

Teresa's
RISTORANTE
BAR & PIZZERIA

Private Dining

Event Spaces and Menus



Jack Beane, General Manager Jack@TerasasEatery.com

Napoli Room



Hosting Capacity

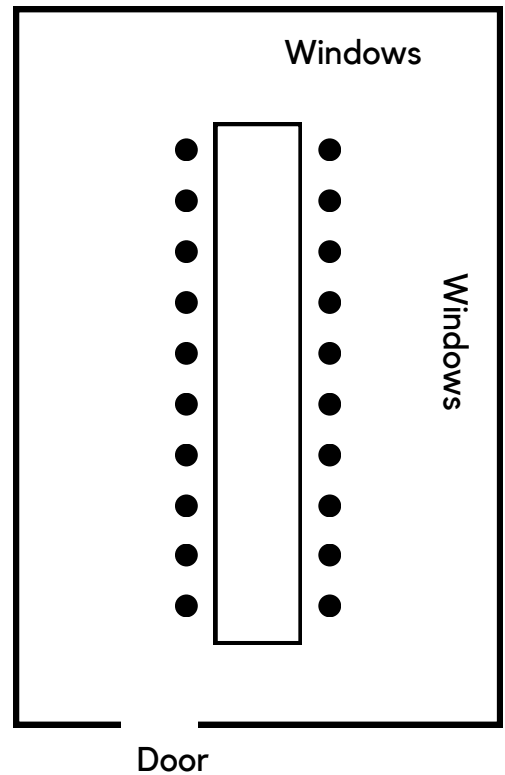
Seated: 24

Reception: 24

Single Table: 20

Table Options: Rectangular,
Cocktail Rounds

Floor Plan



Room Features

Windows providing generous natural light



400 Trade Center Woburn, MA (Exit 53) (781) 528-0001
TerasasRistorante.com @DineTerasas

Capri Room



Room Features

Television



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TerasasRistorante.com @DineTerasas

Hosting Capacity

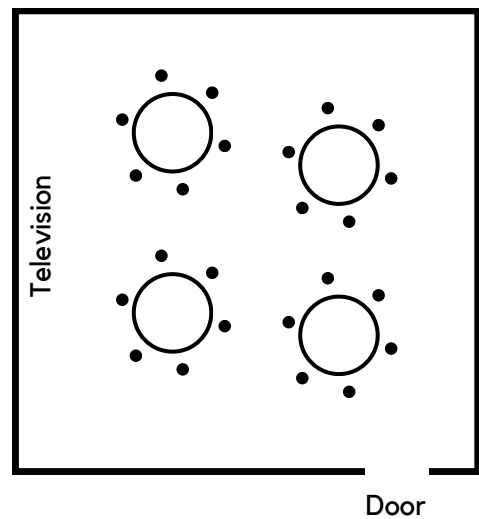
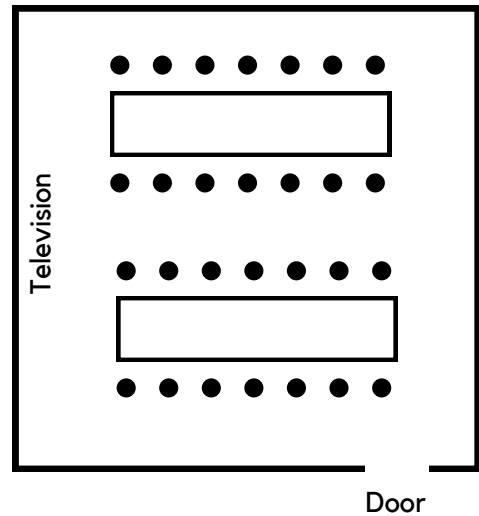
Seated: 45

