

TERRA



From seated luncheons and plated dinners to take out for the office, Terra Café offers a unique range of catering options that bring our signature vibe to your event. This portfolio is designed to give you a better idea of what we offer. Custom events are certainly possible. (Remember, we are creative people who love real food.) Please contact us with your details so that a catering and events specialist can follow up. On the other hand, if something you see here suits your needs and you prefer to keep it simple, let us know.

As always, Terra makes the effort to source fresh, local food and our baked goods are always made from scratch in-house.

BREAKFAST AND BRUNCH

Smoked Salmon Bagel | \$13.95/Person

Served with fruit or potatoes

Quiche

Vegetarian

1/2 Pan | \$60.00 (serves 12) Pan | \$110.00 (serves 24)

Denver

1/2 Pan | \$75.00 (serves 12) Pan | \$130.00 (serves 24)

Customizable Quiches Available upon request

Breakfast Sandwiches/Wraps | \$6.00/ea

Egg, Cheese, Bacon

Egg, Cheese, Chicken Sausage

Egg, Cheese, Ham

Egg, Cheese, Sautéed Veggies

Seasonal Fruit

Small | \$25.00 (serves 10)

Medium | \$50.00 (serves 20)

Large | \$75.00 (serves 30)

Terra-Seasoned Red Skin Potatoes

Small | \$15.00 (serves 10)

Medium | \$25.00 (serves 20)

Large | \$35.00 (serves 30)

BREAKFAST SIDES

Vegan Oatmeal (quart) | \$14.00 (serves 4)

Greek Yogurt (quart) | \$14.00 (serves 4)

Bacon | \$18.00 (serves 10)

Chicken Sausage | \$22.00 (serves 10)

Ham | \$18.00 (serves 10)



MUFFIN AND SCONE TRAY

ORDERS PLACED BY THE DOZEN

\$30.00

**Can be made gluten free upon request (+\$10/dozen)*

Scones

- Chocolate Orange
- Lemon Poppy Seed
- Granola

Muffins

- Blueberry Lemon Sour Cream
- Raspberry Almond Ricotta
- Mixed Berry Poppy Seed

Seasonal

Ask about our current seasonal selections



Bagel "Bar" \$4.50/person

House bagels, cream cheese, whipped butter, preserves

Cinnamon Rolls

Ordered by the dozen

Mini | \$30.00 Regular Size | \$45.00



SANDWICH PLATTERS

EACH PLATE SERVES TEN

Terra Turkey | \$100.00

Ham and Cheese Panini | \$100.00

Thai Peanut Wrap (Chicken or Tofu) | \$110.00

Black Bean Burger | \$105.00

Roast Beef Chimichurri | \$110.00

Salmon Omega Club | \$140.00

EACH PLATTER IS SERVED WITH A CHOICE OF ONE TERRA SIDE:

Hummus, Baby Beet Salad, Habanero Slaw, Side Salad

SALADS

SERVED WITH CHOICE OF TWO DRESSINGS

Garden Salad

A bed of mixed greens topped with sliced carrot, cucumber, and mushrooms, grape tomatoes, diced avocado, and garnished with feta cheese, sunflower seeds, and alfalfa sprouts.

Choice of house-made dressing on side

Small | \$30.00 (serves 10) Medium | \$55.00 (serves 20) Large | \$80.00 (serves 30)

Roasted Vegetable Salad

A bed of baby spinach topped with roasted squash, tomatoes, fennel, and beets, topped with spiced pistachios and Allegheny chevre cheese. Choice of house-made dressing on side

Small | \$50.00 (serves 10) Medium | \$75.00 (serves 20) Large | \$100.00 (serves 30)

Kale Caesar

Chopped kale tossed in our Caesar dressing topped with artichoke hearts, pickled onions, roasted tomatoes, and capers. Garnished with croutons and fresh parmesan. Choice of house-made dressing on side upon request (if other than Caesar)

Small | \$40.00 (serves 10) Medium | \$65.00 (serves 20) Large | \$90.00 (serves 30)

Quinoa and Lentil Chop

A bed of mixed greens topped with autumn lentils and quinoa marinated with leeks, chives, green apples, and figs in our house-made honey-citrus vinaigrette. Topped with toasted hazelnuts, choice of house-made dressing on side

Small | \$50.00 (serves 10) Medium | \$75.00 (serves 20) Large | \$90.00 (serves 30)



