

terrain
events

EVENING RECEPTION

Terrain Gardens at DelVal

Fall 2023

FALL BEVERAGE EXPERIENCES

lavender lemonade

\$4 PER GUEST

ADD A SPIKE FOR AN ADDITIONAL \$2

lavender infused lemonade, the perfect way to greet your crowd

hot cider greeting

\$4 PER GUEST

ADD A SPIKE FOR AN ADDITIONAL \$2

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

signature garden spritzer

\$4 PER GUEST

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

prosecco greeting

\$6 PER GUEST

our team will set up and attend to a refreshment display pre-ceremony

champagne greeting

\$8 PER GUEST

our team will set up and attend to a refreshment display pre-ceremony

hot chocolate

\$4 PER GUEST

ADD BAILEYS OR KAHLUA FOR AN ADDITIONAL \$2

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

TERRAIN HARVEST DISPLAY

The Farm at Doe Run cheese & charcuterie
assorted cheeses and local cured meats
paired with fresh fruit, 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

lamb chop carve

lamb lollipops, garlic rosemary pistou,
mint yogurt, pomegranate cous cous, fig brulé
\$15 PER STATION, PER GUEST

oyster bar ^{gf}

raw oysters on half shell, mignonette,
cocktail sauce, hot sauce, lemon
\$15 PER STATION, PER GUEST

shrimp & oyster bar ^{gf}

chilled shrimp, raw oysters on half shell, mignonette,
cocktail sauce, hot sauce, lemon
\$20 PER STATION, PER GUEST

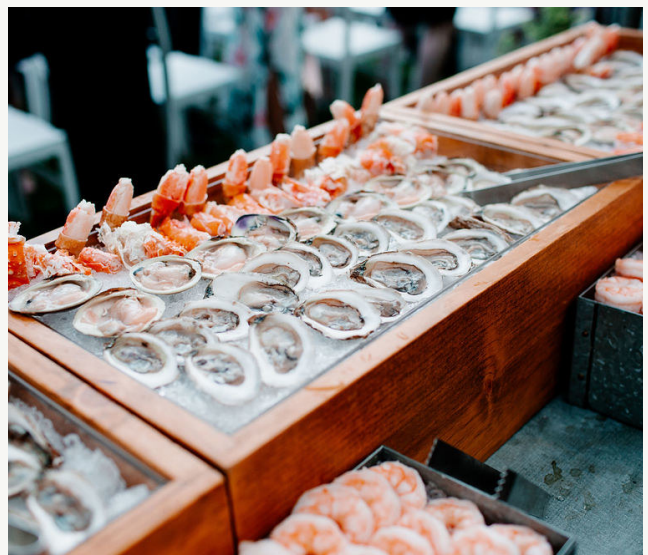
roman style pizza al taglio

margherita, pepperoni, truffle cauliflower,
romesco and vegetable
\$8 PER STATION, PER GUEST
also available as a late night snack!

raw bar ^{gf}

raw oysters on half shell, jumbo shrimp, littleneck clams,
crab claws, mignonette, cocktail sauce
\$25 PER STATION, PER GUEST

