

TRELLIS 925

01 | SIGNATURE AMERICAN

Modern American entertaining with polished details and high-impact presentation.

\$85 PER GUEST

STATIONARY APPETIZERS

Whipped Herb Ricotta Board

Roasted tomatoes, hot honey, herbs and artisan crostini

Artisan Cheese & Seasonal Fruit

Preserves, toasted nuts and crisp crackers

PASSED HORS D'OEUVRES

Signature Sliders

Manchego, caramelized onion and truffle aioli

Smoked Salmon Blini

Herbed crème fraîche, dill and lemon

Crispy Chicken Croquettes

Hot honey and herb aioli

ENTRÉES

Herb-Roasted Chicken

Roasted garlic cream and fresh herbs

Red Wine-Braised Beef

Caramelized onions and natural jus

ACCOMPANIMENTS

Truffle-Parmesan Yukon Gold potato purée

Haricots verts with toasted almonds and garlic

Baby arugula, pear, shaved Parmesan and balsamic vinaigrette

Warm artisan rolls with whipped butter

Illustrative menu concept for the \$85 per guest tier. Final selections, portions, staffing, rentals and pricing are subject to event requirements and catering confirmation.

TRELLIS 925

02 | ITALIAN CELEBRATION

Classic Italian flavors with richer textures and a more refined cocktail-hour presentation.

\$85 PER GUEST

STATIONARY APPETIZERS

Italian Antipasti Display

Marinated vegetables, olives, artisan cheeses and grilled crostini

Whipped Ricotta & Roasted Tomato

Basil oil, balsamic reduction and toasted bread

PASSED HORS D'OEUVRES

Prosciutto & Fig Crostini

Whipped cheese, fig jam and balsamic glaze

Truffle Pasta Cups

Parmesan cream, herbs and crispy breadcrumbs

Chicken Parmigiana Bites

San Marzano-style tomato sauce and shaved Parmesan

ENTRÉES

Chicken Piccata

Lemon-caper butter sauce and fresh parsley

Braised Beef Pappardelle

Slow-cooked beef ragù, tomato and Parmesan

ACCOMPANIMENTS

Rosemary roasted fingerling potatoes

Garlic-roasted zucchini and tomatoes

Classic Caesar with shaved Parmesan

Warm rosemary focaccia

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TRELLIS 925

03 | SOUTHERN SOCIAL

Southern favorites elevated through brioche, composed sauces and polished presentation.

\$85 PER GUEST

STATIONARY APPETIZERS

Whipped Pimento Cheese Board

House crackers, crostini and pickled vegetables

Deviled Egg Display

Smoked paprika, chives and crispy shallots

PASSED HORS D'OEUVRES

Petite Pulled Pork Brioche

Tangy slaw and bourbon barbecue glaze

Chicken & Waffle Bites

Hot honey and maple drizzle

Crispy Green Tomato Bites

Creole remoulade

ENTRÉES

Buttermilk Herb-Roasted Chicken

Country herb gravy

Bourbon-Glazed Pork Loin

Caramelized onion jus

ACCOMPANIMENTS

Smoked Gouda macaroni and cheese

Southern green beans with roasted garlic

Baby greens with buttermilk-herb dressing

Warm buttermilk biscuits with honey butter

Illustrative menu concept for the \$85 per guest tier. Final selections, portions, staffing, rentals and pricing are subject to event requirements and catering confirmation.

TRELLIS 925

04 | MEDITERRANEAN GARDEN

Fresh Mediterranean flavors layered with whipped cheeses, herbs and elegant small bites.

\$85 PER GUEST

STATIONARY APPETIZERS

Whipped Feta & Hummus Board

Roasted vegetables, olives, herbs and warm pita

Mediterranean Mezze Display

Marinated vegetables, feta, cucumber and toasted flatbread

PASSED HORS D'OEUVRES

Lemon-Herb Chicken Souvlaki

Creamy herb sauce

Crispy Spanakopita

Spinach, feta and fresh herbs

Lamb Meatballs

Tomato-herb sauce and whipped feta

ENTRÉES

Mediterranean Grilled Chicken

Lemon, oregano and roasted garlic

Herb-Roasted Salmon

Tomato, olive and citrus herb relish

ACCOMPANIMENTS

Lemon-herb rice pilaf

Roasted zucchini, peppers and onions

Greek salad with feta and oregano vinaigrette

Warm pita and flatbread

Illustrative menu concept for the \$85 per guest tier. Final selections, portions, staffing, rentals and pricing are subject to event requirements and catering confirmation.

TRELLIS 925

05 | LATIN CELEBRATION

Bold Latin flavors with polished small bites and vibrant citrus-forward accompaniments.

\$85 PER GUEST

STATIONARY APPETIZERS

Golden Empanada Display

Chicken empanadas with cilantro-lime crema

Plantain & Guacamole Board

Crisp plantains, house guacamole and pico de gallo

PASSED HORS D'OEUVRES

Petite Cuban Brioche

Roasted pork, ham, Swiss and mustard aioli

Chimichurri Beef Crostini

Whipped garlic cheese and fresh herbs

Crispy Ropa Vieja Croquettes

Cilantro crema

ENTRÉES

Citrus Mojo Chicken

Roasted garlic and fresh herbs

Slow-Roasted Cuban Pork

Mojo jus and caramelized onions

ACCOMPANIMENTS

Saffron-style rice with peas

Creamy yuca gratin

Mixed greens with citrus vinaigrette

Warm Cuban bread with herb butter

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TRELLIS 925

06 | CONTEMPORARY AMERICAN

A sophisticated modern menu built around elegant passed bites and comforting entrées.