Reception: 45

Single Table: 20

Table Options: Rectangular,
Board Room Style, Rounds,
Cocktail Rounds

Room Layout / Sample Floor Plans



Napoli & Capri Rooms Combined

Hosting Capacity

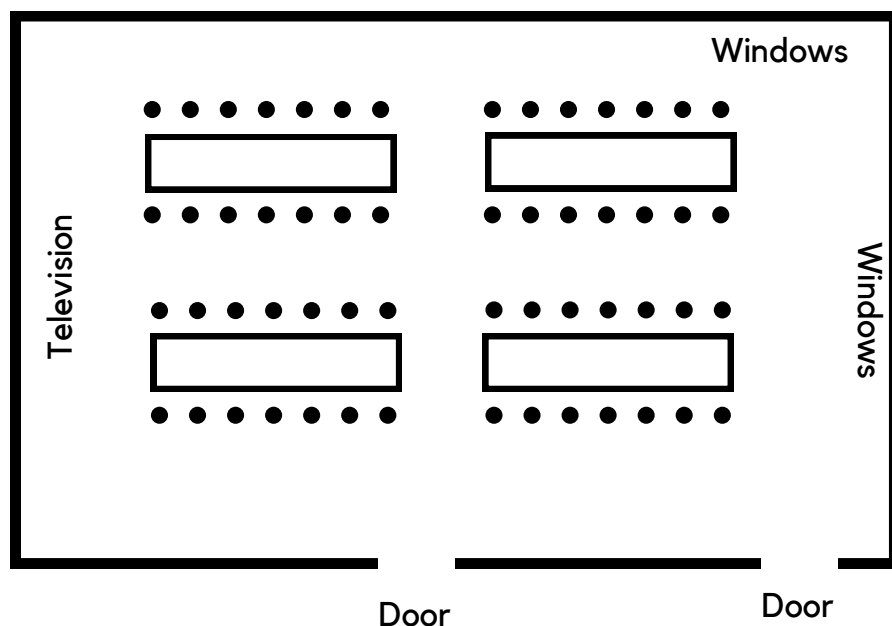
Seated: 75

Reception: 75

Single Table: 20

Table Options: Rectangular,
Board Room Style, Rounds, Cocktail Rounds

Room Layout / Sample Floor Plan



Room Features

Television

Windows providing generous natural light



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Sorrento Room



Hosting Capacity

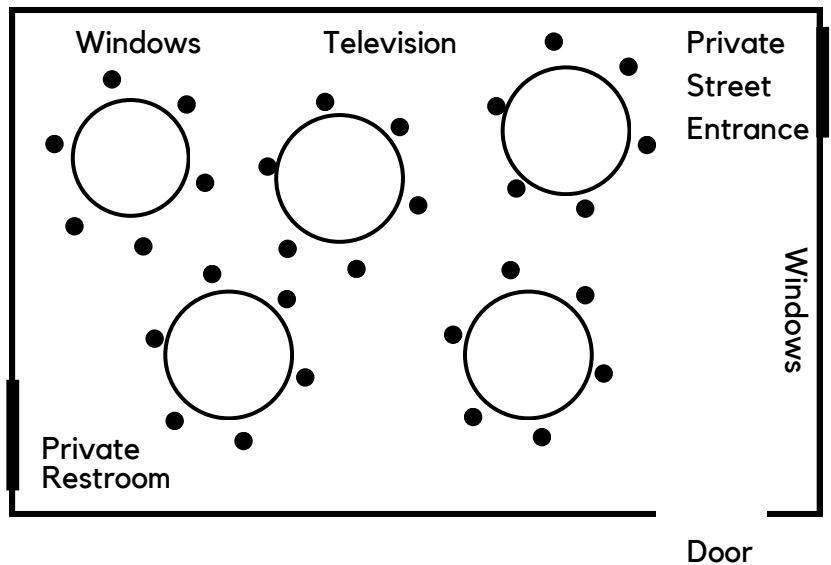
Seated: 40

Reception: 40

Single Table: 20

Table Options: Rectangular,
Board Room Style, Rounds,
Cocktail Rounds

Room Layout / Sample Floor Plan



Room Features

Television, Private Street Entrance,

Private Restroom

Windows providing generous natural light



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Roma Room



Hosting Capacity

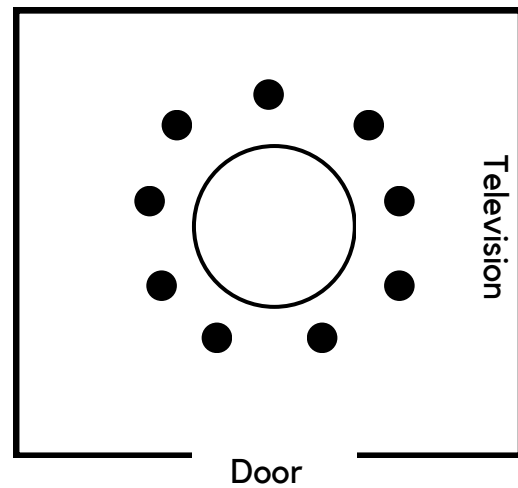
Seated: 10

Reception: N/A

Single Table: 10

Table Options: Single Round Table

Room Layout / Sample Floor Plan



Room Features

Television

Seasonal Patio

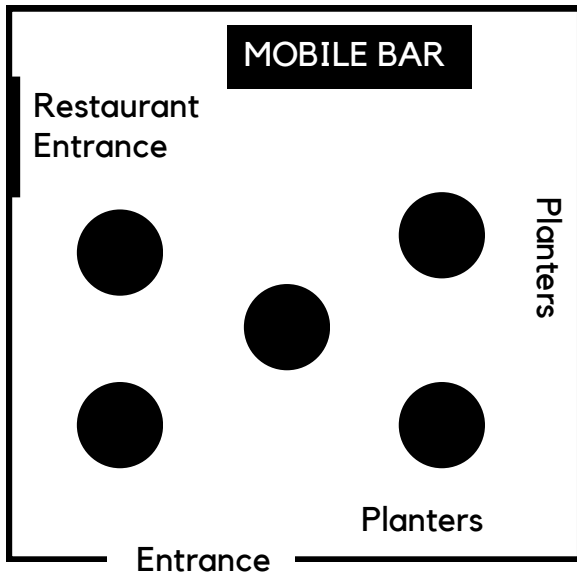
Hosting Capacity

Seated: 40

Reception: 40

Table Options: *Please Inquire with Event Manager*

Room Layout / Sample Floor Plan



Hors d'oeuvres

PASSED HORS D'OEUVRES Priced per 50 Pieces

Shrimp Cocktail	\$275
Scallops Wrapped in Bacon	\$275
Bruschetta Crostini	\$250
Coconut Shrimp	\$275
Crab Cakes with Remoulade	\$300
Stuffed Mushrooms with Teresa's Special Stuffing	\$175
Mini Arancini with House-Made Marinara	\$175
Caprese Skewers with Fresh Mozzarella, Cherry Tomatoes and Basil	\$250
Teresa's Mini Meatballs	\$200
Lamb Lollipops with Mint Currant Jam	\$425

STATIONARY HORS D'OEUVRES

HALF (Appox. 50 Guests) FULL (75-100 Guests)

Imported and Domestic Cheese Display with Fruit & Crackers	\$300	\$450
Antipasto Display	\$375	\$575
Cured Meats, Cheeses and Fruit with Marinated Vegetables and Focaccia		
Mediterranean Station	\$375	\$575
Hummus, Tabbouleh, Imported Feta, Tomato and Cucumber Salad, Warm Grilled Pita		
