

Fort Worth Private Dining Menu Options

Seated Pre-Set Menu

This menu is offered in any area of the restaurant for parties of 12 or more.

Menu includes two appetizers, salads, a choice of an entrée, and a non-alcoholic beverage.

Additional appetizers and side items may be added at a la carte menu prices.

Entrée Options:

You may offer up to six entrée options for your guests to choose from. Each guest will select one entrée.

Option #1- \$26 per person

Gyro, Saffron Chicken, Chicken Kabob, Kafta Kabob, Falafel Plate, Veggie Moussaka, Lamb Burger, or any large salad with add meat option

Option #2- \$30 per person

Any entrée from Option #1, Beef Kabob, Lamb Kabob, Shrimp Kabob, Salmon Kabob, or Oven Roasted Trout

Option #3- \$38 per person

Any entrée from Option #1, Option #2, Lamb Chops, or Grilled Sea Bass

Pre-Selected Appetizers:

These are served family style in the middle of the table for guests to share.

Please select two:

Zattar Bread or Feta Bread

Roasted Cauliflower

Hummus

Baba Ghanouj

Grape Leaves- Lamb or Vegetarian

Lamb or Veggie Moussaka

Feta & Olives

Crispy Calamari

Salads:

Salads will be served family style in the middle of the table for your guests to share.

Please select up to two:

Greek Salad

Mediterranean Salad

Tabouli Salad

Cocktail Party Menu

*This menu is offered in private dining areas of the restaurant for parties of 12 or more.
Items are placed and served family style.*

Includes Pita Bread.

Prices listed below are per person before tax (8.25%) and gratuity (20%).

*three items 10 | four items 12 | five items 14 | six items 16
seven items 18 | eight items 20 | nine items 22*

Hot Appetizers

Zattar Bread or Feta Bread- 2 pieces

Falafel- 2 pieces

Cauliflower- 4 oz

Lamb Grape Leaves- 2 pieces

Calamari- 4 oz

Gyro- 3 oz

Chicken Kabob- 2 pieces

Kafta Kabob- 1 skewer

Cold Appetizers

Hummus- 4 oz

Baba Ghanouj- 4 oz

Vegetarian Grape Leaves- 2 pieces

Feta & Olives

Seasonal Raw Vegetables

Dessert Options for all Menus:

Not included in pricing above.

A la Carte Dessert Options:

Scoop of Ice Cream \$2.00

One Piece Baklava \$2.00

Two Pieces of Baklava \$4.00

One Scoop Ice Cream & One Piece Baklava \$4.00

Two Pieces of Baklava & One Scoop Ice Cream \$6.00

If you wish to bring your own dessert we charge a \$1.00 per person plating fee. We will supply you with plates, silverware, & napkins. We can also assist in cutting a cake if needed.

Alcoholic Beverage Options

All alcoholic beverages are charged by consumption.

We can limit the bar offerings to stay within your desired budget.

Please see the lists below for our general pricing.

Happy Hour:

Happy Hour pricing is valid in all areas of the restaurant.

Monday-Thursday, 5:00-7:00 pm

\$1.00 off all beers

\$4.00 house wines

\$2.00 off red & white sangria

\$5.00 house margarita and mojito

Wines:

House Wines by the Glass \$6.00

House Wines by the Bottle \$20.00

Mid-Range Wines by the Glass \$7.00-\$9.00

Mid- Range Wines by the Bottle \$20.00-\$36.00

Top Tier Wines by the Glass \$10.00+

Top Tier Wines by the Bottle \$36.00+

Beers:

Domestic-\$4.00

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, & Shiner Bock

Import/Specialty- \$5.00

Almaza, Blue Moon, Corona, Dos XX, Heineken, Peroni, & Stella Artois

Draft- \$5.00 & \$6.00

Rotating Selection

Liquors:

Vodka, Gin, Rum, Tequila & Whiskey

\$7.00 & up

House Cocktails:

Red & White Sangria

\$7.00 & \$8.00

Fresh Fruit Mojitos:

lime, pineapple, cherry, and blueberry

\$7.00

Specialty Cocktails:

\$9.00- \$12.00

Lunch Buffet Minimums for our Private Dining Rooms:

Minimums listed below must be met on the day of your reservation.

We do not allow the purchase of gift cards for the remaining difference.

You will be required to make up the difference to bring your final pre-tax and gratuity total to the Minimum.

Our Minimums are subject to change for special dates or peak days.

These minimums are before tax (8.25%) and gratuity (18%).

Seating times are booked in 1.5-hour time blocks. Different seating times/lengths may result in different Minimums.

Large Private Room- 40 guests

Small Private Room- 14 guests

Dinner Food and Beverage Minimums for our Private Dining Rooms:

All food, beverages, and alcoholic beverages are included to reach these minimums.

F&B Minimums listed below must be met on the day of your reservation.

We do not allow the purchase of gift cards for the remaining difference.

You will be required to make up the difference to bring your final pre-tax and gratuity total to the F&B Minimum. You may purchase additional food or beverages to meet this minimum.

Our F&B minimums are subject to change for special dates or peak days.

These minimums are before tax (8.25%) and gratuity (20%).

Seating times are:

Monday-Thursday- 5:00-7:00 & 7:30-9:30

Friday & Saturday- 5:00-7:30 & 8:00-10:30

Sunday- any 2 hour time window after 5:00

Different seating times may result in different F&B Minimums.

Large Private Room- seats up to 45 guests

-Sun-Thurs- \$400

-Fri & Sat- \$800

Small Private Room- for groups of 8-14 guests

-All Days- \$200

Deposits:

A credit card number is required for all reservations of 20 or more and if you are reserving one of our private dining rooms (regardless of the number of people).

A deposit of \$100.00 is required.

Your deposit will be applied as payment on day of event.

Cancellation Policy:

We ask that you let us know as soon as you need to cancel your reservation. We understand that plans may change last minute or there may be emergency situations that arise. Please keep in mind that once you reserve our private dining room we may potentially be turning away other parties who are looking for a private dining room as well.

If you need to cancel your reservation we ask for one weeks notice prior to your reservation date.

At that time your deposit is completely refundable.

If you cancel less than 48 hours, your deposit is non-refundable.

If you cancel less than 24 hour before your reservation, you will be responsible for the F&B Minimum.

Final Guest Count:

We prefer that you have a final guest count one week prior to your event date. If your guest count changes during that week please give us a call and let us know. We will do our best to accommodate changes in guest counts. This just helps us with our reservation counts for the rest of the restaurant.

AV Connections:

We do not provide any equipment for AV or presentation purposes. You are welcome to bring in your own equipment. Please coordinate with a manager for additional information. We recommend that you schedule a time to come look at the space to plan where you will set up your equipment. Please also remember a small extension cord if you need to have access to power.

Dietary Restrictions:

If you are any of your guests have specific dietary restrictions please let us know. We can help you develop a menu or menu options to fit those dietary restrictions.

These include but are not limited to: Vegetarian, Vegan, Dairy Intolerance, & Gluten Intolerance.

Normal kitchen operations involve shared cooking equipment and preparation areas. We will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while dining at Terra Mediterranean.

Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness.

