



EVENT SALES

CATERING MENUS



ABOUT THE PROPERTY

Nestled between the rolling hills of San Marcos and situated on 20 acres of ancient oaks and pristine farmland lies the TERI Campus of Life, a unique location designed to meet the needs of a wide spectrum of individuals with disabilities.

While the campus is designed to provide opportunities for people with special needs, it also offers up to six private event spaces. Host your next meeting, retreat, training or celebration. Make your planning easy and add our TERI Catering and bar services.

Whether you're looking to host your next team meeting in our private second floor Sunrise Suite, a large celebration on our spacious Brickyard Terrace or gather family and friends on the Mountain View Deck, our TERI Catering team can create custom culinary and service experiences.



While you plan your event...

All menu pricing is exclusive of service staff fees.

A 20% service fee is applied to all catering orders.

Inquiries:
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BREAKFAST

DISPLAY

Continental Breakfast \$14 pp

Orange Juice, Coffee, Decaf, Hot/Iced Tea, Fresh Fruit, Small Assorted Danish
Assorted muffins, bagels, cream cheese and preserves

SERVED

Breakfast Burrito \$18 pp

Scrambled eggs, breakfast potatoes, beans, Monterey Jack cheese, chipotle
crema served with a side of salsa

Classic Campus Breakfast \$13 pp

Scrambled eggs, bacon, breakfast potatoes, fresh fruit, choice of whole wheat or sourdough

Avocado Toast \$13 pp

Whole grain bread, basil pesto, sliced tomato, sliced avocado, sliced tomato, fried egg, TERI microgreens,
choice of whole wheat or sourdough

Eggs Benedict Florentine \$14 pp

English muffin, spinach, sliced tomato, poached egg, hollandaise sauce and TERI microgreens

Egg White Frittata \$14 pp

Spinach, mushrooms, onion, Monterey Jack cheese, tomato, breakfast potatoes, fresh fruit

Smoked Salmon Bagel Bar \$16 pp

Assorted bagels and spreads, tomato, onion, cucumbers, avocado, capers

BREAKFAST BUFFET

available for groups of 20 or more

\$24 pp

Choose One

Scrambled Eggs or Egg Whites
Spinach Mushroom Frittata with Feta Cheese
Eggs Benedict

Choose One

Maple Turkey Sausage
Applewood Smoked Bacon
Pork Sausage Links

Choose One

Roasted breakfast potatoes
Potato Pancakes
Hash Browns

Choose One

Buttermilk Pancakes
Buckwheat Pancakes
French Toast
All served with real Maple Syrup

Choose One

Tropical Fruit Salad
Broccoli Cherry Salad
Mixed Green Salad Citrus Vinaigrette

BREAKFAST STATION

available for groups of 20 or more

Add on a chef hosted station to your breakfast buffet!

Omelette Station \$25 pp

Spinach, pepper, onion, mushroom, cheese, turkey, ham, bacon

Waffle Station \$25 pp

Fresh fruit mix, whipped cream, coconut, chocolate nibs

LUNCH

CHOICE OF THREE \$18 pp

Grilled Chicken Caesar Salad

Grilled chicken breast, parmesan, house made garlic croutons, & pumpkin seeds, served on romaine lettuce with poblano caesar dressing

TERI Farms Microgreens Salad

TERI Farms microgreens and butter lettuce, pea shoots, cucumbers and bell peppers with choice of grilled chicken breast or salmon

Roasted Beet Salad

Roasted beets, goat cheese, candied walnuts on a bed of arugula, served with honey dijon vinaigrette

Seared Ahi Salad

Seasoned and seared rare ahi tuna, ogo, toasted sesame seeds, julienned carrots, thinly sliced cucumbers, thinly sliced avocado, served over spring greens with sesame ginger dressing

Cubano

Smoked ham, mojo marinated pork, pickles, cheese, mustard aioli, served on a french roll

Stacked Club

Turkey, bacon, lettuce, tomato, cheddar, swiss, pickles, served between three slices of sourdough

Ham & Cheese Croissant Sandwich

Thin sliced ham, gruyere cheese, arugula, & apricot preserves, served on a warm toasted croissant

Pasta Salad

Fusilli pasta, cherry tomato, bell pepper, shallot, artichoke heart, kalamata olive, pepperoncini, salami, mozzarella cheese, fresh parsley, TERI basil

