

Trillium

CATERING AND EVENT CENTER
Dinner Menu

At Trillium, there is no such thing as a set menu. Chef's repertoire is continually expanding to include food trends and to take advantage of the season. Our food is both new and exciting, while remaining unmistakably familiar.

Our Philosophy ... Fresh ... Local ... Seasonal

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

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www.trilliumevents.net

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

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.

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

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Buffet Dinners

Two Entrée Buffet includes rolls and butter, choice of salad, two entrees and two sides. Price \$22.50 unless stated supplement charge. Add any side for \$1.50 or entrée for \$5.00 per person except upcharge items supplement would still apply.

Salads

Romaine Caesar Salad

Fresh chopped romaine lettuce, garlic-herb croutons, shaved parmesan, house-made Caesar

Garden Salad

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)

Harvest Salad – (\$1.00 per person supplement)

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

Baby Greens with Basil Salad (\$1.00 per person supplement)

Spring mix with spinach, heirloom tomatoes, shaved parmesan, basil and sea salt with lemon vinaigrette

Greek Salad (\$1.00 per person supplement)

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

Apple, Pear and Roquefort Salad (\$1.00 per person supplement)

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

Asparagus and Orange Salad (\$1.50 per person supplement)

Fresh romaine leaves, orange sections, and garden tomatoes with citrus vinaigrette

Beefsteak Tomato Caprese Salad (\$1.50 per person supplement)

Local beefsteak tomatoes and fresh mozzarella with basil and pesto drizzle

Entrées – Beef Options

Top Sirloin

Chef carved herb crusted top sirloin with caramelized onions and gorgonzola cream

Beef Bourguignonne

Burgundy braised beef with caramelized onions and red wine jus

Beef Carbonade

Michigan ale braised beef with roasted mushroom demi glaze

Beef Stroganoff

Braised beef tips with crimini mushrooms, pearl onions, and dijon cream

Prime Rib (*\$6.00 per person supplement*)

Chef carved sea salt and herb crusted rib-eye with herb jus and horseradish sauce

Beef Tenderloin (*\$8.00 per person supplement*)

Chef carved choice tenderloin with morel mushroom demi glaze

Entrées – Poultry Options

Chicken Marsala

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

Bourbon BBQ Chicken

BBQ rubbed grilled chicken with bourbon BBQ sauce

Asian Chicken

Ginger soy marinated chicken with napa cabbage slaw and sweet-teriyaki glaze

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

Roasted turkey breast

Chef carved oven roasted turkey breast with herb jus

Lemon-herb Chicken Picatta

Sautéed chicken breast with mushrooms, capers, tomatoes and lemon butter

Chicken and Brie

Herb roasted chicken breast topped with baby brie and apple-fig chutney

Bacon Wrapped Chicken

Applewood smoked bacon wrapped chicken with chili glaze

Chicken Caprese

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

Duck Confit (*\$3.00 per person supplement*)

Slow braised duck leg, slow cooked until fork tender

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

Buttermilk Pork Chops

Pan fried buttermilk marinated boneless pork chops with caramelized onions – mushroom demi glaze

Jerk Pork Tenderloin

Mustard-jerk marinated pork tenderloin with grilled pineapple salsa

Asian Pork Tenderloin

Ginger-soy marinated pork tenderloin with sweet teriyaki glaze

BBQ Pork

Slow braised pork with carolina BBQ sauce

Maple glazed ham

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

Entrées – Fish and Vegetarian Options

Cornmeal Crusted Tilapia

Cornmeal crusted tilapia with cajun remoulade

Ginger-Sesame Salmon (*\$3.00 per person supplement*)

Sesame crusted salmon with ginger-cilantro glaze

Mahi-Mahi (*\$3.00 per person supplement*)

Grilled mahi-mahi with pineapple salsa and sweet soy glaze

Vegetable Lasagna

Grilled vegetable and four cheese lasagna with roasted tomato sauce

Stuffed Eggplant

Roasted vegetable, feta and quinoa stuffed eggplant with olive oil braised tomatoes

Baked Ziti

Roasted seasonal vegetables, baked with basil-marinara, herbed ricotta and provolone cheeses

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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 rilaf 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

For the young ones in your party (under 12 years old)

