Holiday Collection

Terra
catering & events







619.993.1437

events@terracatering.com

www.terracatering.com

Drop-off and casual corporate catering

Staffed receptions and holiday buffets

Luxury celebrations

THE DETAILS

Planning Your Holiday Celebration

At Terra Catering, we believe memorable gatherings begin with thoughtful planning, exceptional ingredients, and genuine hospitality. Our team is here to make your holiday celebration seamless, from intimate gatherings to festive corporate events.

ORDERING & MENU SELECTIONS

Our menus are thoughtfully prepared from scratch, featuring fresh, seasonal ingredients sourced locally whenever possible. We are happy to consider vegetarian, vegan, gluten-free, and other dietary accommodations with advance notice. All modifications are subject to ingredient availability and kitchen capabilities. To ensure availability and exceptional service, we encourage early booking during the holiday season.

PRICING & EVENT CHARGES

Menu prices are subject to applicable sales tax and a 22% operational expense. The operational expense is separate from gratuity and helps support event coordination, administration, and operational services. It is not a gratuity distributed to staff. Service personnel, specialty rentals, equipment, and additional event services are quoted separately when applicable.

RESERVATIONS & PAYMENT

A signed catering agreement and 25% deposit are required to secure your event date. Final payment is due 14 business days prior to your event. Events booked within this period require payment in full upon confirmation. Gratuity is not included in our estimates. If you would like to recognize your service team, we would be happy to include an optional gratuity in your proposal.

RENTALS & EVENT ENHANCEMENTS

From elegant table settings and specialty linens to curated serving displays and seasonal décor, our team can assist with the details that bring your celebration to life. We work with trusted local rental and event partners to help create a cohesive, beautifully presented experience.

BAR & BEVERAGE SERVICES

Terra Catering is fully licensed to provide alcoholic beverage service and offers customizable bar packages for your celebration. From professional bartenders and signature holiday cocktails to complete beverage packages, our team can coordinate mixers, garnishes, ice, bar equipment, and beverage-service cleanup.

We look forward to celebrating the season with yo

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Sample Passed Hors d'oeuvres

The food...

From The Sea

Mini Maryland Style Crab Cake / cajun remoulade
Crispy Salmon Cakes/ cranberry-Dijon aioli, shaved scallion
Smoked Salmon Cucumber Coin / whipped dill creme fraiche, pomegranate
Citrus Rosemary Shrimp Skewer / orange-honey glaze
Coconut Shrimp / sweet chile-orange sauce



From The Garden

Potato-Brie Quesadilla / red onion, chipotle honey
Butternut Squash & Goat Cheese Tartlet / caramelized onion, crispy sage, maple drizzle
Wild Mushroom Crostini / burrata cheese, truffle honey drizzle
Butternut Squash Soup Shooter / toasted pepitas, cinnamon oil (gf)
Fig & Goat Cheese Crostini / honey drizzle
Wild Mushroom & Gruyere Vol au Vent / thyme cream, crispy shallots
Pear & Gorgonzola Phyllo Bite / candied walnut, rosemary honey
Sweet Potato Latke / apple confit, maple creme fraiche (gf)
Winter Pear & Endive Boat / diced poached pear, candied walnuts
dried cranberry, maple-Dijon vinaigrette (v, gf)



From The Range

Chicken + Waffle Bite / fried chicken, bourbon pecan cream
Cranberry Rosemary Chicken Meatball / cranberry-port glaze (gf)
Pomegranate-Gochujang Chicken Lollipop / ginger edamame-yogurt
toasted sesame, fresh mint(gf)
Harvest Chicken Biscuit / apple-raisin compote, walnut, fresh thyme
Holiday Turkey Slider / cranberry-orange relish, sage stuffing
Mini Turkey Pot Pie Bite / roasted turkey, winter vegetables, thyme cream

From The Farm

Mini Beef Wellington / puff pastry, prime sirloin, mushroom, madeira sauce
Beef & Wild Mushroom Empanada / rosemary chimichurri, roasted garlic aioli
Beef Slider / apple chutney, blue cheese, caramelized onion
Apple Cider Glazed Pork Belly Bite / spiced apple mostarda, rosemary
Braised Short Rib Crostini / horseradish cream, crispy shallots, red wine reduction
Prosciutto Wrapped Grilled Apple Bruschetta / burrata, herb pesto, grilled baguette

The food...

Stationary Displays
minimum 30 guests



Warm Winter Comfort Display
Baked cranberrry brie, smoked gouda fondue, rosemary crostini, artisan breads, apple and pear accompaniments

Holiday Bruschetta Display
Kale & Sundried Tomato Dip
Bacon-Horseradish Dip
Butternut Squash & Caramelized Onion Spread with cranberries
Garlic Scented Toast Rounds

Winter Burrata & Roasted Harvest Display
Fresh burrata with maple-roasted delicata squash, pomegranate
baby arugula, toasted pistachios, aged balsamic, and extra-virgin olive oil.
Served with grilled artisan bread.

Holiday Meatball Trio
Three chef-inspired meatballs:
- Turkey with cranberry-port glaze
- Beef with wild mushroom-red wine sauce
- Pork with maple-bourbon apple glaze

Garnished with fresh herbs and served with cocktail picks or petite plates

Holiday Brioche Slider Collection
Petite brioche sandwiches featuring sage-roasted turkey with cranberry-orange relish, maple-bourbon pulled pork with apple slaw, and braised beef with horseradish cream.

