

# Terra Cotta

## Traditional Plated Menu

### SALADS & SOUP

*(Select One)*

Gardener's Greens Salad  
Caesar Salad  
Spinach Salad  
Greek Salad  
Soup Du Jour  
Caprese Salad

### VEGETABLE

*(Select One)*

Grilled Vegetable Medley  
Green Beans With Garlic  
Broccoli Au Gratin  
Glazed Baby Carrots  
Harvest Roasted Vegetables  
Buttery Carrots

### SIDE DISH

*(Select One)*

Twice Baked Potato  
Garlic Mashed Potatoes  
House Roasted Potatoes  
Classic Wild Rice  
Fruited Wild Rice with grapes,  
Craisins and fresh pineapple  
Terra Cotta Potato Cakes  
Mushroom Risotto Cakes

### Entrée Selections

#### Chicken

Chicken Terra Cotta ..... *chicken medallions topped with seasoned spinach, roasted red peppers & mozzarella*  
Confluence Chicken ..... *panko breaded chicken breast stuffed with fresh herbs, cream cheese, & Julienne vegetables, finished with a cardamom-ginger cream sauce, highlighted with fresh basil oil*  
Orange Essence Chicken ..... *chicken breast grilled and topped with a delicate & flavorful orange sauce*  
Marinated Grilled Chicken Breast ..... *Teriyaki, Dijon or Italian style*  
Chicken Piccata ..... *sautéed in a light lemon, butter and white wine sauce with capers*  
Chicken Marsala ..... *sautéed with mushrooms and Marsala wine*  
Chicken Parmesan ..... *breaded and topped with Romolo's homemade sauce and fresh mozzarella*  
Thai Chicken ..... *breast of chicken marinated with chef's red curry marinade and topped with a coconut sweet chili sauce*  
Ginger Glazed Chicken ..... *marinated chicken breast topped with a ginger glaze*  
Chicken Romolo ..... *spinach, mushrooms and ricotta, topped with a cheese sauce*  
Chicken Cordon Bleu ..... *stuffed with ham and Swiss cheese, breaded and topped with hollandaise*  
Stuffed Chicken ..... *stuffed with broccoli, cheese and rice, topped with béarnaise sauce*  
Greek Stuffed Chicken ..... *stuffed with spinach, feta cheese, oregano and lemon*

#### Meat

Prime Rib of Beef ..... *slow roasted and served with au jus, 10 oz or 12 oz*  
Filet Mignon ..... *the most tender of cuts*  
NY Strip Steak ..... *full of flavor*  
Greek Tenderloin ..... *broiled with lemon and oregano*  
Greek Stuffed Roasted Pork Loin ..... *stuffed Greek style with spinach, feta cheese, oregano and lemon*

#### Seafood

Broiled Rockfish ..... *topped with a light herb cream sauce*  
Sea Bass ..... *in a light lemon and dill wine sauce*  
Grilled Salmon ..... *many sauces*  
Shrimp Scampi ..... *sautéed in garlic butter and white wine, served over pasta or rice*  
Stuffed Sole or Salmon ..... *with shrimp and crab, drizzled with hollandaise*  
Mahi Mahi ..... *marinated in extra virgin olive oil, and lemon and topped with fresh mango salsa*  
Ahi Tuna ..... *marinated in extra virgin olive oil and lemon & seared with fine ground pepper*

#### Pasta Dishes

Penne ala Vodka ..... *featuring our homemade spicy vodka sauced enhanced with prosciutto*  
Penne with Creamy Pesto ..... *featuring our homemade creamy basil pesto*  
Penne Terra Cotta ..... *penne pasta tossed with roasted red peppers, seasoned spinach and topped with a light Alfredo sauce*

#### Vegetarian

Choice of Vegetable Lasagna, Eggplant Parmesan, or Stuffed Shells

Duo Plate ..... *choice of Chicken and Filet Mignon*

Trio Plate ..... *choice of Chicken, Petite Filet Mignon, and Shrimp or Scallops*

*Some sites require china rental fee per person. All weddings are dinner pricing regardless of serve time.  
All food and beverage prices are subject to service charge and sales tax.*