



# 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 & 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

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\*\***

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