

Bronze Dinner

Dinner served with locally baked bread, butter & water

Maximum of one starter, two entrée selections plus a vegetarian may be offered to your guests with an exact meal count due 10 business days prior to your event.

Entrée indicator cards are required.

First Course, Choice of 1:

- Mixed Field Greens with Dried Cranberries, Feta and a Sherry Vinaigrette
 - Caesar Salad with Garlic Croutons and Parmesan Cheese
 - Butternut Squash Bisque

Main Course, Choice of 2:

- Pan Seared Chicken With Green Grapes Shallots And Chardonnay Butter Sauce
 - Parmesan Crusted Sole with Lemon Butter and Crispy Capers
 - Mushroom Ravioli, Squash with a Spinach Garlic Cream
- Roasted Pork Loin with Caramelized Roasted & Root Vegetables

\$30.00 per Person
Plus Tax and Gratuity

Prices subject to 20% service charge and 8.75% tax.
Website: www.TheTerraceRoom.com Phone (510) 903-3580
Email: Catering@TheTerraceRoom.com

Silver Dinner

Dinner served with locally baked bread, butter & water

Maximum of one starter, two entrée selections plus a vegetarian may be offered to your guests with an exact meal count due 10 business days prior to your event.

Entrée indicator cards are required.

First Course, Choice of 1:

- Mixed Field Greens with Dried Cranberries, Feta and a Sherry Vinaigrette
 - Caesar Salad with Garlic Croutons and Parmesan Cheese
 - Butternut Squash Bisque

Main Course, Choice of 2:

- Pan Seared Chicken With Green Grapes Shallots And Chardonnay Butter Sauce
- Rocky the Range Airline Grilled Chicken with Creamed Leeks, Gold Mash, Brussel Sprouts
 - Parmesan Crusted Sole with Lemon Butter and Crispy Capers
- Pan Seared Salmon with Persimmon Chutney on Potato Disc, Broccoli Rabe
- Mushroom Ravioli, Seasonal Vegetables with a Spinach Garlic Cream
- Roasted Pork Loin with Caramelized Roasted Winter Root Vegetables
 - Grilled Sirloin Steak with Wilted Lettuce, Caramelized Cipollini Onions, Fingerling Potatoes
 - Vegetable Wellington with Horseradish Cream, Scallion Oil

\$35.00 per Person

Plus Tax and Gratuity

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Gold Dinner

Dinner served with locally baked bread, butter & water

Maximum of one starter, three entrée selections plus a vegetarian and one dessert choice may be offered to your guests with an exact meal count due 10 business days prior to your event. Entrée indicator cards are required.

First Course, Choice of 1:

- Mixed Field Greens with Dried Cranberries, Feta and a Sherry Vinaigrette
 - Caesar Salad with Garlic Croutons and Parmesan Cheese
 - Butternut Squash Bisque
- Mixed Mushroom Salad with Greens, Lemon Thyme Vinaigrette, Parmesan Cheese
 - Beet Salad with Blue Cheese and Pomegranate Vinaigrette

Main Course, Choice of 3:

- Pan Seared Chicken With Green Grapes Shallots And Chardonnay Butter Sauce
- Rocky the Range Airline Grilled Chicken with Creamed Leeks, Gold Mash, Brussel Sprouts
 - Parmesan Crusted Sole with Lemon Butter and Crispy Capers
- Pan Seared Salmon with Persimmon Chutney on Potato Disc, Broccoli Rabe
 - Mushroom Ravioli, Seasonal Vegetables with a Spinach Garlic Cream
 - Roasted Pork Loin with Caramelized Roasted Winter Root Vegetables
 - Grilled Sirloin Steak with Wilted Lettuce, Caramelized Cipollini Onions, Fingerling Potatoes
 - Vegetable Wellington with Horseradish Cream, Scallion Oil

\$40.00 per Person
Plus Tax and Gratuity

Prices subject to 20% service charge and 8.75% tax.
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Desserts

- Fresh Fruit Crisp (Choice of Seasonal Fruit – Please Inquire)
 - Traditional Crème Brule
- Chocolate Molten Cake with Macerated Cherries and Powdered Sugar

\$6.00 per Person
Plus Tax and Gratuity

Hors d' oeuvre Menu

Seasonal Fresh Fruit Display

(50-80 ppl) \$150

(90-120 ppl) \$225

(130-160 ppl) \$300

Assortment of Seasonal Vegetable Crudités and Hummus

(Minimum 50 ppl)

\$2 per person

Domestic Cheese, Fruits, Nuts & Crackers

(Minimum 80 ppl)

Gouda, Cheddar, Swiss and Monterey Jack

\$3.50 per person

Imported Cheese, Fruits, Nuts & Crackers

(Minimum 80 ppl)

Blue, Goat, Grana Parmesan, Bocconcini Mozzarella

\$4.50 per person

Artisan Cheese, Fruits, Nuts & Crackers

(Minimum 80 ppl)

Point Reyes Blue, Cow Girl Creamery, Cypress Grove,

Truffle Tremor, Purple Haze.

