

The Terrace Meals and Catering Catering Guide

Thank you for choosing The Terrace for your special event!

The key to our success is attention to details.

Our goal is to make your event a success!

Let us help you make memories that will last a lifetime.



All prices are subject to a 18% catering supplement fee and 9.25% sales tax

Catering Guide

General Policies

The Terrace Meals and Catering will customize any event to exceed expectations. We offer the **finest and most comprehensive services. We're looking forward to working with you. Please** contact

Rick Barker, 615-624-7681, TheTerraceServices@gmail.com for information.

GUARANTEE

The Terrace Meals and Catering must be notified no later than (7) business days prior to the scheduled function, with the exact number of guests to attend all planned functions. Additions to the total number of guests may be possible up to 2 day prior to the event, but will be subject to a 25% surcharge per person.

In some instances, advance notice may be required due to menu complexity, holiday, delivery or other considerations. The number shall constitute a guarantee, not subject to reduction, and charges will be posted accordingly. Should client not notify The Terrace of a guarantee number, The Terrace shall utilize the expected number as the final guarantee.

SERVICE CHARGES AND SALES TAX

An 18% catering fee and Tennessee state sales tax of 9.25% will be applied to all applicable charges. Food, Beverage, and Equipment Rental are subject to these charges. Labor charges are not subject to the sales tax.

The "Catering Fee" Charge of 18% is added to Customer bill for catered events/functions (or comparable services) which is used to defray the cost of set up, break down, service and other house expenses. No portion of the charge is distributed to the employees providing the service.

The following guide is simply a representation of what we offer. We have included a wide variety of menu items for your consideration. This allows you to find what you are looking for and set your budget. However, should you desire something more customized, our staff are here to help every step of the way, helping to create an event that is uniquely yours!

Catering Guide

General Policies

PAYMENTS

The Terrace Catering requires a deposit of 75% of the estimated catering bill be submitted (21) days prior to the event. The remaining balance and any additional charges incurred during the event is due upon receipt of the final catering bill usually the day of the event unless other arrangements have been made. We accept Visa, MasterCard, Discover, and business checks as forms of payment.

This booklet is designed to showcase our wide range of options for your event. It should be used to get ideas and spark conversation. Our team will work tirelessly to ensure we develop a



The following guide is simply a representation of what we offer. We have included a wide variety of menu items for your consideration. This allows you to find what you are looking for and set your budget. However, should you desire something more customized, our staff are here to help every step of the way, helping to create an event that is uniquely yours!

Catering Guide

Morning Offerings

Continental

Our continental morning offerings include Freshly Brewed Regular and Decaffeinated Coffee

Traditional Continental \$7.95 per person

Assorted Whole Fruit (Apple, Orange, Banana) or
Fresh Cut Mixed Seasonal Fruit
Assorted Fresh Pastries and Danish

City Continental \$10.95 per person

Assorted Whole Fruit (Apple, Orange, Banana) or
Fresh Cut Mixed Seasonal Fruit
Assorted Fresh Pastries, Danish, Breakfast Breads and Muffins
Fresh Yogurt Assortment
Assorted Cold Cereals with Whole and Low Fat Milk

Healthy Start \$8.95 per person

Assorted Whole Fruit (Apple, Orange, Banana) or
Fresh Cut Mixed Seasonal Fruit
Low Fat Yogurt Assortment
Multi Grain Muffins and Bagels

Healthy Start Plus \$10.95 per person

Same as above except substitute Greek Yogurt Station
Including assorted granola, seasonal fruit, berries and honey
To create your own healthy parfait

Breakfast Sandwiches

Ham, Bacon or Sausage, Egg and Cheese \$4.50 each
Served on choice of Croissant, white or wheat bread

Biscuit
Choice of Ham, Bacon or Sausage \$3.00 each
Add egg and cheese to biscuit \$1.50 each

Catering Guide

Morning Breakfast Buffets

The Sunrise

\$10.95 per person

Scrambled Eggs

Breakfast Potatoes

Hickory Smoked Bacon or Sausage Patty

(based on serving of 3 strips bacon or 1-2oz Sausage Patty)

