



## Distinctive Banquets



Monterey Room  
(Max 120 guests)



Sonoma Room  
(Max 50 guests)



Napa Room  
(Max 26 guests)

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# Banquet Planning and Procedures

## Private Banquets - Guest Requirements

### Sit Down Package

Sit Down Minimum: Napa 16 guests, Sonoma 30 guests, Monterey 40 guests

Sit Down Minimum (Saturday Eve): Napa 20, Sonoma 35, Monterey 60

Monterey Maximum Capacity with use of dance floor 100 guests.

Monterey Maximum Capacity without use of dance floor 120 guests.

### Buffet Package: **Monterey Room only**

Buffet Event Minimum 40 guests.

Buffet Event Minimum 60 guests Saturday Evening.

Maximum Capacity with use of dance floor 90 guests.

Maximum Capacity without use of dance floor 120 guests.

### Deposit and Date Selection

A \$200 Deposit is required for Napa and Sonoma Rooms and \$300 for Monterey Room to confirm the date of your event. Once the deposit is received, a Confirmation Agreement will be issued for your signature. This document “locks in” the date of your event and qualifies room location given the minimum and maximum number of guests. All deposits are nonrefundable and nontransferable.

### Menu Selection

Final Menu must be decided no later than 14 days prior to your event this must include your final entrée choices and beverage selection.

### Final Payment and Guest Count

A final guarantee of guests must be established at least 7 days prior to the date of your event. The final count of guests must fall between the minimum and maximum number of guests required. The amount of guests you confirm for is the minimum number of guests you will be required to pay for the day of your event. Final payment is due the day of your event by cash or credit card only, personal checks will not be accepted.

### Additional Fees

Monterey Room bookings are limited to a 4 hour time period. An additional hour can be purchased at the cost of \$250 prior to the event.

# Banquet Sit Down Menu

Sit down Package includes:

Unlimited Soda and Coffee, Fresh Baked Bread, Choice of Salad, Maximum of 3 Entrée Selections served with Chef's Selection of Vegetable and Starch; and Dessert.

## Salad Selection (Choice of 1)

Classic Caesar Salad

Terra Nova Field Green Salad with Red Wine Vinaigrette

New World Greek Salad with Romaine, Roma Tomatoes, Cucumber,  
Hard Cooked Eggs, Feta Cheese, Olives, Red Onion **Additional \$1/guest**

## Entrée Selection (Maximum of 3 Choices)

Served with Chef's Selection of Vegetables and Starch

**Monday –Saturday Lunch deduct \$2.00 per entrée**

**Friday –Saturday Dinner add an additional \$3.00 per entrée**

|   |         |
|---|---------|
| House Made Eggplant Parmigiana with Pasta Marinara          | \$26.95 |
| Chicken Parmigiana with Pasta Marinara                      | \$26.95 |
| Chicken Marsala with a Wild Mushroom Marsala Wine Reduction | \$26.95 |
| Meyer Lemon Chicken Piccata in Pinot Gris Sauce             | \$26.95 |
| Grilled Atlantic Salmon with Lemon Dill Cream Sauce         | \$28.95 |
| Bacon Wrapped Pork Medallions with Marsala Wine Reduction   | \$28.95 |
| Lump Crab Stuffed Tilapia with Lemon Buerre Glaze           | \$29.95 |
| Slow Braised Short Ribs with Wild Mushroom Tomato Risotto   | \$29.95 |
| Pan Seared Diver Scallops with Crab, Leek & Potato Hash     | \$30.95 |
| Broiled Jumbo Lump Crab Cakes                               | \$31.95 |
| Prime Rib Slow Roasted with Natural Juices                  | \$32.95 |
| 8oz Filet Mignon with Cabernet Reduction                    | \$37.95 |
| Chilean Seabass with Saffron Vegetable Risotto              | \$37.95 |

## **Dessert Selection (Choice of 1 Topping)**

Vanilla Ice Cream served with Choice of Fresh Seasonal Berries,  
Flambéed Strawberries or Bananas Foster

### **Substitutions:**

|                           |                                 |
|---------------------------|---------------------------------|
| Vanilla Bean Crème Brulee | <i>Additional \$3/guest</i>     |
| Chocolate Truffle Cake    | <i>Additional \$3/guest</i>     |
| Assorted Mini Pastries    | <i>Additional \$2 per/piece</i> |
| Assorted Skewered Fruit   | <i>Additional \$2 per/piece</i> |