Raw Bar Selection	MKT	MTK
Jumbo Shrimp Cocktail, Oysters on the Half Shell, Littleneck Clams, Maine Lobster		

In addition to these popular selections we'd be delighted to customize a menu for you.
 Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
 Please inform your server of any and all allergies.
 These prices exclude 7% MA meal tax, 20% gratuity and a 7% administration fee.

Corporate Lunch Reception

\$35 per Guest

ANTIPASTI

Please Select One

Caesar Salad

Housemade Caesar dressing, topped with our garlic parmesan toasted breadcrumbs

House Salad

Freshly-chopped romaine lettuce, cherry tomatoes, red onions, cucumbers, olives, garlic parmesan toasted breadcrumbs, balsamic vinaigrette

SANDWICHES

Please Select Two for Your Guests to Choose From

Turkey Club

Oven-roasted turkey, applewood smoked bacon, tomato, mixed greens, and mayonnaise on toasted ciabatta

Italian

Imported Italian cold cuts, lettuce, tomato, pickles and provolone on toasted ciabatta

Caprese

Fresh mozzarella, tomato, basil, and balsamic glaze on toasted ciabatta

Roasted Chicken Salad

Prepared with scallions, lettuce and mayonnaise on toasted ciabatta

Ham and Cheese

Imported Ham and swiss on toasted ciabatta

SIDE

Please Select One

Potato Salad

Pasta Salad

House-Made Potato Chips

DESSERT

Please Select One

Chef's Assortment of Cookies and Brownies

Freshly baked

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Plated Luncheon

(Available Monday-Sunday 11AM-3:00 PM)

\$40 per Guest

ANTIPASTI **Please Select One**

Cesar Salad

Housemade Caesar dressing, topped with our garlic parmesan toasted breadcrumbs

House Salad

Freshly-chopped romaine lettuce, cherry tomatoes, red onions, cucumbers, olives, garlic parmesan toasted breadcrumbs, balsamic vinaigrette

Italian Wedding Soup

Acini de pepe, meatballs, chicken, vegetables

ENTRÉE **Please Select Three for Your Guests to Choose From**

Rigatoni Bolognese

Slow-braised beef, pork and veal ragú, topped with fresh burrata cheese

Chicken Piccata

Sautéed mushrooms, artichokes, white wine lemon butter sauce with capers and served over penne pasta

