

*terrain*  
*events*

DAYTIME RECEPTION

Terrain at Styer's  
*Fall / Winter 2023*

## BEVERAGE EXPERIENCES

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\$4 PER GUEST

### lavender lemonade

*lavender infused lemonade, the perfect way to greet your crowd*

### hot cider greeting

*hot cider served in signature tin mugs with optional cinnamon stick garnish, the perfect way to greet your fall crowd*

### garden fresh terrain bloody mary bar

*house made bloody mary mix, fresh garnishes, home made pickles, tobasco, old bay seasoning*

### signature garden spritzer

*a well-known staple in our cafes, our team will offer 2 seasonal flavors to your guests*

### prosecco greeting

*\$150 for station set, \*does not include alcohol our team will set up and attend to a refreshment display pre-ceremony*

### hot chocolate

*a terrain favorite, this rich drink is the perfect way to segue into the cold-weather seasons, our hot chocolate is displayed in an ornate container with self serve tin mugs*



## STATIONARY HORS D'OEUVRES

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### TERRAIN HARVEST DISPLAY

The Farm at Doe Run cheese & fresh fruit  
*assorted cheeses and seasonal fruit*  
*paired with pickles, nuts, seasonal preserves, mustard,*  
*toasted baguette*  
+  
vegetable crudite  
*raw and roasted vegetables, garlic hummus,*  
*green garbanzo hummus, baba ghanoush, romesco,*  
*seasonal crisps, lavash*

## COCKTAIL HOUR EXPERIENCES

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### STATIONARY

parfait bar

\$3 PER PERSON

*greek yogurt, berry jam,*  
*local honey, granola, seasonal fruit*

assorted breakfast pastries + spreads

\$4 PER PERSON

*croissants, bagels and scones with*  
*assorted whipped butter and jam*

### STATIONARY

toasts

\$3 PER PERSON

*avocado, everything spice,*  
*and heirloom tomato*

+

*vanilla greek yogurt, and*  
*macerated berries*

charcuterie board

\$5 PER PERSON

*local cured meats, served*  
*with pickles, mustard,*  
*preserves, and crostini*

raw bar

+\$25 PER STATION, PER GUEST

*raw oysters on half shell, jumbo*  
*shrimp, littleneck clams, crab claws,*  
*mignonette, cocktail sauce*

### PASSED

\$3 PER ITEM, PER GUEST

mini breakfast sandwiches

*black pepper bacon egg and cheese*

+

*roasted red pepper-basil*

bite size quiche

*swiss chard + doe run cheese*

lox & dill bites

*crème fraiche*

chia banana pudding



## FIRST COURSE

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INCLUDES TERRAIN'S SIGNATURE FLOWERPOT BREAD WITH SEASONAL WHIPPED BUTTER

### SOUPS

terrain mushroom *v, gf*  
*fresh chives, extra virgin olive oil*

creamy sunchoke + potato *v*  
*vincotto, pine nut and shallot*  
*gremolata, pickled celery*

italian wedding soup  
*escarole, meatballs, orzo*

### SALADS

caesar  
*gem lettuce, herb crusted focaccia*  
*croutons, traditional caesar dressing*

burrata *v*  
*arugula, fig, balsamic*  
*reduction, crispy bread*

spinach *v, gf*  
*beets, candied pecans,*  
*fig vinaigrette, ricotta salata*

## FIRST COURSE UPGRADES

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additional soup or  
salad course  
\$5 PER GUEST

gf = gluten free, v = vegetarian, v+ = vegan



## SECOND COURSE

AVAILABLE FAMILY STYLE OR STATIONED  
CHOOSE THREE ITEMS

free-range scrambled eggs  
*bacon, sausage, toasted bread*

baked eggs  
*tomato sauce, chickpeas,  
toasted bread*

quiche  
*chorizo + blistered shishito pepper  
+  
bloomsdale spinach + seven sisters*