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



PASSED HORS D'OEUVRES

PASTURE

terrain cheesesteak
*caramelized onion,
seven sisters fondue*

bacon wrapped dates ^{gf}
neufchâtel cheese

nashville hot chicken
buttermilk biscuit, slaw

katsu sando
*panko crusted pork tenderloin,
pickled vegetables, kewpie mayo*

chicken vol au vant
braised chicken, puff pastry, thyme

beef tartare ^{gf}
*crispy potato chip,
red pepper relish, grated yolk*

pastrami croquette
thousand island dressing

mini lamb gyro
tomato, pickled shallot, feta, tzatziki

terrain burger slider
white cheddar, balsamic onion jam

SEA

tuna poke ^{gf}
lime, sesame, rice cracker

lobster roll
lemon aioli, cucumber, tarragon

blackened shrimp ^{gf}
cajun grit cake, spicy mayo

crab strudel
truffle, wild mushrooms

seared ahi tuna
*charred tomato relish, saffron aioli,
fried rosemary, crostini*

seared mahi mahi taco ^{gf}
*pineapple slaw,
chipotle crema*

ceviche tostada
*marinated shrimp, sour cream,
pico de gallo*

smoked salmon crostini
crème fraîche, paddlefish caviar

GARDEN

edamame dumplings ^v
*avocado and edamame filling,
truffle oil, dashi*

falafel ^v
*charred lemon and
sumac yogurt*

steamed broccoli ^{v, gf}
jalapeño aioli, arare

mushroom empanada ^v
*oven roasted mushrooms,
asiago, manchego*

buffalo cauliflower ^{v, gf}
bleu cheese, micro celery

pear flatbread ^v
*brie, fig preserves,
wildflower honey, tangerine lace*

roasted squash and
cider soup shooter ^{v, gf}
spiced maple syrup

boursin cheese gougères ^v
local honey, rosemary

additional hors d'oeuvre selections

\$3 PER ITEM, PER GUEST

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



FIRST COURSE

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

curried squash gf
*yellow curry, butternut squash,
spiced pepitas, sautéed bok choy*

SALADS

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

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

mixed lettuces v
*asian pear, hazelnut, chevre,
torn herbs, red wine and shallot
vinaigrette*

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

FIRST COURSE UPGRADES

additional salad /
soup course
\$5 PER GUEST

intermezzo
\$10 PER GUEST
*our favorite is adding
a pasta course!*

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SECOND COURSE

AVAILABLE FAMILY STYLE OR PLATED

PASTURE

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

braised short rib *gf*
*polenta, red wine and
tomato braised greens*

dry rubbed chicken *gf*
*charred broccolini, apricot relish,
bbq agrodolce*

stuffed boneless pork loin
*braised beans, arugula salad,
preserved lemon gremolata*

SEA

herb crusted cod
*smoked carrot purée, kale sprouts,
warm pancetta vinaigrette*

red snapper *gf*
*lentils, chorizo, jicama slaw,
cilantro*

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

crispy shrimp
*wrapped in shredded phyllo dough,
black rice pilaf, masaman curry,
peanuts, red watercress*

GARDEN

kennett square
mushroom risotto *v, gf*
parmesan cheese, chives

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

cumin roasted carrots *v+, gf*
*wild rice pilaf, pomegranate,
dried apricot, zhoug*

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

farro + seared halloumi *v*
*baba ganoush, za'atar spiced carrots,
arugula, pickled mushrooms,
shishito peppers*

ENHANCEMENTS

+ \$3 PER PERSON

roasted duck breast
*local mushroom stratta, red currant
reduction, patty pan squash,
pickled mustard seeds*

swordfish *gf*
*salsa verde marinade, cassoulet,
sautéed swiss chard*

+ \$4 PER PERSON

seared strip loin *gf*
*baby carrots, pommes purée,
sauce au poivre*

halibut almonline *gf*
*green beans, celery root purée,
brown butter emulsion, capers*

+ \$5 PER PERSON

seared scallops *gf*
*pumpkin risotto, pepitas,
sautéed autumn kale*

grilled lamb loin
*couscous tabbouleh,
cucumber yogurt, shakshuka spice*

PLATED DUOS

A PERFECT OPTION TO OFFER YOUR GUESTS WITHOUT HAVING TO COLLECT PLATE COUNTS! EACH GUEST RECEIVES THE SAME SELECTION. A GARDEN ITEM MUST ALSO BE SELECTED TO ACCOMMODATE YOUR VEGAN/VEGETARIAN GUESTS

crab + mascarpone agnolotti with braised beef short rib
spinach and shallot cream

new york strip + shrimp
creamy parmesan sauce, roasted garlic smashed potato, grilled asparagus

