

Trillium

CATERING AND EVENT CENTER
Dinner Menu

Plated Sit-down Dinners

Salads – *Fresh beginning ... setting the stage ... whetting the palate*

Garden Salad - \$2.50

With cherry tomatoes, red onion ribbons, cucumbers served with two dressings (lemon, dijon red-wine, or sweet balsamic vinaigrette, creamy caesar, poppy seed, or asiago buttermilk ranch dressing)

Romaine Caesar Salad - \$2.75

Crisp romaine lettuce, garlic-herb croutons, shaved parmesan, house-made caesar

Apple, Pear and Roquefort Salad - \$3.50

On a bed of crisp bibb lettuce and spinach leaves with toasted hazelnuts and hazelnut cider vinaigrette

Harvest Salad - \$3.50

Baby spinach with michigan apples, candied walnuts, goat cheese and dried local cherries with champagne-michigan maple vinaigrette

Greek Salad - \$3.50

Greens with feta, cucumbers, tomatoes, kalamata olives, and pepperoncini peppers with red-wine vinaigrette

Strawberry Spring Salad - \$3.50

Fresh spring mix with strawberries, bleu cheese, candied walnuts and a sweet balsamic vinegar dressing

Baby Greens with Basil Salad - \$3.50

Baby greens with spinach, heirloom tomatoes, shaved parmesan, basil and sea salt with lemon vinaigrette

Beefsteak Tomato Caprese Salad - \$4.00

Beefsteak tomatoes and fresh mozzarella with basil and pesto drizzle

Chop House Wedge - \$4.00

Crisp wedge of iceberg lettuce with apple wood bacon, gorgonzola crumbles, cherry tomatoes and garlic croutons

Asparagus and Orange Salad - \$4.00

Fresh romaine leaves, grilled asparagus, orange sections, and shaved fennel with citrus vinaigrette

Bouquet Salad of Baby Greens - \$6.00

Composed salad of romaine, watercress and endive wrapped with cucumber ribbons and finished with dijon red wine vinaigrette

*Salad prices are per person, when served with an entrée, and include bread service.

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www.trilliumevents.net

Plated Sit-down Dinners (continued)

Entrée - *The main event*

Beef

Beef Bourguignon - \$20.00

Burgundy wine braised beef with pearl onions and mushrooms on roasted garlic mash

Beef Carbonade - \$20.00

Michigan ale braised beef with horseradish whipped potatoes, demi glaze and roasted mushrooms with green beans

Bleu Cheese-Caramelized Onion Crusted Grilled Top Sirloin - \$21.00

Herb-roasted fingerling potatoes and green beans with almonds

Port Wine Braised Beef Short Ribs - \$27.00

Creamy celery root potato mash and roasted root vegetables

Prime Rib - \$27.00

Sea salt and herb crusted with roasted garlic mashed potatoes and baby carrots.

New York Strip Steak with Brandied Mushrooms - \$27.00

Rosemary roasted fingerlings, roasted tomatoes and asparagus

Grilled Filet Mignon - \$30.00

Potato and gorgonzola-gratin, grilled asparagus and cabernet jus

Stuffed Beef Tenderloin - \$33.00

Goat cheese and prosciutto stuffed choice tenderloin with balsamic brown butter and herb whipped potatoes

Pork and Lamb

Herb-Roasted Pork Loin - \$19.00

Braised apples and cabbage with stone ground mustard cream sweet potato- gorgonzola gratin

Asian Marinated Pork Tenderloin - \$21.00

Gingered basmati and tropical fruit salsa

Stuffed Pork Loin - \$19.00

Gorgonzola, spinach and sundried tomatoes stuffed pork loin with roasted tri color potatoes and asparagus

Herb-Crusted Center-Cut Double Pork Chop - \$22.00

Quinoa-cous cous pilaf with red peppers, lemon, mint and parsley and panko-crusted roasted tomatoes

Lamb Shank - \$23.00

Red wine braised lamb shank with herb whipped potatoes and root vegetable and lamb rosemary jus

Creswick Farms Lamb Porterhouse - \$27.00

Goat cheese and thyme whipped potatoes and roasted asparagus

Plated Sit-down Dinners (continued)

Chicken and Poultry

Lemon Chicken Bruschetta - \$18.50

Parmegiano reggiano and fresh tomato bruschetta topped grilled breast with basil basmati pilaf and roasted red pepper vinaigrette

