

Dinner Catering Menu 2015

Call 269.651.7051 for more information

Below Is the 2015 Dinner Catering Menu. For custom menu options please ask to schedule an appointment with a catering specialist.

Email catering@triosmgt.com for more information.

We look forward to making your 2015 event an amazing event!

Entrée Options:

Quantity discounts available. Ask your catering specialist for more information. "Dinner" includes 1 entrée, salad, starch, vegetable, bread, and dessert per person for price listed.

Multiple entrée dinners available

Artichoke Parmesan Chicken Breast	\$11.99	Penne Alla Vodka With Chicken	\$10.99
Roasted Turkey With Gravy	\$10.99	BBQ Feast	\$14.99
Fire Roasted Apple Pork Loin	\$10.99	Parmesan Chicken Breast	\$11.99
Pit Ham With Glaze	\$10.99	Maple Dijon Chicken Breast	\$11.99
Smoked Pork Chop	\$10.99	Chicken Cajun Linguine	\$11.99
Baked Ziti	\$9.99	Chicken Marsala	\$11.99
Honey Pecan Chicken	\$11.99	Vegetable Stuffed Ravioli	\$11.99
Tilapia Fillet	\$12.99	Taco Bar	\$9.99
Salmon Filet	\$13.99	Taco meat, cheese, lettuce, tomato, onion, sour cream, salsa, beans, rice, soft shells, tortilla chips, enchilada bake. This meal only comes with a dessert option	
Slow Cooked Beef Pot Roast Over Noodles	\$13.99 \$12.99	Pasta Bar \$10.99 2 pasta's, 2 meats, 2 sauces, 2 cheeses, veggies, garlic bread.	
Assorted Stuffed Chicken Breasts	\$10.99	Also comes with homemade mac & cheese. This meal only comes with a salad and dessert option	
Crème Brie Apple Chicken	\$13.99	Baked Potato Bar	\$9.99
Stuffed Seafood Filet	\$11.99	Baked or mashed potatoes with all of the fixings. Sour Cream, Butter, Cheese, Bacon, Crisp Onons, Broccoli, Chicken Bites, Chives, and more!	
Choice Cut Prime Rib Queen Cut King Cut Served With Au Jus On The Side Cooked Medium Unless Requested Otherwi	\$16.99 \$19.99		

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Salad Options:

Organic Garden Salad - Assorted dressings served on the side.

Vineyard Salad – Raspberry vinaigrette dressing served on the side. (Add Sautéed Chicken \$1 Per Person)
Organic Greek Salad – Balsamic vinaigrette dressing served on the side. (Add Sautéed Chicken \$1 Per Person)
Strawberry Spinach Salad With Poppy Seed Dressing (Add Sautéed Chicken \$1 Per Person)
Summer Months Only
House Feta Ranch Pasta / Italian Bistro Pasta Salad / Cusabi Pasta Garden Salad
Potato Salad
Broccoli Salad

Broccoli Salad Fresh Fruit Salad

Starch Options:

Mashed Potatoes (Loaded With Bacon, Cheese, And Sour Cream Add \$.25 Per Person)
Cheddar Hashbrown Casserole
Yukon Heirloom Blend Potatoes
Baby Baker Potatoes (Loaded Add \$.50 Per Person)
Infused Rice Pilaf (Butter, Garlic, Mexican)
Stuffing
Scalloped Potatoes
Sesame Noodles

vegetable Options:

Broccoli (Steamed or Roasted Parmesan Style)
Buttered Corn
Brown Sugar Glazed Baby Carrots
Scalloped Corn
Green Bean Casserole
Green Bean Almandine OR Southern Style Green Beans
Bacon Wrapped Green Bean Bundles
Fresh Blend (Changes seasonally)
Asparagus (Off Season Charge May Apply)

Bread Options:

Homemade Yeast Rolls Garlic Bread / Rolls Assorted Bread Crescent Rolls

Dessert Options:

Assorted Desserts – Chefs Choice
Brownie Tray (sundaes add \$.75 per person)
Fruit Cobblers
Homemade Carrot Cake
Apple Pie
Assorted Cookie Bars
White Cream Cheese Bars
Cheesecake Factory Products - Add \$3 Per Person

Beverage Options: In-House Events Only

Fresh Brewed Iced Tea & Coffee
Bottled Water (add \$.50 per person)
White Sparkling Punch (add \$1 per person)
Assorted Soda Cans (add \$.75 per person)
*Please ask your catering consultant about drinks for events held off site

Dinners are subject to standard 6% sales tax and standard 15% gratuity
Custom Menus Available~ Ask For An Appointment Today
Table Service Included For Events Held Inside Trio's Deli
Free Carry-in Wine, Beer, Liquor Options Available With Proper Approval