

# Trillium

CATERING AND EVENT CENTER  
Dinner Menu

## 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 braised beef 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 braised beef, 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