\$85 PER GUEST

STATIONARY APPETIZERS

Artisan Cheese & Seasonal Fruit

Preserves, roasted nuts and crackers

Whipped Goat Cheese Board

Roasted grapes, honey, herbs and crostini

PASSED HORS D'OEUVRES

Smoked Salmon Blini

Herbed crème fraîche, dill and lemon

Caramelized Onion & Mushroom Tartlets

Herbed cheese and thyme

Petite Caesar Cups

Parmesan, crisp romaine and garlic breadcrumb

ENTRÉES

Dijon Herb-Roasted Chicken

Creamy Dijon pan sauce

Braised Short Rib

Red wine jus and caramelized onion

ACCOMPANIMENTS

Parmesan potato purée

Roasted broccolini and glazed carrots

Baby greens with pear and champagne vinaigrette

Warm artisan rolls with whipped butter

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TRELLIS 925

07 | FLORIDA SOCIAL

Bright coastal flavors, tropical accents and cocktail-hour bites inspired by Florida entertaining.

\$85 PER GUEST

STATIONARY APPETIZERS

Tropical Artisan Cheese Display

Seasonal fruit, preserves and crackers

Smoked Fish Dip

Citrus, herbs, crisp vegetables and toasted crostini

PASSED HORS D'OEUVRES

Coconut-Crusted Chicken Bites

Sweet chili-lime sauce

Citrus Shrimp Spoons

Mango relish and fresh herbs

Jerk Chicken Skewers

Pineapple glaze

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

Illustrative menu concept for the \$85 per guest tier. Final selections, portions, staffing, rentals and pricing are subject to event requirements and catering confirmation.

TRELLIS 925

08 | CLASSIC WEDDING

Timeless reception selections elevated with refined cocktail bites and richer accompaniments.

\$85 PER GUEST

STATIONARY APPETIZERS

Artisan Cheese & Charcuterie Display

Seasonal fruit, preserves, crackers and crostini

Warm Brie & Fig Display

Honey, herbs and toasted baguette

PASSED HORS D'OEUVRES

Smoked Salmon Blini

Herbed crème fraîche and dill

Prosciutto & Fig Crostini

Whipped cheese and balsamic glaze

Crispy Chicken Croquettes

Hot honey and herb aioli

ENTRÉES

Chicken Marsala

Wild mushrooms and Marsala reduction

Red Wine-Braised Beef

Caramelized onion and natural jus

ACCOMPANIMENTS

Truffle-Parmesan potato purée

Garlic-roasted seasonal vegetables

Baby spinach, strawberry, goat cheese and balsamic vinaigrette

Warm artisan dinner rolls

Illustrative menu concept for the \$85 per guest tier. Final selections, portions, staffing, rentals and pricing are subject to event requirements and catering confirmation.

TRELLIS 925

09 | INTERNATIONAL SOCIAL

A globally inspired menu of familiar flavors presented as polished, approachable small plates.

\$85 PER GUEST

STATIONARY APPETIZERS

Mediterranean Hummus & Feta Board

Warm pita, olives, vegetables and herbs

Asian-Inspired Crunch Display

Vegetable spring rolls, sesame slaw and dipping sauces

PASSED HORS D'OEUVRES

Teriyaki-Glazed Chicken Skewers

Sesame and scallion

Petite Beef Empanadas

Chimichurri crema

Crispy Vegetable Wontons

Sweet chili and ginger dipping sauce

ENTRÉES

Honey-Ginger Glazed Chicken

Scallion and sesame

Chimichurri-Roasted Beef

Fresh herb sauce and roasted garlic

ACCOMPANIMENTS

Garlic-herb rice pilaf

Roasted broccoli and carrots

Mixed greens with ginger-citrus vinaigrette

Warm artisan rolls

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TRELLIS 925

10 | GRAND CELEBRATION

A statement menu built around signature bites, richer entrées and elevated banquet presentation.

\$85 PER GUEST

STATIONARY APPETIZERS

Artisan Cheese & Charcuterie Display

Seasonal fruit, preserves, nuts, crackers and crostini

Warm Brie & Fig Crostini Display

Honey, herbs and balsamic reduction

PASSED HORS D'OEUVRES

Signature Sliders

Manchego, caramelized onion and truffle aioli

Smoked Salmon Blini

Herbed crème fraîche, dill and lemon

Truffle Pasta Cups

Parmesan cream and crispy breadcrumbs

ENTRÉES

Garlic & Herb-Roasted Chicken

Parmesan cream and fresh herbs

Slow-Roasted Beef

Red wine jus and caramelized onion

ACCOMPANIMENTS

Truffle-Parmesan potato purée

Garlic-roasted broccolini and seasonal vegetables

Baby arugula, pear and shaved Parmesan with balsamic vinaigrette

Warm artisan rolls with whipped butter

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