

TRELLIS 925

01 | SIGNATURE AMERICAN

Modern American favorites with a refined, approachable presentation.

\$65 PER GUEST

STATIONARY APPETIZERS

Warm Spinach & Artichoke Gratin

Parmesan, herbs and toasted crostini

Whipped Herb Ricotta

Roasted tomatoes, balsamic glaze and artisan crackers

PASSED HORS D'OEUVRES

Signature Sliders

Manchego, truffle aioli

Crispy Chicken Croquettes

Drizzled with hot honey

ENTRÉES

Herb-Roasted Chicken

Roasted garlic cream and fresh herbs

Slow-Roasted Pork Loin

Rosemary jus and caramelized onions

ACCOMPANIMENTS

Yukon Gold whipped potatoes

Haricots verts with garlic and toasted breadcrumbs

Baby greens, shaved vegetables and balsamic vinaigrette

Warm artisan rolls with whipped butter

Includes two stationary appetizers, two passed hors d'oeuvres, two entrées, one starch, one vegetable, one salad and bread service.

Final selections, portion sizes, staffing, rentals and pricing are subject to final event requirements and catering confirmation.

TRELLIS 925

02 | ITALIAN CELEBRATION

Comforting Italian flavors presented with a more polished, celebratory feel.

\$65 PER GUEST

STATIONARY APPETIZERS

Tomato Bruschetta

Basil, garlic, olive oil and Parmesan crostini

Whipped Ricotta Crostini

Roasted tomato, herbs and balsamic reduction

PASSED HORS D'OEUVRES

Crispy Chicken Parmigiana Bites

San Marzano-style tomato sauce and Parmesan

Wild Mushroom Tartlets

Herbs and whipped ricotta

ENTRÉES

Chicken Marsala

Wild mushrooms and Marsala reduction

Baked Rigatoni Bolognese

Slow-simmered meat sauce, mozzarella and Parmesan

ACCOMPANIMENTS

Rosemary roasted potatoes

Garlic-roasted zucchini and tomatoes

Classic Caesar with shaved Parmesan

Warm garlic focaccia

Includes two stationary appetizers, two passed hors d'oeuvres, two entrées, one starch, one vegetable, one salad and bread service.

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TRELLIS 925

03 | SOUTHERN SOCIAL

Southern comfort classics reimagined for an elevated celebration.

\$65 PER GUEST

STATIONARY APPETIZERS

Whipped Pimento Cheese

House-seasoned crackers and crostini

Crispy Green Tomato Bites

Creole remoulade

PASSED HORS D'OEUVRES

Petite Pulled Pork Brioche

Tangy slaw and barbecue glaze

Chicken & Waffle Bites

Hot honey drizzle

ENTRÉES

Buttermilk Herb-Roasted Chicken

Country herb gravy

Slow-Roasted Barbecue Pork

House barbecue jus

ACCOMPANIMENTS

Creamy baked macaroni and cheese

Southern-style green beans

Baby greens with buttermilk herb dressing

Warm buttermilk biscuits with honey butter

Includes two stationary appetizers, two passed hors d'oeuvres, two entrées, one starch, one vegetable, one salad and bread service.

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TRELLIS 925

04 | MEDITERRANEAN GARDEN

Bright Mediterranean flavors, fresh herbs and elegant simplicity.

\$65 PER GUEST

STATIONARY APPETIZERS

Classic Hummus Board

Olive oil, herbs, warm pita and crisp vegetables

Whipped Feta & Roasted Vegetable Display

Mediterranean herbs and toasted flatbread

PASSED HORS D'OEUVRES

Lemon-Herb Chicken Souvlaki

Creamy herb sauce

Crispy Spinach & Feta Phyllo

Fresh herbs

ENTRÉES

Mediterranean Grilled Chicken

Lemon, oregano and roasted garlic

Herb-Roasted Pork Loin

Tomato, olive and herb jus

ACCOMPANIMENTS

Lemon-herb rice pilaf

Roasted zucchini, peppers and onions

Greek salad with feta and oregano vinaigrette

Warm pita

Includes two stationary appetizers, two passed hors d'oeuvres, two entrées, one starch, one vegetable, one salad and bread service.

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TRELLIS 925

05 | LATIN CELEBRATION

Bold Latin-inspired flavors presented with a polished modern approach.

\$65 PER GUEST

STATIONARY APPETIZERS

Golden Chicken Empanadas

Cilantro-lime crema

Crisp Plantain Display

Fresh guacamole and house pico de gallo

PASSED HORS D'OEUVRES

Petite Cuban Sandwiches

Roasted pork, ham, Swiss and mustard aioli

Beef Bites

Cilantro crema

ENTRÉES

Citrus Mojo Chicken

Roasted garlic and fresh herbs

Slow-Roasted Cuban Pork

Mojo jus and caramelized onions

ACCOMPANIMENTS

Saffron-style yellow rice with peas

Garlic-roasted seasonal vegetables

Mixed greens with citrus vinaigrette

Warm Cuban bread

Includes two stationary appetizers, two passed hors d'oeuvres, two entrées, one starch, one vegetable, one salad and bread service.

