



THE TERRACE ROOM

— AT THE LAKE MERRITT —

Holiday Menus



Photo by Milan Bhatt

Experience the grand tradition of a Historic Landmark overlooking beautiful Lake Merritt. The classic art deco design of this unique venue brings you back to the charm and elegance of years past.

After Thanksgiving and through December, our venue will be festive with Holiday decorations; white lights, a Christmas tree, Menorah, and poinsettias scattered about. We can have the fireplace lit and ready for a cozy holiday feel.

See regular Catering Menus for Room Rental Options, Food and Beverage Minimums, Bar Options (ask about drink tickets!), Hors D'oeuvres, Late Night Bites, Kid's Meal, Dessert Display and More!



Holiday Buffet

Lunch \$50 / Dinner \$60

Arugula Salad with Roasted Beets, Chevre & Pomegranate Vinaigrette
Mixed Greens Salad with Feta, Pickled Onions, Dried Cranberries, & Sherry Vinaigrette
Winter Roasted Vegetables or Honey Roasted Brussels Sprouts
Cornbread Stuffing or Mashed Yukon Gold Potatoes
Butternut Squash Ravioli with Sage Brown Butter & Pistachios
Salmon with Lemon Caper Beurre Blanc & Fresh Dill
Roasted Turkey Breast with Porcini Mushroom & Roasted Shallot Gravy
Cranberry Tangerine Relish
Chef Choice Assorted Desserts ADD \$8 per person

CHEF ASSISTED CARVING STATION

\$100 LABOR SET UP FEE

(Minimum Guest Count of 80ppl)

Prime Rib of Beef with Au jus & Horseradish - \$15 per person

Honey Baked Ham with Honey Mustard & Tangy BBQ Sauce - \$10 per person



A gratuity of 12% will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. No other fees or charges, other than the gratuity above, shall be considered a tip, gratuity, or service charge for any employee. An administrative fee of 11%, *and applicable taxes*, will be added to the final bill. The administrative fee will be retained by the Restaurant and is not a tip, gratuity, or service charge for any employee and is not the property of any employee who provides service to you. Prices subject to change and food to seasonal availability.



Silver Holiday Menu



Lunch \$50 / Dinner \$60

First Course (Select 1)

Baby Arugula Salad with Pears, Walnuts, Gorgonzola, & Sherry-Walnut Vinaigrette
Romaine and Radicchio Salad with Garlic Croutons, Parmesan, Creamy Caper Dressing
Caesar Salad with House Made Croutons & Parmesan

Second Course (Select 2 proteins. Includes the vegetarian option)

Braised Pork Osso Buco, Parmesan Polenta, Cipollini Onions, Wilted Baby Kale
Braised beef short rib with Celery Root-Potato Puree, Pearl onions and Winter Vegetables
Grilled Pork Loin with Sour Cherry-Apple Gastrique, Roasted Root Vegetables and Wilted Baby Kale
Roasted Chicken Breast, Farro, Porcini Mushroom Marsala Sauce with Winter Vegetables
Seared Salmon, Celery Root-Potato Puree, Meyer Lemon Buerre Blanc, & Vegetables
Butternut Squash Ravioli with Sage Brown Butter served with Winter Vegetables

ADD Plated Dessert \$8 (Select 1)

Flourless Chocolate Torte with Raspberry Coulis
Tiramisu
New York Style Cheesecake with Fresh Berries



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Gold Holiday Menu



Lunch \$55 / Dinner \$65

First Course (Select 1)

Baby Arugula Salad with Pears, Walnuts, Gorgonzola, & Sherry-Walnut Vinaigrette
Romaine and Radicchio Salad with Garlic Croutons, Parmesan, Creamy Caper Dressing
Caesar Salad with House made Croutons & Parmesan Cheese

Second Course (Choose 3 Proteins plus 1 vegetarian option)

Braised Pork Osso Buco, Parmesan Polenta, Cipollini Onions, Wilted Baby Kale
Roasted New York Steak with Porcini Mushroom Sauce, Candied Cipollini onions, Winter Squash, & Roasted Purple Potatoes
Grilled Pork Loin with Sour Cherry-Apple Gastrique, Roasted Root Vegetables & Wilted Baby Kale
Lamb chops, Roasted Mediterranean vegetables, Couscous, Olives & Pomegranate Gastrique
Spinach & Sundried Tomato Stuffed Chicken Breast, Porcini Marsala Sauce, Winter Vegetables & Farro
Butternut Squash Ravioli with Sage Brown Butter with Winter Vegetables & Pistachios
Stuffed Delicata Squash, Leek and Goat Cheese Custard, with Quinoa Pilaf

ADD Plated Dessert \$8 (Select 1)

Bittersweet Chocolate Mousse with Chantilly Cream
New York Style Cheesecake with Fresh Berries
Flourless Chocolate Torte with Raspberry Coulis
Tiramisu
Cannolis – Sweetened Ricotta Cheese Filled Crispy Pastries



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