



FULL MENU – 2014

(Drinks and desserts are listed separately)

Please keep in mind that we are continually updating and improving this menu, and that anything can be mixed and matched as we make menus unique to each event.

(V)=Vegetarian
(VG)-Vegan
(GF)- Gluten Free



HORS D'OEUVERS & SIDES

Cheese Preparations

Gourmet Imported Cheese Board

- ⊃ Featuring English five county layered cheddar, double Gloucester stilton, double-crème brie with basil pesto and toasted walnuts, and Danish crème havarti served with herbed crostini and crackers and garnished with seasonal fruit (V)(GF crackers available)

Rustic Baked Brie encased in puff pastry

- ⊃ Topped with Sautéed Shallots and Fresh Thyme (V)(GF)

Wedges of Brie Topped with:

- ⊃ Sun-dried tomatoes, olive oil, fresh herbs and garlic (V)
- ⊃ Terranova's basil pesto (V)
- ⊃ Toasted almonds and sliced apricots (V)

Whole red grapes rolled in a Roquefort cream topped with crushed almonds & pistachios (V)(GF)

Tri-Color Cheese Tortellini Skewers with:

- ⊃ Asparagus, julienne of red bell pepper, toasted almonds, fresh parmesan cheese, a zesty lemon vinaigrette and fresh basil (V)
- ⊃ Basil pesto & sour cream/parmesan dipping sauce, sprinkled with kosher Salt & freshly ground black pepper (V)

Goat Cheese round served with herbed crostini and water crackers

- ⊃ Topped with fresh rosemary, garlic and cracked pepper, drizzled with fruity California olive oil (V)
- ⊃ Rolled in flame roasted red peppers and seasonal herbs (V)
- ⊃ Drizzled with warm figs and merlot wine reduction (a Terranova favorite) (V)(GF crackers available)

Petite mozzarella ball skewers with fresh basil and cherry tomatoes, drizzled with balsamic reduction & cracked pepper (V)(GF)

Belgian Endive spears with creamy bleu cheese crumbles, caramelized walnuts & topped with local honey (V)(GF)

Caroline's Feta Bruschetta

- ⊃ Thinly sliced baguette, lightly spread with whipped cream cheese, fresh tomato slice, feta cheese, topped with a basil leaf & drizzled with vegetarian Caesar dressing (V)

Bruschetta on handmade rosemary focaccia crostini, topped with goat cheese, tomatoes, fresh mozzarella, olive oil and a balsamic reduction with fresh basil garnish (V)

Savory Pastries

Petite Tartlets filled with:

- ⊃ Warm brie, walnuts, and topped with a rosemary grape salsa (V)
- ⊃ Caramelized shallots and sweet onions, topped with crème fraiche and finely chopped chives (V)
- ⊃ Artichoke Tapenade & topped with fresh dill (V)

Petite Quiches with roasted red peppers, Gruyere, white cheddar and fresh chive (V)

Empanadas Filled with:

- ≥ Portobello and chipotle chili (V)
- ≥ Jamaican jerk chicken
- ≥ Spanish chorizo, potato & onion

Phyllo Pastry Triangles Filled with:

- ≥ Spinach, feta, and ricotta (V)
- ≥ Curried chicken, rice and golden raisins
- ≥ Gruyere cheese and twice-roasted butternut squash with fresh thyme (V)

Petite Potato Knishes Served with chili-lime aioli

- ≥ Classic white potato filling or sweet potato (V)

Wraps & Rolls

Greek style grape leaves stuffed with: (GF)

- ≥ Vermont goat cheese, lemon zest rice and pine nuts (V)
- ≥ Lemon zest rice and peppermint (V)

Tortilla Spirals with:

- ≥ Black bean, cilantro pesto and white cheddar (V)
- ≥ Roasted red pepper and herbed goat cheese (V)
- ≥ Roast beef, havarti, roasted red onions and arugula with horseradish crème

Sushi Rolls with: (GF)

