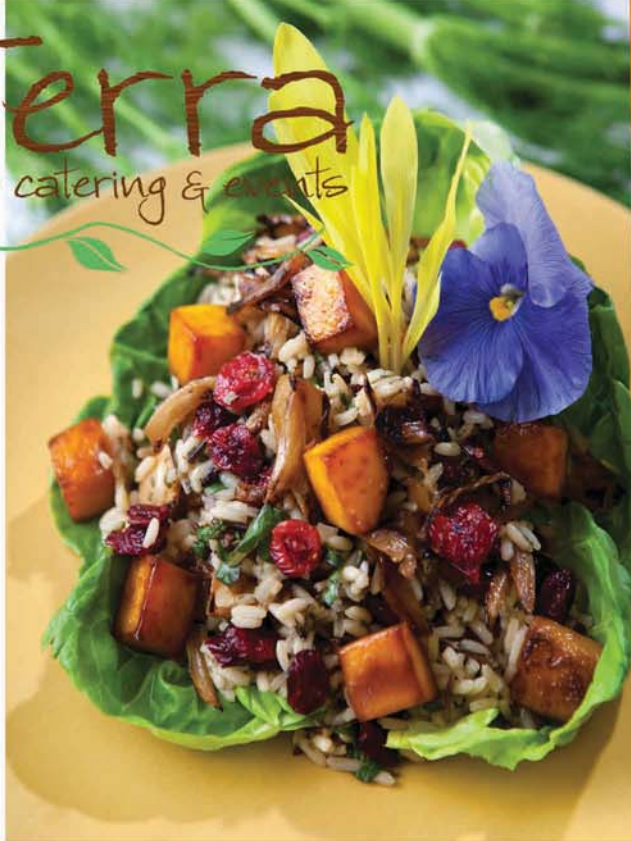




 NEXT LEVEL
SAILING

Our Menu

Terra
catering & events



Service with style...



culinary artists at work

For over 20 years we've kept the philosophy that food isn't just for nourishment. It evokes a feeling, creates nostalgia and is at the heart of some of our greatest memories. It's personal.

Chef Jeff and the Terra Catering team commit to providing passion, innovation, quality and memorable food to make your event dreams come true!

Choose any appetizers from the selections to customize a menu or add some to one of our buffet menus to enhance your experience aboard the Yacht.



Yacht America Menu 2019

All orders require a minimum of 48 hours notice.

Hors D'oeuvres

Minimum of 50 pieces per selection

- Vietnamese Spring Rolls** with tofu and peanut dipping sauce
- Mini Grilled Cheese Sandwiches** with gruyere, truffle aioli & arugula
- Portabello Sliders** with jalapeno hummus, slow roasted tomato & arugula
- Caprese Skewers** marinated fresh mozzarella, basil, tomato & balsamic syrup
- Watermelon Skewers** with feta, mint & tain
- Grape & Brie Bites** grape compote & melted brie in phyllo
- Asparagus & Mushroom Tarts** with caramelized onions, balsamic syrup & parmesan
- Potato, Brie & Red Onion Quesadillas** with red onion & chipotle honey
- Roasted Beet Crostini** with toasted hazelnuts, goat cheese, mandarin orange & micro cilantro

- Chicken Salad Wonton Cup** with thyme, chipotle, lemon & mango salsa
- Thai Chicken Lollipops** on sugarcane skewers with peanut sauce
- Curried Lemongrass Chicken Skewers** with Thai basil coconut sauce
- Banh Mi Crostini** with ginger chicken, chicken pate, pickled daikon & carrot, cucumber and cilantro
- Short Rib Tostaditas** beer braised short rib with tomato-thyme marmalade and goat cheese
- Stuffed Crimini Mushrooms** stuffed with beer braised short ribs & melted brie cheese
- Genoa Salami** with herbed goat cheese, sun dried tomato and olive salsa on crostini

- Lamb Chop Lollipop** lamb chops painted with Dijon & herbs served with balsamic-mint aioli
- Herb Marinated Steak Crostini** bacon aioli, pickled mushroom, caramelized onions, micro arugula
- Beef Empanadas** filled with spiced ground beef topped with chimichurri
- Bacon Wrapped Gorgonzola & Orange Stuffed Dates**

- Smoked Salmon Popper Puffs** pate a choux pastry filled with smoked salmon, cream cheese & dill
- Yakitori Tuna Skewers** wasabi-ginger aioli
- Chilled Hoisin Salmon Skewers** with mango mustard
- Salmon Cakes** with dill, shallot, lemon-basil aioli
- Tequila Cured Salmon** with mango-Serrano crème fraiche on cilantro blinis
- Mini Maryland Style Crab Cakes** with Cajun remoulade
- Prosciutto Wrapped Shrimp** with Basil
- Tuna Tataki** marinated & flame kissed on wonton crisp with pickled ginger aioli

\$800 catering minimum.

For groups under 50 guests, prices may vary. All menu items based on seasonal availability.

