



TERRACE KITCHEN

CATERING MENU

Comprehensive catering services for your meetings and events in Orange County, ensuring exceptional culinary experiences tailored to your needs.



SCAN TO VIEW MENU
AND ORDER

LOCATION

17220 Laguna Canyon Rd
Irvine, CA 92618

CONTACT

Mia Li
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949.336.8331

CATERING WEBSITE

terracekitchen.catertrax.com



“

We have a true partnership with Terrace Kitchen. I can rely on them for a high level of detail and excellent customer service. They are agile in both planning and while on-site and they help make our events better.

- Emma H.

”



“

Working with the catering team at Terrace Kitchen is a seamless, end-to-end enjoyable experience. The team is creative, resourceful and has a great eye for detail. They are a great representation of our own company and standards.

- Bridget P.

”

MORNING

BREAKFAST Priced per person.

Classic Hot Breakfast	18	Continental Breakfast	15
Cage-free scrambled eggs & home fries with choice of: bacon or turkey bacon		Assorted mini pastries, danishes & fresh fruit	
Add French Toast	+5		
Add Sliced Fruit	+3	Fruit & Yogurt Bar	14
		Greek vanilla yogurt, assorted berries & honey granola	

A LA CARTE

Assorted Muffins	24/dz	Croissant Sandwiches	
Assorted Danish	24/dz	Egg, sausage & cheese	12
Assorted Bagels	28/dz	Egg, tomato, bacon & avocado	14
		Egg, cheese & tomato (v)	11
Individual Yogurt Parfait	8	Breakfast Burritos	12
Fruit Platters		Served with salsa roja & salsa verde with choice of:	
Small (serves 10-15)	40	Bacon, egg, potato & cheese on flour tortilla or	
Medium (serves 20-25)	70	Egg, potato & cheese on spinach tortilla (v)	
Large (serves 35-40)	110		
Avocado Toast	15	Frittatas	8
Sourdough, smashed avocado, sliced tomato, mozzarella cheese, olive oil dressed arugula & balsamic glaze		Bacon & cheddar	
Add Hard-Boiled Egg	+2	Egg, potato, vegetables & herbs (v)	

Minimum of 10 guests. (v) vegetarian

We proudly serve cage-free eggs.

DELI

BOXED LUNCHES

Sandwich Boxed Lunch

Pick from any of our Signature Sandwiches
Includes chips, a cookie & a beverage
Choice of: Sandwich, wrap or gluten free wrap

Add Avocado

Add Bacon

Salad Boxed Lunch

Pick from any of our Signature Salads
Includes a cookie & a beverage

Add Protein:

Vegan Protein (vg)

Chicken Breast

Marinated Steak

Salmon

Avocado

18

+2

+2

18

+4

+4

+6

+7

+2

PLATTERS

Deli Graze Platter

Mixed greens, power grains (black rice & quinoa),
couscous, seasonal vegetables, assorted dressings with
choice of two proteins (**add third protein +7**):
Tri-tip, chicken breast, salmon or tofu (vg)

24

Signature Sandwich Platter

Select from any of our Signature Sandwiches or Wraps
Includes chips & cookies
Choice of: Sandwich, wrap or gluten free wrap

17

Add Avocado

Add Bacon

Signature Salad Platters

Small (serves 10-15)

Medium (serves 20-25)

Large (serves 35-40)

+2

+2

50

95

150

SIGNATURE SANDWICH AND SALAD CHOICES

SIGNATURE SANDWICHES

Grilled Vegetable & Avocado

Steak Chimichurri

Classic Tuna

Turkey & Havarti

Chicken BLT

Muffuletta

SIGNATURE SALADS

Kale Caesar Salad

Seasonal Salad

Mixed Greens Salad

Strawberry Spinach Salad

Pasta Salad

Potato Salad

Any substitutions will incur an additional charge. Priced per person. Minimum of 10 guests. We proudly serve Boar's Head meat. Cookies baked fresh in-house. (vg) vegan (v) vegetarian

CREATE

Comes with one choice of salad from the Signature Salads menu.

