



Terra
catering & events



What we believe

In exceeding your expectations with an uncompromising desire and commitment to perfection.

In our Chef/Owner's commitment to the utmost quality and freshness of the food.

In cooking onsite to maintain the integrity of the food.

In treating our employees well, which helps us maintain a skilled and hard-working team to produce the highest quality catered events in San Diego.

Each event is **unique** and has its own personality and we want to make sure your vision comes true.

Through creative **farm to table menus** and personalized event design all of the details come together to create a total experience.

In creating an event your guests will always remember and make it a **complete success**.

That with a **passion for fine food** & quality seasonal ingredients it's easy for us to design the perfect menu.

Our motto is to convert every customer into a long time friend & build a relationship for life.

Thank you for considering Terra Catering.



The details.



IN THE BEGINNING

You'll take a look at our menus and give us your best indication of what types of food you want and which service style. We'll then put together a menu proposal with staff, any rental items, beverages taxes and our operational expense that will give you a very good indication of what your total price will be.

TASTING

Once your perfect menu has been decided on and you feel comfortable with our team and the cost of your proposal, we invite you in to try your menu. The tasting is \$25 per person and is credited towards your deposit when you decide to book with us. Feel free to visit our restaurant to get a sense of our food and service quality.

MONEY STUFF

A 25% deposit and a signed contract reserve the date of your event. 25% of the balance is due 120 days out and then any final changes to your menu along with your final guest count and remaining balance are due 14 business days prior to your event. Guest counts may be increased at this point, but if your numbers decrease, we reserve the right to increase the price per person. Gratuity is not included in your bill, however it is as an industry standard and you may ask to have it added.

BAR SERVICE

Terra Catering has an off premise liquor license and can handle any and all liquor and bar requirements. We can provide a bar package including alcohol or if you'd prefer to grab your own alcohol, we can do the mixers, garnishes, ice & chill tubs. We can also customize specialty farm to bar cocktails for you.

Service with style...



Event planning is stressful and we're here to help and make the process easy for you. Our catering sales team promises to make sure they listen to your vision. The process is fairly simple...

choose the service style you want
review the menus
give us your thoughts

Then we'll put together the best proposal for your event. After that we'll get together to meet in person and review your vision.

culinary artists at work

tray passed appetizers

these can be paired with any service style below to enhance any gathering

stationary display

a set-up that allows guests to choose from an amazing array of food options

action station

this service style has an attendant finishing and serving the freshest to any discerning guest.

stationary dinner buffet

this is for the casual gathering and the least labor intensive. beautiful tablescape displays.

tasting menu "small plates"

the small plates style of service facilitates a moving style event. whether standing or sitting, guests can enjoy more than just an appetizer passed to them.

seated service

the most formal and traditional in style. this experience gives your guests a restaurant feel.

seated service with dinner stations

salads and desserts are served at the table, while dinner stations offer guests an elaborate selection of main course items.

The food...

Tray Passed Appetizers

From The Sea

Teriyaki Salmon Tacos / with micro cilantro, wasabi aioli

Tuna Tataki / marinated & flame kissed locally caught ahi on wonton crisp with ginger aioli

Ahi Poke Spoons / tossed in sesame oil & ponzu, served with avocado-wasabi puree

Chilled Hoisin Salmon Skewers / with mango mustard

Ceviche Cups / lime juice marinated locally caught fish, tomato, cilantro, onion, tortilla cups

From The Garden

Caprese skewers / garlic & shallot marinated heirloom grape tomato, fresh mozzarella, basil, balsamic syrup

Grape & Brie Bites / grape compote with garlic & shallot, melted brie in phyllo cup

Potato-Brie Quesadillas / red onion, chipotle honey

Vietnamese Spring Rolls / glass noodles, mint, lettuce wrapped in rice paper with peanut sauce

From The Cage

Chicken and Waffle Bites / breaded & fried chicken bite, bourbon-pecan cream

Cilantro Lime Chicken Skewers / grilled chicken, smoked tomato chipotle sauce

Thai Chicken Lollipops / on sugarcane skewers with peanut sauce

From The Farm

Herb Marinated Steak Crostini / bacon aioli, caramelized onions, micro arugula

Beef Sliders / truffle aioli, caramelized onions, arugula, house made slider bun

Spiced Lamb Meatballs / curried yogurt

Bulgogi Beef Bao Buns / gochujang grilled beef, kimchee, hoisin-sambal aioli, micro cilantro

Lamb Chop Lollipop / painted with herbs & dijon, balsamic-mint aioli

Bacon Wrapped Dates / stuffed with gorgonzola & orange zest

The food...

