

Il Terrazzo

2019 Event menu

0315 SW Montgomery Street Suite 340-360

Portland, Oregon 97201

(971) 302-6691

Please email Room and Menu choices 5 days in advance to ilterrazzoportland@gmail.com

Il Terrazzo offers one of Portland, Oregon's most beautiful & unique views - with floor to ceiling windows overlooking the harbor at River place marina, our event room The Library is available for corporate meetings, casual or formal seated dinners. Our adjacent cocktail bar The Slip is available for cocktail parties or additional space for receiving during formal & celebratory events. Il Terrazzo highlights northern Italian cuisine with a curated beverage list of international & west coast selections with attention on quality, value & diverse clientele.

The Library

Guests: 15-22

Deposit: \$350

Minimum: \$950 Food and Beverage (separate from deposit)

Rental including Slip

Guests: 50 Max

Deposit: \$500

Minimum: \$1600 Food and Beverage (separate from deposit)

The Slip

Guests: 22-30

Deposit: \$200

Minimum: \$800 Food and Beverage (separate from deposit)

Rental including Library

Guests: 50 Max

Deposit: \$500

Minimum: \$1600 Food and Beverage (separate from deposit)

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From the Bar

Limited Bar Hosted Selection:

- Red & white wine, sparkling and first shelf cocktails (gin, tequila, whiskey, vodka) \$8
- Limit of hosted drinks will be noted on event menu
- Guests may purchase separate drinks from non-hosted collection
 - (%20 gratuity added - credit card required to start tab)

Hosted Wines by the Bottle:

- Guests who pre-purchase hosted wines receive a %10 discount on their wine purchase
- Bottle estimates are based on a drink per guest per hour (4 guests per bottle)
- Opened bottles may be taken home with a copy of receipt

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Passed and Stationed Appetizers

Appetizer estimates are based on a 3 piece per guest count (4 guests per dozen basis)

Stationed:

- Caprese spedini - chilled (passed or stationed) \$26
A fun classic Italian party favor of fresh mozzarella, tomato, basil oil & balsamic
- Black truffle deviled eggs - chilled (stationed) \$30
A luxe spin on this tried & true classic - garnished with porcini dust & herbs
- Tuna Tartare* - chilled (passed or stationed) \$29
Sushi grade Ahi tuna with Italian salsa verde served on fresh cucumber
- Chilled shrimp with seasonal aioli - chilled (stationed or passed) \$27
Classic bay leaf & black pepper corn poached shrimp - served chilled with a seasonal aioli
- Pate de Campagne - chilled (stationed) \$28
Rustic country pate served with seasonal compote

Passed:

- Focaccia panino - (passed) \$30
Focaccia finger sandwiches with rustic roasted vegetables, aioli & arugula
- Carciofi Ripieni di Erbe - (passed) \$28
Classic roasted Roman style artichokes with fresh herbs & solo di bruna parmigiano-reggiano
- Tuscan marinated steak spedini - hot (passed) \$30
Toscana grilled steak skewers finished with herbs
- Saltimbocca di pollo - hot (passed) \$32
Seared fresh chicken rolled with prosciutto, sage & butter
- Polpette ai forno - hot (passed) \$29
House made meatballs served with sun dried tomato tapenade
- Calzoni ai forno - hot (passed) \$34
House made pastry filled with Italian sausage & rapini with ricotta cheese
- Bruschetta ai funghi - hot (passed) \$32
A rustic take on classic bruschetta topped with Oregon mushrooms & pancetta

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Antipasti Stations

- **Ultimo - 20 person minimum** **\$16 per person**
Prosciutto, salami Toscana, aged white cheddar, pecorino fresco, Il Terrazzo house olives, dry roasted nuts, La Panzanella Crackers & Grand Central Ciabatta
- **Insalati misti salad - 20 person minimum** **\$4 per person**
Romaine, fagiolini, taggiasca olives, potato & tomato served with balsamic & olive oil
- **Nastri di carote e zucchine - 20 person minimum** **\$2.5 per person**
Ribbons of fresh carrot & zucchini with fresh herbs, olive oil & parmigiano-reggiano
- **Frutta di stagioni - 20 person minimum** **\$3 per person**
Fresh fruit of the season
- **Crema di olio - 20 person minimum** **\$2.5 per person**
A whipped spread of Italian olive oil, goat cheese & fresh garlic

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Prix Fixe Menu

Pricing is inclusive of 3 courses and is notated with the main course list

First courses may be chosen at the table

- Insalati di Casa (Vegan/GF)
- Insalati di Romain (Vegetarian/GF, may be Vegan)
- Zuppa della dia

Second course choices to be emailed 5 days in advance of event

- Pasta della Stagioni \$32 (Vegetarian/Vegan with penne rigate)
- Tuscan Chicken \$34 (GF)
- 10 oz Bistecca fiorentina \$42 (GF)
- Ravioli with sage & pancetta \$36 (Vegetarian without pancetta)
- Polenta bolognese \$38 (GF)
- Frutta di Mare \$42 (GF)

Dessert Course may be chosen at the table

- Canolo
- Single Artisan cheese
- Chocolate Pot de Creme (GF)
- Assorted seasonal fruit (GF/Vegan)