

CRAFTED

TERRALINA

ITALIAN

CHEF TABLES



CHEF TABLES

PASSED APPETIZERS

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

CHEF ANTIPASTI TABLES

priced per person

- MEATBALLS & POLENTA** tomato, basil, garlic, creamy polenta, crostini 9
- ANTIPASTI DISPLAY** Prosciutto, Spicy Capicola, Grana Padano, Bocconcini, tomatoes, pickled vegetables, grilled zucchini, olives 10
- PIZZA STATION** Margherita, Artisan Pepperoni, Fungi, Sausage 10
- BABY GREENS SALAD** carrot, celery, onion, fennel, tomato, red wine vinaigrette  8
- CAESAR SALAD** croutons, parmesan, garlic anchovy dressing 8
- CAPRESE SALAD** vine ripe tomato, fresh mozzarella, local basil, Terralina olive oil  9
- TERRALINA CRAFTED ITALIAN SALAD** romaine, bocconcini, shaved Parmesan, fennel, grape tomatoes, salami, pepperoncini, red wine vinaigrette 9

CHEF ENTRÉE TABLES

priced per person

- PENNE CHICKEN PARMESAN** spinach, blistered tomatoes, parmesan cream 12
- HOUSEMADE LASAGNA** spinach, ricotta, mozzarella, pecorino, spicy tomato  11
- PENNE BOLOGNESE** tomato, pork, beef and pancetta meat sauce, shaved parmesan 12
- RIGATONI CALABRESE** housemade sausage, tomato, olive, mushroom, escarole 13
- GNOCCHI** nonna's pork ragu 13
- PENNE & SHRIMP** spinach, blistered tomatoes, parmesan cream 15
- EGGPLANT PARMESAN** panko crusted, house made marinara, mozzarella  15
- CHICKEN PARMESAN** panko crusted, house made marinara, mozzarella 15



CHEF TABLES

CHEF CARVERY TABLES

Priced per person
 Chef attendant fee – 150 per Chef, per station
Served with fresh baked rolls

- PRIME RIB OF BEEF 34
 TENDERLOIN OF BEEF 36
 WHOLE PORCHETTA Apple moustrada 30
 WOOD ROASTED PORK LOIN Sweet peppers 28

CHEF SAUTÉ TABLES

Priced per person
 Chef attendant fee – 150 per Chef, per station

- PENNE TOMATO CREAM Spinach, parmesan,
 roasted garlic, tomato cream sauce  11
 PENNE SPINACH PARMESAN spinach, blistered
 tomatoes, parmesan cream 
 RIGATONI CALABRESE Housemade sausage,
 tomato, olive, mushroom, escarole 13
 GNOCCHI with pork ragu 13
 PENNE & SHRIMP Spinach, blistered tomatoes,
 parmesan cream 15
 SCALLOPS brown butter, mushroom, truffle oil 20

CHEF SIDES

Priced per person

- BROCCOLI 5
 YUKON GOLD MASHED POTATOES 5
 ASPARAGUS 5
 SEASONAL GRILLED VEGETABLES 5
 CREAMY POLENTA 6

CHEF'S SWEET TABLES

Priced per piece
All desserts are single serving portions

- CANNOLI Ricotta, mascarpone 3
 PANNA COTTA Lemon curd and thyme 5
 BIRAMISU Beer infused tiramisu 5
 WHITE CHOCOLATE MOUSSE Raspberry
 coulis 5
 PARADISO CAKE Chocolate cake, chocolate
 ganache, toffy crunch 5
 FLOURLESS CHOCOLATE CAKE hazelnut, sweet
 cream 5
 SEASONAL FRESH FRUIT PLATTER Chef's
 seasonal selection 10 per platter



CHEF TABLES

RECEPTION MENU № 1

85 per person

PASSED APPETIZERS one piece of each per person

MOZZARELLA STUFFED RICE BALLS mozzarella, tomato basil sauce

MEATBALLS tomato basil sauce, creamy polenta, shaved parmesan

ITALIAN CHICKEN BITES chili aioli, lemon caper aioli

BRUSCHETTA fresh tomatoes, basil, olive oil 

CHEF ENTRÉE TABLES

HOUSEMADE LASAGNA spinach, ricotta, mozzarella, pecorino, spicy tomato 

CHICKEN PARMESAN panko crusted, house made marinara, mozzarella

CHEF ANTIPASTI TABLES

ANTIPASTI DISPLAY Prosciutto, Spicy Capicola, Grana Padano, Bocconcini, tomatoes, pickled vegetables, grilled zucchini, olives

BABY GREENS SALAD carrot, celery, onion, fennel, tomato, red wine vinaigrette 

CHEF SAUTÉ TABLES

Chef attendant fee – 150 per Chef, per station

RIGATONI CALABRESE sausage, tomato, olive, mushroom, escarole

CHEF'S SWEET TABLES

All desserts are single serving portions

CANNOLI ricotta, mascarpone

PANNA COTTA lemon curd and thyme

WHITE CHOCOLATE MOUSSE raspberry coulis

FLOURLESS CHOCOLATE CAKE hazelnut, sweet cream



 vegetarian

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

CHEF TABLES

RECEPTION MENU № 2

125 per person

PASSED APPETIZERS one piece of each per person

CRAB CROSTINI lemon caper aioli, fresh herbs

MEATBALLS tomato basil sauce, creamy polenta, shaved parmesan

ITALIAN CHICKEN BITES chili aioli, lemon caper aioli

BRUSCHETTA fresh tomatoes, basil, olive oil 

CHEF ENTRÉE TABLES

CHICKEN PARMESAN panko crusted, house made marinara, mozzarella

RIGATONI BOLOGNESE tomato, pork, beef and pancetta meat sauce, shaved parmesan

PENNE SPINACH PARMESAN spinach, blistered tomatoes, parmesan cream 

CHEF SIDES

SEASONAL GRILLED VEGETABLES

CHEF ANIPASTI TABLES

ANTIPASTI DISPLAY Prosciutto, Spicy Capicola, Grana Padano, Bocconcini, tomatoes, pickled vegetables, grilled zucchini, olives

BABY GREENS SALAD carrot, celery, onion, fennel, tomato, red wine vinaigrette 

PIZZA STATION Margherita, Artisan Pepperoni, Fungi, Sausage

CHEF CAVERY

Chef attendant fee - 150 per Chef, per station

WOOD ROASTED PORK LOIN Sweet peppers

CHEF'S SWEET TABLES

All desserts are single serving portions

CANNOLI ricotta, mascarpone

PANNA COTTA Lemon curd and thyme

WHITE CHOCOLATE MOUSSE raspberry coulis

FLOURLESS CHOCOLATE CAKE hazelnut, sweet cream



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*

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

	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

BEVERAGE STATIONS

priced per person

ITALIAN SPECIALTIES (non-alcoholic)

orange blossom lemonade, sopresa di frogolino 8

ADULT HOT BEVERAGES

bartender fee 150.00 per station
 hot cocoa, warm apple cider, fresh brewed coffee paired with Kahlua, Jameson, Baileys 15

SPECIALTY COCKTAIL BAR

bartender fee 150.00 per station
 3 specialty cocktails 17



SPECIALTY COCKTAILS

Add to bar package - 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, cappeletti, watermelon, lemon, cucumber

REVERRED HERITAGE

Rough Rider double cask bourbon, Cardamaro, Cocchi, bitters, Fabbri cheery

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CONTACT

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