egg cups  
*bacon + chive*

french toast casserole  
*sweet cream, apricot butter,  
maple syrup, marcona almonds*

butter milk fried chicken + waffles  
*maple syrup, dipping sauces,  
house made pickles*

sweet corn cakes  
*blueberries, maple syrup,  
whipped cream*

strawberry & banana  
oatmeal bake  
*chia, toasted coconut, honey*

harvest bowl *vt, gf*  
*quinoa, seasonal vegetables,  
crispy chickpeas, spicy kale falafel,  
tahini vinaigrette*

sandwich board  
(CHOOSE TWO)  
*chicken salad  
pork banh mi  
roasted vegetable baguette  
BLT with avocado*

burger slider  
*cheddar cheese, lettuce,  
tomato, potato bun*

almond poblano pasta *v*  
*almond pesto, parmesan, chiles*

free range chicken *gf*  
*creamed greens, herb roasted  
pee wee potatoes, gravy*

seared salmon *gf*  
*fava, new potato, shaved fennel salad,  
lemon chimichurri*

shrimp + grits *gf*  
*english peas, crispy beech  
mushrooms, jalapeño basil honey*

seared strip loin *gf*  
+ \$5 PER PERSON  
*baby carrots, pommes purée,  
sauce au poivre*

### SIDES

CHOOSE TWO

broccoli slaw

chimichurri potato hash

wild arugula pasta salad

minted fruit salad

applewood smoked bacon

sausage links

roasted carrots

charred cauliflower

grilled broccolini

*gf* = gluten free, *v* = vegetarian, *vt* = vegan



### RECEPTION UPGRADES

additional family style or  
stationed entrée  
\$10 PER GUEST

additional side  
\$3 PER GUEST

## DESSERT

### CREME BRULEE v, gf

hazelnut  
vanilla  
earl grey  
coffee

### TARTLET v

salted honey  
peanut butter  
fig  
chocolate caramel

### CREAM PUFFS v

caramel crunch  
snickerdoodle  
chocolate mousse  
peanut butter

### CHEESECAKES v

s'mores  
caramel apple  
cookies + cream  
cannoli

### MACARONS v, gf

chocolate  
raspberry  
vanilla  
coffee  
pistachio  
lemon

### CUPCAKES v

carrot cake + cream  
cheese frosting  
pumpkin spice + salted  
caramel buttercream  
vegan double  
chocolate v+  
brown butter cake  
+ maple frosting

### COOKIES v

pecan sandy  
chocolate espresso  
salted caramel  
sandwich  
thumbprint  
linzer

### OTHER SWEETS v

churros  
white chocolate  
macadamia nut bar  
vegan cookie truffle v+  
apple streusel pie bite  
pavlova

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## DESSERT EXPERIENCES

### additional dessert selections

**\$3 PER ITEM, PER GUEST**

*too many favorites?  
add an additional item*

### terrain's signature cookie favor

**\$4 PER PERSON**

*the most talked about wedding favor  
packaged in a terrain stamped pastry sleeve  
4 inch cookie*

terrain's black lava sea salt

*or*

double espresso

### hot cider station

**\$4 PER PERSON**

*hot cider served in signature tin mugs with optional  
cinnamon stick garnish*

### candy bar s'mores

**\$4 PER PERSON**

*our included s'mores display layered with assorted  
candies that make a unique s'more experience*

### plating fee

**\$3 PER GUEST**

*(does not apply to wedding cakes)*



## ADDITIONAL EXPERIENCES

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popcorn bar  
\$5 PER GUEST

*assortment of popcorn flavors:  
classic, old bay, chili lime,  
french toast*

pretzel bar  
\$8 PER GUEST

*assortment of pretzel stick flavors:  
salt, everything, cinnamon sugar,  
& dips*

roman style pizza al taglio  
\$5 PER GUEST

*margherita*

philly cheesesteaks  
\$12 PER GUEST

*shaved sirloin, fried onions,  
8" Amoroso rolls*