*vegetables available upon request

Chicken fingers, applesauce and french fries - \$7.00

Macaroni and cheese with applesauce - \$7.00

PB&J with fresh baby carrots - \$7.00

Cheese pizza and fresh fruit skewers - \$7.00

Spagetti and marinara - \$7.00

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

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Themed Buffets

Minimum 50 guests. Includes garden salad with two dressings (except for backyard BBQ)

Pasta Bar - \$18.50

Includes fresh baked focaccia bread, parmesan and red pepper flakes

Choice of Two Pastas – Penne, tri-color rotini, linguine, fettuccine, tricolor tortellini

Choice of Two Main Events – Grilled chicken, Italian sausage, grilled marinated vegetable medley, house made meatballs, (shrimp \$4.00 supplement)

Choice of Three Sauces – Marinara, rustic Italian meat sauce, alfredo, boursin cream, marsala cream and basil pesto

Southwest Buffet - \$19.50

Build your own fajita bar with four tortillas, blue corn chips, seven layer dip, pico de gallo, guacamole, lettuce, tomatoes, scallions, olives, cumin sour cream, black beans and rice, cilantro-lime grilled chicken, chipotle marinated sirloin and ground seasoned sirloin

Asian Buffet - \$18.50

Build your own “stir fry” featuring mixed Asian style vegetables, spicy pork eggrolls, peanuts, rice noodles, white rice, brown rice, ginger, teriyaki chicken, cilantro-soy grilled sirloin, sweet and sour sauce, mango-teriyaki glaze, general tsaos sauce and fortune cookies

Backyard BBQ - \$19.50

Includes choice of two of the following – grilled steak burgers, beer brats, Vienna beef franks, BBQ rubbed grilled chicken, braised BBQ pulled pork, BBQ pork loin

Choice of three sides, served with rolls and appropriate accompaniments, lemonade and iced tea

Backyard BBQ sides

- ❖ **Tortilla Chips and Fresh Garden Salsa**
White and blue corn chips with fresh and fiery Pico de Gallo
- ❖ **Garden Salad**
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)
- ❖ **Southern Slaw with Ground Mustard Dressing**
Shredded cabbage, carrots, and scallions, with tangy house-made dressing
- ❖ **Chef's Pasta Salad**
Rotini pasta, fresh garden vegetables, feta, red wine vinaigrette
- ❖ **Watermelon and Feta Salad**
Chunks of watermelon tossed with feta, mint, and kalamata olives
- ❖ **Grilled Vegetables**
Grilled summer squash, Vidalia onions, peppers, eggplant and more, with Balsamic drizzle
- ❖ **Grilled Corn on the Cob**
With sweet cream and chipotle butters
- ❖ **Brown Sugar Baked Beans**
Slow-baked molasses and brown sugar-spiked beans
- ❖ **Fresh Fruit Salad**
Melons, pineapples, fresh berries and grapes
- ❖ **Potato Salad**
Yukon gold potatoes, peppers and scallions with creamy dijon-honey dressing
- ❖ **Cucumber Salad**
Marinated cucumbers, peppers and tomatoes with basil and mint
- ❖ **Asian Slaw**
Napa cabbage, cilantro, peppers in rice wine-mirin vinaigrette

Desserts

Sweets - *finale ... th sweet treat ... the end.*

Seasonal fresh berry tart - \$4.50

Rustic apple pie with local cheddar - \$4.50

Caramel, raspberry, blueberry or cherry New York style cheesecake - \$4.50

Pound cake with grilled pineapple in rum sauce - \$4.50

Peach-blackberry, apple or strawberry-rhubarb crumble - \$4.50

Apple and dried cherry crumble - \$4.50

White chocolate parfait - \$4.50

PB&J torte brownie - \$4.50

Tiramisu - \$4.50

Strawberry & cream shortcakes - \$4.50

Flourless dark chocolate torte with orange anglaise - \$5.50

Crème brûlée - - \$6.00

Stations:

Assorted truffles display - \$4.50

The candy store - \$4.50

Assorted cheesecake displays - \$5.00

Mini pastries table - \$6.50

Grand dessert buffet (priced according to selections)

*20% gratuity and 6% sales tax will be added to all food and drinks.

Have something in mind that you don't see here? Please ask and we will be happy to create it just for you.