Fresh Baked Buttermilk Biscuit

Made from scratch Country Sausage Gravy

If your breakfast is to be served over an extended time (greater than 1 hour)

We recommend you Substitute our Signature Breakfast Casserole and

Delicious Hashbrown Casserole for the scrambled eggs and breakfast potatoes

For only \$1.00 extra per person

Southern Style

\$11.95 per person

Scrambled Eggs

Breakfast Potatoes

Choice of Hickory Smoked Bacon, Sausage Patty, or Breakfast Ham

(based on 3 strips bacon, 1-2 oz sausage patty, 1-3 oz breakfast ham)

Fresh Baked Buttermilk Biscuit

Made from Scratch Country Sausage Gravy

Choice of Southern Cheese Grits, or Oatmeal served with Brown Sugar and Butter

If your breakfast is to be served over an extended time (greater than 1 hour)

We recommend you Substitute our Signature Breakfast Casserole and

Delicious Hashbrown Casserole for the scrambled eggs and breakfast potatoes

For only \$1.00 extra per person

Add Ons

1 extra meat to above buffets

\$2.00 per person

2 extra meats to above buffets

\$3.00 per person

** Turkey Bacon or Sausage can be substituted at no additional charge

*** Country Ham can be added to buffets at market price

Catering Guide

Lunch & Dinner

Boxed Lunches

Our boxed lunches include bagged chips, canned soft drink (Coca Cola, Diet Coke, or Sprite) or a bottled water (16.9 oz) and a Fresh Baked Cookie or Whole Fruit (Apple, Orange, or Banana). If no drink is specified the bottled water will be standard.

Served on a fresh 6" sub roll (unless specified)

Ham, Turkey, or Roast Beef \$9.95 per person
Turkey, Ham, or Roast Beef with choice of cheese (American, Swiss, or cheddar) Served with Lettuce, Tomato, Mayonnaise on the side

Signature Almond Chicken Salad \$10.95 per person
Our homemade Signature Chicken Salad served on a fresh buttery croissant with lettuce and tomato

Classic BLT \$10.95 per person
Layers of Hickory Smoked Bacon, Fresh Iceberg Lettuce, and Garden Fresh Tomato served on choice of Rustic White or Wheat berry Bread with Mayonnaise on the side

Rueben \$10.95 per person
Sliced Corned Beef with Sauerkraut, Swiss Cheese and our Special Rueben Sauce served on Marbled Rye

Terrace Club \$10.95 per person
Smoked Turkey, Ham & Hickory Smoked Bacon with Swiss Cheese, Lettuce & Tomato

You may make any of our sandwich choices above into a wrap (plain, sundried tomato, or spinach) for Just \$1.00 more per box

Catering Guide

Lunch & Dinner

Boxed Salad Lunches

Our boxed salad lunches include crackers, a choice of whole fruit (apple, orange, or banana) canned soft drink (Coca Cola, Diet Coke, or Sprite) or bottled water (16.9oz). If no drinks is selected the bottled water will be standard.

Classic \$9.95 per person

Fresh Iceberg lettuce with tomato, cucumber, shredded carrots
Sweet red onion, shredded cheese, seasoned crouton and
Choice of dressing (Ranch, Italian, Honey Mustard, Low fat Ranch
Low fat Italian, or Oil and Vinegar)

Classic Supreme \$11.95 per person

Fresh Iceberg lettuce mixed with spring mix or fresh baby greens,
With your choice of sliced oven roasted turkey, ham, or Big Mamas
Signature Pecan Chicken Salad, tomatoes, cucumbers, shredded carrots
Sweet red onions, shredded cheese, seasoned croutons and
Choice of Dressing (Ranch, Italian, Honey Mustard, Low fat Ranch,
Low fat Italian, or Oil and Vinegar)
Add Grilled Chicken for \$1.50

