



Distinctive Banquets



Monterey Room
(Max 120 guests)



Sonoma Room
(Max 50 guests)



Napa Room
(Max 26 guests)

www.terranovalwineanddine.com

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Banquet Planning and Procedures

Private Banquets - Guest Requirements

Sit Down Package

Sit Down Minimum: Napa 16 guests, Sonoma 25 guests, Monterey 40 guests
Sit Down Minimum (Saturday Eve): Napa 20, Sonoma 35 , Monterey 60
Monterey Maximum Capacity with use of dance floor 110 guests.
Monterey Maximum Capacity without use of dance floor 130 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

Banquet 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.

Menu Updated July 2015

Banquet 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 \$2.00 per entrée

House Made Eggplant Parmigiana with Pasta Marinara	\$22.95
Chicken Parmigiana served with Garganelle Pasta Tomato Basil Marinara	\$22.95
Chicken Marsala with a Wild Mushroom Marsala Wine Reduction	\$22.95
Meyer Lemon Chicken Piccata in Pinot Gris Sauce	\$22.95
Lump Crab Stuffed Tilapia with Lemon Buerre Glaze	\$24.95
Grilled Atlantic Salmon with Lemon Dill, Caper Sauce	\$24.95
Slow Braised Short Ribs with Wild Mushroom Tomato Risotto	\$25.95
Veal Parmigiana served with Garganelle Pasta Tomato Basil Marinara	\$25.95
Pan Seared Diver Scallops with Crab, Leek & Potato Hash	\$26.95
Broiled Jumbo Lump Crab Cakes	\$27.95
Prime Rib Slow Roasted with Natural Juices	\$28.95
8oz Filet Mignon with Cabernet Reduction	\$30.95
Macadamia Crusted Chilean Sea Bass with Lobster Saffron Risotto	\$32.95
Big Eye Ahi Tuna with Mascarpone Risotto & Asparagus Tips	\$33.95

Dessert Selection

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

Substitutions:

Vanilla Bean Crème Brulee	<i>Additional \$2/guest</i>
Chocolate Truffle Cake	<i>Additional \$2/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 \$2/guest</i>
Soup of the Day	<i>Additional \$2/guest</i>

Pasta Course

Fisherman's Wharf Penne with Rock Shrimp, Asparagus Tips, 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) \$12.95

- 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 \$20.95

Friday-Sunday \$22.95

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

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

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 Parmigiana

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 \$2 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 \$2/guest*

Chocolate Truffle Cake *Additional \$2/guest*

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

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

Carving Station

Roast Turkey Breast with Cranberry Chutney *Additional \$5/guest*

Teriyaki Marinated London Broil with Hoisin Plum Sauce *Additional \$5/guest*

New York Style Pastrami with Spicy Mustard *Additional \$5/guest*

Herb-Crusted Porchetta Loin with Garlic Jus *Additional \$5/guest*

Whole Roasted Filet Mignon with Cabernet Reduction *Additional \$8/guest*

Carved Prime of Beef *Additional \$8/guest*

Roasted Leg of Lamb with Mint Sauce *Additional \$8/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	\$50.00
Assorted Bruschetta, Balsamic Drizzle	\$60.00
Homemade Guacamole and Pico de Gallo with Corn Chips	\$60.00
Skewered Fresh Mozzarella Balls and Cherry Tomatoes	\$65.00
Prosciutto Wrapped Melon	\$70.00
Vegetable Antipasto with Grilled Eggplant, Wild Mushrooms, Zucchini, Tomatoes and Asparagus	\$85.00
Cheese Assortment with Fresh Mozzarella, Sharp Provolone & Cheddar served with Grapes, Strawberries & Assorted Crackers	\$95.00
Middle Eastern Platter with Roasted Red Peppers, Hummus, 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 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 With Peanut Dipping Sauce	\$90.00
BBQ Chicken Flatbreads, Onions, Sharp Provolone, Cilantro	\$75.00
“KFC” Korean Fried Chicken Skewers with Ginger Chili Sauce	\$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	\$70.00
Prosciutto Wrapped Diver Scallops	\$125.00
Chicken or Vegetable Quesadilla with Crema Fresca	\$75.00
Mini Crab Cakes with Remoulade Sauce	\$120.00
Fried Calamari with Spicy Marinara and Fresh Lemon	\$75.00
Tempura Shrimp with Sweet Chili Sauce	\$125.00

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	\$23.00	\$27.00	\$30.00
Ultimat, Stoli, Tanqueray, Bombay Sapphire, Bacardi, Cruzan, Captain Morgan, Jack Daniels, Southern Comfort, Crown Royal, Johnny Walker Black, Jameson, Patron 3 Domestic Beers, 2 Imported Beers, 3 House Red Wines, 3 House White Wines				
Premium Bar	\$18.00	\$21.00	\$25.00	\$28.00
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	\$15.00	\$18.00	\$22.00	\$25.00
House brand liquor, 4 Domestic beers, 2 House Red Wines, 2 House White Wines				
Luxury Beer/Wine	\$15.00	\$18.00	\$22.00	\$25.00
3 Domestic Beers, 2 Imported Beers, 3 House Red Wines, 3 House White Wines				
Beer/Wine	\$13.00	\$16.00	\$20.00	\$23.00
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	\$25.00/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.