BISTRO LUNCH

available for groups of 20 or more

Salad Buffet: Choice of Three \$12 pp

Caesar Salad
TERI Microgreens Salad
Chicken Cobb Salad
Sumac Chickpea Greek Salad

Sandwich Buffet: Choice of Three \$20 pp

Served with Pasta Salad and TERI Microgreens Salad
Add chips for \$2.00 pp

Stacked Turkey Club
Ham and Gruyere Croissant
Caprese Sandwich
Turkey or Corned Beef Rueben
Cubano
Veggie Bahn Mi

Lunch Entree Buffet: Choice of Three \$20 pp

Choice of two served with Jasmine Rice, Grilled Seasonal Vegetables, Rolls and Butter
Grilled Dijon Chicken
Pan Roasted Salmon
Seasonal Vegetable Ravioli
Mediterranean Risotto

Power Bowl Bar

\$19 pp

Seasonal selection. Inquire for more information.

Mix and Match Lunch Buffets

| | |
|----------------------------------|---------|
| Two salads and two sandwiches | \$18 pp |
| Two salads and two lunch entrees | \$22 pp |
| Add a soup | +\$5 pp |
| Add sides: | |
| • Chips | +\$2 pp |
| • Pasta Salad | +\$4 pp |
| • Broccoli Salad | +\$4 pp |
| • Jasmine Rice | +\$4 pp |
| • Grilled Seasonal Vegetables | +\$4 pp |

BREAK OUT

Health Nut

\$12 pp

Sliced Fresh Fruit
6 oz Overnight Oat Cups
6 oz Smoothie Cups

- Acai Fruit
- Gimme My Greens
- Cherry Almond

Add House Made Trail Mix

+\$5 pp

Mini Sweets

\$9 pp

Churros
GF V Black Bean Brownie
Assorted Cookies
Lemon Bar
Chocolate Creme Puffs

HORS D'OEUVRES

DISPLAY

| | |
|---|---------|
| Charcuterie, Cheese, Nut, Fruit and Crustini Board | \$9 pp |
| Meze Platter | \$11 pp |
| Charcuterie and Meze Mix | MP |

TRAY PASSED OR DISPLAY

20 piece minimum

| | |
|---|--------|
| Mac 'n Cheese Fritter | \$3 pp |
| Spanakopita | \$4 pp |
| Garlic Grilled Baguette with Mozzarella and Tomato Bruschetta | \$3 pp |
| Brie and Apricot Crostini | \$4 pp |
| | |
| Herb and Cheese Stuffed Mushroom | \$4 pp |
| Baja Street Corn | \$3 pp |
| Prosciutto Melon | \$4 pp |
| Stuffed Cherry Tomato with Seasonal Vegetable and Cheese | \$3 pp |
| Brie and Raspberry Phyllo | \$5 pp |
| Slider choice of BBQ, Smoked Short rib, All American, Portobello | \$6 pp |
| Eggroll choice of Vegetable, Pork, Santa Fe or Chicken | \$4 pp |
| Wonton choice of Chicken, Pork, BBQ Beef or Shrimp | \$7 pp |
| Bacon Wrapped Date with Almond | \$3 pp |
| Meatball Swedish, Barbeque or Sweet & Sour | \$3 pp |
| | |
| Calamari Lemon Caper Sauce | \$6 pp |
| Mini Lobster Cakes | \$8 pp |
| Mini Crab Cakes | \$5 pp |
| Shrimp with Ginger Lime Sauce | \$4 pp |
| Ahi Poke with Ogo on Root Chip | \$5 pp |
| Shrimp Ceviche | \$3 pp |
| Smoked Salmon with Cream Cheese, Capers on Crostini | \$4 pp |
| Oyster Rockefeller | MP pp |
| Lobster Tempura | MP pp |
| Lobster Bisque Shooter | MP pp |
| Caviar Blini with Creme Fraiche and Chives | MP pp |

DINNER BUFFET

TERI TRATTORIA

Served with your choice of two proteins and style per proteins, one pasta or gnocchi for GF option, seasonal vegetable salad and rolls with butter.