Grilled Chicken Caesar \$12.95 per person

Fresh Romaine lettuce, sweet red onions and fresh seasoned
Croutons, tossed in our homemade Caesar dressing topped with
Strips of grilled chicken breast and shaved parmesan cheese

The Terrace Cobb \$13.95 per person

Fresh mixed greens with Iceberg lettuce topped with diced
grilled chicken, bleu cheese, diced avocado, crumbled bacon
sweet grape tomatoes, red onions, boiled egg slices, and choice
of house made dressings

The Classic Wedge \$13.95 per person

Fresh Iceburg Wedge with Homemade Bleu Cheese, Red Onion,
Bacon and Special Balsalmic Reduction

Catering Guide

Buffet Lunches or Dinners

Buffets are served with Chef's Choice of Bread (unless specified), Water and Ice tea

<i>One Entrée</i>	<i>\$15.95 per person</i>
<i>Two Entrees</i>	<i>\$20.95 per person</i>
<i>Three Entrees</i>	<i>\$24.95 per person</i>

All options above include Choice of One Salad, Two Sides and One Tier 1 Dessert

Salads

Mixed Green Salad

Iceberg with spring mix or baby greens with sweet grape tomatoes, sliced cucumber, shredded carrots, sweet red onions with Ranch and Italian Dressing

Traditional Caesar Salad

Fresh Romaine Lettuce with sweet red onions tossed in our homemade Caesar dressing, served with fresh seasoned croutons and shaved parmesan cheese.

Entrees

Boneless Chicken Breast choice of :

Parmesan	Parmesan/Peppercorn	Italian Grilled
Teriyaki	Breaded Italian	Southern Fried

Chicken and Dumpling Casserole Shredded Chicken Barbeque

Chicken and Broccoli Casserole Baked Spaghetti

Meatloaf with Sauce Down Home Pot Roast w/Gravy

Signature Hamburger Steak w/Gravy Cordon Bleu Casserole

Jambalaya with Chicken and Sausage

Catering Guide

Buffet Lunches or Dinners

Premium Entrée +\$2.00

Sliced Herbed Roasted Pork Loin w/Gravy
Chicken Breast Almandine with Wine Sauce
Sliced Roast Beef with Au Jus
Homemade Three Meat Lasagna
Beef Tips with Mushrooms served with Egg Noodles
Oven Roasted Sliced Turkey Breast with Gravy
Slow Smoked Pulled Pork Barbeque
Crusted Sun-Dried Tomato Chicken Breast
Baked Tilapia Almandine with Dill Sauce



Catering Guide

Buffet Lunches or Dinners Continued

Sides

Homemade Creamy Coleslaw	Grandma's Vinegar Slaw	
Homemade Potato Salad	Homemade Macaroni Salad	
Italian Pasta Salad	Honey Mustard Pasta w/Bacon	
Old Fashioned Corn Pudding	Corn on the Cobb	Mixed Squash Casserole
Roasted Whole Kernel Corn Mexican Style	Pasta with Marinara	
Southern Green Beans	Vegetarian Green Beans	Hashbrown Casserole
Herbed Rice Pilaf	Spanish Rice	Wild Rice Pilaf
Mixed Squash Casserole	Sautéed Squash	Zucchini and Tomatoes
Mashed Potatoes	Garlic Mashed Potatoes	Roasted Baby Red Potatoes
Fresh Steamed Broccoli	Broccoli Casserole	Broccoli/Cauliflower Medley
Buttered Carrots	Southern Brown Sugar Glazed Carrots	
Hashbrown Casserole	Baked Beans with Brown Sugar	Baked Apples
Premium Sides	+\$1.50 per person per premium side	
Sautéed Haricot Verde	Roasted Balsamic Brussels Sprouts	
Steamed Asparagus	Oven Roasted Mixed Vegetables	
Caramelized Brussels Sprouts	Twice Baked Potato	