CHEF'S TABLE

30

Fingerling potatoes, seasonal vegetables, classic dinner rolls with choice of two proteins:

rosemary chicken, braised short ribs, fish

truffle baked mac & cheese (v)

+\$5

ALL AMERICAN BBQ

28

Roasted herb potatoes, creamy coleslaw, seasonal vegetables, corn muffins, honey butter with choice of two proteins:

BBQ tofu (vg), BBQ grilled chicken, tri tip or shredded BBQ pork

MEDITERRANEAN

28

Saffron rice, za'atar vegetables, red pepper hummus, tzatziki & pita bread with choice of two proteins: falafel (vg), beef kofta or lemon & herb chicken breast

TACO CANTINA

26

Spanish rice, jalapeno black beans, pico de gallo salsa roja , salsa verde , sour cream, flour & corn tortillas with choice of two proteins: chipotle tofu (vg), carne asada or pollo asada

Add Guacamole

+3

ASIAN STIR FRY

27

Stir fried rice, seasonal vegetables with choice of two proteins: teriyaki chicken, sweet chili shrimp, beef bulgogi or soy ginger sesame tofu (vg)

TUSCAN

28

Seasonal tuscan vegetables & garlic bread with choice of one pasta: lasagna (v), penne & marinara (v) or **penne & bolognese +3** and choice of one protein: Tuscan chicken or eggplant parmesan (v)

Priced per person. Minimum 10 guests.

(v) vegetarian (vg) vegan

SMALL BITES

SWEETS

	½ DZ	1 DZ
Cookies	15	22
Brownies	18	30
Dessert Bars	18	30
Cupcakes	20	36
Donuts	20	36

FLATBREADS

Margherita (v) Marinara, fresh mozzarella, sliced tomatoes topped with basil & pesto	11	Sausage & Mushroom Marinara, sausage, mushroom, red onion & parmesan cheese	12
Chorizo & Poblano Chorizo, poblano, pickled onions & cilantro	12	Fig & Goat Cheese (v) Figs, herbed goat cheese, arugula & balsamic glaze	12

THEMED BREAKS

Wellness Break (vg) Vegetable crudité, creamy ranch dressing, dried fruit & nuts	10	Mediterranean Graze (vg) Assorted raw vegetables, kalamata olives, grilled artichokes, traditional hummus, tzatziki & grilled flatbread	11
Artisan Cheese Board Domestic & imported cheeses, fresh & dried fruits, mixed nuts, artisan crackers & bread	11	Fruit & Cheese with Crostini (v) Assorted cheeses, fresh fruit & crostini	10
Add chef selection of charcuterie	+8	Chips & Salsa Bar (vg) Add Guacamole	8 +3
		Soft Pretzels & Beer Cheese (v)	10

Priced per person. Minimum 10 guests.

(v) vegetarian (vg) vegan

HORS D'OEUVRES

THE SKY

- Chicken Potstickers** 6
with ponzu sauce
- Chicken Samosa** 7
with yellow curry
- Chicken Waldorf** 7
in endive cups
- Turkey Meatballs** 6
with sweet & sour sauce

THE LAND

- Beef & Blue Cheese Cream** 7
on a toasted crostini
- Mini Beef Taquitos** 7
with tomatillo salsa & cotija cheese
- Beef Bulgogi Lettuce Cups** 7
with peperonata
- Beef Skewers** 7
with chimichurri
- Chorizo Empanada** 7
with cilantro lime crema

THE SEA

- Shrimp Ceviche Cups** 7
- Seared Ahi on Crispy Wonton** 7
with wasabi cream
- Coconut Shrimp Skewer** 7
with sweet chili sauce
- Smoked Salmon Crostini** 8
with dill cream cheese & fried capers
- Bacon Wrapped Scallops** 8
with balsamic glaze

VEGETARIAN

- Charred Corn Crostini (v)** 7
with chipotle mayo & corn salsa

VEGAN

- Vegetable Spring Rolls (vg)** 6
with sweet & sour sauce
- Bruschetta (vg)** 6
with balsamic glaze
- Jackfruit "Crab Cakes" (vg)** 7
with dill oil
- Cauliflower "Buffalo Wings" (vg)** 7

SLIDERS

- All American** 8
Beef patty, American cheese, thousand island & sliced pickle
Add grilled onion +2
- BBQ Pork** 8
BBQ pork & coleslaw
- Buffalo Chicken** 8
Breaded chicken, buffalo sauce & sliced pickle
- Meatball & Marinara** 8
Meatball, marinara & provolone cheese
- Turkey Cranberry** 8
Turkey breast, mayo, cranberry chutney & alfalfa sprouts
- Beef Brisket & Slaw** 8
Braised BBQ beef brisket & coleslaw
- Pork Bao Buns** 8
Hoisin braised pork belly, pickled vegetables & sriracha drizzle
- Southwestern** 8
Beef patty, crispy shallot, pickled jalapeno & American cheese

24 piece minimum. Price reflects cost per piece. 72 hour notice required for all special events menu orders. Prices listed above do not include tax.

