

Terrazza

BISTRO | PATIO | BAR

Private Party Menu



645 DOUGLAS PIKE, SMITHFIELD RI



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Megan Lasher GM | Event Coordinator
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Hors d' Oeuvres

Serves per 25 guests

Hummus \$65

Chickpeas, tahini, Meyer lemon, & olive oil, served with pita bread

Add pine nuts \$25 | Add side veggies \$25

Crab Cakes \$125

Jumbo lump crab meat, panko breadcrumbs, herbs & spices deep fried with chipotle aioli

Terrazza Shrimp \$150

Toasted garlic, jalapeños, Meyer lemon & lobster butter

Add garlic crostini \$25

Calamari \$100

Lightly floured calamari tossed with cherry peppers, citrus & cherry pepper aioli

Crispy Brussel Sprouts \$65

Extra crispy Brussel sprouts, tossed with crispy bacon bits & a maple sriracha glaze

Mediterranean Egg Rolls \$115

Chicken, spinach, mozzarella, and feta cheese wrapped in dough, fried & served with jalapeño-cilantro sauce

Margherita Flatbread \$51

(48 party slices)

Light tomato sauce, fresh sliced mozzarella, grated parmesan & fresh basil

Make gluten free \$

Fig Jam and Prosciutto Flatbread \$54

(48 party slices)

Parma prosciutto, fig jam, arugula, shaved pecorino Romano, Ricotta & mozzarella cheese

Make gluten free \$

Buffalo Chicken Flatbread \$57

(48 party slices)

Red hot sauce, mozzarella cheese, Buffalo fried chicken, celery leaves and a blue cheese drizzle

Make gluten free \$

Colossal Shrimp Cocktail \$ Market Price

Served Over a Bed of Ice, Cocktail Sauce, & Lemons

International & Domestic Cheese and Crackers \$125

Chef's assorted cheeses and crackers

Add chef selections of cured meats \$75

Mussels \$88

Choice of diablo or bianco

Sautéed in white wine, garlic and onion



Greens

Serves per 25 guests

Fattoush \$100

Romaine hearts, arugula, tomatoes, red onions, cucumbers & pita chips, served with a sumac vinaigrette

Caesar \$88

Crisp Romaine, creamy Caesar dressing, house made pita chips & Parmesan

Arugula \$88

Baby arugula & shaved parmesan, served with a Meyer lemon & garlic vinaigrette.

Caprese Display \$120

Sliced Tomatoes and Mozzarella Cheese Layered with Fresh Basil & Topped with a Balsamic Glaze

Pasta

Serves per 25 guests

Seafood \$240

Shrimp, scallops, mussels, calamari & pasta tossed in your choice of creamy lobster parmesan sauce or spicy diablo

Carbonara \$150

Bacon, mushrooms & peas in a parmesan cream sauce tossed with penne, finished with parmesan

Chicken \$200 | Shrimp \$275

Penne \$115

Choice of: alfredo, pink vodka, or Pomodoro

Bolognese \$200

Beef, pork and veal slowly cooked with celery, carrots, tomatoes and cream

Protein

Serves per 25 guests

Marsala \$215

Lightly floured chicken in a mushroom Marsala wine reduction

Piccata \$215

Lightly floured chicken tossed with grape tomatoes, artichokes & capers in a white wine, lemon butter sauce

Pink Vodka Parmigiana \$240

Panko & Parmesan crusted chicken breasts, pink vodka sauce, melted mozzarella &

parmesan cheese

Sesame Crusted Salmon \$280

Pan seared fresh salmon fillet crusted with sesame seeds

Mixed Grill \$375*

Skewers of grilled chicken & steak, marinated in Mediterranean spices

Filet Mignon *Market*

Center cut Certified Angus beef tenderloin, chargrilled, & topped with garlic herb butter

Prime Rib \$475*

Slow roasted prime rib of beef served medium rare in au jus

Pork Tenderloin \$275*

Maple balsamic marinated, pan seared, served sliced with sauteed granny smith apples

* All beef pricing is subject to a surcharge based on the current market conditions, please consult your event specialist for current pricing



Vegetable Medley \$88

Grilled Asparagus \$88

Corporate

LUNCHEON

****PLEASE INQUIRE ABOUT SPECIAL LUNCHEONS AND ITEMS NOT LISTED**



Sides

Serves per 25 guests

Saffron Rice \$75

Red Bliss Mashed potatoes \$100

French Fries \$65

Risotto \$125

Garlic Spinach \$88

Roasted Potatoes \$100

Brunch

Serves per 25 guests

Fluffy Scrambled Eggs \$75

Eggs Benedict \$125

Veggie Mediterranean Frittata \$115

Cinnamon sugar French Toast \$88

add fresh berries \$25

Stuffed French Toast Bread Pudding \$125

(mixed berries & mascarpone cheese or Rum Raisin or Chocolate chip)

