



Terra To Go is the perfect option for corporate meetings, holiday events, family meals at home and anything else you can think of. We create our meals with premium farm fresh ingredients and make everything from scratch from our kitchen to you.

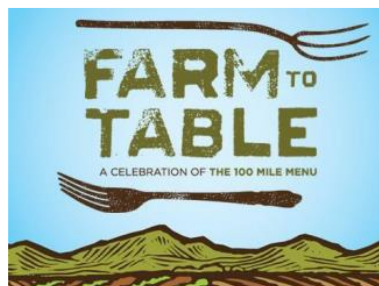
### Ordering Information & Policy

- There is a \$400.00 Minimum on all orders & a \$75 delivery fee
- Orders must be placed 2 business days in advance by 4 pm but last minute accommodations can be made
  - vegan & gluten free options available
  - all items subject to 7.75% sales tax
- all orders include eco-friendly plates, cups, forks, napkins and serving utensils

### **Full Service Catering**

Terra Catering provides custom designed menus, Chefs, bartenders, servers and rentals for any size event  
We also have event planning services to help with décor, flowers and entertainment  
Call our Catering Department Today...

Cocktail parties \* Holiday gatherings \* Company Picnics & BBQ's \* Product Launches \* Open Houses \*  
Team Building Events \* Funerals \* Anniversaries \* Birthday Parties \* Private dinners and more....



**Terra Catering • 619-993-1437 • 7091 El Cajon Blvd San Diego CA. 92115 •  
[www.terracatering.com](http://www.terracatering.com) • [events@terracatering.com](mailto:events@terracatering.com)**

# Mornin' Time minimum 15



## **Continental Breakfast** \$156 serves 12

- freshly baked muffins, assorted bagels with butter & whipped cream cheese
- overnight oats, chia seeds, honey, sliced almonds
- vanilla yogurt parfaits with fresh berries & granola



## **Breakfast Sandwich/Burrito Package**

\$160 sm Serves 12

- Choice of breakfast sandwich or burrito, mandarin orange and roasted tomato salad

Sandwich(on a bagel)  
Egg, sausage & cheese  
Egg, bacon & cheese  
Egg, ham & cheese  
Egg, chorizo & cheese  
Egg, avocado, tomato, whipped goat cheese & roasted tomato

### Burritos

Egg, bacon, potato & cheese  
Egg, chorizo potato & cheese  
Egg, bell pepper, zucchini, potato & cheese  
Egg, sausage, potato & cheese  
Tofu, bell pepper, zucchini & potato(vegan)

## **Americana Breakfast Buffet** \$210 serves 12

- farm fresh scrambled eggs
- applewood smoked bacon & sausage
- breakfast potatoes
- assorted bagels with butter & cream cheese
- sub egg whites +10

## **California Breakfast Buffet** \$240 serves 12

### • **Choice of Individual Frittatas**

Tomato, zucchini, feta  
Mushrooms, broccoli & cheddar  
Bacon, potato & cheddar  
Italian Sausage, onions, peppers, cheddar

### • **Avocado Toast Bar**

crushed avocado, hard boiled egg, lemon dressed arugula, watermelon radish, tomatoes, dukkah with sliced French bread

### • **Fruit Salad**

Assorted seasonal fruit, honey, toasted coconut & toasted almonds



## **Build a Breakfast Bowl Buffet**

\$180 serves 12

### • **Choice of one**

Egg, bacon, potato & cheese  
Egg, chorizo potato & cheese  
Egg, bell pepper, zucchini, potato & cheese  
Egg, sausage, potato & cheese  
Tofu, bell pepper, zucchini & potato(vegan)

### • **Choice of one smoothie package**

Mango, coconut water, blueberries, chia seeds, toasted coconut  
or  
Peach, coconut water, strawberries, toasted almonds

# Mornin' Time

## Breakfast A la Carte

### **Burritos or Bowls Assorted** \$96/dozen

Egg, bacon, potato & cheese  
Egg, chorizo potato & cheese  
Egg, bell pepper, zucchini, potato & cheese  
Egg, sausage, potato & cheese  
Tofu, bell pepper, zucchini & potato(vegan)

### **Sandwich(on a bagel) Assorted** \$96/dozen

Egg, sausage & cheese  
Egg, bacon & cheese  
Egg, ham & cheese  
Egg, chorizo & cheese  
Egg, avocado, tomato, whipped goat cheese & roasted tomato

### **Summer Quinoa Breakfast Jars** \$72/dozen

Quinoa, coconut milk, toasted almonds, dried cranberries, blueberries, chia seeds, bee pollen

### **Overnight Oats** \$72/dozen

Oats, apple juice, coconut milk, honey, berries, toasted coconut, toasted almonds