Stationary Displays

Hot Cheeses

Baked Brie with dried cranberry, honey & toasted walnuts
Smoked Gouda & Tomato Fondue
Artisan Bread

Bruschetta Bar

Classic Bruschetta tomato, garlic, basil
Roasted Tomato & Olive Spread
Chickpea & Caramelized Onion Spread
Rosemary-Garlic Crostinis

Antipasto Misto

Marinated Mozzarella Pearls & Grape Tomatoes, Roasted Red Peppers
Prosciutto & Salami, Roasted Tomato & Olive Spread
White Bean Salad & Artisan Bread

Artisanal Cheese & Charcuterie

Chef's Selection of Assorted Salamis & Grilled Sausages
Chef's Selection of Hard, Blue & Soft Cheeses
Seasonal Pickled Vegetables
Assorted Fresh & Dried Fruits, Nuts, Rosemary-Cranberry Mustard
Artisan Bread & Crackers

Raw Bar

Local fish Ceviche citrus, cilantro, tomato, cucumber & serrano peppers
Tuna Poke traditional shoyu, chile sauce, sesame, green onion
Shrimp Cocktail traditional cocktail sauce, chipotle remoulade, lemon
Freshly Fried Tortilla Chips

Farm Fresh Raw Vegetables

Baby Carrots, Green Beans, Broccoli, Red Peppers, Cherry Tomatoes
Zucchini, Persian Cucumbers, Romesco, Avocado-Ranch Dip

Mediterranean Mezze

Baba Ganoush, Roasted Red Pepper Hummus
Sun Dried Tomato-Pesto Torte, assorted olives, marinated feta
Grilled Flatbread

Hot Smoked Salmon

Herbed Goat Cheese, Red Onion, Sliced Tomato, Capers
Crostinis



Dinner Small Plate Stations

minimum 3 stations

The food...

Street Tacos

Choice of two:

Carne Asada, Slow Braised Pork Carnitas, Blackened Local Fish or Chicken Tinga
"Street Taco" Corn and Flour Tortillas, Guacamole, Cabbage, Cumin-Lime Crema, Cheddar Cheese
Smokey Guajillo Salsa, Pico de Gallo, Cilantro and Onions, Lime Wedges
Chipotle black beans & Spanish Rice

Carving

selection of two meats 8oz total

Roasted Pork Loin / ginger apricot chutney
Sage Roasted Turkey / cranberry-orange chutney
Rosemary-Maple Roasted Tri Tip / natural jus
Herb Crusted Sirloin / red wine mushroom sauce
Teriyaki Flank Steak / ginger sautéed mushrooms

Served with Basket of Petit Rolls

the following selections are available and may be substituted for an additional fee

Pepper Crusted Prime Rib
Beef Tenderloin mushroom demi glaze
Herb Crusted Rack of Lamb

Fresh Pasta

Gnocchi / brown butter, sage, walnuts, arugula, gorgonzola
Rigatoni Bolognese / house made chicken fennel sausage, san marzano tomato, wild mushrooms & parmesan

Flatbread Pizzas

Margherita / smoked tomato sauce, garlic, fresh mozzarella, sliced tomato, fresh basil
White Truffle / caramelized onion, wild mushrooms, truffle oil, fresh thyme, parmesan
Bacon / apple, cheddar cheese, arugula & balsamic syrup

Mac 'n' Cheese Bar

Penne with Aged Cheddar, Brie & Parmesan
accompaniments; gorgonzola crumbles, truffled mushrooms, caramelized onion, roasted tomato
applewood smoked bacon, sautéed broccoli, parmesan

Slider Bar

Choice of two served on brioche slider buns
BBQ Chicken / citrus slaw & chipotle aioli
Classic Angus Beef / sharp cheddar, caramelized onion, truffle aioli
Vegan / black beans, walnut, shredded potato, sliced tomato
Grilled Steak / caramelized shallots, dijonnaise
Pulled Pork / honey-rum glaze, melted gruyere cheese

the following selections are available and may be substituted for an additional fee

Blackened Tuna / ginger-wasabi aioli, pea sprouts, ginger slaw
Mini East Coast Lobster Rolls / Maine lobster, celery, mayonnaise, lemon
Salmon Cake / citrus slaw, lemon-dill sauce

Dinner Small Plate Stations (continued)

The food...