### **Soups**

|                 |                             |
|-----------------|-----------------------------|
| Lobster Bisque  | <i>Additional \$4/guest</i> |
| Soup of the Day | <i>Additional \$3/guest</i> |

### **Pasta Course**

|   |                             |
|---|-----------------------------|
| Fisherman's Wharf Penne with Rock Shrimp, Asparagus Tips,<br>Oven Dried Tomatoes, Black Olives, Blush Sauce | <i>Additional \$4/guest</i> |
| Garganelle Pasta with Tomato-Basil Marinara   | <i>Additional \$2/guest</i> |

## **Kids Menu (10 years old and Under) \$13.95**

- Penne Marinara
- Macaroni and Cheese
- Chicken Fingers
- Chicken Parmigiana

*All prices are exclusive of 7% sales tax and 18% gratuity.*

# Buffet Menu

Monday-Thursday, Saturday Lunch \$24.95  
Friday-Sunday \$26.95

Buffet Style Menu includes:  
Unlimited Soda and Coffee, Fresh Baked Bread, Choice of Salad,  
3 Hot Entrees, Choice of Vegetable, Roasted Potatoes and Dessert

## Salad (Choice of 1)

Classic Caesar Salad

Terra Nova Field Green Salad with Red Wine Vinaigrette

## Hot Entrée Selections (Choice of 3)

Chicken Parmigiana

Meyer Lemon Chicken Piccata in Pinot Gris Sauce

Penne Pasta with Peas and Prosciutto, Served with Vodka Tomato Cream Sauce

House Made Eggplant Rollatine

Chicken Marsala with a Wild Mushroom Marsala Wine Reduction

Char-grilled Atlantic Salmon topped with a Lemon Dill Sauce

Garganelle Pasta with Oven-Dried Tomatoes, Grilled Eggplant and  
Baby Spinach with a Roasted Garlic White Wine Sauce

Orecchiette Pasta with Sweet Fennel Sausage and Broccoli Rabe

## Add \$3 per Person to Substitute one of the following Entrees

Sliced Roast Beef served Au Jus

Crab Stuffed Tilapia with Lemon Buerre Glaze

Fisherman's Wharf Penne with Rock Shrimp, Asparagus Tips,  
Oven Dried Tomatoes, Black Olives, Blush Sauce

## **Vegetable and Potato (Choice of 1)**

Sautéed Spinach in Garlic and Oil with Roasted Potatoes

Steamed Broccoli Florets with Roasted Potatoes

Sautéed Green Beans with Roasted Potatoes

Vegetable Medley with Roasted Potatoes

## **Dessert Selection**

Vanilla Ice Cream served with Choice of Fresh Seasonal Berries,  
Flambéed Strawberries or Bananas Foster

### **Substitutions:**

Vanilla Bean Crème Brulee *Additional \$3/guest*

Chocolate Truffle Cake *Additional \$3/guest*

Assorted Mini Pastries *Additional \$2 per/piece*

Assorted Skewered Fruit *Additional \$2 per/piece*

### **Carving Station**

Roast Turkey Breast with Cranberry Chutney *Additional \$6/guest*

Herb-Crusted Porchetta Loin with Garlic Jus *Additional \$6/guest*

Whole Roasted Filet Mignon with Cabernet Reduction *Additional \$10/guest*

Carved Prime of Beef *Additional \$10/guest*

Roasted Leg of Lamb with Mint Sauce *Additional \$10/guest*

Roast Tenderloin of Beef with Horseradish Cream *Additional \$10/guest*

# Cold Hors D'oeuvres Menu

**(50 Pieces per Platter)**

|  |          |
|--|----------|
| Vegetable Crudite with Classic Ranch Dipping Sauce   | \$65.00  |
| Assorted Bruschetta, Balsamic Drizzle  | \$65.00  |
| Homemade Guacamole and Pico de Gallo with Corn Chips   | \$65.00  |
| Skewered Fresh Mozzarella Balls and Cherry Tomatoes  | \$65.00  |
| Prosciutto Wrapped Melon   | \$70.00  |
| Vegetable Antipasto with Grilled Eggplant, Wild Mushrooms,<br>Zucchini, Tomatoes and Asparagus                             | \$85.00  |
| Cheese Assortment with Fresh Mozzarella, Sharp Provolone<br>& Cheddar served with Grapes, Strawberries & Assorted Crackers | \$95.00  |
| Middle Eastern Platter with Roasted Red Peppers, Hummus,<br>Marinated Olives, Fennel Salad, Pita Wedges                    | \$75.00  |
| Salumeria Selection of Domestic and Imported Meats and Cheeses   | \$110.00 |
| Assorted Sushi Rolls Served with Wasabi, Pickled Ginger and Soy  | \$100.00 |
| Raw Bar Featuring a presentation of Shrimp, Oysters and<br>Clams on the Half Shell Served with Traditional Sauces.         | \$150.00 |