\$7.00 per person

Antipasti Platter

Marinated Artichokes, Peppers, Onions, Pickles and Olives. Pickled Carrots,

Cauliflower, Green Beans.

(Minimum 80 ppl)

\$2 per person

Add assortment of domestic cheeses \$2 per person

Add assortment of cured meats \$3 per person

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Hors d' oeuvre Menu

(Minimum purchase - 5 dozen)

À la carte Cold Hors d' oeuvres - \$30.00 Dozen

- Beef Carpaccio on House Made Crostini with Horseradish Cream
- Endive with Roasted Peppers and Laura Channel goat Cheese
 - Ahi Tuna Tartar on a Potato Crisp or Taro Chip
- Lemon and Thyme Marinated Bay Shrimp served in an Artichoke Bottom
 - House Smoked Salmon with Honey Mustard and Capers
- "Bruschetta" Tomato, Basil and Sweet Onions on a Garlic Crostini
- Point Reyes Blue Cheese on a House Made Crostini With Fresh Chives
 - Sonoma Farms Pate with Minted Apple Chutney

À la carte hot Hors d' oeuvres - \$35.00 Dozen

(Minimum purchase - 5 dozen)

- Grilled Prawns with Sweet Chili & Garlic Sauce
- Spicy Lamb Meatballs with a Minted Ginger Dip
- Dungeness Crab Cakes with Yellow and Red Pepper Aioli
- Mini Kobe Burgers topped with Point Reyes Blue Cheese
 - Grilled Lamb Chops with Mint Pesto
 - Mini Potato Cakes Topped with Crème Fraiche
- House Made flat Bread with Tomato Lemon and Fresh Mozzarella
- Asparagus wrapped in Philo and Prosciutto with a Napa Mustard Dipping Sauce

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Additional Items...

Peerless Hawaiian Coffee and Tea Service \$3.50 per person

Carafes of Assorted Soft Drinks \$3 per person

Dessert Cutting Fee \$2.50 per person

Corkage Fee \$15 per 750ml bottle

Champagne Toast \$6 per person

Choice of (1) one Table linen color & choice of (1) one napkin color \$4.50 per person

*Seasonal wine list available upon request

Private Room Rental Rate

Terrace Room Buy Out: Saturdays & Sundays

Room Rental Rate: \$1500 for 5 hours

Food & Beverage Minimum: \$6000.00

Capacity: 220 people for Seated Meal

300 people for Standing Receptions

Additional Hours: \$400 per hour.

Wedding Ceremony: \$350 per hour.

Events can be held on Saturdays and Sundays from 4pm to 1am for a 5 hour block of time.

Ceremonies can be held indoors for \$350 per hour.

Wedding Ceremony Rehearsals can be held for \$150 for 1 hour.

Security Guards are required for all weekend events. Guards are \$175 each.

Events numbering 0-150 ppl will require 1 Guard.

Events numbering 150-220 people will require 2 Guards.

Overtime fee of \$25 per hour per guard will apply for events over 5 hours.

Bar Packages

Hosted Beer and Wine Bar

Bartenders included

Imported and Domestic Bottled Beer
Hayman & Hill Chardonnay & Merlot
Sparkling Wine
Assortment of Soft Drinks & Fruit Juices
Sparkling Water
Ices Tea

\$20.00 per person for the first 3 hours,
\$5.50 per person per each additional hour

Hosted Premium Cocktail Bar

Bartenders included

Premium Cocktails
Sky Vodka, Tangaray, Beefeater, Patron, Bacardi, Makers Mark, Crown Royal
Imported and Domestic Bottled Beer
Hayman & Hill Chardonnay & Merlot
Sparkling Wine
Assortment of Soft Drinks & Fruit Juices
Sparkling Water
Iced Tea

\$25.00 per person for the first 3 hours,
\$5.50 per person per each additional hour

Hosted Non Alcohol Beverage Package

Bartenders Included

Assortment of Soft Drinks & Fruit Juices
Mineral Water
Shirley Temples
Roy Rogers
Iced Tea

\$10.00 per Person for first 3 hours
\$3.00 Per Person for each additional hour

Hosted On Consumption Bar

Host pays for beverages on consumption.

\$400.00 Labor Fee for Setup & Labor plus price per beverage.

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Non- Hosted Cash Bar

Guest pay on own for beverages upon consumption

\$400.00 Labor Fee for Setup & Labor