

TERRA

3900 Block of Vermont Street
San Diego, CA 92103

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

- ◆ Lunch
 - ◆ Tue-Sat 11:30am-2:00pm
- ◆ Dinner
 - ◆ Tue-Sun 5:00-9:00pm
- ◆ Brunch
 - ◆ Tue-Sun 5:00-9:00pm
- ◆ Private Dining Options for Parties up to 75 guests
- ◆ Restaurant Buyout Available
- ◆ On Street Self-Parking
- ◆ Dress Code: Business Casual
- ◆ Smoke friendly patio dining
- ◆ Over 30 wines by the glass



- ◆ "Award of Excellence" - Wine Spectator
- ◆ "Best of the Best Finalist" - San Diego Magazine Reader's Poll
- ◆ People's Choice Award Finalist - Union-Tribune Reader's Poll
- ◆ Best Neighborhood Restaurant Finalist - San Diego Restaurant Association
- ◆ Best Hillcrest Restaurant - Uptown Reader's Poll
- ◆ Sterling Silver Award - Southern California Restaurant Writers Association

Subtle earth tones, a beamed ceiling and a beautiful cherry wood bar give Terra a warm, yet sophisticated feeling. Terra's cuisine features a contemporary American blend of South, Central and North American influences.

The moderately priced menu features an extensive list of American style Tapas, fresh fish, meats and salads and is complimented by a well-valued wine list with over 20 selections by the glass.

Terra is just north of downtown, in the heart of Hillcrest, up the hill from Mission Valley in the center of the city located minutes from San Diego International Airport, SeaWorld, the San Diego Zoo, Balboa Park and all the arts venues downtown. Terra has easy access to the major highways and is the perfect place to meet for happy hour, pre-theater dining, a casual evening out, or a private party or banquet.

Group Accommodations



The Boardroom

The Boardroom has four walls with French Doors and has several seating options:

WITH AV:

- U-Shape:
<15 Guests spaciously
15 Guests maximum
- Rectangular:
8 Guests spaciously
10 Guests maximum

Without AV:

- Square: 16 Guests spaciously
18 Guests maximum
- 2 Rectangular Tables: 16 Guests spaciously
22 Guests maximum
- U-Shaped: 15 Guests spaciously
19 Guests maximum

DINNER: \$500 Food & Beverage Minimum,
plus Tax and 20% Service Charge

LUNCH: \$200 Food & Beverage Minimum,
plus Tax and 20% Service Charge

Main Dining Room

The Main Dining room is defined as having three walls with a sound absorbing privacy curtain and windows. A Full Main Dining Room Buyout has a maximum seating of 75 guests with AV equipment.



- Any Night:** \$5,000 Food & Beverage Minimum,
plus Tax and 20% Service Charge
- Sunday (day):** \$2,500 Food & Beverage Minimum,
plus Tax and 20% Service Charge
- Mon-Sat (day):** \$2,000 Food & Beverage Minimum,
plus Tax and 20% Service Charge

Half Main Dining Room (Back)

A Half Main Dining Room is defined as having two walls with a sound absorbing privacy curtain and windows.

- | Without AV: | | WITH AV: | |
|---|--|----------------------|--|
| Combination: | | Combination: | |
| 48 Guests spaciously | | 22 Guests spaciously | |
| 50 Guests maximum | | 36 Guests maximum | |
| Sun-Thurs: \$2,500 Food & Beverage Minimum,
plus Tax and 20% Service Charge | | | |
| Fri-Sat: \$3,500 Food & Beverage Minimum,
plus Tax and 20% Service Charge | | | |



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Group Menus

SAMPLE HORS D' OEUVRES PLATTERS

For Private Parties of **11 or less**
you may offer **Terra's Regular Menu** to your guests.

If you choose to offer our regular menu,
consider providing your guests
tantalizing pre-selected hors d'oeuvres
during their arrival or at a pre-dinner reception.
Our optional Hors d' Oeuvres Platters shown below,
may be served at a pre-dinner meeting
or as pre-dinner appetizers.
Select from our Basic, Standard and Premier options.

