

CRAFTED

# TERRALINA

ITALIAN

GROUP MENUS

---

---

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 **V** 4
- MEATBALLS** tomato basil sauce, creamy polenta, shaved parmesan 4
- SPAGHETTI FRITTER** tomato, basil, mozzarella **V** 4
- CHICKEN PICCOLINI** chili aioli, lemon caper aioli 4
- LAMB CHOPS** rosemary marinade 8
- BURRATA CROSTINI** burrata, beets, kale, lemon, crostini **V** 4
- SHRIMP COCKTAIL** cocktail sauce 5
- SAUSAGE & SPINACH STUFFED MUSHROOMS** rosemary, sausage, spinach 5
- EGGPLANT FRIES** lemon caper aioli **V** 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 GARLIC PARMESAN** spinach, blistered tomatoes, parmesan cream **V** 10
- RAVIOLI GIGANTE** spinach, ricotta, parmesan, roasted garlic tomato cream **V** 11
- HOUSEMADE LASAGNA** spinach, ricotta, mozzarella, pecorino, spicy tomato **V** 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 **V** 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

RIGATONI CALABRESE Housemade sausage,  
 tomato, olive, mushroom, escarole 13

GNOCCHI with pork ragu 13

PENNE & SHRIMP Spinach, blistered tomatoes,  
 parmesan cream 15

CREATE YOUR OWN Penne Pasta, Pomodoro &  
 Parmesan Cream sauce, Sausage, spinach, blistered  
 tomatoes, garlic, mushrooms, shaved parmesan  15

## CHEF SIDES

Priced per person

BROCCOLINI 4

YUKON GOLD MASHED POTATOES 4

GREEN BEANS 4

SEASONAL GRILLED VEGETABLES 4

CREAMY POLENTA 5

## 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

CRÈME BRULÉE Classic crème brulee with a hint of  
 coffee & cocoa 5

FLOURLESS CAKES Hazelnut and marscapone  
 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

**CHICKEN PICCOLINI** chili aioli, lemon caper aioli

**BURRATA CROSTINI** burrata, beets, kale, lemon, crostini 

### CHEF ENTRÉE TABLES

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

**CHICKEN PARMESAN** panko crusted, house made marinara, mozzarella


### CHEF ANITPASTI 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

**CREATE YOUR OWN** Penne Pasta, Pomodoro & Parmesan Cream sauce, Sausage, spinach, blistered tomatoes, garlic, mushrooms, shaved parmesan 

