



# Private Party Menu

An elegant setting, thoughtful service, and beautifully crafted cuisine for life's most meaningful moments.



## Contact & Event Planning

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*Priced per person unless otherwise noted.*

*Minimum 25 guests*

*Selections may be served passed or displayed.*

## Cocktail Hour & Hors d'Oeuvres

### House-Made Hummus (GF) - \$3

Creamy chickpeas, tahini, Meyer lemon, extra virgin olive oil, warm pita

Enhancements: pine nuts +\$1

Raw vegetables +\$1

### Jumbo Lump Crab Cakes - \$5

Hand-formed, lightly fried, finished with mustard grain aioli

### Terrazza Shrimp (GF) - \$6

Sautéed with toasted garlic, jalapeños, Meyer lemon, lobster butter

Add garlic crostini +\$1

### Crispy Calamari - \$4

Lightly floured, cherry peppers, citrus notes, cherry pepper aioli

### Crispy Brussels Sprouts (GF) - \$3

Applewood-smoked bacon, maple sriracha glaze

### Mediterranean Egg Rolls - \$4.50

Chicken, spinach, mozzarella, feta, jalapeño-cilantro sauce

### Sliders - \$5

Your choice of Cheeseburger, Short rib, chicken salad, or buffalo chicken

## Flatbreads for Sharing

### Margherita Flatbread - \$16 (16 party slices)

San Marzano tomato sauce, fresh mozzarella, parmesan, basil

Gluten-free +\$3

### Fig Jam & Prosciutto Flatbread - \$19 (16 party slices)

Parma prosciutto, fig jam, arugula, pecorino Romano, ricotta & mozzarella

Gluten-free +\$3

### Buffalo Chicken Flatbread - \$20 (16 party slices)

Crispy buffalo chicken, mozzarella, celery

leaves, blue cheese drizzle

Gluten-free +\$3

**Ask about any seasonal or specialty pizzas available**

## Fresh Greens - \$3 per person

(GF option available)

**Fattoush** - Romaine, arugula, tomato, cucumber, red onion, pita chips, sumac vinaigrette

**Classic Caesar** - Crisp romaine, traditional Caesar dressing, house pita crisps, parmesan

**Baby Arugula** - Shaved parmesan, Meyer lemon garlic vinaigrette

## Elegant Displays

### Colossal Shrimp Cocktail (GF) - \*

Chilled and artfully displayed over ice with classic cocktail sauce and fresh lemon

### Artisan Cheese & Cracker Display - \$4

Curated domestic and international cheeses

Add artisan cured meats +\$1

(GF option available)

### Caprese Display (GF) - \$3.50

Fresh mozzarella, vine-ripened tomatoes, basil, balsamic glaze, EVOO

## Artisanal Pastas

(GF options available - excludes ravioli | Vegan options available)

### Seafood Pasta - \$11

Shrimp, scallops, mussels, calamari, choice of lobster parmesan cream or spicy diablo

### Classic Carbonara - \$5

Applewood bacon, mushrooms, peas, parmesan cream, penne

Add chicken +\$4 | shrimp +\$6

### Penne Selections - \$4

Alfredo • Pink Vodka • Pomodoro

### Traditional Bolognese - \$8

Beef, pork, and veal, slow-simmered with vegetables and cream

+Shrimp \$6

**Season Ravioli selection** - \*Market price

**Filet Mignon (GF)** - \*

Certified Angus beef tenderloin, char-grilled, garlic herb butter

## Entrées for the Table

**Chicken Marsala** - \$10

Mushrooms, Marsala wine reduction  
(GF option available)

**Prime Rib (GF)** - \*

Slow-roasted, served medium rare with au jus

**Chicken Piccata** - \$10

Grape tomatoes, artichokes, capers, white  
wine lemon butter  
(GF option available)

**Maple-Balsamic Pork Tenderloin (GF)** - \$8

Pan-seared, served with sautéed Granny  
Smith apples

*\* market pricing based on availability. Final  
pricing confirmed with menu approval.*