# Hot Hors D'oeuvres Menu

## (50 Pieces per Platter)

|  |          |
|--|----------|
| Vegetable Egg Rolls with Thai Chili Sauce  | \$75.00  |
| Spanokopita Triangles filled with Spinach and Feta Cheese                                    | \$65.00  |
| Mini Hot Dogs in Puff Pastry with Spicy Brown Mustard  | \$65.00  |
| Choice or Selection of Chicken, Marinated Beef or Salmon Satays<br>With Peanut Dipping Sauce | \$90.00  |
| BBQ Chicken Flatbreads, Onions, Sharp Provolone, Cilantro                                    | \$75.00  |
| Sesame Crusted Chicken Skewers with Apricot Dipping  | \$80.00  |
| Beggar's Purse filled with Shrimp and Crab Served with Lobster Sauce                         | \$95.00  |
| Grilled Lollipop Lamb Chops with Balsamic Drizzle  | \$125.00 |
| Stuffed Mushroom Caps with Fennel Sausage, Spinach and Pine Nuts                             | \$75.00  |
| Prosciutto Wrapped Diver Scallops  | \$125.00 |
| Chicken or Vegetable Quesadilla with Crema Fresca  | \$75.00  |
| Mini Crab Cakes with Remoulade Sauce   | \$120.00 |
| Tempura Shrimp with Sweet Chili Sauce  | \$140.00 |



# Liquor Packages

All Prices include set-up and mixes  
A Bartender Fee of \$50.00 will apply for Cash bar to be held  
inside the room or if bar sales do not exceed \$500.00

## Open Bar (Per Person/Per Hour)

|  | One Hour | Two Hours | Three Hours | Four Hours |
|--|----------|-----------|-------------|------------|
| Super Premium Bar  | \$20.00  | \$24.00   | \$28.00     | \$32.00    |
| Ultimat, Stoli, Tanqueray, Bombay Sapphire, Bacardi, Cruzan, Captain Morgan, Jack Daniels, Southern Comfort, Crown Royal, Johnny Walker Black, Jameson, Patron<br>3 Domestic Beers, 2 Imported Beers, 3 House Red Wines, 3 House White Wines |          |           |             |            |
| Premium Bar  | \$18.00  | \$22.00   | \$26.00     | \$30.00    |
| Absolut, Bacardi, Tanqueray, Captain Morgan, Jack Daniels, Seagrams 7, Seagrams VO, Dewars, 3 Domestic Beers, 2 Imported Beers, 3 House Red Wines, 3 House White Wines   |          |           |             |            |
| House Bar  | \$17.00  | \$20.00   | \$24.00     | \$27.00    |
| House brand liquor, 4 Domestic beers, 2 House Red Wines, 2 House White Wines   |          |           |             |            |
| Luxury Beer/Wine   | \$16.00  | \$19.00   | \$23.00     | \$26.00    |
| 3 Domestic Beers, 2 Imported Beers, 3 House Red Wines, 3 House White Wines   |          |           |             |            |
| Beer/Wine  | \$14.00  | \$17.00   | \$21.00     | \$24.00    |
| 4 Domestic Beers, 2 House Red Wines, 2 House White Wines   |          |           |             |            |

## Consumption Bar ( Tab Bar)

All attendees' drinks are tracked and put on one master tab

## Cash Bar

Each individual guest pays for his or her own drinks as it is ordered

## Additional Options

|                                     |                  |
|-------------------------------------|------------------|
| Bottles of our Featured House Wines | \$28.00/Bottle   |
| Champagne Toast                     | \$2.50/per guest |
| Sparkling Cider Toast               | \$1.50/per guest |

*All prices are exclusive of 7% sales tax and 18% gratuity.*