciated

We Make Dreams Become Reality

Visit Our Website

www.terrace-on-the-hudson.com