BASIC HORS D'OEUVRES PLATTER **\$10.00 PER PERSON**

Coconut Dusted Crab Cakes *with Hot Mustard*
Potato, Brie & Red Onion Quesadillas *with Hot Mustard*
Bruschetta *with Sweet Red Onions, Goat Cheese and Basil*

STANDARD HORS D'OEUVRES PLATTER **\$15.00 PER PERSON**

Coconut Dusted Crab Cakes *with Hot Mustard*
Chilled Hoisin Salmon Stix
Chicken "Lollipops" *with Peanut Sauce*
Pepper Steak Skewers

PREMIER HORS D'OEUVRES PLATTER **\$18.00 PER PERSON**

Rum and Mango Marinated Lamb Chops
Coconut Dusted Crab Cakes *with Hot Mustard*
Chipotle Marinated Skirt Steak Skewers
Prosciutto Wrapped Shrimp *with Thai basil*
Tarragon Ahi Poke *with Wasabi Crema*

MENU ITEMS & PRICES SUBJECT TO CHANGE.

THE ABOVE IS A SAMPLE ONLY MENU BASED ON
AVAILABILITY AND FRESHNESS OF INGREDIENTS.

SAMPLE MENU SELECTION ONE

FIRST COURSE

Choice of

Terra House Salad

*Arugula, Radicchio, Gorgonzola Cheese,
Candied Pecans, Honey Walnut Vinaigrette*

Chef's Daily Soup Selection

ENTRÉES

Choice of

Grilled Salmon

*with BBQ Cream Sauce, Vegetable Selection,
Roasted Garlic Potato Mash*

Citrus Grilled Free Range Chicken

*with Mango Coconut Curry, Japanese Eggplant,
Asparagus, Smoked Apple Sauce*

Sliced Bistro Filet

Port Wine Reduction, Gorgonzola Potato Mash

DESSERT

Choice of

Vanilla Crème Brûlée

Hot Chocolate Lava Cake

\$55.00 PER PERSON,
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

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Sample Group Menus

SAMPLE MENU SELECTION TWO

RECEPTION

Mini Coconut Dusted Crab Cakes
with Hot Mustard

Chicken "Lollipops"
on Sugar Cane Skewers with Peanut Sauce

FIRST COURSE

Choice of

Arugula Salad
Gorgonzola, Radicchio, Candied Pecans, Honey Walnut Vinaigrette

Kabocha Squash and Prawn Soup

ENTRÉES

Choice of

Sea Bass Tipi Tapa
Mango & Macadamia Purees and Curried Carrot Potato Mash

Angus Top Sirloin
*with Argentinian Chimichurri Sauce,
Gorgonzola Mashed Potatoes*

Australian Lamb Loin
Red Pepper Gorgonzola Puree, Wilted Greens, Black Beluga Lentils

DESSERT

Choice of

Vanilla Crème Brûlée

Hot Chocolate Lava Cake

\$65.00 PER PERSON,
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS & PRICES SUBJECT TO CHANGE.

THE ABOVE IS A SAMPLE ONLY MENU BASED ON
AVAILABILITY AND FRESHNESS OF INGREDIENTS.

SAMPLE MENU SELECTION THREE

RECEPTION

Mini Coconut Dusted Crab Cakes
with Hot Mustard

Potato, Brie and Red Onion Quesadilla
with Chipotle Honey

Chicken "Lollipops"
on Sugar Cane Skewers with Peanut Sauce

FIRST COURSE

Seared Ahi
With Sesame Ponzu

SECOND COURSE

Terra House Salad
*Arugula, Radicchio, Gorgonzola Cheese, Candied Pecans
Honey Walnut Vinaigrette*

ENTRÉES

Please Select Two (2) Entrées

Filet Mignon
Argentinian Chimichurri Sauce, Sliced Garlic Cream Potatoes

Pan Roasted Grouper
Haricot Vert, Pancetta & Caramelized Shallots

Australian Rack Of Lamb
*Red Pepper Gorgonzola Puree,
Wilted Greens, Black Beluga Lentils*

DESSERT

Please Select One (1) Dessert

Flourless Chocolate Cake
Cranberry Thai Basil Sauce

Vanilla Crème Brulee

Lemon Tart

\$75.00 PER PERSON,
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

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Event Information

Menus & Minimums

Custom menus particular to your event; typically 3-course (salad, entrée, dessert), with two entrée selections, from \$55-\$75 per person. A combination plate (i.e. surf & turf), as well as vegetarian and low-carb options are available. Appetizers, passed or plated, are also an option.

