

Terra Cotta

Traditional Plated Menu

SALADS & SOUP

(Select One)

Gardener's Greens Salad
Caesar Salad
Spinach Salad
Greek Salad
Soup Du Jour
Caprese Salad

VEGETABLE

(Select One)

Grilled Vegetable Medley
Green Beans With Garlic
Broccoli Au Gratin
Glazed Baby Carrots
Harvest Roasted Vegetables
Buttery Carrots

SIDE DISH

(Select One)

Twice Baked Potato
Garlic Mashed Potatoes
House Roasted Potatoes
Classic Wild Rice
Fruited Wild Rice with grapes,
Craisins and fresh pineapple
Terra Cotta Potato Cakes
Mushroom Risotto Cakes

Entrée Selections

Chicken

Chicken Terra Cotta *chicken medallions topped with seasoned spinach, roasted red peppers & mozzarella*
Confluence Chicken *panko breaded chicken breast stuffed with fresh herbs, cream cheese, & Julienne vegetables, finished with a cardamom-ginger cream sauce, highlighted with fresh basil oil*
Orange Essence Chicken *chicken breast grilled and topped with a delicate & flavorful orange sauce*
Marinated Grilled Chicken Breast *Teriyaki, Dijon or Italian style*
Chicken Piccata *sautéed in a light lemon, butter and white wine sauce with capers*
Chicken Marsala *sautéed with mushrooms and Marsala wine*
Chicken Parmesan *breaded and topped with Romolo's homemade sauce and fresh mozzarella*
Thai Chicken *breast of chicken marinated with chef's red curry marinade and topped with a coconut sweet chili sauce*
Ginger Glazed Chicken *marinated chicken breast topped with a ginger glaze*
Chicken Romolo *spinach, mushrooms and ricotta, topped with a cheese sauce*
Chicken Cordon Bleu *stuffed with ham and Swiss cheese, breaded and topped with hollandaise*
Stuffed Chicken *stuffed with broccoli, cheese and rice, topped with béarnaise sauce*
Greek Stuffed Chicken *stuffed with spinach, feta cheese, oregano and lemon*

Meat

Prime Rib of Beef *slow roasted and served with au jus, 10 oz or 12 oz*
Filet Mignon *the most tender of cuts*
NY Strip Steak *full of flavor*
Greek Tenderloin *broiled with lemon and oregano*
Greek Stuffed Roasted Pork Loin *stuffed Greek style with spinach, feta cheese, oregano and lemon*

Seafood

Broiled Rockfish *topped with a light herb cream sauce*
Sea Bass *in a light lemon and dill wine sauce*
Grilled Salmon *many sauces*
Shrimp Scampi *sautéed in garlic butter and white wine, served over pasta or rice*
Stuffed Sole or Salmon *with shrimp and crab, drizzled with hollandaise*
Mahi Mahi *marinated in extra virgin olive oil, and lemon and topped with fresh mango salsa*
Ahi Tuna *marinated in extra virgin olive oil and lemon & seared with fine ground pepper*

Pasta Dishes

Penne ala Vodka *featuring our homemade spicy vodka sauced enhanced with prosciutto*
Penne with Creamy Pesto *featuring our homemade creamy basil pesto*
Penne Terra Cotta *penne pasta tossed with roasted red peppers, seasoned spinach and topped with a light Alfredo sauce*

Vegetarian

Choice of Vegetable Lasagna, Eggplant Parmesan, or Stuffed Shells

Duo Plate *choice of Chicken and Filet Mignon*

Trio Plate *choice of Chicken, Petite Filet Mignon, and Shrimp or Scallops*

*Some sites require china rental fee per person. All weddings are dinner pricing regardless of serve time.
All food and beverage prices are subject to service charge and sales tax.*