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TRELLIS 925

06 | CONTEMPORARY AMERICAN

A sophisticated all-occasion menu for corporate gatherings and private celebrations.

\$65 PER GUEST

STATIONARY APPETIZERS

Warm Parmesan Spinach Dip

Artisan crostini

Artisan Cheese & Seasonal Fruit Display

Crackers, grapes and seasonal accompaniments

PASSED HORS D'OEUVRES

Petite Crispy Chicken Sliders

Herb aioli and pickle

Caramelized Onion & Mushroom Tartlets

Herbed cheese

ENTRÉES

Garlic & Herb-Roasted Chicken

Dijon cream sauce

Slow-Roasted Pork Loin

Wild mushroom jus

ACCOMPANIMENTS

Yukon Gold potato purée

Roasted broccoli and glazed carrots

Caesar salad with Parmesan

Warm artisan rolls with whipped butter

Includes two stationary appetizers, two passed hors d'oeuvres, two entrées, one starch, one vegetable, one salad and bread service.

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TRELLIS 925

07 | FLORIDA SOCIAL

Fresh citrus, tropical accents and relaxed Florida-inspired flavors.

\$65 PER GUEST

STATIONARY APPETIZERS

Tropical Fruit & Artisan Cheese Display

Seasonal accompaniments and crackers

Caribbean Chicken Empanadas

Citrus-herb crema

PASSED HORS D'OEUVRES

Jerk Chicken Skewers

Pineapple glaze

Coconut-Crusted Chicken Bites

Sweet chili-lime sauce

ENTRÉES

Citrus-Marinated Chicken

Fresh mango relish

Mojo-Roasted Pork

Garlic-citrus jus

ACCOMPANIMENTS

Coconut jasmine rice

Honey-glazed carrots with citrus zest

Tropical greens with citrus vinaigrette

Warm artisan rolls

Includes two stationary appetizers, two passed hors d'oeuvres, two entrées, one starch, one vegetable, one salad and bread service.

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TRELLIS 925

08 | CLASSIC WEDDING

Timeless reception favorites styled for an elegant celebration.

\$65 PER GUEST

STATIONARY APPETIZERS

Artisan Cheese Display

Seasonal fruit, crackers and preserves

Warm Spinach & Parmesan Gratin

Toasted crostini

PASSED HORS D'OEUVRES

Petite Chicken Parmigiana

Tomato basil sauce and Parmesan

Tomato, Mozzarella & Basil Skewers

Balsamic glaze

ENTRÉES

Chicken Marsala

Sautéed mushrooms and Marsala reduction

Herb-Roasted Pork Loin

Rosemary jus

ACCOMPANIMENTS

Roasted garlic potato purée

Seasonal roasted vegetables

Classic Caesar with shaved Parmesan

Warm artisan dinner rolls

Includes two stationary appetizers, two passed hors d'oeuvres, two entrées, one starch, one vegetable, one salad and bread service.

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TRELLIS 925

09 | INTERNATIONAL SOCIAL

A globally inspired collection of approachable flavors designed for a diverse guest list.

\$65 PER GUEST

STATIONARY APPETIZERS

Mediterranean Hummus Board

Warm pita, olive oil and fresh herbs

Crispy Vegetable Spring Rolls

Sweet chili dipping sauce

PASSED HORS D'OEUVRES

Teriyaki-Glazed Chicken Skewers

Sesame and scallion

Petite Beef Empanadas

Chimichurri crema

ENTRÉES

Honey-Garlic Glazed Chicken

Ginger and scallion

Chimichurri-Roasted Pork Loin

Fresh herb sauce

ACCOMPANIMENTS

Garlic-herb rice pilaf

Roasted broccoli and carrots

Mixed greens with ginger-citrus vinaigrette

Warm artisan rolls

Includes two stationary appetizers, two passed hors d'oeuvres, two entrées, one starch, one vegetable, one salad and bread service.

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TRELLIS 925

10 | GRAND CELEBRATION

Elevated banquet classics designed for larger celebrations and special occasions.

\$65 PER GUEST

STATIONARY APPETIZERS

Artisan Cheese & Seasonal Fruit Display

Preserves, crackers and seasonal accompaniments

Warm Brie-Style Cheese Dip

Honey, herbs and toasted crostini

PASSED HORS D'OEUVRES

Petite Beef Meatballs

Mushroom demi-style sauce

Tomato & Mozzarella Skewers

Basil and balsamic glaze

ENTRÉES

Herb-Roasted Chicken

Garlic Parmesan cream

Slow-Roasted Beef

Red wine jus and caramelized onion

ACCOMPANIMENTS

Parmesan potato purée

Garlic-roasted seasonal vegetables

Baby spinach, strawberries and balsamic vinaigrette

Warm artisan rolls with whipped butter

Includes two stationary appetizers, two passed hors d'oeuvres, two entrées, one starch, one vegetable, one salad and bread service.

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