- ≥ Crab, Scallion and Avocado and a Spicy Sauce
- ≥ Sweet potato and mushrooms (V)
- ≥ Wasabi, Soy and Ginger & Cucumber or Avocado (V)
- ≥ Carrot, Shitake Mushroom & Daikon Radish (V)
- ≥ Or any combination of the above

Traditional Chinese Pot stickers with a spicy ginger-lime dressing, garnished with peanuts & cilantro

Spreads, Dips & Canapés

Beef Tenderloin on Crostini, topped with:

- ≥ Argentinean Chimmichurri
- ≥ Sour cream & horseradish sauce

Smoked Salmon Spread with dill, cream and lemon atop sliced English cucumbers (GF)

Salmon Canapés

- ⊃ Smoked Salmon and Herbed Cream Cheese on sliced sourdough rounds, topped with a sprig of fresh dill, capers and finely diced red onion

Classic Hummus with sliced cucumbers, fresh red peppers, Mediterranean olives & served with Arabic flatbread (VG)(Gluten-free crackers available)

Chicken Skewers with: (GF)

- ⊃ Thai Peanut Sauce
- ⊃ Lime–Cilantro Pesto
- ⊃ Warm Poblano Chili Crème

Hot Blue Crab Dip with sherry & Old Bay seasoning, served with crostini and crackers

Spreads, dips and salsas served with a selection of either house made crostini, crackers or flatbreads (Gluten-free crackers available)(All Vegetarian):

- ⊃ Chipotle & roasted red pepper, tomato and balsamic spread
- ⊃ Chile – Lime Aioli
- ⊃ House made mango salsa with cilantro and red onion
- ⊃ Guacamole with Pomegranate and Pear
- ⊃ Green Olive Tapenade
- ⊃ Mission Fig-Kalamata Olive Tapenade topped with Fresh Thyme
- ⊃ White Bean and Sage topped with Fresh Tomato
- ⊃ Artichoke, Parmesan and Caper Tapenade

Vegetable Platters

The Mediterranean:

- ⊃ Asparagus with lemon aioli, merlot mushrooms, Seville marinated olives, pear tomatoes, marinated artichoke hearts, flame-roasted red, green and yellow Peppers (V)

The Farmers Market:

- ⊃ Pear tomatoes, English cucumber, young carrots, roasted leeks, marinated new potatoes, bell peppers, roasted fennel, & all drizzled with light white wine vinaigrette (VG)

Warm Roasted Vegetables drizzled with balsamic vinegar and topped with feta, garnished with fresh rosemary (V)

French Green Beans with:

- ≥ Tangy Mustard Vinaigrette, Basil and Parmesan (VG)
- ≥ Caramelized Shallots and freshly grated Parmesan Cheese (an all time favorite) (V)

Contemporary Gourmet Antipasto Platter

- ≥ Cured meats, roasted red peppers, marinated artichoke hearts, slow roasted plum tomatoes, Mediterranean cheeses, marinated olives, bakery breads (*Gluten-free crackers available*)



SANDWICHES

Gourmet Tea Sandwiches

Cucumber Tea Sandwich with:

- ≥ Herb & garlic goat cheese, garnished with a sprig of dill (V)
- ≥ Herbed cream cheese topped with a green olive (V)
- ≥ With mint butter (V)

Classic Southern Pimento Cheese

- ≥ Pimento cheese with cream cheese & pecans (V)

Tomato with lemon-basil mayonnaise and fresh basil (recommended in the summer when the tomatoes are best) (V)

Basil, Parmesan and Tomato (V)

Sliced Pears with Roquefort Butter (V)

Shaved asparagus with lemon-Dijon aioli (V)

Classic Tarragon Egg Salad (V)

Smoked salmon and dill with lemon-caper butter served on Fresh Pumpnickel Bread

Sesame Chicken with scallions & a sesame seed crusted edge

Mozzarella and Prosciutto with pesto butter

Smoked Turkey with an Arugula-Lime Mayo and Sweet Onion

Roast Beef and Caramelized Shallots with Horseradish Cream Cheese

Basil Pesto Chicken Salad with Walnuts with an Italian parsley & parmesan crusted edge

Luncheon Sandwiches

Tarragon Chicken Salad with apples and walnuts served on a Fresh Croissant with red leaf lettuce – A Terranova Classic!