### **Yogurt & berry Parfaits** \$72/dozen

Vanilla yogurt, strawberries, blueberries, granola

### **Fruit Salad** \$84 serves 12

Assorted seasonal fruit, honey, toasted coconut & toasted almonds

### **Avocado Toast Bar** \$120 serves 12

crushed avocado, hard boiled egg, lemon dressed arugula, watermelon radish, tomatoes, dukkah with sliced French bread

### **Smoothie Bowls** \$72/dozen

Mango, coconut water, blueberries, chia seeds, toasted coconut  
or  
Peach, coconut water, strawberries, toasted almonds

### **Individual Frittatas** \$72/dozen

Tomato, zucchini, feta  
Mushrooms, broccoli & cheddar  
Bacon, potato & cheddar  
Italian Sausage, onions, peppers, cheddar

### **Hash Brown Birds Nest**

with scrambled egg and roasted tomato \$72/dozen  
with scrambled egg, sausage or bacon \$84/dozen  
with tofu and roasted tomato \$72/dozen

### **French Toast Casserole** \$120 serves 24

Brioche bread baked with egg and vanilla and topped with bourbon butterscotch



**Breakfast Quesadillas** scrambled egg, sauteed onion, whipped goat cheese \$65/dozen

**Box of Fair Trade Organic Coffee 96oz**\_serves 12 \$23.99  
**Fair Trade Organic Cold Brew Coffee 62 oz** serves 10 23.99  
**Gallon of OJ**\_serves 10 \$23.99



# Lunch Time

Most popular packages

## Full Meal Package

Feeds 15

**Chicken entrée (serves 5)** with choice of tomato-basil relish or white wine caper cream  
**1 small assorted sandwich platter (serves 5)**  
 Roasted Turkey Sandwich, Mediterranean Chicken Sandwich, Steak Sandwich, Peach Caprese  
 Roasted Brussels sm (serves 10)  
 Assorted Cookies (serves 12)  
 Gluten Free/Vegan Snickerdoodle Cookies (serves 3)  
 7 bottled water  
 2 half gallons iced tea  
 \$425.9

## Boxed Lunch Package

Feeds 15

15 Boxed Lunches  
 Roasted Turkey Sandwich  
 Chocolate chip cookie  
 7 bottled water  
 2 half gallons iced tea  
 \$348.65

## Boxed Meals

**Boxed Sandwich, cookie & side** 18.99pp

Individual packaging

*Choice of up to 3 types of sandwiches/wraps  
Includes chips, cookie, salad (potato, mediterranean orzo, farro, white bean), mandarin orange, utensils*

**Boxed Sandwich & Cookie** 15.99pp

**Boxed Sandwich (just chips)** 14.99pp



### Roasted Turkey Sandwich

roasted turkey, fig jam, arugula, Havarti on squaw bread

### Mediterranean Chicken Sandwich

whipped goat cheese, herb aioli, roasted tomato  
arugula on ciabatta

### Italian Sandwich

pepperoni, salami, ham, pickled red onion, roma tomato, herb aioli,  
arugula on ciabatta

### Steak Sandwich +2

gorgonzola, caramelized onion, horseradish aioli  
roasted tomato on ciabatta

### Peach Caprese

fresh mozzarella, peach-basil compote  
lettuce & tomato on ciabatta

### Chicken Cobb Wrap +2

gorgonzola, herb aioli, applewood smoked bacon, crushed  
avocado, lettuce & tomato

### Salmon Salad +2

tarragon aioli, red onion, citrus dressed baby greens, ciabatta

### Asian Tofu Wrap

sweet chili soy sauce, cole slaw, rice, cilantro  
sesame, seeds, sambal aioli (v)

### Tuscan Chicken

roasted red peppers, spinach, whipped roasted tomato goat  
cheese on ciabatta

### **Salad Box** 15.99 pp

select a salad below

served with grilled chicken, chips & a cookie

substitute salmon or grilled steak add 5.99 pp

**Quinoa** mixed baby greens, arugula, feta, grape tomatoes, lemon vinaigrette gf

**Caesar** garlic-herb croutons, shaved parmesan, classic Caesar dressing

**Asian** romaine, cabbage, sliced almonds, carrot, cilantro, sesame, honey-miso vinaigrette gf

**Mediterranean** romaine, arugula, feta, grape tomato, cucumber, red onion, mixed olives, balsamic vinaigrette gf

**Roasted Cauliflower** romaine, mixed greens, curry powder, pepitas, golden raisins, sliced almonds, feta, balsamic vinaigrette gf