Salad

(choice of (1) one of the following served in mini mason jars:)

Jicama + Edamame romaine, mango, lavender vinaigrette

Chopped romaine, red onion, tomato, broccoli, goat cheese, strawberry vinaigrette

Baby Greens with gorgonzola, dried cranberries, golden raisins, candied pecans and lemon vinaigrette

Quinoa dried mango, tomato, mint, citrus dressing

Flaming Wok

Ginger Marinated Beef & Hoisin BBQ Chicken

carrots, cilantro, snow peas, broccoli, sprouts, shitake mushrooms, onions, zucchini and red bell pepper with the following sauces served on the side: spicy thai peanut, ginger-soy sauce, sriracha soy sauce. our Chef prepares everything over a flaming wok, served with teriyaki glazed noodles or jasmine rice

Welcome To The tropics

Choose two proteins:

Huli huli chicken, Kalbi ribs or Kalua Pig with cabbage

coconut-lemongrass steamed jasmine rice and island potato mac salad

Club Plate

These are individual small plates or mini entrees

(Choice of one - second may be added for an additional fee)

Fennel Dusted Salmon vegetable hash, herb oil

Grilled Salmon meyer lemon risotto, caramelized fennel and organic tangerine

Flat Iron Griddled Local White Fish curried carrot mash, mango drizzle

Chicken Mole quinoa pilaf, charred green onion

Macadamia Crusted Local White Fish caramelized pineapple rum sauce, coconut basmati rice

12 Hour Red Wine Braised Short Rib Yukon potato mash

Sliced Bistro Steak honey-peppercorn sauce, grilled vegetables

Chicken Tinga over chipotle black beans with pickled vegetable salad, grilled corn & cotija

Build Your Own Poke Bowl

ahi tuna, seaweed salad, diced cucumber, avocado, edamame, sliced radish, shredded carrot, brown rice
sauces: spicy mayo & sweet chili sauce.

Build Your Own Shawarma Bowl

Basmati Rice served with Chicken Shawarma and the following toppings: Traditional Israeli Salad, Avocado, Feta, Kalamata Olives, Tahini Sauce, Fried Chickpeas, Pickle Cucumber, Chopped Artisan Lettuce Mix.

Paella Thyme

saffron infused rice, chicken, shrimp, clams, slow-cured chorizo, green & red bell peppers, onions, garlic, green beans, sweet peas, piquillo peppers

Chunky Gazpacho Salad cucumber, tomato, avocado, parsley, serrano, cilantro, lime, fleur de sel

BYO Pasta Station

Penne & fettuccini

Quattro Formaggi & Chicken Bolognese

Caramelized onions, sauteed mushrooms, red chili flakes, parmesan

Hibachi Station

Fried rice, hibachi vegetables, teriyaki chicken & ginger beef
ginger sauce, steak sauce, yum yum sauce

Ceviche Bar

Local fish marinated in lime juice with tomato, cilantro, cucumber & serrano
Served with pico de gallo, guacamole & freshly fried tortilla chips

Stationary Dinner Buffets

(can be done as separated stations)

The food...

Rustic

Rustic Green Salad / pepitas, dried cranberries, red onion, goat cheese, lemon vinaigrette
All Natural Roasted Tuscan Chicken / roasted tomato herb broth
Herb Sliced Bistro Steak / with honey-peppercorn sauce
Wild Rice Pilaf / with golden raisins, toasted pecans, onion, carrot and celery
Roasted Broccoli and Brussels, / toasted walnuts, garlic, herbs

Mediterranean

Greek Salad / romaine, mixed olives, feta, red onion, tomato, cucumber, lemon-oregano vinaigrette
Lemon Garlic Chicken / fried prosciutto, slow roasted tomatoes, arugula pesto
Roasted Local Fish / caramelized fennel, blood orange oil, mixed olives + garlic
Ratatouille / sliced eggplant, yellow squash, zucchini, san marzano tomato sauce
Penne Pasta / heirloom cherry tomatoes, fresh mozzarella, basil, roasted garlic oil