Wines

A four-time recipient of the Wine Spectator Award of Excellence, Terra boasts an international selection with particular emphasis on the California region. We have over 20 wines by the glass. Our wines available for private events range from \$25-\$195 per bottle.

Booking Information

A confirmation with a signed contract and credit card number secures your event with us. Once you book with us, we can keep the card number on file for future bookings. If cancellation is necessary, a non-refundable percentage of the total cost is required. The percentage is based upon the date of cancellation with respect to the date of the confirmed event.

EME Rewards

EME Appreciation Program – Terra offers you a \$50 Gift Certificate for every \$1,000 in Food & Beverage expenditure back for all private events EME books for you at their venue. These certificates may be used for future regular reservations or private party bookings at Terra.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

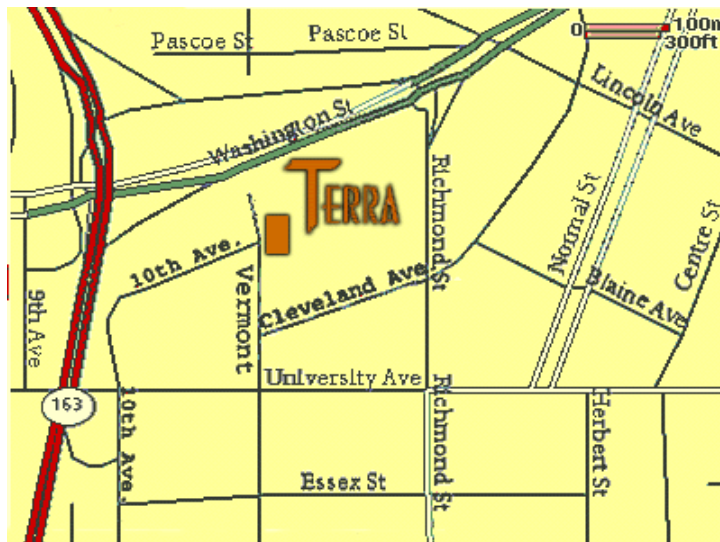
See the Rewards page on the EME website for more details.

* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice

Menus & Minimums

There is ample street parking around Terra Restaurant.

Map & Directions



From the South heading Northbound Hwy 163:

- ◆ Take Hwy 163 North until the Washington Street EAST exit.
- ◆ Exit on Washington Street EAST and continue to Richmond Street (It will be a sharp right turn before the first light)
- ◆ Turn right on Richmond Street and continue to Cleveland Avenue.
- ◆ Turn right on Cleveland Avenue and continue to Vermont Street.
- ◆ Turn right on Vermont Street. Terra is located on the right at 3900 Vermont Street.

From the North heading Southbound Hwy 163::

- ◆ Take Hwy 163 South until the Washington Street EAST exit.
- ◆ Exit on Washington Street EAST and continue to Richmond Street (It will be a sharp right turn before the first light)
- ◆ Turn right on Richmond Street and continue to Cleveland Avenue.
- ◆ Turn right on Cleveland Avenue and continue to Vermont Street.
- ◆ Turn right on Vermont Street. Terra is located on the right at 3900 Vermont Street.

From the I-5 North or South:

- ◆ I-5 North or South until Highway 163 North.
- ◆ Take Hwy 163 North until the Washington Street EAST exit.
- ◆ Exit on Washington Street EAST and continue to Richmond Street (It will be a sharp right turn before the first light)
- ◆ Turn right on Richmond Street and continue to Cleveland Avenue.
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Regular Dinner Menu*

SMALL PLATES

Beef Sliders \$8.00

Caramelized Shallots, Cambazola Cheese, Truffle Mayonnaise

Avocado Shrimp Margarita Cocktail \$9.00

*Grilled Shrimp, Avocado Puree with Lime and Tequila
Topped with Salsa Fresca*

Yakitori Style Grilled Lamb Chops \$12.00

with Napa Slaw

Coconut Dusted Mini Crab Cakes \$14.00

with Hot Mustard

Pumpkin Raviolis \$8.00

with Roasted Corn Cream, Toasted Hazelnuts

Potato, Brie and Red Onion Quesadilla \$6.00

with Chipotle Honey

Chipotle Marinated Skirt Steak \$10.00 (GF)

with Salsa Fresca, Chile Oil

Thai Spiced Chicken Lettuce Cups \$8.00

with Sambaal Vinaigrette, Mint, Cilantro

Steamed Carlsbad Black Mussels \$9.00 (GF)

with Garlic, Onions, Red and Green Peppers, Herb White Wine Broth

Spinach Gnocchi \$9.00

with Wild Mushrooms, Garlic, Sweet Corn, White Wine

Ginger Chicken Potstickers \$7.00

with Soy Chile Drizzle

Grilled Cheese \$6.00

with Homemade Asiago-Rosemary Bread, Gruyere, Truffle Oil

SALADS AND SOUPS

Mixed Baby Greens \$4.00 (GF)