Tier 1 \$26 pp

Additional protein \$10 pp

Tier 2 \$36 pp

Additional protein \$15 pp

All Tiers: Additional pasta \$5 pp

| Protein Tier 1: | Style: | Pasta: | Salad: |
|-----------------|------------|------------|-----------|
| Chicken | Picatta | Marinara | Cesar |
| Flank Steak | Parmesan | Alfredo | Garden |
| Salmon | Milanese | Vodka | Antipasto |
| Eggplant | Cacciatore | Arrabiata | |
| Shrimp | Marsala | Puttanesca | |
| | Scampi | | |

Protein Tier 2:

Veal

Filet Mignon

Braciola

Vegetarian Lasagna or lasagna Bolognese \$17 pp

Served with choice of salad, rolls and butter

TERIOPOLIS

Served with your choice of two proteins, two sides, two dips and Fattoush or Greek Salad with pita.

\$28 pp

Additional protein \$10 pp

Additional side \$5 pp

Additional dip \$5 pp

| Protein: | Side: | Dip: | Salad: |
|------------------|-----------------------|-------------|----------|
| Beef Shawarma | Saffron Rice | Hummus | Fattoush |
| Chicken | Israeli Couscous | Tabouleg | Greek |
| Shawarma | Lebna Potatoes | Mahumara | |
| Tandoori Shrimp | Greek Green Beans | Baba | |
| Shish Kabobs | Baked Canelli Beans | Ghanoush | |
| Beef Kofta | Moroccan Eggplant | Matbucha | |
| Kibbey Nayeh | Stuffed Grape Leaves | Garlic Toum | |
| Falafel | Mediterranean Risotto | Tzatziki | |
| Spanakopita | | | |
| Vegetable Kabobs | | | |

TERI AMERICANA

Served with your choice of two entrees, two sides and choice of salad with rolls and butter.

Tier 1 \$28 pp

Additional protein \$10 pp

Tier 2 \$38 pp

Additional protein \$15 pp

Protein Tier 1:

Herb Garlic Hanger Steak
Dijon Roasted Chicken
Lemon Tarragon Salmon
Chili and Ginger Tiger Shrimp

Protein Tier 2:

Chilean Sea Bass with Caper and Roe Veloute
Filet Mignon Peppercorn Sauce
Herb Crusted Rack of Lamb Olive Tapenade
Seared Duck Breast, Beer and Merlot Reduction

Side:

Seasonal Vegetable
Ginger Rice
Mashed Potatoes
Roasted Herb Potatoes
Au Gratin Potatoes
Mushroom Risotto
Yuzu and Sage Asparagus
Lemon Thyme Penne

Salad:

TERI Microgreen
Caesar
Farmhouse Cranberry and Blue Cheese

TERI TAQUERIA

Served with your choice of two proteins, Spanish rice, refried beans, guacamole, pico de gallo, sour cream, shredded lettuce, tortillas and cotija cheese.

\$18 pp

Protein:

Birria
Carne Asada
Pork Carnitas
Colorado Pork
Verde
Pollo Asada
Jackfruit Tinga
Papas Fritas

Add ons:

Chile Relleno \$6 pp
Enchiladas \$8 pp
Mexican Street Corn \$6 pp

TERI SMOKE HOUSE + BBQ

Served with your choice of three proteins, two sides, side salad and watermelon wedges.
All toppings and condiments included.

Tier 1 \$20 pp

Additional protein \$10 pp

Tier 2 \$27 pp

Additional protein \$15 pp

Tier 3 \$40

Additional protein \$25

All Tiers: Additional Sides \$5

Protein Tier 1:

Beef Burgers
Smoked Chicken Thigh
Pulled Pork
Big City Hot Dogs
Veggie Burger
Turkey Burger
Impossible Burgers

Side:

Potato Salad
Apple Coleslaw
Elote Corn Salad
Collard Greens
Mashed Potatoes
Cheesy Potato Casserole
Macaroni Salad
Roasted Seasonal Vegetable
Baked Beans

Salad:

TERI Microgreens
Caesar
Classic Wedge

Protein Tier 2:

Cedar Plank Salmon
Smoked Tri Tip
Smoked Brisket

Protein Tier 3:

Smoked Tomahawk Ribeye
Smoked Lobster Tail
Smoked Wagyu Short Rib

DESSERT

CHOICE OF TWO

| | |
|---|--------|
| Creme Brulee | \$8 pp |
| New York cheesecake with fruit topping | \$8 pp |
| Chef's Choice Tort | \$8 pp |
| Chocolate mousse with strawberries and whipped cream | \$8 pp |
| Tiramisu | \$8 pp |
| Chocolate Lava Cake | \$8 pp |