Holiday Garden Wreath
farm vegetables arranged with red, green and white contrast accompanied by green goddess and roasted red pepper dips

Winter Harvest Cheese & Charcuterie
Chef's Selection of Artisan Cheeses, cured meats, spiced nuts, fig preserves
cranberry-rosemary mustard, seasonal fruit
assorted artisan breads & crackers

Winter Charcuterie Board
Chef's Selection of Assorted Salamis & Grilled Sausages
Molasses Glazed Pork Tenderloin
Seasonal Pickled Vegetables
accompaniments; rosemary-cranberry mustard & artisan rolls

Holiday Dinner Stations

The food...



The Holiday Carvery
selection of two meats:
Roasted Pork Loin / ginger apricot chutney
Sage Roasted Turkey / cranberry-orange chutney
Rosemary-Maple Roasted Prime Sirloin / natural jus
Apple-Whiskey Glazed Ham
the following selections are available and may be substituted for an additional fee

Pepper Crusted Prime Rib
Herb Roasted Filet Mignon mushroom ragout

Winter Trattoria
Gnocchi / brown butter, sage, walnuts, arugula, gorgonzola
Pumpkin Ravioli / roasted corn cream, toasted hazelnuts

Winter Risotto Kitchen
Creamy Parmesan Risotto with the following toppings;
caramelized onion, sauteed leek, oven roasted tomato, parmesan, arugula pesto

Mashed Potato Bar
Yukon Mashed Potatoes & Mashed Yams
accompaniments; caramelized onion, garlic, blue cheese, shredded cheddar
applewood smoked bacon, sour cream, green onion & sauteed mushrooms

Fireside Mac 'n' Cheese
Orecchiette with brie, jack & parmesan
accompaniments; roasted poblano, beer-bacon jam, caramelized onion, roasted tomato
herb bread crumbs

Holiday Comfort Bowl Station
Guests build a festive bowl with:
Bases: Whipped Yukon potatoes, maple-roasted sweet potatoes, wild rice pilaf.
Proteins: Sage-roasted turkey, rosemary chicken, maple-glazed pork.
Finishes: Gravy, cranberry-orange relish, crispy onions, roasted winter vegetables

Winter Braised Short Rib & Polenta Station
Slow-braised beef short ribs with Cabernet reduction, creamy parmesan polenta
and roasted wild mushrooms.
Finishes: Crispy shallots, fresh thyme, gremolata, shaved parmesan.

Winter Grilled Cheese & Soup Bar
Sandwich selections:
- Brie, fig jam, caramelized onion
- Smoked Gouda, roasted apple, bacon
- Wild mushroom, Gruyère, rosemary

Served alongside roasted tomato-basil bisque or butternut squash soup

Holiday Dinner Buffet Collections



The Winter Harvest Buffet

Salad: Winter greens, poached pears, dried cranberries, toasted pecans, maple-Dijon vinaigrette

Entrées: Rosemary roasted chicken with thyme jus; slow-braised pork with cranberry-apple glaze

Accompaniments: Roasted garlic Yukon potatoes, maple-roasted carrots and Brussels sprouts

$39.99 per person

The Traditional Holiday Feast

Salad: Baby kale, shaved Brussels sprouts, pomegranate, parmesan, citrus vinaigrette

Entrées: Sage-roasted turkey with natural gravy; apple-bourbon glazed ham

Accompaniments: Apple-pecan cornbread stuffing, cranberry-orange relish, roasted winter vegetables

$39.99 per person

The Holiday Grand Table

Salad: Winter greens, poached pear, gorgonzola, candied walnuts, sherry vinaigrette

Entrées: Herb-crusted sirloin with wild mushroom-red wine sauce; pomegranate-balsamic roasted salmon

Accompaniments: Three-cheese Yukon mash, rosemary-roasted rainbow carrots and Brussels sprouts

$49.99 per person

includes sweets
please select two

assortedd holiday cookies
snickerdoodle cookies(gf, df)
assorted petite fors
mini flourless chocolate cakes with salt caramel
mini pumpkin tarts

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The Sweet Stuff...



Small Bites

Assorted Holiday Cake Pops
Eggnog Creme Brulee
Mini Holiday Cupcakes
Assorted Petit Fors
Mini Chocolate Yule Logs
Pecan Tarts
Mexican Wedding Cakes
Assorted Holiday Cookies
S'Mores Brownies
Chocolate Peppermint Brownies
Pumpkin Blondies
Cranberry Orange Tartlets

Ask about our Dessert Wall...

Stations

Bananas Foster
bananas sauteed in rum & brown sugar, served with ice cream over glazed donut holes

Winter Chocolate Fondue
dark and white chocolate, gingerbread cookies, marshmallows, pound cake, granny smith apple
dried mango, biscotti

Holiday Waffle Bar
warm spiced apples, cranberry compote, cinnamon whipped cream, crushed candy cane
maple-bourbon sauce, fruity pebbles

Luxury Hot Chocolate & Apple Cider Bar
dark chocolate cocoa, white chocolate cocoa, crushed oreao crumbles, peppermint cream
marshmallows, cinnamon, chocolate shavings, salt caramel

S'mores
Belly up to the pit, heat up your marshmallow and put together your s'more with the following goodies
peanut butter cups, crushed Butterfinger, Hershey’s chocolate, regular graham crackers.