Bourbon Barbecued Chicken - \$18.50

Buttermilk and chive mashed potatoes and peppered sweet corn

Chipotle and Honey Glazed Chicken - \$18.50

Sweet corn polenta and green beans almandine

Parmesan-Crusted Chicken Breast topped with Boursin - \$19.00

Mediterranean cous cous, ratatouille and roasted tomato sauce

Chicken Caprese - \$19.50

Pan-sautéed chicken breast topped with prosciutto, fresh mozzarella, roasted tomatoes and basil finished with lemon beurre blanc, parmesan risotto fritter and grilled asparagus

Chicken Marsala - \$19.50

Caramelized onion three grain pilaf with sautéed mushrooms, tomatoes and marsala crème

Crispy Apple wood Bacon-Wrapped Chicken Breast - \$20.00

Yukon gold and caramelized onion hash with mustard-braised bitter winter greens

Roasted Quail - \$25.00

Quail stuffed with herbs, goat cheese and figs served with balsamic jus, wild rice and asparagus

Duck Two Ways - \$27.00

Grilled breast and braised leg with sweet corn polenta, mustard braised greens and red wine jus

Fish and Seafood

Sweet Soy Glazed Grilled Mahi-Mahi - \$24.00

Fragrant basmati with bok choy slaw and grilled pineapple salsa

Ginger Sesame Salmon Filet - \$25.00

Toasted sesame almond rice, snow peas, sweet chili glaze

Harrietta Hills Pan-Sautéed Trout - \$26.00

Yukon gold & caramelized onion hash with green beans

Pecan-Crusted Walleye - \$27.00

Wild rice and mixed grain pilaf with dried cherries and herb butter, with roasted asparagus

Coriander Sesame Crusted Tuna Steak with Ginger Miso Glaze - \$27.00

Sticky rice with pickled cucumbers and sesame sugar snaps

Pan-Seared Sea Bass - \$28.00

Red pepper quinoa-cous cous and pine nut pesto salsa with ratatouille

Lobster Tails – Market Price

Two broiled South Atlantic lobster tails with boursin whipped potatoes and asparagus

Plated Sit-down Dinners (continued)

Vegetarian

Quinoa "Risotto" - \$18.00

Grilled vegetable ragout tossed with quinoa, goat cheese and herbs with roasted tomato sauce

Stuffed Baby Eggplant - \$19.00

Roasted eggplant stuffed with feta and grilled vegetables served with rice and vegetable - gluten-free

Grilled Vegetable Lasagna - \$19.00

Grilled vegetable and goat cheese lasagna with olive oil braised tomato sauce

Grilled Portobello Vegetable Stack Zucchini Summer Squash - \$20.00

Eggplant and tomato with balsamic vinaigrette grilled, stacked, skewered and with mixed grain pilaf
gluten-free, dairy-free and vegan

Pasta

Grilled Chicken Vegetable Medley - \$18.00

Colorful medley of broccoli, asparagus, carrots, and peppers tossed with penne pasta and beurre blanc

Grilled Chicken Lasagna - \$19.50

Layered with creamy alfredo sauce, peppers and three cheeses

Orecchiette with Chicken Sausage - \$19.00

Tossed in a light chipotle cream with fire roasted peppers, roasted mushrooms and tomatoes

Meat and Four Cheese Lasagna - \$19.50

Ground sirloin, Italian sausage, roasted peppers, ricotta, parmesan, mozzarella, provolone with roasted tomato sauce

Combination Plates

Top Sirloin and choice of Chicken - \$27.00

Roasted garlic mashed potatoes with grilled asparagus

Salmon Oregon - \$29.00

Grilled salmon topped with a crab cake with parmesan pancetta risotto fritter and asparagus

Citrus-Teriyaki Marinated Grilled Top Sirloin with Sesame Crusted Tuna Steak - \$31.00

Sticky rice and Asian slaw, garnished with pickled cucumbers, ginger and sweet soy

Five-Ounce Filet Mignon with choice of Chicken - \$33.00

Roasted garlic mashed potatoes with grilled asparagus

Five-Ounce Filet Mignon and Grilled Lobster Tail - \$39.00

Buttermilk and chive mashed potatoes and sautéed green beans

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*