** If you would like a side that is not listed, please ask.

Catering Guide

Buffet Lunches or Dinners Continued

Desserts

Tier 1 Choice of One included

Banana Pudding, Homemade Brownies, Peanut Butter Bars, Magic Bars (Chocolate, Butterscotch, or White Chocolate Cranberry) Homemade Fruit Cobber (Apple, Peach, Blueberry)

Tier 2 add \$1.00 per person

Chocolate Cream Pie, Coconut Cream Pie, Peanut Butter Pie, Chocolate Cake With Fudge Frosting, Coconut Cake, Southern Butter Yellow Cake with Caramel Frosting

Tier 3 add \$2.00 per person

Homemade New York Cheesecake with Choice of Topping (Strawberry, Raspberry, or Chocolate), Southern Pecan Pie, Fudge Pecan Pie with Salted Caramel, Ricotta Cheesecake (Chocolate or Plain), Decadent Triple Chocolate Cake, Fresh Strawberry Shortcake (in season), Fresh Strawberry Pie (in season)

This is just a sample of the wide variety of items that we are able to provide for you. If you have a request or want an item that is not listed, please just ask and we will be glad to help you.



Catering Guide

Special Themed Buffets

Mexican Fiesta \$18.95 per person

Chips and Salsa add Queso Dip +1.50 per person

Choice of 2

Chicken or Beef Fajitas Cheese, Chicken, or Beef Quesadilla

Beef or Chicken Chimmichanga Beef and Bean or Chicken Burrito

Beef Taco

**add shrimp to Fajita +\$2.00 per person

Spanish or Mexican Rice

Seasoned Pinto Beans or Refried Beans

Choice of 1

Tres Leches Cake, Caramel Flan, Or Homemade Churros w/Chocolate Cinnamon Sauce

Italian Pasta \$18.95 per person

Mixed Greens Salad w/ Italian Vinaigrette

Choice of 2

Spaghetti w/ Meatballs

Fettuccini Alfredo

*add Chicken to Fettuccini +\$1.00

Spaghetti w/Bolognaise

Baked Pasta Al Forno

Choice of 1 of our regular sides

Garlic Bread

Tiramisu or Italian Crème Cake

Catering Guide

Special Themed Buffets

Taste of China \$18.95 per person

Egg Roll and Sauce

Choice of 2

Stir Fried Chicken or Beef

Chicken or Beef and Broccoli

Sweet and Sour Chicken or Pork

Garlic Beef or Pork

General Tso's Chicken

Steamed or Fried Rice

Vegetable Lo Mein

Fortune Cookie

Choice of Tier 1 Dessert

Hawaiian Luau \$18.95 per person

Mixed Greens Salad w/ Citrus Vinaigrette

Slow Cooked Polynesian Pull Pork

Teriyaki Chicken

Pineapple/Coconut Rice

Roasted Mixed Vegetable Medley

Garlic Knot Bread

Choice of 1

Grilled Pineapple Cake

Fresh Coconut Cake

Coconut Crème Pie

Catering Guide

Party Platters

Our party platters do not include beverages

Gourmet Cold Cut Deli Platter \$8.95 per person
Roasted Turkey Breast, Virginia Ham, Cheddar Cheese, Swiss Cheese, Pepper Jack.
Includes a relish tray with Lettuce, Sliced Tomatoes, Pickles, Onions, Mustard and
Mayonnaise. Also includes Potato Chips and assorted Fresh Baked Cookies

Gourmet Salad Bar \$9.95 per person
Market Fresh Greens with Cherry Tomatoes, Crumbled Bacon Bits, Shredded Cheddar
Cheese, Cucumbers, Carrots, Sliced Green Peppers, Black Olives, Herbed Croutons and
Assorted Dressings
* add Grilled Chicken Strips +\$2.00

Market Fresh Veggie Tray (Serves 25-30 ppl) \$ 49.95
Market Fresh Veggies served with Homemade Buttermilk Ranch Dip

Assorted Cubed Cheese & Fresh Fruit Tray (Serves 25ppl) \$ 89.95
Cubed Cheddar, Pepper Jack and Monterey Jack Cheese garnished with
Fresh Strawberries & Grapes. Served with gourmet crackers