Roasted Chicken Breast with cilantro, jalepeno & almond relish and fresh yellow bell peppers on crusty white bread

Roasted Chicken Breast with chipotle cream, sun-dried tomatoes, sliced red onion and organic greens

Caesar Chicken Club Sandwich

- ⊃ Garlic-parmesan mayo, tomatoes, crumbled Bacon and organic greens

Chicken and Sun-dried Tomato sandwich

- ⊃ Basil pesto-mayonnaise, thinly sliced red onion with toasted pine nuts on ciabatta roll

Thai Chicken Salad

- ⊃ sweet onion, fresh mint & cilantro served on flat bread with toasted spices, sliced sweet onion and organic red leaf lettuce

Roast Beef with caramelized onions and Gorgonzola crème, roasted red peppers served on crunchy focaccia bread

Roast beef with lemon basil mayo, roasted red onions & fresh arugula

Smoked Turkey with Arugula Mayonnaise

- ⊃ Sweet onion and provolone cheese served on organic honey sunflower bread

Ham and Sweet Onion Sandwiches

- ⊃ House-made herbed butter, organic greens and tomato slices served on dark three-seeded bread

Petite rolls with sliced spiced Pork Loin, organic baby greens and Mango Chutney

California BLT

- ⊃ Bacon, lettuce and tomato with avocado & a peppered mayonnaise on ciabatta bread

Terranova Market Sandwich: (V)

- ⊃ Tomato and jalapeno-jack cheese with avocado, thinly sliced red onion and sprouts on soft wheat

Moroccan marinated Carrot and Goat Cheese Sandwich with a Green Olive Tapenade

Tabbouleh Salad Sandwiches: (V)

- ⊃ Traditional cracked wheat salad served with Tzatziki sauce, sliced tomatoes and cucumbers on flat bread

Balsamic-Roasted Portobello Sandwich on crusty rosemary bread with fresh basil aioli, fresh mozzarella cheese and sliced tomatoes (V)

Pan-Bagnat Sandwich (V)

- ⊃ French bread brushed with olive oil & filled with artichoke hearts, roasted red pepper, Nicoise olives, chevre and pesto



SALADS

Greens & Fruits

Fresh Seasonal Fruit Platter with optional Raspberry Crème or Yoghurt

- ⊃ A selection of melon, strawberries, blackberries, raspberries, pineapple, or other seasonal fruits. Garnished with fresh mint (VG)(GF)
- ⊃ Also available as petite skewers

Cobb Salad with hard-boiled egg, avocado, grape tomatoes, scallions, bleu cheese and our house made red wine vinaigrette (V)(GF)

Traditional Caesar Salad

- ⊃ Romaine, house-made, classic buttermilk Caesar dressing and parmesan croutons (no anchovies) (V)

Roasted Winter Vegetables, spiced pecans, red onions, Granny Smith apples and Bleu cheese, over mixed greens with a maple-balsamic dressing (V)(GF)

Florida Citrus Salad

- ⊃ Seasonal citrus, leaf lettuce, avocado, pecans, thinly sliced red onion, served with a classic vinaigrette (V)(GF)

Chef's Salad

- ⊃ Black Forrest ham, Swiss cheese, hard-boiled egg, tomato, carrot, & diced red onion tossed with a gorgonzola crème (GF)

Fresh Spinach salad with Roasted Pine Nuts, Feta and Olive Oil (V)(GF)

Roasted Chicken and Red apple salad:

- ⊃ Baby Greens, toasted walnuts, crumbled bleu cheese & a zesty lemon and honey vinaigrette (GF)