CHOICE OF HOUSE-MADE DRESSING

Lemon Vinaigrette, Honey Citrus Vinaigrette

Roasted Garlic Vinaigrette

Balsamic Vinaigrette

Poblano Ranch, Caesar

ADD PROTEIN

Chicken \$4.00/person

Steak \$6.00/person

Steak will be cooked to Medium unless noted otherwise

Salmon \$7.50/person

Tofu \$2.50/person

LIGHT HORS D 'OEUVRES

ORDERS PLACED BY THE DOZEN

Smoked Salmon Canapes | \$30.00

Cucumber base topped with Smoked Atlantic Salmon, piped cream cheese, house-pickled onions, and capers

Quinoa Stuffed Artichokes | \$25.00

Lemon marinated quinoa with fresh herbs, peppers, onions, and feta



CROSTINI'S AND PUFF PASTRIES

*On either French Baguette or Puff Pastry.
Gluten free options also available.*

Variety Bruschetta | \$20.00

Examples include Classic Tomato, Mushroom, and Strawberry

Roast Beef, Caramelized Onion, Choice of Feta or Chevre Cheese | \$28.00

Curried Chicken Salad, Cashew, and Currants | \$28.00

Prosciutto, Melon, Feta, Basil | \$28.00

Garlic-butter Crab, Cream Cheese, and Parsley | \$34.00

SUBSTANTIAL BITES

ORDERS PLACED BY THE DOZEN

Lollipop Lamb Chops | \$58.00

Honey-balsamic marinated lamb chops finished with fresh herb chimichurri sauce

Lemongrass Ginger Beef Croquettes | \$45.00

Local, organic beef infused with a panoply of fusion flavors – coated in panko and coconut, served with curry mayo

Mini Crab Cakes (4oz.) | \$52.00

Served with house-made Cajun remoulade sauce

SATAYS

Served with a choice of sauce:

BBQ, Thai Peanut, Garlic Pepper, Dry Rub Cajun, Dry Rub Jerk Seasoning

Chicken | \$30.00 Beef | \$38.00 Tofu | \$24.00

Beet Tartare | \$28.00

Terrine of spiced and marinated beets topped chevre cheese and orange zest. Finished with balsamic reduction and served with crostini

TERRA CAFÉ PLATTERS

SMALL SERVES APPROX. 10

MEDIUM SERVES APPROX. 20

LARGE SERVES APPROX. 30

Hummus/Antipasti

House-made hummus served with marinated olives, fresh cut vegetables, house-made pita, feta, house-pickled onions, balsamic reduction

Small | \$25.00 Medium | \$50.00 Large | \$75.00

Seasonal Fruit

Small | \$25.00 Medium | \$50.00 Large | \$75.00

Charcuterie

Variety of cut meats, served with marinated olives, house-pickled onions, and crostini

Small | \$75.00 Medium | \$120.00 Large | \$165.00

Cheese

Variety of cut cheeses, served with marinated olives, house-pickled onions, and crostini

Small | \$55.00 Medium | \$100.00 Large | \$145.00

Cheese and Charcuterie

Variety of cut meats and cheeses, served with marinated olives, house-pickled onions, and crostini

Small | \$85.00 Medium | \$135.00 Large | \$185.00

TERRA SIDES

ORDERS PLACED BY THE QUART

- Baby Beet Salad** | **\$20.00** (serves 10)
Honey Habanero Cole Slaw | **\$15.00** (serves 7)
Award-Winning Mac and Cheese | **\$16.00** (serves 4)
Curried Chicken Salad | **\$18.00** (serves 4)
Caramelized Carrot Soup | **\$9.50** (serves 3)
Tomato and Chevre Bisque | **\$9.50** (serves 3)
Chef's Choice Soup du Jour | **\$9.50** (serves 3)

Can adhere to dietary restrictions upon request

TERRA FAVORITES

Lasagna

Vegetarian

Half Pan | \$75.00 (serves 10) Whole Pan | \$135.00 (serves 22)

Spanakopita

Greek savory pastry with traditional filling of chopped spinach, feta cheese, shallot, egg, and seasoning. Served with Marinara Sauce

Half Pan | \$80.00 (serves 10) Whole Pan | \$175.00 (serves 22)

Traditional

Made with Local Beef from Possum Tail Farm

Half Pan | \$90.00 (serves 10) Whole Pan | \$175.00 (serves 22)

BAKERY MENU

PLEASE CALL AND SPEAK TO A BAKER TO PLACE AN ORDER BETWEEN 8 AM AND 2 PM



CUPCAKE LIST

Small \$30.00/dozen

Large \$54.00/dozen

Orders by the dozen only

Chocolate Cake

- Peanut Butter
- German Chocolate
- Triple Chocolate
- Raspberry
- Cookies and Cream
- Kahlua
- Cherry