Seasonal Fresh Fruit Tray (Serves 50ppl)
Arrangement of Fresh Cut Seasonal Fruit served with Yogurt Dip
*Price based on market pricing

Catering Guide

Refreshments

Ala Carte Selections

(by the gallon)

Freshly Brewed Regular and Decaf Coffee	\$15.00
Lemonade or Freshly Brewed Iced Tea	\$10.00
Orange Juice, Apple Juice, Cranberry Juice	\$15.00
Herbal and Specialty Hot Tea Assortment (per dozen)	\$ 8.00

(Individual)

Bottled Juices	\$ 3.25
20oz Bottled Water	\$ 2.50
16.9oz Bottled Water	\$ 1.50
Assorted 20oz Bottled Soft Drinks	\$ 3.00
Assorted Canned Soft Drinks	\$ 2.50
Assorted Candy Bars (each)	\$ 1.75
Granola Bars (each)	\$ 1.75
Kashi or Kind Bars (each)	\$ 3.50
Fresh Whole Fruit (Apple, Orange, Banana)(each)	\$ 1.75
Assorted Individual Bagged Chips (each)	\$ 1.75

We can design special "break" menus for your meetings upon request

Catering Guide

Reception

Our reception items are priced ala carte. However, we can create a reception package for your event to fit any budget. Please ask and we will have our team design your perfect event.

*Carving Stations

**All carving stations require an attendant fee billed at \$30.00 per hour*

Our carving stations include assorted dinner rolls and traditional accompaniments

Roasted Turkey (serves 50-55)	\$349.00
Glazed Honey Ham (serves 50-55)	\$369.00
Peppered Pork Loin (serves 40-45)	\$375.00
Whole Roasted Beef Bottom Round	market
Roasted Boneless Beef Rib	market
Prime Rib	market
Herb Crusted Whole Beef Tenderloin	market

Hors d'oeuvres

Pick One \$ 6.95 per person

Pick two \$ 9.95 per person

Pick three \$ 12.95 per person

Shrimp and Caramelized Onion Flatbread Fried Green Tomatoes with Cajun Remoulade

Petite Assorted Quiche Swedish Meatballs Stuffed Mushrooms

Smoked Chicken Quesadillas Mini Party Ham Rolls House Breaded Mushrooms

Crispy Chicken Tenders, Plain or Hot with Dipping Sauces

Premium Appetizer add \$1.00 per person per selection

Vegetable Skewer with Peppers, Onions, Mushrooms & Grape Tomatoes

Teriyaki Beef or Chicken Satay w/ Dipping Sauce

Chicken and Bacon Poppers Individual Cheese Ball w/Water Wafer

Mini Pecan Chicken Salad Puff Mini Empanadas (Beef or Chicken)

Top Shelf Appetizer add \$2.00 per person per selection

Petite Beef or Chicken Wellington Bacon Wrapped Jumbo Shrimp

Prochiotto Wrapped Sea Scallops Prochutto Wrapped Asparagus

Individual Empanadas (Beef or Chicken) Mini Chesapeake Bay Crab Cakes

Beef Skewer with onions and multi-colored peppers

Shrimp Cocktail w/Our Homemade Cocktail Sauce,

Catering Guide

Bar Services

Provided by D&D events

Hosted or Cash Bar

\$1000.00 Sales Minimum off-Site

Premium Brand Liquor \$11.00

House Brand Liquor \$9.00

House Wine \$8.00

Premium and Craft Beer Bottles (12oz.)/Cans (12 oz.) \$7.00

Domestic Beer Bottles (12 oz.)/Cans (12 oz.) \$6.00

Soda (12oz.)/Water (16.9 oz.)/ Juice (12 oz.) \$2.50

**Hosted and Cash Bars require minimum of
Two (2) staff in addition to sales minimum.**

Staffing \$30.00 per hour

(4 hour minimum each)

Bartenders

Bar Backs

Please contact our sales team for brand offerings and additional requests.

Pricing Subject to Change