



# Private Dining

Event Spaces and Menus



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# Napoli Room



## Hosting Capacity

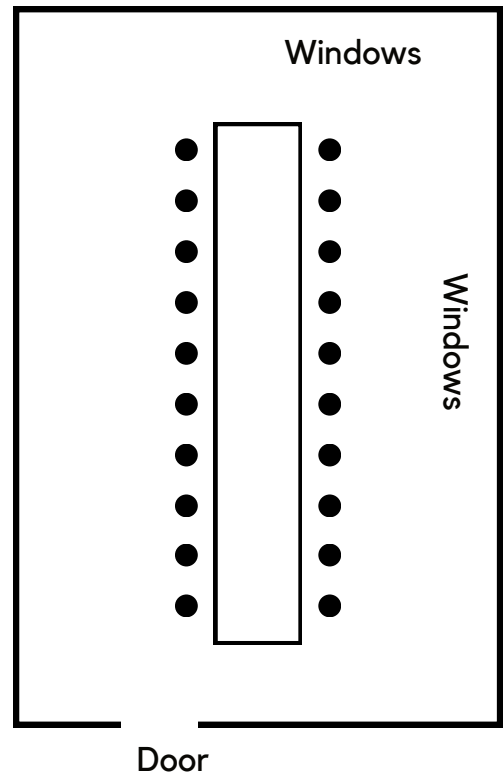
Seated: 24

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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## Hosting Capacity

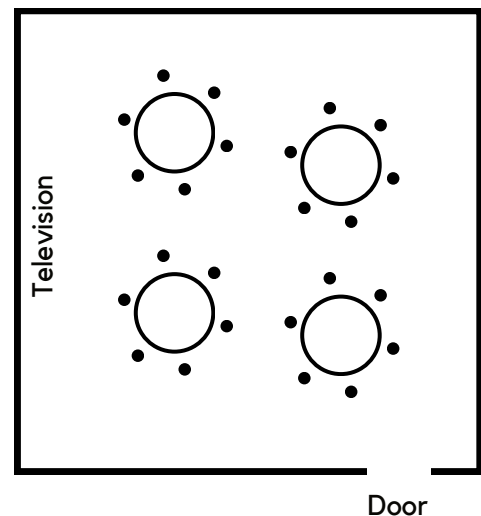
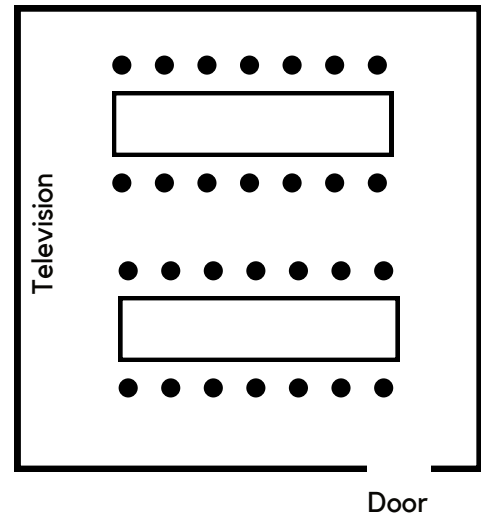
Seated: 45