## **Sandwich Platter**

Serves 10 \$145

Choice of 3 sandwiches served with chips

### **Roasted Turkey Sandwich**

roasted turkey, fig jam, arugula, Havarti on squaw bread

### **Mediterranean Chicken Sandwich**

whipped goat cheese, herb aioli, roasted tomato, arugula on ciabatta

### **Italian Sandwich**

pepperoni, salami, ham, pickled red onion, roma tomato, herb aioli, arugula on ciabatta

### **Steak Sandwich +2**

gorgonzola, caramelized onion, horseradish aioli, roasted tomato on ciabatta

### **Peach Caprese**

fresh mozzarella, peach-basil compote, lettuce and tomato on ciabatta

### **Chicken Cobb Wrap +2**

gorgonzola, herb aioli, applewood smoked bacon, crushed avocado, lettuce and tomato

### **Salmon Salad +2**

tarragon aioli, red onion, citrus dressed baby greens, ciabatta

### **Asian Tofu Wrap**

sweet chili soy sauce, cole slaw, rice, cilantro, sesame, seeds, sambal aioli (v)

## **Hot Lunch Plates**

Minimum 8 each

Includes: two sides and a cookie

Balsamic Grilled Chicken w/tomato-basil relish \$16.99 gf

Grilled Steak Chimichurri \$19.99 gf

Roasted Salmon with honey-miso glaze \$19.99 gf

Ginger Soy Grilled Tofu sweet chile glaze \$15.99 gf

### **Hot Sides**

Serves 10

**Three Cheese Mac & Cheese** rigatoni with brie, jack and parmesan \$42(veg)

**White Truffle Mac & Cheese** rigatoni with brie, jack, parmesan, truffle oil, herb bread crumbs \$48(veg)

**Roasted Seasonal Vegetables** \$40(gf, v)

**Roasted Brussels Sprouts** w/ lemon, garlic & parmesan \$40(gf, vegan option)

**Balsamic and Herb Roasted Rainbow Carrots** \$35(gf, v)

**Rosemary and Garlic Roasted potatoes** \$35(gf, v)

**Yukon Potato Mash** \$30(gf, vegan option)

**Basmati Rice**

**Tri Color Quinoa** with arugula and dried cranberry

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## Asian Buffet

\$220 serves 10

includes *Thai Curry Chicken, Gochujang Beef, Sweet n Sour Tofu*, Asian salad basmati rice, stir fried local vegetables and a cookie



## Build a Poke Bowl

\$239 serves 15

Local tuna with sesame, soy & scallion served with seasoned brown rice, wakame salad, sliced avocado, sliced cucumber cilantro, shredded carrot, sliced watermelon radish, ginger-soy sauce & spicy mayo



## South Of The Border

\$220 serves 10

includes *Carne Asada, Chicken Tinga, Jackfruit*, Mexican rice, chipotle black beans salsa guajillo, cheddar cheese, guacamole, corn and flour tortillas and a cookie



## Mediterranean Buffet

\$220 serves 10

includes *Chicken Shawarma, Veggie Kabobs*, mediterranean salad, basmati rice, tahini & harissa sauces, pita and a cookie



## Salads

Serves 12

**Garden Salad** mixed baby greens, romaine, carrots, cucumbers, lemon vinaigrette \$35

**Fancy Green Salad** mixed baby greens, tomato, candied pecans, dried cranberries & honey mustard dressing \$40

**Quinoa** mixed baby greens, arugula, feta, grape tomatoes, lemon vinaigrette

**Caesar** garlic-herb croutons, shaved parmesan, classic Caesar dressing \$42

**Pear and Gorgonzola** mixed baby greens, diced pear, dried cranberry, candied pecan, quinoa, gorgonzola, red wine vinaigrette \$45

**Chopped Salad** romaine, tomato, watermelon radish, cabbage, cucumber, cilantro, pepitas, lemon vinaigrette \$43

**Arugula & Brussels Salad** parmesan, dried cranberries, lemon vinaigrette \$45

**Asian Salad** romaine, cabbage, sliced almonds, carrot, cilantro, sesame, honey-miso vinaigrette \$42

**Mediterranean Salad** romaine, arugula, feta, grape tomato, cucumber, red onion, mixed olives, balsamic vinaigrette \$45

**Roasted Cauliflower** romaine, mixed greens, curry powder, pepitas, golden raisins, sliced almonds, feta, balsamic vinaigrette \$45

