



**DISTINCTIVE  
BANQUETS**

[www.terrannotawineanddine.com](http://www.terrannotawineanddine.com)

590 Delsea Drive Sewell, NJ 08080

Telephone: (856) 589-8883 Fax: (856) 589-5827

UPDATED NOVEMBER 2021

# BANQUET PLANNING

NOW BOOKING SMALL INTIMATE EVENTS IN OUR  
MONTERAY & NAPA ROOMS

## MONTERAY ROOM EVENTS:

MINIMUM 25 GUESTS  
MAXIMUM 90 GUESTS  
EVENT BOOKING TIME 3 HOURS  
SIT DOWN PACKAGE PER GUEST  
NO BUFFET OPTIONS PERMITTED

## NAPA ROOM EVENTS:

MINIMUM 15 GUESTS  
MAXIMUM 24 GUESTS  
EVENT BOOKING TIME 3 HOURS  
SIT DOWN EVENT PACKAGE PER GUEST  
NO BUFFET OPTIONS PERMITTED

## ROOM DEPOSIT

A \$200 DEPOSIT WILL BE REQUIRED TO BOOK ALL EVENTS  
DEPOSITS ARE NON REFUNDABLE

## SOCIAL EVENTS

DUE TO THE COVID 19 PANDEMIC WE WILL NOT PERMIT ANY  
BUFFET OPTION OR COCKTAIL APPETIZER STYLE PACKAGES

# SIT DOWN PACKAGE

INCLUDES UNLIMITED SODA, COFFEE, ICED TEA, FRESH BAKED ROLLS,  
CHOICE OF SALAD, ENTRÉE, DESSERT SELECTION

## **SALAD COURSE: (CHOICE OF 1)**

CLASSIC CAESAR

FIELD GREEN, RED WINE VINAIGRETTE

## **ENTRÉE SELECTIONS: (CHOICE OF 3)**

PENNE ALLA VODKA	\$24.95
CHICKEN PARMIGIANA WITH PASTA MARINARA	\$26.95
CHICKEN MARSALA, WILD MUSHROOM REDUCTION	\$26.95
GRILLED TILAPIA, MASCARPONE & VEGETABLE RISOTTO	\$26.95
SLOW BRAISED SHORT RIBS, TOMATO MUSHROOM RISOTTO	\$29.95
CRAB STUFFED ATLANTIC SALMON, MEYER LEMON GLAZE	\$33.95
BACON WRAPPED PORK MEDALLIONS, GRAND MARNIER REDUCTION	\$34.95
BROILED JUMBO LUMP CRAB CAKES	\$36.95
PAN SEARED SCALLOPS, CRAB, LEEK & POTATO HASH	\$38.95
PRIME RIB SLOW ROASTED, NATURAL JUICES	\$38.95
8oz FILET MIGNON, CABERNET REDUCTION	\$45.95

**MONDAY – FRIDAY LUNCH DEDUCT \$2.00 PER PERSON**

**FRIDAY – SATURDAY DINNER ADD \$2.00 PER PERSON**

## **DESSERT SELECTION**

VANILLA BEAN ICE CREAM WITH CHOICE OF TOPPING  
FLAMBÉED STRAWBERRIES, BANANAS FOSTER OR CHOCOLATE SAUCE

### **SUBSTITUTIONS**

CRÈME BRULEE \$3/guest

CHOCOLATE TRUFFLE CAKE \$3/guest

## **ADDITIONAL COURSES**

### **SOUP**

LOBSTER BISQUE \$4/guest

SOUP OF THE DAY \$3/guest

### **PASTA COURSE**

GARGANELLE PASTA TOMATO BASIL MARINARA \$2/guest

LOBSTER RAVIOLI VODKA TOMATO CREAM SAUCE \$4/guest

## **KIDS MENU (10 years old and Under) \$14.95**

PENNE MARINARA OR BUTTER BROTH

MACARONI & CHEESE

CHICKEN FINGERS WITH FRENCH FRIES

CHICKEN PARMIGIANA WITH PASTA MARINARA

# APPETIZERS

(50 PIECES PER PLATTER)  
HALF PLATTERS AVAILABLE

VEGETABLE CRUDITE WITH RANCH DIPPING	\$65.00
TOMATO & MOZZARELLA BRUSHETTA, BALSAMIC DRIZZLE	\$65.00
HOMEMADE GUACAMOLE WITH CORN CHIPS	\$65.00
SKEWERED TOMATO & FRESH MOZZARELLA BALLS	\$65.00
GRILLED MARINATED VEGETABLE ANTIPASTO	\$85.00
CHEESE ASSORTMENT WITH CRACKERS & GRAPES	\$95.00
HUMMUS PLATTER WITH MARINATED OLIVES & PITA WEDGES	\$75.00
ITALIAN SELECTION OF IMPORTED MEATS & CHEESES	\$110.00
ASSORTED SUSHI ROLLS	\$100.00
VEGETABLE EG ROLLS WITH SWEET CHILI DIPPING	\$75.00
SPANIKOPITA TRIANGLES FILLED WITH SPINACH & FETA CHEESE	\$65.00
MINI HOT DOGS WITH MUSTARD	\$65.00
CHICKEN OR BEEF SATAY WITH PEANUT DIPPING SAUCE	\$90.00
SESAME CRUSTED CHICKEN TENDERS WITH APRICOT DIPPING	\$80.00
GRILLED LAMB CHOPS WITH BALSAMIC DRIZZLE	\$125.00
PROSCIUTTO WRAPPED SCALLOPS	\$125.00
CHICKEN OR VEGETABLE QUESADILLAS WITH CREMA FRESCA	\$75.00
MINI CRAB CAKES WITH TARTAR SAUCE	\$120.00
TEMPURA SHRIMP WITH SWEET CHILI SAUCE	\$140.00

# LIQUOR

## **TAB BAR**

ALL LIQUOR CONSUMED ADDED TO MASTER BILL  
CAN BE LIMITED TO BEER & WINE ONLY

## **CASH BAR**

GUESTS ARE REQUIRED TO PAY FOR THEIR OWN ALCOHOL AT THE  
TABLE, GUESTS CAN ONLY BE SERVED A BEVERAGE WHILE SEATED.  
PURCHASING ALCOHOL AT THE BAR IS NOT AVAILABLE OR PERMITTED  
DURING COVID 19 GUIDELINES

## **WINE BY THE BOTTLE**

HOUSE BOTTLES OF WINE

\$28/EACH

NO OPEN BAR PACKAGES OR PRICING AVAILABLE AT THIS TIME

---

# TAX & GRATUITY

NEW JERSEY SALES TAX 6.625%

STANDARD GRATUITY 20% FOR STAFF