Red Velvet

- Pistachio
- Cream Cheese

Angel Food

- Blueberry
- Blackberry
- Strawberry
- Lemon Poppy
- Orangesicle
- Vanilla
- Cherry

Spice Cakes

- Hummingbird
- Carrot
- Brown Butter Pumpkin

Coconut Cake

- Coconut Whipped Cream
- Coconut Hazelnut
- Coconut Almond
- Almond Joy

White Cake

- Boston Cream Pie
- Raspberry White Chocolate
- Cookies and Cream
- Cherry

Yellow Cake

- Peanut Butter Chocolate
- Vanilla
- Chocolate
- Marble



CAKES

9" (12+ Slices) or 10" (16+ Slices)

Coconut Cake | \$45.00/9" | \$55.00/10"

A coconut cake with coconut pastry cream, wrapped in a fresh coconut whip cream frosting.
Garnished with toasted coconut

German Chocolate Cake | \$45.00/9" | \$55.00/10"

Chocolate cake with chocolate mousse, pecan coconut filling wrapped in chocolate icing
and topped with chocolate icing

Chocolate Peanut Butter Cake | \$45.00/9" | \$55.00/10"

Chocolate cake with a chocolate mousse and peanut butter frosting wrapped in chocolate
cookie crumbs and garnished with peanuts and chocolate chips

Chocolate Strawberry Cake | \$50.00/9" | \$60.00/10"

Chocolate cake with chocolate mousse and strawberry icing
topped with chocolate covered strawberries

**All cakes/trays are available gluten free for an additional \$10.00*

**All cakes are available as triple layered half sheets (40-50 servings) for \$85.00, and triple layered full sheets (80+ servings) for \$170.00*

Chocolate Raspberry Cake | \$50.00/9" | \$60.00/10"

Chocolate cake with raspberry white chocolate mousse wrapped in a raspberry icing and topped with chocolate ganache and fresh raspberries

Hummingbird Cake | \$40.00/9" | \$50.00/10"

An old-fashioned southern favorite: spice cake with banana, pineapple, and pecan covered in cream cheese frosting

Brown Butter Pumpkin Cake | \$40.00/9" | \$50.00/10"

A pumpkin cake intensified with brown butter topped with cream cheese & cinnamon frosting

Red Velvet Cake | \$45.00/9" | \$55.00/10"

Red velvet cake with cream cheese icing wrapped in chocolate ganache dipped lady fingers

Red Velvet Pistachio Cake | \$50.00/9" | \$60.00/10"

Layers of red velvet and pistachio cake, pistachio icing, and wrapped in lady fingers

Traditional Carrot Cake | \$45.00/9" | \$55.00/10"

Traditional carrot cake with pineapple, raisins, and walnuts with cream cheese icing

Amaretto Cake | \$45.00/9" | \$55.00/10"

Classic mascarpone, amaretto, and almond cake

Death By Chocolate | \$45.00/9" | \$55.00/10"

Chocolate cake with layers of dark chocolate mousse and wrapped in a chocolate icing with chocolate cookie crumbs, topped with dark chocolate ganache



VEGAN

Vegan Chocolate Torte | \$45.00/9" | \$55.00/10"

Chocolate torte created from purèed avocado and dark chocolate, with a pistachio chocolate crust

PIES

Boston Cream Pie | \$40.00/9" | \$50.00/10"

Layers of chiffon cake and pastry cream covered with chocolate

Key Lime Pie | \$35.00/9"

A classic; with fresh, sweet key lime juice and a graham cracker crust



CHEESECAKES

9" (10-12 Slices)

White Chocolate Pumpkin Cheesecake | \$45.00/9"

Classic cheesecake infused with the fall flavor of pumpkin, brandy and white chocolate, piped with cinnamon whipped cream frosting

Gingerbread Cheesecake | \$45.00/9"

Cheesecake with fresh ginger, molasses, and bourbon, piped with cinnamon whipped cream frosting and topped with mini gingerbread men

Cranberry White Chocolate Cheesecake | \$45.00/9"

Creamy cheesecake with tart cranberries offset by white chocolate and orange zest

Mixed Berry Cheesecake | \$50.00/9"

Classic cheesecake with mixed berry whipped frosting and mixed berry compote, topped with sugared berries

Petite Cheesecakes (seves 1-2) | \$30.00/dozen

Topping Options: Fresh Fruit, Turtle, Mixed Berry Filling, Cookies n' Cream, or Plain

MOUSSE CAKES*

9" (10-12 Slices) or 10" (12-16 Slices)

White Chocolate Mixed Berry Mousse Cake | \$45.00/9" | \$55.00/10"

