

Located in the heart of Princeton and the center of Palmer Square, Mediterra with newly designed menus, Dining Rooms & Taverna is the choice for hosting business dinners, social celebrations or intimate gatherings. Our knowledgeable staff can help you coordinate your events of 9 guests or more. Contact our event coordinator at jpanfilli@terramomo.com, to book your event! Visit our Website at www.terramomo.com!

Lunch Options

First Course

Choose One:

Soup of the Day

Caesar Salad

Local Mixed Lettuces with Seasonal Garnish

Bruschetta Sampler

Main Course

Either choose one entrée to serve to each of your guests or you may choose as many as three plated for the entire table.

Grilled Free Range Chicken

Pan Seared Atlantic Salmon

Grilled Sirloin Steak

Grilled Pork Chop

Penne alla Telefono

Torchini & House Made Sausage

Caesar topped with Chicken or Shrimp

All entrees are accompanied by seasonal side dishes.

Dessert

Choose One

Tiramisu

Crème Brulee

Chef's Chocolate Dessert

Three course luncheon \$27 per person

Luncheon menu available Monday through Friday

**Cocktail Parties
In the Taverna**

Assorted Chef's Choice
Bruschetta

\$10 per person per hour

Red & White Wine & Beer
\$15 per person per hour

Additional Hot
Hors d' Oeuvres
\$12 per person per hour

Alcohol is billed on a
consumption basis after the first hour.

Dinner Options:

Hors d'Oeuvres

Chef's Choice Bruschetta with Seasonal Toppings

First Course

Choose One:

Soup of the Day

Caesar Salad

Local Mixed Lettuces with Seasonal Garnish

Pasta

(Optional)

Either choose one entrée to serve to each of your guests or you may choose as many as two plated for the entire table.

Penne alla Telefono

Torchini & House Made Sausage

Main Course

Either choose one entrée to serve to each of your guests or you may choose as many as three plated for the entire table.

Griggstown Farm Chicken

Pan Seared Salmon

Beef Sirloin Steak

Penne alla Telefono

Grilled Pork Chop

Paella

All entrees are accompanied by seasonal side dishes.

Dessert

Choose One

Tiramisu

Chef's Chocolate Dessert

Crème Brulee

Specialty cakes are available as an alternate to the
dessert course (48 hours notice please).

4 course meal* \$49 per person

3 course meal* \$39 per person

* Includes 30 minutes of Hors d' oeuvres

Wines are billed on a consumption basis

5 Course Personalized Menu

\$59 per person

Make it a **Wine Dinner**

\$24 per person for wine pairing

(with 5 course meal)

Soft drinks and coffee are included in all packages.
All parties are subject to an 18% service charge and 7% sales tax