

Eno Terra

Our private room at Eno Terra is perfect for intimate dinners, celebrations or business dinners.

Our knowledgeable staff will help you design a multi course menu that will tantalize your taste buds.

Eno Terra supports local farmers including our own *Canal Farm*. As a guest, you will enjoy a true taste of New Jersey's freshest ingredients. Our local food is only half of the equation; no dining experience is complete without wine. Our wine selections will take you on a trip around the world.

"Eat local and drink global" is our mantra, let us share it with you!

For more information or to book a group dinner please contact
Emily Najjar at events.enoterra@terramomo.com or (609) 497-1777



MENU & EVENT DETAILS

3 Course Family Style Meal---\$49 per guest

4 Course Family Style Meal---\$59 per guest

5 Course Family Style Meal---\$69 per guest

All parties are subject to a 20% service charge and 6.875% sales tax

Each menu includes plated hors d'oeuvres and our famous bread that is baked fresh daily

Soft drinks, regular coffee and tea are included in all prix fixe menus

Alcoholic beverages & specialty coffees are billed on a consumption basis

We recommend selecting wine in advance to guarantee availability

All menus use family style service

Plated meals will be an additional \$5 per guest per course

Specialty cakes from *CHEZ ALICE* are available as an alternate to the dessert course (1 week notice please)

Host a group sit-down dinner or cocktail reception in our upstairs loft. The loft provides a spacious atmosphere that can seat up to 60 guests. Restrooms are conveniently located upstairs as well. Your guests can enjoy their own private balcony or warm up by the fireplace during the chilly winter season.



Greet your guests with a variety of passed hors d'oeuvres as they enjoy a cocktail at the upstairs bar. We have an adjustable television with HDMI capability available, as well as a corded microphone for speeches.



EnoTerra

3 Course Dinner Menu

Hors d'Oeuvres

Chef's Choice Bruschetta & Focaccia with Seasonal Toppings

First Course

(Choose one to serve to your guests plated)

Seasonal Vegetable Soup ✓

NJ Local Greens, Sherry Vinaigrette & Seasonal Garnishes ✓

- Add Gorgonzola or Goat Cheese ~ \$2 additional per guest

Main Course

(Choose three to serve to your guests family style)

Griggstown Farm Herb-Brined Chicken

Pan Seared Organic Scottish Salmon

Eggplant Parmigiana ✓

Grilled Certified Natural Skirt Steak

Niman Ranch Sirloin

Chef's Selection Pan Seared Dayboat Fish ~ \$5 additional per guest

Hand Harvested Pan Seared Sea Scallops ~ \$7 additional per guest

Grilled Certified Natural PRIME Beef Tenderloin ~ \$9 additional per guest

45-Day Aged Strip Steak ~ \$15 additional per guest

All entrees are accompanied by seasonal side dishes

Dessert

(Choose one to serve to your guests)

Seasonal Crumble

Olive Oil Cake

Panna Cotta

Chef's Chocolate Dessert

Chef's Assorted Cookies

Many of our menu items are vegetarian friendly ✓

EnoTerra

4 Course Dinner Menu

Hors d'Oeuvres

Chef's Choice Bruschetta & Focaccia with Seasonal Toppings

First Course

(Choose one to serve to your guests plated)

Seasonal Vegetable Soup ✓

NJ Local Greens, Sherry Vinaigrette & Seasonal Garnishes ✓

- Add Gorgonzola or Goat Cheese ~ \$2 additional per guest

Pasta

(Choose two to serve to your guests family style)

(Pasta choices include zitoni, mezze rigatoni or ricotta gnocchi)

Abruzzo Ragu (Veal, Pork & Beef Bolognese)

Artichoke & Tomato Ragu ✓

Three Cheese Agnolotti ~ \$4 additional per guest ✓

Seasonal Vegetable Risotto ~ \$4 additional per guest ✓

Gluten-free pasta is available

Main Course

(Choose three to serve to your guests family style)

Griggstown Farm Herb-Brined Chicken

Pan Seared Organic Scottish Salmon

Eggplant Parmigiana ✓

Grilled Certified Natural Skirt Steak

Niman Ranch Sirloin

Chef's Selection Pan Seared Dayboat Fish ~ \$5 additional per guest

Hand Harvested Pan Seared Sea Scallops ~ \$7 additional per guest

Grilled Certified Natural PRIME Beef Tenderloin ~ \$9 additional per guest

45-Day Aged Strip Steak ~ \$15 additional per guest

All entrees are accompanied by seasonal side dishes

Dessert

(Choose one to serve to your guests)

Seasonal Crumble

Olive Oil Cake

Panna Cotta

Chef's Chocolate Dessert

Chef's Assorted Cookies

Many of our menu items are vegetarian friendly ✓

EnoTerra

5 Course Dinner Menu

Hors d'Oeuvres

Chef's Choice Bruschetta & Focaccia with Seasonal Toppings

First Course

(Choose one to serve to your guests plated)

Seasonal Vegetable Soup ✓

NJ Local Greens, Sherry Vinaigrette & Seasonal Garnishes ✓

- Add Gorgonzola or Goat Cheese ~ \$2 additional per guest

Hot Antipasti Course

Chef's selection of seasonal hot antipasti served family style

Pasta

(Choose two to serve to your guests family style)

(Pasta choices include zitoni, mezze rigatoni or ricotta gnocchi)

Abruzzo Ragu (Veal, Pork & Beef Bolognese)

Artichoke & Tomato Ragu ✓

Three Cheese Agnolotti ~ \$4 additional per guest ✓

Seasonal Vegetable Risotto ~ \$4 additional per guest ✓

Gluten-free pasta is available

Main Course

(Choose three to serve to your guests family style)

Griggstown Farm Herb-Brined Chicken

Pan Seared Organic Scottish Salmon

Eggplant Parmigiana ✓

Grilled Certified Natural Skirt Steak

Niman Ranch Sirloin

Chef's Selection Pan Seared Dayboat Fish ~ \$5 additional per guest

Hand Harvested Pan Seared Sea Scallops ~ \$7 additional per guest

Grilled Certified Natural PRIME Beef Tenderloin ~ \$9 additional per guest

45-Day Aged Strip Steak ~ \$15 additional per guest

All entrees are accompanied by seasonal side dishes

Dessert

(Choose one to serve to your guests)

Seasonal Crumble

Olive Oil Cake

Panna Cotta

Chef's Chocolate Dessert

Chef's Assorted Cookies

Many of our menu items are vegetarian friendly ✓

EnoTerra

Menu Enhancements

Hors d'Oeuvres

\$10 per person for 30 minutes

\$15 per person for 1 hour

Please select 5 to be passed or served family style:

Tuna Tartare
Seafood Bruschetta
Vegetable Bruschetta
Mozzarella di Bufala
Grilled Chicken Spiedini
Grilled Shrimp Spiedini
Grilled Steak Spiedini
Stuffed Mushrooms
Vegetable Arancini
Seasonal Soup

Additional Stations:

Salumi & Formaggi

\$15.00 per person

Local and/or imported artisanal salumi & formaggi, olives, fresh baked bread

Raw & Marinated Seafood *(Select 3)*

\$18.00 per Person

Mussels, Clams, Oysters, Tuna, Salmon, Crab or Shrimp Cocktail

Dessert

\$10.00 per Person

Platters of miniature desserts & cookies