For more information, please visit www.terracatering.com or call 619-993-1437, or email events@terracatering.com



Appetizer Stations

Minimum of 50 guests per selection

Taste of the Mediterranean Station

roasted red peppers, marinated artichokes, pepperoncinis, assorted olives
cilantro hummus, sun dried tomato and basil pesto torte, accompanied by pita and lavosh crackers

Antipasto Misto

marinated mozzarella pearls & grape tomatoes, roasted red peppers, prosciutto and coppa
accompanied by olive & roasted tomato spread, white bean salad & crusty Italian bread

Deluxe Charcuterie Display

Chef's selection of assorted salami, grilled sausages, cheeses & assorted olives
honeycomb, mixed nuts, fresh vegetables, cilantro hummus, assorted crackers & grilled flatbread

Bruschetta Bar

classic bruschetta, olive & roasted tomato spread, chickpea & caramelized onion spread
with rosemary-garlic crostini

Chilled Seafood Bar

local fish ceviche with diced roma tomatoes, cucumber, jalapeno and red onion
jumbo poached shrimp with cocktail sauce, chipotle remoulade & lemon
served with roasted tomato salsa, guacamole and tortilla chips

Vegetable Display

baby carrots, green beans, red bell pepper, persian cucumber, purple cauliflower, radishes
with creamy gorgonzola dip, green goddess dip and roasted red pepper hummus

Artisan Cheese Board

Chef's selection of hard cheese, blue and soft cheeses, seasonal fruit, candied pecans
and assorted dried fruits, artisan bread & crackers and honeycomb

Hot Cheeses

baked brie with dried cranberry, honey & toasted walnuts
smoked gouda & tomato fondue with artisan bread

Sushi Station

specialty sushi rolls and sashimi including, rainbow rolls, salmon, spicy tuna, vegetarian and California rolls
served with pickled ginger, wasabi and soy sauce

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Box Lunches

Minimum of 50 people

Includes a wrap or sandwich, Chef's choice side salad, fruit and a cookie
Choose three (**either all sandwiches or all wraps**):

Gourmet Sandwiches

Hummus + Roasted Red Peppers

hummus, roasted red peppers, avocado, cucumber & baby greens

Grilled Chicken

hummus, red onion, romaine, tomato, feta cheese

Peppered Turkey

Crushed avocado, bacon, lettuce, tomato, & mayonnaise

Italian

ham, provolone, cotto & genoa salami, mayo, mustard, lettuce, tomato & red wine vinaigrette

Gourmet Wraps

Mediterranean

chicken breast, sun dried tomato, balsamic-feta vinaigrette, cucumber, feta cheese, romaine

Vegetable + Avocado

local organic vegetables, roasted red peppers, caramelized onion, romaine, avocado ranch

Chicken Cobb

chicken breast, applewood smoked bacon, bleu cheese, tomato, crushed avocado, romaine

Chipotle Marinated Steak

thinly sliced steak, romaine, grilled onions, roasted salsa

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Buffet Menus

Minimum of 50 people per style

Chef's Choice

Romaine Salad

cucumbers, tomatoes, red onion and feta-balsamic dressing

Mac 'n' Cheese

bread crumbs, parmesan & jack cheeses

Whiskey BBQ Salmon

Chicken Colorado

roasted red pepper-corn salsa, chimichurri

Cookies and Brownies

Mediterranean

Greek Salad

romaine, mixed olives, feta, red onion, tomato, cucumber, lemon-oregano vinaigrette

Lemon Garlic Chicken

fried prosciutto, slow roasted tomatoes, arugula pesto

Roasted Local Fish

caramelized fennel, blood orange oil, mixed olives + garlic

Ratatouille

sliced eggplant, yellow squash, zucchini, san marzano tomato sauce

Penne pasta

cherry tomatoes, fresh mozzarella, basil, roasted garlic oil

Baklava

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Asian

Asian Salad

cilantro, carrots, red & green cabbage, iceberg lettuce, toasted almonds, mandarin oranges, wonton strips and sesame ginger vinaigrette

Ginger Soy Glazed Chicken

Grilled Local Fish

with mango-basil cream sauce

Vegetable Stir Fry

local organic vegetables, carrots, mushrooms, cabbage, green onion and cilantro

Basmati Rice

Almond Cookies

San Diego Style

Chipotle Lime Salad

romaine, roasted red pepper, black beans, sweet corn, cilantro, chipotle lime dressing

Rajas

with sweet corn and mushrooms

Cowboy Beans

whole pinto beans, onion, garlic & cilantro

Spanish Rice

Achiote Beef & Cilantro Marinated Fish

with fresh flour tortillas, pico de gallo, avocado salsa verde, spicy roasted salsa

Flourless Mexican Hot Chocolate Cake with jamaica syrup

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California Style “farm to yacht”

Menu rotates seasonally

Freekeh Salad

kumquats, thai basil, arugula, parmesan, lemon vinaigrette, toasted hazelnuts

Citrus Grilled Chicken

sun dried tomato-artichoke salsa

Pan Roasted Local Fish

carrot-thyme sauce

Quinoa

kale, dried cranberries

Oven Roasted Local vegetables

Chef’s Choice Seasonal Dessert

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