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

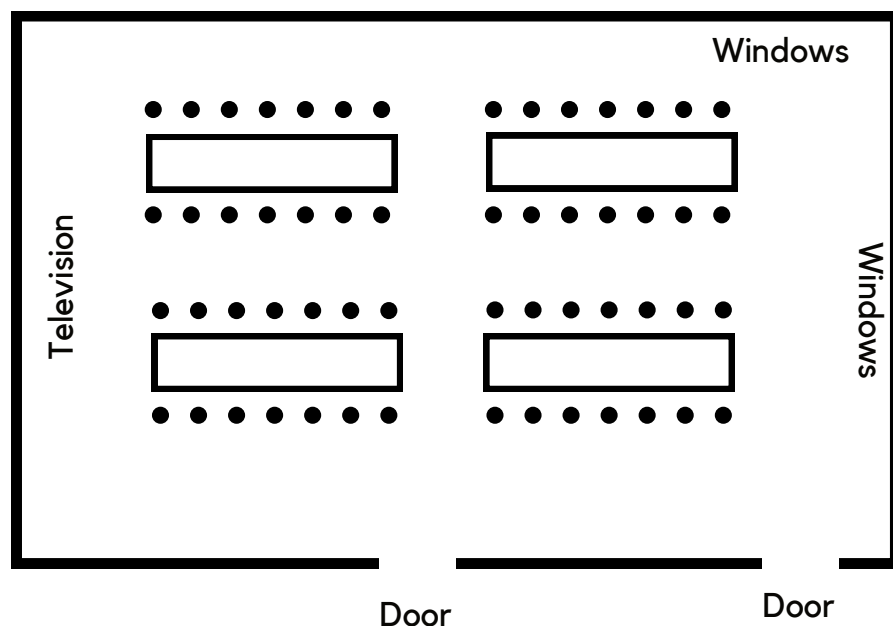
Seated: 75

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

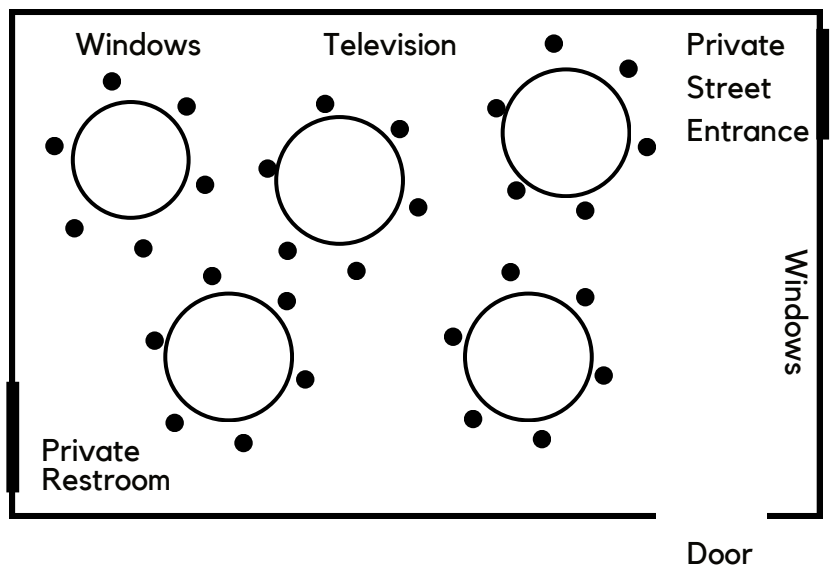
Seated: 40

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



# Roma Room



## Hosting Capacity

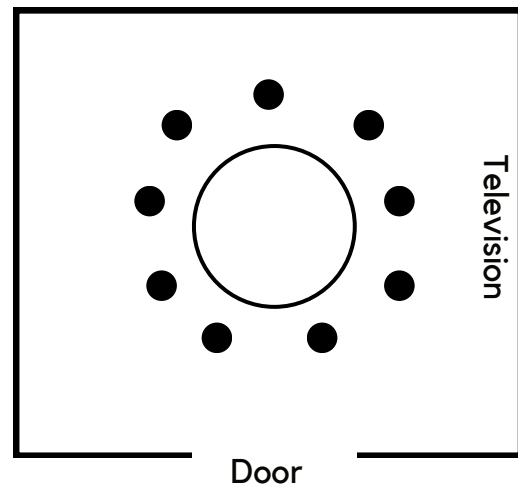
Seated: 10

Reception: N/A

Single Table: 10

Table Options: Single Round Table

## Room Layout / Sample Floor Plan



## Room Features

Television



# Seasonal Patio

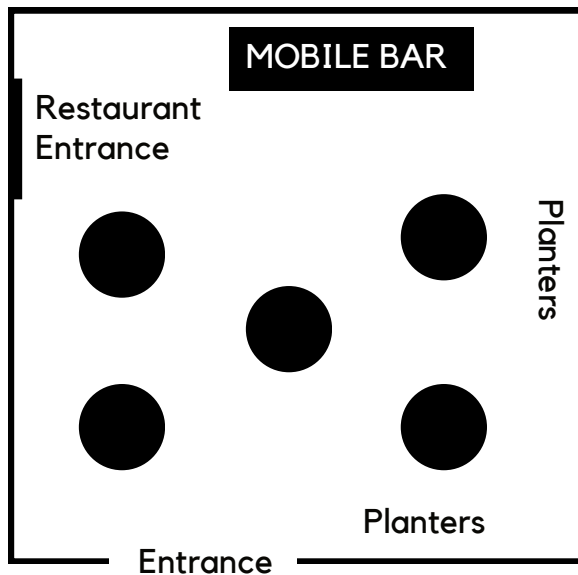
## Hosting Capacity

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

### Ceasar 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

### Ceasar 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, over sautéed garlic spinach

### Spaghetti and Meatball

Fresh Spaghetti, house-made marinara

### Twin Crab Cakes (+4\$ PP)

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

### Shrimp Scampi

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

### Chicken Broccoli Ziti

Served in a 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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of foodborne illness. Please inform your server of any and all allergies. Menu is priced per  
guest. These prices exclude 7% MA meal tax, 20% gratuity and a 7% administration fee.

# Signature Plated Dinner

\$65 per Guest

## ANTIPASTI **Please Select One**

### **Cesar 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 Sorrentina 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

### House Salad

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

### 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

### Chicken Piccata with Penne

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

### Veal Parmesan

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

### Filet Mignon

Garlic mashed potatoes, grilled asparagus, barolo reduction

### Gnocchi Sorrentina alla Norma

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

### Salmon Livornese

Kalamata olives, capers, white wine tomato sauce, over sautéed garlic spinach

### Chicken Parmigiano with Penne

Teresa's marinara sauce, topped with mozzarella cheese

### Lobster Fra Diavolo

Served over fresh spaghetti

### 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

## DESSERT Please Select One

### Chocolate Chip Cannoli

Fresh whipped ricotta

### Torta Cioccolato

Feuilletine, hazelnut, chocolate mousse

### Tiramisu

Espresso-soaked ladyfingers, mascarpone

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