

Trillium

CATERING AND EVENT CENTER
Dinner Menu

One Entrée Buffet

One Entrée Buffet includes rolls and butter, house salad with choice of two dressing, one entrée from the following choices and two sides. Price \$19.00

Entrées – Poultry Options

Chicken Marsala

Sautéed chicken breast with sautéed mushrooms, tomatoes, scallion and marsala crème

Chicken Caprese

Sautéed chicken breast wrapped with prosciutto ham and fresh mozzarella topped with tomato bruschetta

Orange-Coriander Chicken

Coriander and orange marinated chicken breast with coriander-cilantro beurre blanc

Honey-Chipotle Chicken

Cilantro-lime grilled chicken with honey-chipotle glaze

Bourbon BBQ Chicken

BBQ rubbed grilled chicken with bourbon BBQ sauce

Roasted turkey breast

Chef carved oven roasted turkey breast with herb jus

Entrées – Beef Options

Beef Bourguignonne

Burgundy braised beef with caramelized onions and red wine jus

Beef Carbonade

Michigan ale braised beef with roasted mushroom demi glaze

Entrées – Pork Options

Roasted Pork loin

Chef carved slow roasted, herb crusted pork loin with stone ground mustard cream

Stuffed Pork loin

Chef carved spinach, gorgonzola, and sundried tomato stuffed pork loin with herb jus

Maple glazed ham

Chef carved Michigan maple glazed ham with apple-dried cherry chutney

Sides

Starches

- ❖ Herb-roasted fingerling potatoes
- ❖ Creamy celery root - potato mash
- ❖ Herb-whipped potatoes
- ❖ Horseradish mash
- ❖ Roasted garlic mashed potatoes
- ❖ Buttermilk and chive mashed potatoes
- ❖ Goat cheese and thyme whipped potatoes
- ❖ Yukon gold and caramelized onion hash
- ❖ Gingered sweet potato mash
- ❖ Three-cheese scalloped potatoes
- ❖ Sweet potato gorgonzola gratin (\$2.00 per person supplement)
- ❖ Twice-Baked yukon gold potatoes (\$1.00 per person supplement)
- ❖ Three grain pilaf with dried michigan cherries and toasted almonds
- ❖ Gingered basmati
- ❖ Sundried tomato and basil basmati pilaf
- ❖ Pistachio pesto orzo
- ❖ Cous Cous with scallions, tomato and basil
- ❖ Quinoa-cous cous pilaf with red peppers, lemon, mint and parsley
- ❖ Sweet corn polenta

Vegetables

- ❖ Sautéed green beans with slivered almonds
- ❖ Mustard braised winter greens
- ❖ Honey glazed baby carrots
- ❖ Sautéed garlic spinach
- ❖ Roasted winter squash
- ❖ Grilled summer squash with mint and fresh goat cheese
- ❖ Sautéed peppered corn
- ❖ Roasted root vegetables
- ❖ Sautéed wild mushrooms
- ❖ Grilled asparagus
- ❖ Sweet corn and edamame succotash
- ❖ Mediterranean ratatouille
- ❖ Braised apples and cabbage