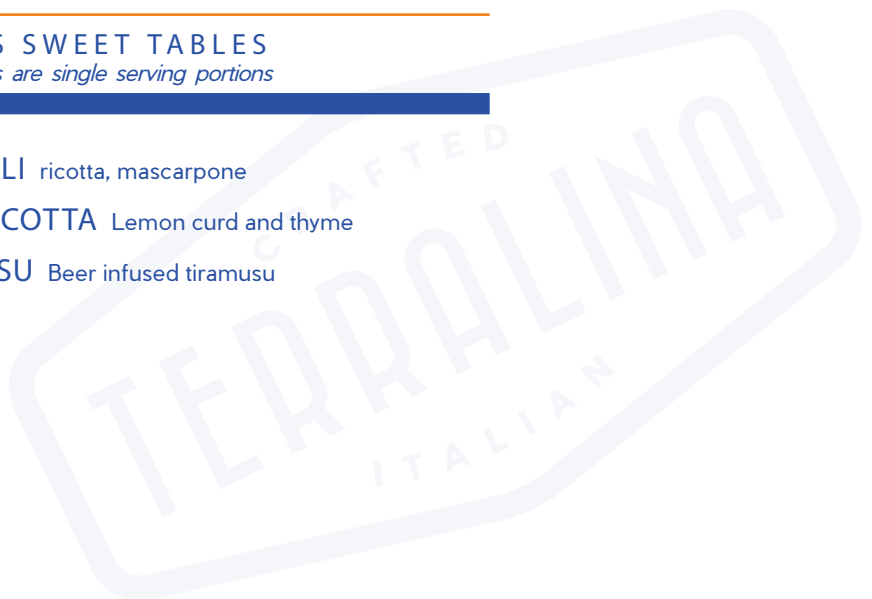
### CHEF'S SWEET TABLES

*All desserts are single serving portions*

**CANNOLI** ricotta, mascarpone

**PANNA COTTA** Lemon curd and thyme

**BIRAMISU** Beer infused tiramisu



# 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

**CHICKEN PICCOLINI** chili aioli, lemon caper aioli

**BURRATA CROSTINI** burrata, beets, kale, lemon, crostini 

### CHEF ENTRÉE TABLES

**CHICKEN PARMESAN** panko crusted, house made marinara, mozzarella

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

**PENNE GARLIC PARMESAN** spinach, blistered tomatoes, parmesan cream 

### 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 SIDES

**SEASONAL GRILLED VEGETABLES** 4

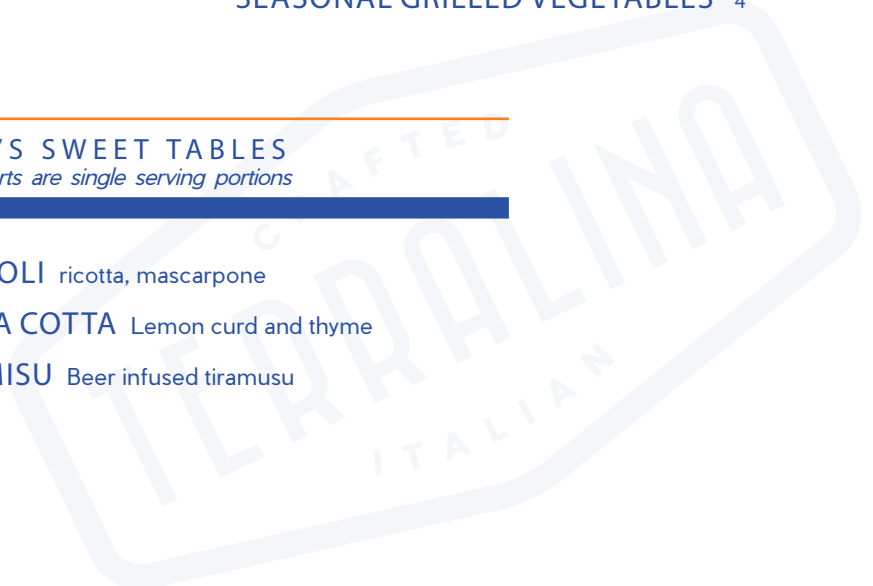
### CHEF'S SWEET TABLES

*All desserts are single serving portions*

**CANNOLI** ricotta, mascarpone

**PANNA COTTA** Lemon curd and thyme

**BIRAMISU** Beer infused tiramisu



# 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

HOUSE WINE (BY THE GLASS) 10

CLASSIC BRANDS 10

BOTTLED WATER (LITER) 8

PREMIUM / IMPORTED BEER 7 - 14

DOMESTIC BEER 6

	PREMIUM BAR	CLASSIC BAR	BEER, WINE, SODA BAR
<b>BAR PACKAGES INCLUDE</b>	Grey Goose Vodka Hendrick's Gin Johnnie Walker Black Scotch Makers Mark Bourbon Kirk & Sweeny 12 Rum Crown Royal Whiskey Patrón Silver Tequila Beer & House Wine by the glass Assorted soft drinks	Absolut Vodka Beefeater Gin Bacardi Superior Rum Canadian Club Whiskey Jack Daniel's Bourbon Dewar's Scotch 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
<b>1 HOUR</b>	35	25	20
<b>2 HOURS</b>	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



CRAFTED  
TEDDADALINA  
ITALIAN

---

---

## CONTACT

---

---

407-828-8996

Marian Ream - [mream@levyrestaurants.com](mailto:mream@levyrestaurants.com)

Kate Naumann - [knaumann@levyrestaurants.com](mailto:knaumann@levyrestaurants.com)