Contemporary

Shaved Vegetable Salad / shaved beets + carrots, gorgonzola, citrus vinaigrette
Maple Glazed Pork Loin / mushroom ragout, sweet onion marmalade
Chicken Terra / breast topped with applewood carved ham, tomato, pesto, jack cheese, tomato-basil cream sauce
Roasted Broccoli / with lemon + parmesan
Farro / with tomato, herbs & roasted garlic oil

BBQ on The Farm

Chopped Salad / romaine, red onion, tomato, cucumber, feta cheese, roasted beets, citrus buttermilk dressing
Tender Sliced Smoked Beef / caramelized onion-horseradish cream
Chicken Colorado / roasted red pepper-corn salsa, chimichurri
Smokey Red Potatoes
Roasted Carrots / with dill + olive oil

California Style

Freekah Salad / kumquats, thai basil, arugula, parmesan, lemon vinaigrette, toasted hazelnuts
Citrus Grilled Chicken / sun dried tomato-artichoke salsa
Pan Roasted Local Fish carrot-thyme sauce
Quinoa / kale, dried cranberries
Oven Roasted Local vegetables

Hawaiian Tropics

Potato-Mac Salad/ hard boiled egg, sweet peas
Huli Huli Chicken / pineapple, sesame, ginger, scallions
Oven Roasted Kalua Pig / served over cabbage
Wok'd Vegetables / with ginger-soy + garlic
Coconut-Lemongrass Jasmine Rice

South of The Border

Chipotle Lime Salad / romaine, roasted red pepper, black beans, sweet corn, cilantro, chipotle lime dressing
Chicken and Oaxacan mole
Cilantro Crusted Local Fish / tomatillo tequila lime sauce
Achiote Vegetables
Rajas / with sweet corn and mushrooms
Chipotle Black Beans / cilantro, onion, queso cotija, cilantro

The food...

Seated Service Plated Dinner

Salads(choose one)

Mixed Baby Greens pepitas, shaved red onion, goat cheese, lemon vinaigrette

Wedge little gem, gorgonzola, carrot, herb buttermilk dressing

Classic Caesar romaine, croutons, creamy Caesar dressing, parmesan cheese

Garden mixed baby greens, romaine, carrots, cucumbers, citrus vinaigrette

Bibb sliced pear, candied pecans, honey walnut vinaigrette

Baby Spinach strawberries, gorgonzola, cashews, balsamic-maple vinaigrette

Roasted Beet + Goat Cheese shaved asparagus, honey-miso dressing

Farmer's mixed greens, baby kale, local vegetables, sunflower seeds, feta cheese, kaffir lime vinaigrette

Main Entrée

choose two for your guests to enjoy an option or combine them as a dual entrée with both on the same plate

Macadamia Crusted Local Fish pineapple mango chutney

Achiote Salmon green chile and red pepper salsa

Roasted Local Fish caramelized fennel, blood orange oil, mixed olives & garlic

Roasted Salmon heirloom tomato-artichoke relish

Tuscan Roasted Chicken Thigh balsamic-lemon marinade, mushrooms, roasted tomato + arugula pesto

Grilled Chicken Dijon with tomato-basil relish & lemon cream

Herb Sliced Steak with honey-peppercorn sauce or chimichurri

Smoked and Sliced Steak roasted mushrooms and caramelized onion cream

12 Hour Red Wine Braised Boneless Short Rib braising jus

Vegetarian Options

Lemon & Ricotta Pasta Pillows wild rocket arugula, smoked tomatoes and cured olives

Quinoa + Vegetable Stuffed Portobelo tomato-basil cream sauce

Balsamic Grilled Tofu mushroom-leek ragout (VEGAN)

Roasted Vegetable Tower local seasonal vegetables, smoked tomato sauce, balsamic drizzle (VEGAN)

Accompaniments:

(choice of one veggie)

roasted local farm fresh vegetables

green beans with crispy shallots

roasted brussels sprouts with lemon + parmesan

broccoli + cauliflower

mixed squash with baby tomatoes + sweet corn

(choice of one starch)

yukon gold potato mash with chives & roasted garlic

roasted cauliflower mash

herb roasted potatoes

lemongrass-coconut jasmine rice

three cheese whipped red potatoes

quinoa pilaf with corn, tomato + roasted poblano