Pancakes \$75
Bacon \$100
Sausage \$100
Honey Glazed Ham \$100
Add carving station +\$50
Home fries \$75
Hashbrowns \$75
Assorted Breakfast pastries & muffins \$88
Fruit Platter \$75
Yogurt w/ granola \$88
Mixed Fruit and Yogurt cups \$88
Breakfast pizza \$48
(48 party slices)
Choices: egg, cheese, bacon and scallion or egg, cheese, and veggie

Unlimited Juice \$100
Coffee Station \$40 regular/\$40 decaf
Unlimited Soda \$100
Sangria Pitcher \$40/pitcher
(red, white, or champagne)
Mimosa Bar \$38/pitcher
(comes with OJ, Pineapple, Cranberry & Grapefruit Juice)



Kids Corner

(3-12yrs old: \$8per child)

Pizza (cheese or pepperoni)
Mac & cheese
Chicken fingers
French fries
Pasta (butter or marinara)

Dessert

We allow our guests to bring cakes or desserts if made from a bakery or store. Absolutely no homemade food or desserts are allowed in the restaurant per the health department.

-there is a \$2 plating fee per person automatically added to all parties bringing their own dessert.

Terrazza works closely with Ivy and Lace, located 546 Putnam Pike, Greenville. 401.349.5003 they can also be found on the internet and Facebook. Be sure to mention Terrazza sent you for free delivery!

Bar

You're welcome to customize your bar to best fit your special day:

Cash bar

Full open bar

Limited open bar

Just beer and/or wine

Mimosa bar

Sangria bar

Table clothes & Napkins

- ❖ Colors must be made 2 weeks in advance
- ❖ Table clothes \$3 per table
- ❖ Napkins \$1 per guest
- ❖ We provide a cake table, gift table, buffet table etc. at no additional charge



Event types & times

Events such as: Baby showers, Bridal showers, 1st communions, confirmations, baptisms are held- Saturdays or Sundays between the hours of 11am-3pm

- All daytime parties must meet a \$2000 minimum on food and beverages; taxes, gratuity, any fees, etc. are in addition to the minimum.

Casual after work gatherings 15-25 people: can be held around our indoor or outdoor bar with a few tables. They may be held between the hours of 3-6pm Sunday-Thursday and 3-5pm Friday and Saturdays

- must meet a \$400 minimum on food solely. Beverages, taxes, gratuity, etc. are in addition to the minimum

Private patio lounge: weather dependent and offers couches and tables. Can

accommodate up to 24 people. Parties can be held here between the hours of 11am-3pm or 3-6pm or 8-11pm

- must meet a \$1200 minimum on food solely. Beverages, taxes, gratuity, etc. are in addition to the minimum

Patio is weather dependent and can only be reserved during certain days and hours. Patio cannot be guaranteed and Terrazza has the rights to move the function inside at any time.

Functions outside of these dates and times must be discussed with management and are dependent upon dates, times, and minimums

YOU MAY RENT OUT THE RESTAURANT TO BE SOLELY PRIVATE DURING BUSINESS HOURS: DATES AND TIMES MUST BE APPROVED BY THE GENERAL MANAGER - SPENDING MINIMUMS RANGE BETWEEN \$7,000-\$10,000 AND WILL BE SCALE BASED UPON DATES CHOSEN

Wedding receptions: To rent out Terrazza for a wedding reception there will be a \$500 rental fee in addition to minimums met depending on dates and times.

Deposits & Contracts

All events and parties are required to make a \$200 nonrefundable security deposit to hold the reservation via major credit card or check. Your \$200 security deposit will be deducted from your final bill.

- ❖ Final head counts must be made 1 week prior to date of event
- ❖ Any final food or linen changes must be made 2 weeks prior to date of event

Menu Pricing

Terrazza has the rights to change menu pricing at any time. You are responsible to pay the menu price that is agreed upon in contract.

- Children between the ages of 0-2 are free. Children are welcome to have their own individual meals, or we can have a kids buffet, or they can eat from the regular buffet.
 - Children's meals do have to be discussed ahead of time
- Please add an additional 8% tax, 20% gratuity & \$50 service fee to each event

Decorations

We allow you to bring your own decorations. Guests can drop off decorations the night



before for us to decorate or you're welcome to arrive up to 1 hour prior to event to decorate yourselves. We ask that only a few people (up to 4 people) are early to help set up as it can prevent our staff from properly setting up and completing their duties.

- Flying confetti cannot be used: there will be a \$100 cleaning fee if used
- Sprinkled confetti on the table can be used- there is an additional \$50 cleaning fee if used
- Balloons must be taken and not left- there is an additional \$50 cleaning fee if used

Staffing

Each event is properly staffed per head count, men provided and complexity of event.

- Passed hors D'oeuvres - require more staff and an additional \$50 per staff working the event.

- Carving station- \$50

COME CELEBRATE WITH US AND LET US DO THE COOKING!