Grape Tomatoes, Cucumber, Herb Shallot Vinaigrette

Caesar Salad \$6.00

Parmesan Straw, Creamy Garlic Dressing

Spinach Salad \$6.00 (GF)

Spiced Walnuts, Blue Cheese Vinaigrette

House Salad \$7.00 (GF)

*Arugula, Radicchio, Gorgonzola Cheese,
Candied Pecans, Honey Walnut Vinaigrette*

Chef's Daily Soup Selection \$5.00

*MENU ITEMS & PRICES SUBJECT TO CHANGE
(GF) = Gluten-Free

LARGE PLATE ENTRÉES

Clams and Angel Hair \$17.00

*Roasted Garlic Oil, Red Chili Flakes, Fresh Thyme,
Grape Tomatoes, Spinach, Asiago Cheese*

Gulf Shrimp Pasta \$18.00

*Gulf Shrimp, Mushrooms, Red Pepper-Basil Cream Sauce
with Homemade Basil Fettuccini*

Tomatoes and Angel Hair \$14.00

Roasted Garlic Oil, Grape Tomatoes, Basil, Spinach

Roast Chicken Fettuccini \$16.00

*Tomatoes, Mushrooms, Onions and Peppers
in a Brandy Sauce with Basil Fettuccini*

Pan Roasted Tilapia Tipi Tapa \$19.00 (GF)

Macadamia and Mango Purees, Curried Carrot Puree

Grilled Salmon BBQ \$21.00

*Cream Sauce, Applewood Smoked Bacon,
Homemade Spinach Gnocchi, Collard Greens*

Lobster Macaroni 'N Cheese Maine \$24.00

Lobster Claw, Mini Penne Pasta, Asiago, Brie and Jack Cheeses

Miso Marinated Tofu Stir Fry \$16.00

*Baby Bok Choy, Carrots, Napa Cabbage, Green Onion Shitake Mushrooms
and Red Bell Peppers Over Glass Noodles*

Seafood Sauté \$22.00

*Mussels, Clams, Fish and Gulf Shrimp
Over Basil Jasmine Rice with a Thai Sweet Red Curry*

Karl Strauss® Lager Braised Boneless Short Rib \$20.00 (GF)

Braised Leek Potato Mash, Truffle Oil Drizzle

Bone-In Pork Chop \$22.00

Caramelized Sweet Potato, Apple-Golden Raisin Chutney

Citrus Grilled Chicken \$17.00 (GF)

Herb Potato Wedges, Grilled Asparagus, Brown Chicken Citrus Jus

Grilled Flat Iron Steak \$22.00 (GF)

Argentinean Chimichurri Sauce, Caramelized Shallot Potato Mash

Filet Mignon \$28.00 (GF)

Roasted Garlic Potato Mash, Gorgonzola Cheese, Port Wine Glaze

DESSERTS

Strawberry Mousse Cake With Fresh Berries \$5.00

Dessert Duet \$6.00

Warm Chocolate Lava Cake and Vanilla Bean Ice Cream

Vanilla Bean Crème Brûlée With Fresh Berries \$5.00

Bread Pudding With Toasted Walnuts and Caramel \$5.00

Black and White Chocolate Mousse Cake Chocolate \$6.00

Genoise with White and Milk Chocolate Mousse Mixed Berry Sauce

Warm Apple Tart Vanilla Bean Ice Cream And Caramel \$5.00

Warm Chocolate Cigar \$5.00

*Chocolate Ganache Wrapped in Phyllo Dough
Gently Sautéed to Order and Served with Whipped Cream*

Housemade Vanilla Bean Ice Cream \$5.00

Gaufrette Cookie and Cocoa Nibs

Raspberry Sorbet With Fresh Berries \$5.00

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