RECEPTION UPGRADES

additional family style entrée

\$15 PER GUEST

add fourth plated entrée choice

\$500 FLAT FEE

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

STATIONED

porchetta

*whole roasted + carved, broccoli rabe,
provolone cheese, crusty bread*

cheesesteak

*classic cheesesteak, sautéed onions,
mushrooms, assorted cheese,
crusty bread*

harvest bowl v+, gf

*quinoa, seasonal vegetables,
crispy chickpeas, spicy kale falafel,
tahini vinaigrette*

comfort food

*roasted pork shoulder or brisket,
cornbread, potato salad*

pasta station

*potato gnocchi with pomodoro sauce,
ricotta salata, and basil*

+

*rigatoni bolognese with
pecorino cheese, and basil*

*displayed with castelvetrano olives,
sliced italian bread, broccoli rabe with
confit garlic, grated cheese.*

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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

ADD A SPIKE FOR AN ADDITIONAL \$2.00

*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)



LATER ON EXPERIENCES

PRICES MARKED PER PERSON

popcorn bar
\$5

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

pretzel bar
\$8

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

roman style pizza al taglio
\$5
margherita

cheesesteaks
\$12

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

breakfast sandwiches
\$8

*a selection of sandwiches on house
made buttermilk biscuits: black
pepper bacon egg & cheese, roasted
red pepper-basil*



Terrain Gardens features a selection of liquors from local distilleries as well as some crowd favorites, wines from local importers highlighting sustainable growers whenever possible and beer through local breweries and long established partnerships.

LIQUORS

STANDARD LIQUORS

Titos Vodka
Bluecoat American Gin
Tanqueray Gin
Faber White Rum
El Jimador Tequila
Makers Mark Bourbon
Dewars White Scotch
Bulleit Rye

DELUXE UPGRADE

+\$20 PER GUEST

Grey Goose Vodka
Johnnie Walker Black Scotch
Patron Silver Tequila
Woodford Reserve Bourbon
Bombay Sapphire Gin

WINE

WHITE

Bacchus Chardonnay
Benvolio Pinot Grigio
Cote Mas Blanc
Planeta La Segreta Bianco
Goldfeather Reisling

RED

Bacchus Cabernet
Cote Mas Rouge
Callia Malbec
Bacchus Pinot Noir
"Ginger's Cuvee"
Murphy Goode Red Blend
Planeta La Segreta Rosso

SPARKLING & ROSÉ

Ca'Sisa Prosecco
Chic Barcelona Brut Cava
Cote Mas Rose
Murphy Goode Rose

BEER

Dogfish 60 Min IPA
Daisy Cutter Pale Ale
Allagash White
Yuengling Lager
Von Trapp Helles Golden Lager
Miller Light
Corona / Corona Lite
Coors Lite
Wild Basin Hard Seltzer

SIGNATURE COCKTAIL

CHOICE OF ONE, \$6 PER GUEST

CHOICE OF TWO, \$10 PER GUEST

PROVIDED BY 13TH STREET COCKTAILS

Sunny Side

*tequila, mezcal, pineapple, lemon,
arbol chile & sumac*

Midnight Express

bourbon, espresso, burned orange & mole bitters

Cinnamon Saketini

*vodka, sake, vietnamese cinnamon,
lime, yuzu & cucumber*

Harmony

gin, spirulina, bergamot, lime, honey & smoked salt

Special beverage requests or substitutions may incur additional charges.

TERRAIN SPROUTS

CHILDREN 3-12 YEARS OF AGE | CHILDREN ARE INCLUDED IN COCKTAIL HOUR, ENTREE SERVICE AND DESSERT

pasta
with marinara or butter

terrain burger
french fries, fresh fruit

grilled cheese
french fries, fresh fruit

grilled chicken
veggies

chicken fingers
french fries, fresh fruit

grilled salmon
veggies