DISPLAY

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|--|---------|
| Includes bite sized assortment: | \$14 pp |
| Cupcakes | |
| Cookies | |
| Lemon Bars | |
| Brownie (GF and V option available) | |
| Cheesecake Bites | |
| Cream Puffs | |
| Petit Four | \$10 pp |

TASTING EXPERIENCE

WARM SERVICE, CLASSIC CUISINE + A RELAXING VIEW

| | |
|--|---------|
| Breakfast Experience | \$25 pp |
| Includes tasting portion of up to three breakfast entree menu options | |
| Two Course Experience | \$25 pp |
| Includes tasting portion of first and main course lunch or dinner menu options | |
| Dessert Add On | \$15 pp |
| Includes tasting portion of four dessert menu options | |

TASTING EXPERIENCES INCLUDE PRIVATE TABLE SERVICE, COMPLIMENTARY BEVERAGE* OF GUEST'S CHOICE AND A MENU TOUR HOSTED BY OUR BANQUET CHEF.

*Beverage selection of coffee, hot or iced tea, wine or beer. Exclusions apply. Based on availability.

BEVERAGE + BAR

STATIONS

Coffee, Tea (iced and hot), Water \$4 pp

The Loose Leaf Tea Station \$4 pp
Choose four, hot or iced

Gunpowder
Lemon Ginger Mint
English Breakfast
Heavenly Hibiscus
Earl Grey
Chamomile Lavender
Chai

Flavored Filtered Water Station \$30 per 50 pp
Includes choice of two.
Cucumber Mint, Lemon Basil, Grapefruit Rosemary, Citrus Sage
Additional flavors upon request.

Still Water Station \$10 per 50 pp

SPECIALTY SIPS AND MOCKTAILS

Can be served from behind the bar or at a serve yourself drink station

Strawberry Mint \$5.50 pp

Cucumber Watermelon Agua Fresca

Sparkling Chile Lime Pineapple

Raspberry Ginger Lemonade

MIMOSA PACKAGES

Bottomless \$18 pp

Flight of Four \$24 pp

Sparkling wine with your choice of orange, grapefruit, pomegranate, guava, mango or pineapple juice. Specialty mixes upon request.

BEER, WINE AND LIQUOR PACKAGES

Twin Oaks Valley Package

Beer: Light Lager, Pilsner, Red Ale, Helia Brewing Common Brew

Also Available: Seltzers

Wine: House Red, House White, Sparkling and Reisling

Liquor: Vodka, Whiskey, Tequila, Gin

Package includes diet and regular soft drinks, cranberry juice and still water.

\$10/hr for child, no alcohol

Beer and Wine Open Bar Per Hour

\$18/1 hr per person

\$28/2 hr per person

\$36/3 hr per person

\$42/4+ hr per person

Beer, Wine and Liquor Open Bar Per Hour

\$24/1 hr per person

\$34/2 hr per person

\$42/3 hr per person

\$50/4+ hr per person

By Consumption

Beer \$6

Seltzers \$6

Wine, Sparkling, Sangria \$9

Cocktails \$9

Diet and Regular Soft Drinks \$3

Specialty Cocktails

\$14 per person

\$13 per person

San Marcos Package

Beer: Includes Twin Oaks Package plus Pale Ale, IPA, Stout and Double IPA

Also available: Seltzers, Hard Apple Cider

Wine: Includes Twin Oaks Package including Champagne

Package includes diet and regular soft drinks, cranberry juice, sparkling and still water.

\$10/hr for child, no alcohol

Beer and Wine Open Bar Per Hour

\$27/1 hr per person

\$38/2 hr per person

\$44/3 hr per person

\$50/4+ hr per person

Beer, Wine and Liquor Open Bar Per Hour

\$32/1 hr per person

\$44/2 hr per person

\$52/3 hr per person

\$62/4+ hr per person

By Consumption

Beer \$9

Seltzers \$6

Wine, Sparkling \$12

Liquor \$13

Diet and Regular Soft Drinks \$3

Specialty Cocktails

\$16 per person

\$15 per person