Baby Greens and Arugula Salad with Grapes, Fennel, Gorgonzola and candied Pecans (V)(GF)

Organic Baby Greens with: *(All vegetarian & Gluten-free)*

- ⊃ Goat cheese, toasted almonds, cranberries, red onions and raspberry vinaigrette
- ⊃ Toasted walnuts, house baked gruyere croutons, and shallot & white wine vinaigrette
- ⊃ House made pickled beets, onions, served with lemon & goat cheese
- ⊃ Crumbled bleu cheese, fresh strawberries and a balsamic vinaigrette
- ⊃ Feta, Red Onion and a Balsamic Dijon Vinaigrette

Pasta & Vegetables

Thai Salad with Crunchy Red Cabbage

- ⊃ Bean sprouts, snow peas, cucumbers, red peppers and Asian rice noodles served in a spicy ginger–lime vinaigrette (VG)(GF)

Black Bean, fresh corn, cilantro, red onion and red pepper salad with tangy cumin vinaigrette (VG)(GF)

Cheese Tortellini with:

- ⊃ Feta cheese, red and yellow bell peppers, fresh mint, sherry vinegar & diced red onion (V)
- ⊃ Asparagus, red bell pepper, fresh parmesan, and lemon zest vinaigrette (V)

French Potato Salad

- ⊃ White wine, sun dried tomatoes, leeks and capers (V)(GF)

Carra's French Potato Salad

- ⊃ Yukon Gold Potatoes, French vinaigrette, green peppers and sweet onions (mayonnaise is optional) (V)(Vegan without mayo)(GF)
(Caroline's grandmother's recipe)

New Potato Salad

- ⊃ With fresh dill, sour cream and cracked five pepper blend (V)(GF)

Sliced Fresh Mozzarella, Roma Tomatoes and Fresh Basil

- ⊃ Drizzled with California fruity olive oil, kosher salt, freshly ground pepper & a balsamic reduction (V)(GF)

Mediterranean Pasta

- ⊃ Bow tie pasta, sun dried tomatoes, feta, sliced grape tomatoes and Kalamata olives or capers topped with parmesan cheese and fresh basil (V)

“Orzo with Everything”

- ⊃ Orzo, basil, parmesan, Kalamata olives, sun-dried tomatoes, grape tomatoes, radicchio, olive oil/balsamic vinegar & toasted pine nuts (V)

Curried Red Lentil Salad with Currants and Capers (VG)(GF)

Autumn Apple and Walnut Salad (VG)(GF)

- ⊃ Apples, celery, scallions and walnuts with sherry vinaigrette

Traditional or Quinoa (GF) Tabbouleh

- ≥ Cracked wheat salad with fresh cucumber, tomato and mint, served with tzatziki sauce (V)



ENTREES

Seafood

Whole Salmon fillet

- ≥ Poached in white wine & served with fresh dill crème, garnished with thin red onions, capers, lemon and dill sprigs
- ≥ Baked with a ginger, soy, garlic and fresh cilantro glaze (suggested to be served with Basmati rice with scallions) (GF)

Virginia-Maryland Style Crab Cakes with a house made Remoulade sauce

Chilled Local Jumbo Shrimp on Ice with: (GF)

- ≥ House-made seafood sauce
- ≥ Fresh mango salsa (seasonal)

Meat

Classic carved Beef Tenderloin

- ≥ Served over chive mashed potatoes with a shitake mushroom cream or with a béarnaise sauce

Spice Encrusted Pork Tenderloin

- ≥ Served with Cuban mango chutney
- ≥ Can also may be made into small sandwiches on a Gourmet Seeded Roll

Asian BBQ Pork Tenderloin

- ≥ Served with a garlic & scallion dipping sauce (suggested to be served with Basmati rice and fresh Long Beans) (GF)

Carved Pork Tenderloin with olive oil, balsamic, fresh garlic, thyme and oregano (GF)