## Desserts

### Bakery Assortment

\$45 serves 12

assortment of chocolate chunk, cowboy, & gluten free/vegan snickerdoodle cookies

**Chocolate Chunk Cookie** \$4

**Double Chocolate Brownie** \$4

**Cowboy Cookie** \$4

Chocolate chips, raisins, oats, pecans, coconut

**Mini Flourless Chocolate Cake** with salt caramel \$5 gluten free

**Banana Bread Pudding** with bourbon butterscotch and toasted pecans \$6

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## Beverages

House Made Hibiscus Lemonade ½ gal \$19.99

Freshly Brewed Iced Tea ½ gal \$15.99

Bottled Water \$3.50

## Wired Chafer Kit \$10

Includes wire rack, two sternos and a chafing dish

# Cold Hors D'ouvres

**Individual Crudite** red bell pepper, zucchini stix, endive, Heirloom grape tomato, cilantro hummus \$48/dozen

**Roasted Beet Skewers** roasted red & golden beets with basil, mandarin orange & hibiscus-jalapeño syrup \$36/dozen

**Fresh Spring Rolls** with glass noodles, mint, basil, lettuce, wrapped in rice paper served with peanut sauce \$28/dozen



**Chicken Salad Wonton Cups** with thyme, chipotle lemon, mango salsa \$36/dozen

**Caprese Skewers** garlic & shallot marinated heirloom grape tomato, fresh mozzarella, basil, balsamic syrup \$34/dozen



**Oven Roasted Tomato-Olive Crostini** rosemary, garlic, feta \$36/dozen

**Teriyaki Salmon Wonton Tacos** with wasabi aioli + micro cilantro \$60/dozen

**Chilled Hoisin Salmon Skewers** mango mustard \$52/dozen

**Herb Marinated Steak Crostini** bacon aioli, caramelized onions, micro arugula \$40/dozen

**Ceviche Cups** lime juice marinated locally caught fish, tomato, cilantro, cucumber, avocado, onion & tortilla cups \$36/dozen

**Portobello Sliders** jalapeno hummus, slow roasted tomato, arugula, house made mini slider bun \$42/dozen

# Hot Hors D'ouvres

Minimum order 24 pieces each item

**Potato, Brie Quesadillas** with red onion + chipotle honey \$29/dozen

**Thai Chicken Lollipops** on sugarcane skewers with peanut sauce \$48/dozen



**Beef Empanadas** filled with spiced ground beef, topped with chimichurri \$48/dozen



**Mediterranean Chicken Sliders** mint & sun dried tomato tzatziki, house made bun \$48/dozen

**Spiced lamb Meatballs** curried yogurt \$49/dozen

**Ginger Chicken Wontons** sesame, ginger-soy seasoned chicken, sweet chile dipping sauce \$48/dozen

**Cilantro Lime Chicken Skewers** cilantro lime marinated grilled, smoked tomato chipotle sauce \$48/dozen

**Grape & Brie Bites** grape compote with garlic, shallot & fresh thyme, melted brie, phyllo cup \$30/dozen

**Salmon Cakes** with dill, shallot + lemon-basil aioli \$48/dozen

# Party Platters

Large platter serves up to 30 Small platter serves up to 20

## Shrimp Cocktail

\$169 small \$249 large

Garlic grilled shrimp, house cocktail sauce, remoulade

## Artisanal Cheese & Charcuterie

\$119.00 small \$199.00 large

chef's selection of hard cheeses, blue & soft cheeses, assorted salami & grilled sausages, fresh & dried seasonal fruits, candied pecans, honey, seasonal house made jam, rosemary-cranberry mustard & house pickled assorted vegetables served with artisan breads & crackers



## Oven Roasted or Grilled Vegetable Display

oven roasted (fall/winter)

grilled (spring/summer)

\$109.00 small \$199.00 large

seasonal market vegetables & balsamic syrup



# Party Platters cont.

Large platter serves up to 30 Small platter serves up to 20

## Mediterranean Mezze

\$129.00 small \$199.00 large

baba ganoush, roasted red pepper hummus, sun dried tomato-pesto torte, assorted olives & marinated feta served with grilled pita chips

## Farm Fresh Raw Vegetables

\$129.00 small \$179.00 large

baby carrots, green beans, broccoli, sweet red bell peppers, cherry tomatoes, zucchini, persian cucumbers served with house made romesco & avocado ranch



## Antipasto Misto

\$129.00 small \$199.00 large

marinated mozzarella pearls & grape tomatoes, roasted red peppers, prosciutto & salami roasted tomato & olive spread, white bean salad & artisan bread

## Hot Smoked Salmon

\$179.00 small \$239.00 large

herbed goat cheese, red onion, sliced tomato, capers, crostinis

## Hot Cheeses

\$169.00 large

baked Brie with dried cranberry, honey & toasted walnuts Smoked Gouda & Tomato Fondue Artisan breads

## Bruschetta Bar

\$119.00 small \$159.00 large

classic bruschetta, roasted tomato & olive spread, chickpea and caramelized onion spread served with rosemary garlic crostinis