



Dinner Menu

4. Hours Event

Wine and Draft Beer

\$20 Per Guest

- Vast Selection of Premium California Wines
- Corona • Coors Light • Budweiser • Michelob Ultra

Wine and Bottle Beer

\$25 Per Guest

- Vast Selection of Premium California Wines
- Modelo • Corona • Heineken • Sam Adams
- Miller • Budweiser • Coors Light • Michelob Ultra

Premium Open Bar

\$30 Per Guest

- 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

\$40 Per Guest

- Cruzan Light Rum • Dewar's • Canadian Club
- Absolut • Tanqueray • Johnnie Walker • Hennessy • Bacardi
- Titos • Grey Goose • Stolichnaya
- Jack Daniels • Malibu • Jose Cuervo

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

CASH BAR UPON REQUEST (BARTENDER \$200 FEE)

***TO BE CONSUMED ON PREMISES ONLY* TAKE-OUT NOT AVAILABLE**

Top Premium Liquors

- Johnnie Walker Black • Hennessy • Bacardi • Cruzan Light Rum • Dewar's White Label
- Champagne Toast • Titos Vodka • Grey Goose • Stolichnaya • Absolut • Tanqueray
- Canadian Club Plymouth Gin • Jack Daniels • Malibu Rum • Jose Cuervo Tequila

Domestic Champagne • Domestic and Imported Beers
Fruit Juices, Assorted Sodas and San Pellegrino
Vast Selection of Premium California Wines

Hors D'oeuvres

\$6 Per Guest

Five Chef's Choices

Terrace Pre-Set Salad

(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, mandarins, fresh mozzarella & almonds citrus dressing.

CLASSIC CAESAR SALAD

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

Terrace Pasta Course

(Select 1)

ORECCHIETTE ALLA TERRACE

Italian sausages, broccoli rabe & cherry tomatoes garlic wine sauce.

RIGATONI POMODORO

Sautéed with onions garlic basil & plumb tomato sauce.

FARFALLE PRIMAVERA

Fresh garden mixed vegetables with garlic & olive oil.

PENNE ALLA VODKA

With vodka tomato cream sauce.

Dinner Entrees

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 then sautéed with butter lemon wine sauce.

Beef

(Select 1)

TOP SIRLOIN STEAK

Top sirloin steak with roasted shrimp & chimichurry 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

Filet 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.

Starch and Vegetables

(Select)

GREEN BEANS

With almonds & fresh garlic olive oil

MIXED VEGETABLES

With fresh garlic & olive oil

ROASTED POTATOES

MASHED POTATOES

POTATO AU GRATIN

FRESH BROCCOLI

With garlic & olive oil

YELLOW RICE

WHITE RICE

Desserts

Occasion sheet cake - from Lake View Bakery
or Italian pastries and cookies

***PLEASE NOTIFY YOUR SERVER OF ANY FOOD SENSITIVITIES**

***Gluten free & Vegetarian options - Additional fee**

**** 20% FACILITY SERVICE CHARGE - PLUS SALES TAX****

We Make Dreams Become Reality

Visit Our Website

www.terrace-on-the-hudson.com