Chicken Parmesan with Penne

Hand-pounded and lightly fried chicken cutlet, mozzarella, house-made marinara

Steak Frites (+4\$ PP)

Grilled, sliced hanger steak served with arugula salad, truffle parmesan fries, chimichurri

Gnocchi Sorentina alla Norma

Ricotta gnocchi, fresh mozzarella, eggplant fried in extra virgin olive oil

Salmon Livornese

kalamata olives, capers, white wine tomato sauce, grilled asparagus

Spaghetti and Meatball

Fresh Spaghetti, house-made marinara

Twin Crab Cakes (+4\$ PP)

Housemade lump Crabcakes, served with lemon pesto aioli, marinated vine ripe tomatos,

Shrimp Scampi

Sauteed jumbo shrimp, cherry tomatoes, spinach, tossed in a lemon garlic white wine sauce with fresh spaghetti

Chicken Broccoli Ziti

Served in choice of white wine or alfredo sauce

Spicy Vodka Rigatoni

Sauteed chicken, tomatoes, onion, in a spicy Calabrian chili vodka cream sauce

DESSERT **Please Select One**

Chocolate Chip Cannoli

Fresh whipped ricotta

Tiramisu

Espresso-soaked ladyfingers, mascarpone

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Signature Plated Dinner

\$65 per Guest

ANTIPASTI *Please Select One*

Caesar Salad

Housemade Caesar dressing, topped with our garlic parmesan toasted breadcrumbs

Arugula Salad

Parmesan, toasted peanuts, cherry tomatoes, citrus vinaigrette

Italian Wedding Soup

Acini de pepe, meatballs, chicken, vegetables

ENTRÉE

Please Select Three for Your Guests to Choose From

Rigatoni Bolognese

Slow-braised beef, pork and veal ragú, topped with fresh burrata cheese

Slow-Braised Short Rib Pappardelle

Wild mushroom and marsala wine sauce, touch of house-made cream

Chicken Parmigiano with Penne

Teresa's marinara sauce, topped with mozzarella cheese

Pan-Roasted Cod

Served over creamy lobster pesto parmesan risotto, oreganata breadcrumbs

Cacio e Pepe with Grilled Shrimp

Roman-style, spaghetti, pecorino romano, toasted coarse black pepper

Chicken Piccata with Penne

Sautéed mushrooms, artichokes, white wine lemon butter sauce with capers

Gnocchi Sorentina alla Norma

Ricotta gnocchi, fresh mozzarella, eggplant fried in extra virgin olive oil

DESSERT

Please Select One

Cannoli

Fresh whipped ricotta, chocolate chips

Tiramisu

Espresso-soaked ladyfingers,
mascarpone

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Deluxe Plated Dinner

\$85 per Guest

ANTIPASTI Please Select Two for Your Guests to Choose From

Cesar Salad

Housemade Caesar dressing, topped with our garlic parmesan toasted breadcrumbs

Arugula Salad

Parmesan, toasted peanuts, cherry tomatoes, citrus vinaigrette

House Salad

Freshly-chopped romaine lettuce, cherry tomatoes, red onions, cucumbers, olives, garlic parmesan toasted breadcrumbs, balsamic vinaigrette

Italian Wedding Soup

Acini de pepe, meatballs, chicken, vegetables

ENTRÉE Please Select Three for Your Guests to Choose From

Rigatoni Bolognese

Slow-braised beef, pork and veal ragú, topped with fresh burrata cheese

Veal Parmesan

Hand-pounded and lightly fried veal cutlet, mozzarella, house made marinara

Gnocchi Sorentina alla Norma

Ricotta gnocchi, fresh mozzarella, eggplant fried in extra virgin olive oil

Chicken Parmigiano with Penne

Teresa's marinara sauce, topped with mozzarella cheese

Pan-Roasted Cod

Served over creamy lobster pesto parmesan risotto, oreganata breadcrumbs

Chicken Piccata with Penne

Sautéed mushrooms, artichokes, white wine lemon butter sauce with capers

Filet Mignon

Garlic mashed potatoes, grilled asparagus, barolo reduction

Salmon Livornese

kalamata olives, capers, white wine tomato sauce, grilled asparagus

Lobster Fra Diavolo

Served over fresh spaghetti

Cacio e Pepe with Grilled Shrimp

Roman-style, spaghetti, pecorino romano, toasted coarse black pepper

DESSERT Please Select One

Chocolate Chip Cannoli

Fresh whipped ricotta

Tiramisu

Espresso-soaked ladyfingers, mascarpone

Torta Cioccolato

Feuilletine, hazelnut, chocolate mousse

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