White chocolate and berry mousse on a lady finger crust with a mixture of blackberries, blueberries, raspberries, and strawberries topped with fresh whip cream and garnished with berries

White Chocolate Strawberry Mousse Cake | \$45.00/9" | \$55.00/10"

White chocolate mousse with fresh strawberries on a ladyfinger crust topped with a strawberry whip cream

Red Velvet Cookies & Cream Mousse Cake | \$45.00/9" | \$55.00/10"

White chocolate cookies and cream mousse layer, with red velvet cake layer, topped with chocolate ganache, and an icing boarder

CHIFFON*

9" (10-12 Slices) or 10" (12-16 Slices)

Vanilla Chiffon Cake | \$45.00/9" | \$55.00/10"

Our traditional sponge cake with vanilla frosting

Raspberry Vanilla Chiffon Cake | \$45.00/9" | \$55.00/10"

Our traditional sponge cake with raspberry icing topped with sugared raspberries

Lemon Chiffon Cake | \$45.00/9" | \$55.00/10"

Lemon sponge cake with layers of lemon curd and frosted in a fresh lemon whip cream

Smash Cakes | \$30.00/6"

Baby's first cake! Custom colors

** Seasonal options and other flavor combinations may be available by request, ask your baker.*

PASTRY TRAYS*

Contains Lemon Bars, Pecan Bars, Brownies, Berry Crumble Bars, Peanut Butter Bars, Pumpkin Bars, Vegan Almond Joy Bars, Granola Bars

Small - \$30.00 - 24 pieces (3 of each)

Medium - \$60.00 - 48 pieces (6 of each)

Large - \$90.00 - 72 pieces (9 of each)

Super - \$120.00 - 96 pieces (12 of each)

Cookie Tray | \$24.00/dozen

Cookie Options: Chocolate Chip, Peanut Butter, & Ginger Molasses

Cannoli Tray

Our traditional filling w/ mascarpone and ricotta cheese and garnished with pistachios, chocolate chips, and topped with cherries. Ask about special made-to-order fillings and our seasonal cannoli

Small shell \$24.00/dozen

Large shell \$36.00/dozen

** Seasonal options and other flavor combinations may be available by request, ask your baker.*





OTHER SPECIALTIES

	One Dozen	Two Dozen	Three Dozen
Scones (Med)	\$30.00	\$55.00	\$70.00
Muffins (Med)	\$30.00	\$55.00	\$70.00
Mini Pepperoni Rolls	\$27.00	\$50.00	\$72.00
Medium Pepperoni Rolls	\$36.00	\$62.00	\$84.00
Pepperoni Rolls	\$45.00	\$75.00	\$96.00

READY TO BOOK?

Please email catering@terracafewv.com
Please include your name, company, the date and nature of
your event, start and end times and any specific
requests you may have.

Due to high demand, 7-10 business days notice are
required for all catering and bakery orders.

Requests will receive a reply from a catering
specialist within 48 hours.

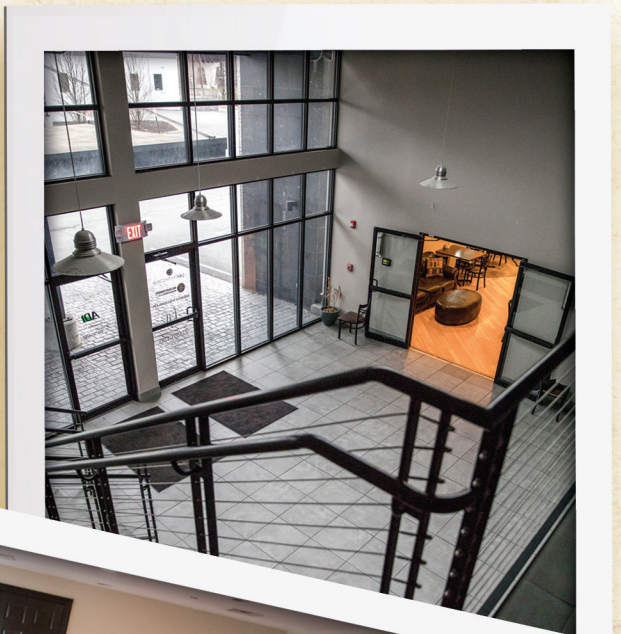
5% catering fee will be added to all orders.

Disposable utensils, plates, and napkins are available for \$2.00 per person.

A 50% cancellation fee if not cancelled prior to 24 hours will apply.

****There is a mandatory automatic 18% gratuity associated
with catering and bakery orders over \$100.00***

ROOMS



Terra Café has several spaces that we routinely rent for private functions. Please see photos and ask a manager about minimums and approximate capacity for each.