

Trillium

CATERING AND EVENT CENTER

Hors d' oeuvre - *the opening act ... bursts of flavor ... modern twists on old favorites*

Cold Selections

Pesto Chicken Salad Stuffed Cherry Tomatoes - \$1.50

Ripe cherry tomatoes halved and filled with pesto-scented chicken salad

Tomato Bruschetta - \$1.50

Salsa of heirloom tomatoes and basil atop crispy rustic bread slice with parmesan and balsamic

Seasonal Fruit Kebabs - \$1.75

Fresh fruit skewered on knotted bamboo with minted yogurt

Tuscan Bean and Goat Cheese Crostini with Roasted Mushrooms - \$1.75

Toasted baguette slathered with creamy tuscan bean and goat cheese hummus with roasted mushrooms

Thai Chicken Salad - \$1.75

Spicy Thai-peanut chicken salad on crispy wontons

Shrimp Toast - \$2.00

Fresh shrimp salad on crispy toast with saffron aioli

Caprese Skewers - \$2.00

Sweet cherry tomatoes, fresh mozzarella, and basil with balsamic vinaigrette

Smoked Trout Cucumber Cups – \$2.00

Smoked trout and boursin cream cheese in crispy phlyo cups with pickled cucumber

Mini Bella & Mozzarella Sandwich - \$2.00

Open face sandwich with balsamic roasted mini bella and basil-marinated fresh mozzarella on focaccia toasts

Parmesan, Asiago and Montasio Frico - \$1.75

Grated Italian cheese crisp served with roasted red pepper vinaigrette

Shrimp Cocktail Shooter - \$3.50

Jumbo shrimp atop spicy tomato gazpacho

Assorted Sushi Rolls - \$12.00 per roll (10 pcs per roll)

California, veggie, and spicy tuna with wasabi, pickled ginger and soy

All appetizers are priced per piece

Hot Selections

Each of these items can also be served as part of a stationary hors d'oeuvre buffet. Menus and prices for hors d'oeuvre-only parties are custom-tailored to meet your vision and start at \$19.00 per person. Plated appetizers available inquire for options that would pair with your meal.

Crimini Mushrooms with Parmesan Pancetta Stuffing - \$1.25

Panko crumb, savory herb, pancetta, and parmesan stuffing atop crimini mushroom caps

Polenta Fries - \$1.25

Crispy polenta fries with warm caramelized onion gorgonzola dipping sauce and roasted tomato sauce

Mini Pronto Pups - \$1.50

Spicy ketchup and honey dijon dipping sauces

Mini BLTs - \$1.75

Tiny bacon, lettuce and tomato sandwiches with herb aioli on focaccia

Chicken or Beef Satay - \$1.75

Thinly sliced marinated and grilled chicken or beef skewers with thai peanut and chili lime dipping sauces

Samosas - \$1.75

Crunchy vegetable and cilantro filled wonton crisps

Jerk Chicken Skewers - \$2.00

Grilled sliced chicken breast marinated in a fiery jerk sauce, mango salsa

Southern BBQ Pork Bites – \$2.00

Crispy grits, braised pork, carolina BBQ sauce, fried kale

Bavarian Sliders - \$2.75

Grilled mini burgers on pretzel rolls with pickles, smoked cheddar and honey mustard

Tuna Wonton - \$3.00 each

Spice seared tuna on crispy wonton with gingered slaw and wasabi – soy aioli

Coconut Shrimp – \$3.50

Coconut shrimp served with a sweet chili sauce

Bacon Wrapped Scallops – \$3.50

Grilled scallops wrapped in crispy bacon with honey mustard

Mini Crab Cakes – \$4.00

Mini crab cakes served with a spicy creole remoulade sauce

All appetizers priced per piece or person

**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.*

Artistic Displayed Hors d'oeuvre

Our presentation is designed to showcase the food, and stationary buffets are designed to look as good as they taste. Using fresh flowers, grasses, leaves, and decorative fabrics gives our stations a distinctive and inviting edge.

Farmer's Market Crudité – \$3.50

Seasonal veggies, including multi-color peppers, asparagus, cucumber spears, sugar snaps, and house-made buttermilk herb dip

Spinach Artichoke Dip - \$3.75

Creamy spinach with bacon, parmesan and artichoke hearts, served with pita

Swedish, BBQ or Sweet & Sour Meatballs - \$3.75

Savory pork and beef meatballs served with lingonberry, spicy barbecue or pineapple sweet sour sauce or sweet chili sauce

Seven Layer Dip with Blue Corn Chips – \$3.75

Braised black beans, sharp cheddar, sour cream, lettuce, tomatoes, scallions, black olives, guacamole, and pico de gallo salsa served with blue corn chips

Mediterranean Platter – \$3.75

Sundried tomato and lemon hummus served with grilled seasonal vegetables and pita

Seasonal Fruit Display – \$4.00

Bountiful display of market fresh fruit, ranging from grapes to melons and berries, served with a vanilla greek yogurt dip

Shrimp Cocktail – \$3.50 per piece

House cocktail sauce, green goddess and lemon wedges

Spicy Chicken Wings - \$4.00

Served with gorgonzola dip and sweet chili glaze

Mussels - \$4.00

Local ale steamed PEI mussels with spinach, dijon, tomato and toasted baguette

Domestic Cheese Board – \$4.25

Swiss, sharp cheddar, provolone and colby jack served with a variety of crackers and breads

Brie with Candied Pecans - \$4.50

Brie wheel, warmed and topped with candied pecans in a butter/brown sugar glaze, served with apple-cranberry and pear-fig chutney

Sausages and Cheese Board – \$5.75

Grilled andouille, italian, kielbasa and smoked sausages with aged gruyere, smoked gouda, and sharp cheddar, with assorted mustards, pickled vegetables, breads and flatbreads

Antipasti Platter – \$5.75

Pepperoni, salami, capicola, marinated mozzarella, with a variety of olives, marinated artichoke hearts, grilled vegetables, served with crackers, and toasted baguette

Artisan Cheese Board – \$6.50

Fresh goat cheese, local gouda, michigan brie, parmegiano reggiano, and maytag blue served with a variety of crackers, breads, candied nuts and dried fruit

Stationary buffets are priced per person unless noted, with a minimum of 50 guests 1 ½ hour guarantee