



ESTABLISHED 2019  
AKRON, NY

## **Specials Events Menu (50 person minimum)**

**Included:** Garden Salad with house dressing and house baked rolls.

**Choose Two Proteins** - \$18/person                      Add additional proteins for \$3/person

Balsamic Rosemary Chicken Breast (GF)  
Balsamic Rosemary Pork Tenderloin (GF)  
Balsamic Rosemary Portobello Mushroom (GF, V)  
Lemon Roasted Chicken Breast (GF)  
Lemon Roasted Eggplant (GF, V)  
Roast Beef in Au Juis (With Weck Rolls and Horseradish)  
Pulled Pork with Traditional Barbecue Sauce  
Chicken Marsala (Available GF)  
Carolina Mustard Chicken (GF)  
Carolina Mustard Pork Tenderloin (GF)  
Balsamic Rosemary Salmon – add \$3/person (GF)  
Orange Glazed Salmon – add \$3/person (GF)  
Blackened Haddock – add \$2/person (GF)  
Strip Steak – Market (GF)  
Smoked Brisket – add \$3/person (GF)

**Choose Two Sides:** All sides available GF

Add additional sides for \$2/person

Mashed Russet Potatoes  
Mashed Sweet Potatoes  
Roasted Red Potatoes  
Salt Potatoes  
Roasted Red Potato Salad  
Lemon Dill Potato Salad  
Baked Beans  
Tuscan Garlic White Beans  
Tri-Colored Quinoa  
Macaroni and Cheese

Baked Ziti  
Buttered Noodles  
Greek Pasta Salad  
Roasted Asparagus  
Roasted Green Beans with Shallots  
Mixed Vegetables  
Ginger Glazed Carrots  
Coleslaw  
Strawberry Poppyseed Coleslaw  
Broccoli Salad

V = Vegan   GF = Gluten Free   Veg = Vegetarian

**Appetizers:**

Vegetable Platter with House Hummus and House Ranch - \$2/person

Fruit Platter with House Yogurt Honey Dip - \$2/person

Cheese and Charcuterie Board with Candied Pecans, Dried Fruit and Olives -  
\$3.50/person

For additional appetizers please see our 'Appetizer' menu

**Dessert:** Ask us about dessert platters, cupcakes and cakes

**Coffee/Tea Station:** Coffee, tea, creamer, sugar and disposable coffee cups with lids -  
\$2.50/person

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

Ceramic Plates and Silverware: \$3.00/person

Pricing reflects food served in disposable trays ready for delivery/pick up.

Ask us about linen rental, glass rental, chaffing tray/fuel rental, and hiring servers for full-service events.

Call us to discuss food allergies.  
If you don't see something, just ask!

'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  
716-418-6836  
andrea@terrahouseakron.com