Pork Medallions with White Wine, Green Olives and Onions *(GF)*

Roasted Pork Tenderloin with coarse grain mustard cream served on almond basmati rice *(GF)*

Caroline's Pulled Pork Barbeque

- ≥ Served with house made coleslaw, Pickles & Carra's Potato salad (Caroline's grandmother's recipe)

Greek Moussaka

- ≥ Eggplant, free-range water buffalo meat, onions, béchamel sauce, parmesan & fresh tomatoes *(Can be made GF)*

Caroline's Chicken Curry

- ≥ Served with chopped peanuts, chopped bacon, chopped onion, orange sections, coffee, raisins, bananas & toasted coconut *(GF)*

Chicken Breasts on a bed of Lime and Scallion Basmati Rice

- ≥ With a ginger, mango and apple curry served with sprinkles of figs, cashews and scallions *(GF)*

Mediterranean Roasted and shredded Chicken with roasted red Onions, capers, sun dried tomatoes and feta *(GF)*

Roasted Chicken Breasts with a pecan and sun-dried tomato cream reduction, served over basmati rice with chili oil and lime zest *(GF)*

Tender Chicken Morsels tossed in a creamy curry sauce

- ≥ Made with Major Grey's chutney, topped with roasted Virginia peanuts and large red raisins *(GF)*

Vegetarian

Pumpkin Squash Lasagne with ricotta and sage (served at our restaurant, Civilization) *(V)*

Classic Vegetarian Lasagne with house made tomato sauce *(V)*

Sweet Potato Enchiladas

- ≥ Sweet potato filling, fresh spinach, white cheddar cheese, avocado, topped with tomatillo sauce and baked. Served with black beans *(V)*

Curries (V)(GF):

- ⊃ Northern Indian curry with potato, cauliflower and tomato
- ⊃ Southern Indian curry, a vegetable coconut curry with spiced basmati rice and toasted almonds
- ⊃ Served with spinach pakora, cilantro chutney and a cucumber raita

Chole: curried chick peas in a spicy tomato sauce (V)(GF)

Tombet/Tombut :

- ⊃ Layers of fresh tomato sauce, sliced eggplant, bell peppers and potatoes, baked & topped with fresh tomato sauce (V)(GF)



BREAKFAST & BRUNCH

Main Dishes

Sausage Links or Carved Ham & Premium thick-sliced bacon (GF)

Assorted Warm Quiches (Available with Gluten-free crust)

- ⊃ Bacon, jalepeno- jack cheese and caramelized scallions
- ⊃ Roasted red pepper and gruyere with cracked black pepper (V)
- ⊃ Cherry tomato, scallion and white cheddar (V)
- ⊃ Artichoke, spring onion and white cheddar (V)

Locally made bagels with:

- ⊃ Herbed Butter, Jam and Cream Cheese (V)
- ⊃ Lox served with capers and red onions

Breakfast Strata or Breakfast casserole baked in muffin tins (All GF)

- ⊃ Eggs baked with Buffalo sausage, broccoli, cheddar
- ⊃ Eggs, bacon & caramelized sweet onion
- ⊃ Eggs, sausage and green peppers
- ⊃ Eggs, baked with fresh spinach, tomatoes & feta (V)
- ⊃ Eggs, with sautéed garlicky greens & goat cheese (V)

Terranova's house made Granola and Greek Yogurt served with fruit
(V)(GF)

Breads, Scones & Muffins

(All vegetarian)

Fresh Baked Tea Breads & Muffins:

- ≥ Pumpkin with piped cream cheese
- ≥ Cranberry-orange
- ≥ Banana & Black walnut
- ≥ Carrot-zucchini
- ≥ Lemon Pound cake
- ≥ Blueberry Buckle

Fresh Baked Scones

- ≥ Cranberry orange
- ≥ Raspberry ricotta
- ≥ Lemon blueberry
- ≥ Chocolate almond and vanilla

