



ESTABLISHED 2019  
AKRON, NY

### Luncheon Menu

**Wrap Trays** - fresh wraps cut into halves

Ham and Swiss, mixed greens, tomato, Dijon mustard  
Turkey, cheddar, mixed greens, tomato, garlic aioli  
Roast beef, cheddar, mixed greens, tomato, horseradish mayo  
Chicken salad, provolone, mixed greens, tomato  
Tuna salad, cheddar, mixed greens, tomato  
Hummus, provolone, cucumber, mixed greens, tomatoes

20 - 25 people - 15 full wraps - \$145.00      Choose 3 above  
45 - 50 people - 30 full wraps - \$265.00      Choose 5 above

**Deli Platters** - Ham, turkey, roast beef, provolone, swiss, romaine lettuce, sliced tomatoes, mayo, mustard and house sandwich oil with our fresh baked rolls

20 - 25 people - 25 sandwiches - \$145.00  
45 - 50 people - 50 sandwiches - \$265.00

**Roast Beef Sandwiches** - our own roasted beef with our fresh baked kummelweck rolls and horseradish.

20 - 25 people - \$155.00  
45 - 50 people - \$285.00

**Pulled Pork Sandwiches** - our own smoked pork with a traditional Memphis sauce or Korean BBQ sauce and slaw on our fresh baked rolls.

20 - 25 people - \$155.00  
45 - 50 people - \$285.00

**Veggie platter** - carrots, celery, cucumber, broccoli, peppers, cherry tomatoes, house Ranch and or House Hummus

20 - 25 people - \$45.00  
40 - 45 people - \$75.00

**Fruit platter** - honeydew, watermelon, cantaloupe, pineapple, grapes with vanilla yogurt

20 - 25 people - \$50.00

45 - 50 people - \$85.00

**Cheese and Charcuterie Board** - a variety of international cheeses, cured meats, grapes, candied pecans, dried apricots, and assorted house made crackers

20 - 25 people - \$85.00

45 - 50 people - \$155.00

**Greek Platter** - Feta cheese, mixed olives, sun dried tomatoes, house hummus, roasted red peppers, grape tomatoes, house Pita

20 - 25 people - \$50.00

45 - 50 people - \$85.00

### Sides

**Roasted Red Potato Salad** - farm fresh eggs and herbs (Veg, GF, DF)

20 - 25 people \$50.00

40 - 45 people \$90.00

**Lemon Potato Salad** - fresh lemon zest, Greek yogurt and dill (Veg, GF)

20 - 25 people \$50.00

40 - 50 people \$90.00

**Greek Pasta Salad**- tri-colored pasta, Feta cheese black olives, tomatoes, cucumbers, with our house Greek vinaigrette (Veg, Optional: V, GF, DF)

20 - 25 people \$45.00

40 - 45 people \$85.00

**Baked Ziti** - Penne with our scratch tomato sauce and a blend of Italian cheeses (Veg, Optional: GF)

20 - 25 people \$45.00

40 - 45 people \$85.00

**Mac N' Cheese** - Elbow pasta and a blend of cheeses (Veg, Optional: GF)

20 - 25 people \$50.00

40 - 50 people \$90.00

**Broccoli Salad** - Fresh broccoli, white onion, dried cranberries, slivered almonds, house Poppyseed dressing (V, GF, DF)

20 - 25 people \$45.00

40 - 50 people \$80.00

**Garden Salad** - Romaine, mixed greens, tomatoes, cucumbers, chickpeas, carrots, red onion,  
house Balsamic Vinaigrette (V, GF, DF)

20 - 25 people \$45.00

40 - 50 people \$80.00

**Baked Beans** - Blend of beans with our scratch molasses BBQ sauce (V, GF, DF)

20 - 25 people \$45.00

40 - 50 people \$80.00

**Tuscan Beans** - Cannellini Beans, rosemary, fresh garlic and olive oil (V, GF, DF)

20 - 25 people \$45.00

40 - 50 people \$80.00

**Strawberry Poppyseed Coleslaw** - Cabbage, strawberries, almonds and our house Poppyseed  
dressing (V, GF, DF)

20 - 25 people \$45.00

40 - 50 people \$80.00

**Traditional Coleslaw** - Cabbage and shaved carrots (Veg, GF, DF)

20 - 25 people \$45.00

40 - 50 people \$80.00

**Korean Coleslaw** - Napa cabbage, carrots, and radish in our house Asian Vinaigrette (Veg, Gf,  
DF, Optional: V)

20 - 25 people \$45.00

40 - 50 people \$80.00

### **Salads**

**As a side: 20 - 25 people/ As a main: 8 - 10 people - \$55.00**

**As a side: 45 - 50 people/ As a main: 15 - 18 people - \$100.00**

**Harvest Salad** - Romaine, mixed greens, sliced apple, almonds, dried cranberry, crumbled bleu  
cheese, house Honey-Apple Cider Vinaigrette (Veg, GF)

**Beet and Arugula Salad**- Romaine, Arugula, roasted beets, candied pecans, shallots, goat cheese,  
house Citrus Vinaigrette (Veg, GF)

**Spring Salad** - Romaine, mixed greens, strawberries, slivered almonds, shaved Asiago cheese,  
house poppyseed dressing (Veg, GF)

**Cobb Salad** – Romaine, mixed greens, bacon pieces, hard-boiled egg, avocado, tomatoes, blue cheese crumbles, house Red Wine Vinaigrette (GF)

**South of the Border Salad** – Romaine, mixed greens, black beans, red onion, corn, tomatoes, cheddar cheese, house Smokey Ranch dressing (Veg, GF)

**Greek Salad** – Romaine, mixed greens, tomatoes, white onion, Kalamata olives, cucumbers, Feta cheese, house Greek Vinaigrette (Veg, GF)

**Fresh Baked Bread**- we source our organic grains from local farms and sprout and mill many of them for our flour. Due to the high-quality grains we use and no preservatives, our breads are often tolerable for individuals with gluten intolerance.

Whole Wheat, Einkorn, Rye, Italian, Cinnamon \$6.00

V = Vegan GF = Gluten Free Veg = Vegetarian DF = Dairy Free

Plates, cutlery, napkins: \$1.50/person.

Food is provided in disposable trays.

Ask us about our tablecloth, ceramic plates, silverware and glass rental.

Call us to discuss food allergies.

If you don't see something, just ask!

We also offer desserts and Coffee/Tea Stations!

Food is meant to nourish our bodies so we pride ourselves in using the highest quality ingredients we can by working with local farmers and businesses. This means our food is free of preservatives, antibiotics, hormones, and other chemicals. We believe high quality ingredients create high quality food. Your business allows us to support a sustainable food system and we greatly appreciate that.

John and Andrea Neidrauer

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