

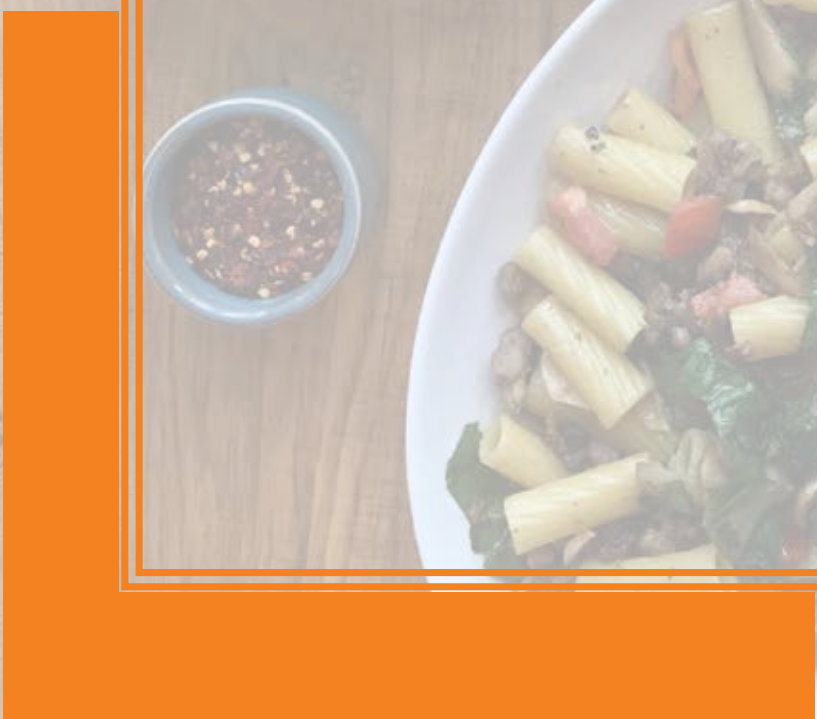
CRAFTED

TERRALINA

ITALIAN

GROUP MENUS

DINNER



APPETIZERS

ANTIPASTI

Passed or Displayed

priced by the piece, minimum two dozen

CRAB CROSTINI lemon caper aioli, fresh herbs 6

MOZZARELLA STUFFED RICE BALLS mozzarella, tomato basil sauce 4

MEATBALLS tomato basil sauce, creamy polenta, shaved parmesan 4

ITALIAN CHICKEN BITES chili aioli, lemon caper aioli 4

LAMB CHOPS rosemary marinade 8

BRUSCHETTA fresh tomatoes, basil, olive oil  3

SHRIMP COCKTAIL cocktail sauce 5

SAUSAGE & SPINACH STUFFED MUSHROOMS rosemary, sausage, spinach 5

EGGPLANT FRIES lemon caper aioli  3

STEAK TARTARE CROSTINI beef tartare, crostini 5

FAMILY STYLE STARTERS

priced per platter, minimum 12 people

LITTLENECK CLAMS spicy Italian sausage, tomato, thyme, crostini 72

CALAMARI FRITTI pickled vegetables, chili sage aioli 60

BURRATA beets, kale, lemon, crostini  60

ANTIPASTI TOWER assorted meats, mozzarella, pickled vegetables 84

CARPACCIO TERRALINA baby arugula, mint-basil aioli, shaved parmesan 72

MEATBALLS tomato basil sauce, creamy polenta, shaved parmesan 48

CAPRESE vine ripe tomatoes, fresh mozzarella, basil, Terralina Crafted olive oil  60