BEVERAGES

OPEN BAR PACKAGE

Assorted beers, wines (house red, white & sparkling) water & soft drinks.

Per Hour/Per Person 15

DRINK TICKETS Soft drinks & water sold separately.

Assorted beers & wines (house red, white & sparkling).

Per Ticket 9

MAKE IT HOT

Coffee Service

Regular (Decaf upon request)

Includes: Creamer pods and assorted sugars

Half Day / Until 11:00 am 5

Full Day / Until 2:00 pm 10

Coffee Pot

Regular (Decaf upon request)

Includes: Creamer pods & assorted sugars

Small (serves 8-10) 25

Large (serves 15-20) 40

Hot Tea Service

Includes: Assorted tea bags, honey & lemon

Half Day / Until 11:00 am 4

Full Day / Until 2:00 pm 8

MAKE IT COOL

Soda Cans	2	Red Bull (12 oz original)	2.75
Water Bottles	3	Perrier Carbonated Mineral Water (16.9 oz)	3.50
Breakfast Juice Bottles	4	Spa Water Dispenser (serves 10-15)	15
Iced Tea Bottles	4	Unsweetened Iced Tea Dispenser (serves 10-15)	35

Priced per person unless noted by servings.

VENUE

COFFEE BAR

Add our Coffee Bar with private barista service to your Venue reservation exclusively at Spectrum Terrace.

PACKAGE PRICING

*20 person minimum

First hour

\$15 / person

Additional hours

\$7 / person

Groups larger than 50 people will also receive brewed Stumptown coffee with toppings and creamer/milk for self-service

COFFEE

Espresso
Americano
Cappuccino
Mocha
Cafe Latte

TEA

Black Iced Tea
Hot Tea Selections

SYRUPS

Vanilla
Hazelnut
Caramel
Mocha

MILKS

Whole Milk
2% Milk
Oat Milk
Almond Milk

SERVICES

Are you looking to host a seated dinner or cocktail reception? We can help plan and execute your event. We offer a comprehensive range of rental options to enhance your event's ambiance and functionality. From upgraded tableware and linens to stylish furniture and décor, we provide everything you need to create your special event. Ask for a quote.

RENTALS

Banquet Tables
Round Tables
Cocktail Tables
Chairs
Linens
Napkins
Bars

CHINA & GLASSWARE

App/Dessert Plates
Salad Plates
Dinner Plates
Bowls
Flatware
Glassware

POLICIES

CATERING HOURS

Catering service hours are 7:00 AM to 2:00 PM, Monday through Friday, except Federal holidays. After hours Labor begins at 2:00pm and ends one hour after your event. All labor will be applied at a rate of \$45 per hour, per staff required.

ADDITIONAL STAFF

If you are hosting an event that requires more attention than just delivery, set up and pick up, we can arrange for you to have a dedicated catering attendant, bartenders and servers. All labor will be applied at a rate of \$45 per hour.

CATERING SUPPLIES

Catering service includes all necessary plates, utensils, napkins, and condiments in quantities consistent with your order. We supply all food & beverage equipment needed to ensure food is served properly. Our plates and silverware are compostable plastic. China and linen service can be rented at an additional charge. We deliver, set up and clean up your event at your requested location — excluding boxed item orders, which will be dropped off and set up only.

DELIVERY

A \$25 delivery fee will be applied for all on campus deliveries (for each requested service time). A \$45 delivery fee will be applied for delivery within a 5-mile radius. A \$55 delivery fee will be applied for delivery within a 5-10 mile-radius.

RUSH ORDERS

Orders placed within 48 hours of event start are considered rush orders. Contact our catering manager for your rush order needs and we will make every effort to accommodate. Rush orders will incur a \$50 rush fee once approved.

CANCELLATIONS

Cancellations must be made 24 hours in advance. A 50% cancellation fee will be applied to cancellations made less than 24 hours in advance.



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