**Pink Vodka Parmigiana** - \$10

Panko-crusted chicken, pink vodka sauce,  
mozzarella & parmesan

## Seasonal Accompaniments

- Rice Pilaf \$3
- Red Bliss Mashed Potatoes (GF) \$3
- French Fries (GF) \$2.50
- Risotto (GF) \$4
- Garlic Spinach (GF) \$3
- Roasted Potatoes (GF) \$3
- Seasonal Vegetable Medley (GF) \$3
- Grilled Asparagus (GF) \$3

**Sesame-Crusted Salmon (GF)** - \$12

Pan-seared, finished with sesame crust

**Mixed Grill (GF)** - \$13

Grilled chicken and steak skewers,  
Mediterranean spices

## Brunch Celebrations

Fluffy Scrambled Eggs (GF) \$3

Eggs Benedict \$5

Mediterranean Vegetable Scramble (GF) \$4

Cinnamon Sugar French Toast Bites \$3

- fresh berries +\$1

Stuffed French Toast Bread Pudding \$4

Bacon or Sausage (GF) \$4

- Both \$6

Honey-Glazed Ham (GF) \$4

Home Fries or Hash Browns \$3

- Both \$5

Assorted Breakfast Pastries & Muffins \$3.50

Fresh Fruit Display (GF) \$3

Yogurt & Granola Parfaits \$3.50

(GF option available)

**Breakfast Pizza - \$19**

(GF +\$3)

Scrambled egg base, mozzarella, feta, spinach, onion, tomato, bacon & sausage, finished with a sriracha maple drizzle

## Beverage Enhancements

Unlimited Fresh Juices \$2.50

Unlimited Soft Drinks \$2.50

Coffee Station \$40 (regular) | \$40 (decaf)

Sangria Pitchers \$40 (red, white, or champagne)

Mimosa Bar \$40 per bottle (preferred pricing with unlimited juice)

## Little Guests (Ages 3-12) - \$8 per child

Cheese or pepperoni pizza

Mac & cheese

Chicken tenders

Fries

Buttered or marinara pasta

Grilled cheese

## Planning Details

- \$200 non-refundable security deposit

required to reserve your date

- Final guest count due two weeks prior to your celebration
- Menu and linen selections finalized two weeks prior
- Contracted pricing will be honored
- 8% sales tax and 20% gratuity apply

Decorations are welcome. For the comfort of all guests, flying confetti is not permitted. Cleaning fees may apply for excessive décor debris.

Decorations can be brought the night before and set up after 9:30pm or up to 1 hour prior to party start time - we do not recommend balloons the night before.

- This is not the main patio space - private patio may be discussed

- Full restaurant buyout: \$6,000-\$12,000 minimum, date and time dependent
- Wedding receptions: \$500 venue fee plus applicable minimums

## Important Event Details

Patio events are weather dependent. In the event of inclement or unpredictable weather, all patio celebrations will have a designated indoor Plan B. Spending minimums for evening events held between 4:00pm-10:00pm are determined based on date and time and will be discussed during the planning process.

## Event Spaces & Minimums

- Daytime celebrations (11:00am-3:00pm): \$1,200- \$3000 food & beverage minimum
  - Four seasons room \$1200- up to 30 guests
  - Dining room \$2000 spending minimum up to 50 guests
  - Both rooms connecting - up to 85 guests - \$3000 spending minimum
- After-work gatherings between 3-5pm(15-30 guests): \$500 food minimum
- Private Patio Lounge (couches and firepit tables): \$800 food & beverage minimum (weather permitting)

## Table linens

- flat fee \$40 per room

Champagne color unless otherwise requested (black or white)

Napkin colors can be chosen from below:



**We look forward to celebrating with you.**

*At Terrazza, every detail is thoughtfully prepared so you can relax and enjoy the moment.*