 *vegetarian*

DINNER

MENU NO 1 - FAMILY STYLE

45 per person

APPETIZER *served family style*

MARGHERITA PIZZA
mozzarella, tomato, basil 

SALAD

BABY GREENS carrots, onions,
tomatoes, red wine vinaigrette 

ENTRÉE *served family style*

RIGATONI CALABRESE
sausage, tomato, olive, mushroom,
escarole

PENNE CHICKEN PARMESAN
chicken, tomatoes, spinach,
parmesan cream

DESSERT

WHITE CHOCOLATE MOUSSE
Raspberry coulis

ADDITIONAL SIDES TO SHARE

PRICED 5 PER PERSON, PER SIDE

Broccoli

Asparagus

Seasonal Grilled Vegetables

Yukon Gold Mashed Potatoes

Rigatoni Pomodoro

Penne Parmesan

Accompanied with fresh iced tea and coffee service

Add our specialty Antipasti Tower 8 per person



ALL GROUP DINING PRICES ARE SUBJECT TO 6.5% SALES TAX AND 23% SERVICE CHARGE
MENUS AND PRICING ARE SUBJECT TO SEASONAL CHANGES AND AVAILABILITY

 *vegetarian*



DINNER

MENU NO 2 - FAMILY STYLE

55 per person

APPETIZER *served family style*

pre-select one

MARGHERITA PIZZA
mozzarella, tomato, basil **ARTISAN PEPPERONI PIZZA**
pepperoni, mozzarella, tomato, basil**ITALIAN CHICKEN BITES** chili
sage aioli, lemon-caper aioli**MOZZARELLA STUFFED RICE BALLS** mozzarella, tomato
basil sauce**BURRATA** beets, kale, lemon 

SALAD

pre-select one

BABY GREENS carrots, onions, tomatoes, red wine vinaigrette **CAESAR** croutons, parmesan, garlic anchovy dressingENTRÉE *served family style*

pre-select three

RIGATONI BOLOGNESE
rich tomato and meat sauce with pancetta, ground beef and pork**PENNE SPINACH PARMESAN**
blistered tomatoes, spinach, parmesan cream **CHICKEN PARMESAN**
panko crusted, house made marinara, mozzarella**SALMON**
tomato and basil risotto**PORCHETTA**
roasted potatoes, apple-sage mostarda

DESSERT

WHITE CHOCOLATE MOUSSE
Raspberry coulis

ADDITIONAL SIDES TO SHARE

PRICED 5 PER PERSON, PER SIDE

Broccoli

Asparagus

Seasonal Grilled Vegetables

Yukon Gold Mashed Potatoes

Rigatoni Pomodoro

Penne Parmesan

*Accompanied with fresh iced tea and coffee service**Add our specialty Antipasti Tower 8 per person* *vegetarian*ALL GROUP DINING PRICES ARE SUBJECT TO 6.5% SALES TAX AND 23% SERVICE CHARGE
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DINNER

MENU NO 3 - FAMILY STYLE

65 per person

APPETIZER *served family style*

pre-select one

MARGHERITA PIZZA

mozzarella, tomato, basil 

ARTISAN PEPPERONI PIZZA

pepperoni, mozzarella, tomato, basil

BURRATA

beets, kale, lemon, crostini 

MOZZARELLA STUFFED

RICE BALLS mozzarella, tomato basil sauce

MEATBALLS

tomato basil sauce, creamy polenta, shaved parmesan

SALAD

pre-select one


BABY GREENS

carrots, onions, tomatoes, red wine vinaigrette 

CAESAR SALAD

croutons, parmesan, garlic anchovy dressing

CAPRESE

vine ripe tomatoes, fresh mozzarella, local basil, Terralina Crafted olive oil *Accompanied with fresh iced tea and coffee service**Add our specialty Antipasti Tower 8 per person*ENTRÉE *served family style*

pre-select three

RIGATONI BOLOGNESE

rich tomato and meat sauce with pancetta, ground beef and pork

PENNE SPINACH PARMESAN

blistered tomatoes, spinach, parmesan cream 

CHICKEN PARMESAN

panko crusted, house made marinara, mozzarella

SALMON

tomato and basil risotto

PORCHETTA

roasted potatoes, apple-sage mostarda

RIBEYE

sliced, seasonal mixed vegetables

DESSERT

WHITE CHOCOLATE MOUSSE

Raspberry coulis

ADDITIONAL SIDES TO SHARE

PRICED 5 PER PERSON, PER SIDE

Broccoli

Asparagus

Seasonal Grilled Vegetables

Yukon Gold Mashed Potatoes

Rigatoni Pomodoro

Penne Parmesan



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 *vegetarian*

DINNER

MENU NO 4 - PLATED

75 per person

APPETIZER *Served family style*

ANTIPASTI TOWER

Pre-select one additional item:

MARGHERITA PIZZA

mozzarella, tomato, basil 

ARTISAN PEPPERONI PIZZA

pepperoni, mozzarella, tomato, basil

MOZZARELLA STUFFED

RICE BALLS mozzarella, tomato basil sauce


MEATBALLS tomato basil sauce, creamy polenta, shaved parmesan

BURRATA beets, kale, lemon 

SALAD

*pre-select one*BABY GREENS carrot, celery, onion, fennel, tomato, red wine vinaigrette 

CAESAR SALAD croutons, parmesan, garlic, anchovy dressing

CAPRESE vine ripe tomatoes, fresh mozzarella, local basil, Terralina Crafted olive oil 

ENTRÉE

pre-select three

RIGATONI BOLOGNESE

rich tomato and meat sauce with pancetta, ground beef and pork

PENNE SPINACH PARMESAN

blistered tomatoes, spinach, parmesan cream 

GNOCCHI Nonna's pork ragu

CHICKEN PARMESAN

panko crusted, house made marinara, mozzarella, penne pomodoro

SEASONAL FISH

mild white fish roasted peperonatta and creamy polenta

RIBEYE 14 ounces, mashed potatoes and seasonal vegetable

PORK CHOP center cut, creamy polenta, sweet peppers, broccolini

DESSERT

WHITE CHOCOLATE MOUSSE

Raspberry coulis

ADDITIONAL SIDES TO SHARE

PRICED 5 PER PERSON, PER SIDE

Broccoli

Asparagus

Seasonal Grilled Vegetables

Yukon Gold Mashed Potatoes

Rigatoni Pomodoro

Penne Parmesan

Accompanied with fresh iced tea and coffee service

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BEVERAGE

CASH & CONSUMPTION BARS

The individual beverage pricing below applies to Cash Bars (individual purchase) or Hosted Consumption Bars (all beverages purchased by host)

PREMIUM BRANDS 13-15

WINE BY THE GLASS 10 - 25

CLASSIC BRANDS 10

BOTTLED WATER (LITER) 8

PREMIUM / IMPORTED BEER 7 - 14

DOMESTIC BEER 7

NON- ALCOHOLIC BEVERAGE PACKAGE INCLUDING SOFT DRINKS AND JUICES 15 PER PERSON

	PREMIUM BAR	CLASSIC BAR	BEER, WINE, SODA BAR
BAR PACKAGES INCLUDE	Grey Goose Vodka Bombay Sapphire Gin Captain Morgan Rum Crown Royal Whiskey Johnnie Walker Black Scotch Makers Mark Bourbon Patrón Silver Tequila Beer & House Wine by the glass Assorted soft drinks	Titos Vodka Bombay Gin Bacardi Superior Rum Canadian Club Whiskey Dewar's Scotch Jack Daniel's Bourbon El Destilador Tequila Beer & House Wine by the glass Assorted soft drinks	Peroni Blue Moon Miller Lite House Wine by the glass Assorted soft drinks
1 HOUR	35	25	20
2 HOURS	45	35	30

ADD CRAFTED COCKTAILS TO YOUR PACKAGES, ADDITIONAL 15 PER PERSON

(Choose Two)

The Springs Liv vodka, St. Elder elderflower, rosemary, mint, prosecco

Nighttime Pleasantries Wicked Dolphin Rum, pineapple juice, arugula leaf, fresh lime, bitters

Cozy Terrace Cathead vodka, cappelletti, watermelon, lemon, cucumber

Reverred Heritage Rough Rider double cask bourbon, Cardamaro, Cocchi, bitters, Fabbri cherry

LIQUORS AND PRICING ARE SUBJECT TO CHANGE
 MARTINI DRINKS AND SHOTS ARE NOT INCLUDED IN BAR PACKAGES



CRAFTED
TERRALINA
ITALIAN

CONTACT

407-828-8996

TerralinaEvents@levyrestaurants.com