

TRELLIS 925

CATERING & CULINARY EXPERIENCES

MASTER MENU COLLECTION

Event menus, buffet collections, enhancements and dessert experiences

01	Elevated Event Menus	\$65 per guest
02	Elevated Event Menus	\$85 per guest
03	Signature Event Menus	\$125 per guest
04	Buffet Collection	\$75 per guest
05	Elevate Your Experience	A la carte enhancements
06	Dessert Experiences	Dessert service & a la carte sweets

Final menu selections and service formats are subject to event requirements and confirmation.

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.

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

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.

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

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.

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

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.

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

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.

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

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.

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

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.

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

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.

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

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.

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

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

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

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

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

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

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

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

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

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

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

01 | SIGNATURE AMERICAN

A polished American menu with signature cocktail bites, slow-braised meats and refined comfort flavors.

\$125 PER GUEST

STATIONARY APPETIZERS

Artisan Cheese & Charcuterie Display

Seasonal fruit, preserves, roasted nuts, cornichons and artisan crackers

Whipped Goat Cheese & Roasted Grape Board

Hot honey, fresh herbs and toasted crostini

PASSED HORS D'OEUVRES

Smoked Salmon Blini

Herbed creme fraiche, dill and lemon

Signature Brioche Sliders

Beef, Manchego, caramelized onion and truffle aioli

Short Rib Brioche Bites

Slow-braised beef, onion jam and horseradish cream

Wild Mushroom Tartlets

Herbed cheese, thyme and Parmesan

ENTREES

Herb-Roasted Chicken

Roasted garlic cream, fresh herbs and pan jus

Red Wine-Braised Short Rib

Caramelized onion and natural reduction

ACCOMPANIMENTS

Truffle-Parmesan Yukon Gold potato puree

Haricots verts with toasted almonds and garlic

Baby arugula, pear, goat cheese and champagne vinaigrette

Warm artisan rolls with whipped herb butter

PETITE DESSERT

Petite Chocolate Mousse Coupe

Silky chocolate mousse with crisp chocolate garnish

TRELLIS 925

02 | ITALIAN CELEBRATION

Italian entertaining with antipasti, truffle, prosciutto and slow-cooked flavors presented with modern restraint.

\$125 PER GUEST

STATIONARY APPETIZERS

Italian Antipasti Display

Artisan cheeses, cured meats, marinated vegetables, olives and grilled crostini

Whipped Ricotta & Roasted Tomato Board

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 crisp breadcrumbs

Wild Mushroom Arancini

Parmesan, herbs and roasted garlic aioli

Chicken Saltimbocca Bites

Prosciutto, sage and lemon pan sauce

ENTREES

Chicken Piccata

Lemon-caper butter sauce and fresh parsley

Braised Beef Pappardelle

Slow-cooked beef ragu, tomato, herbs and shaved Parmesan

ACCOMPANIMENTS

Parmesan risotto with fresh herbs

Roasted broccolini with garlic and lemon

Arugula, tomato, shaved Parmesan and balsamic vinaigrette

Warm rosemary focaccia

PETITE DESSERT

Tiramisu Coupe

Espresso mascarpone cream and cocoa

Signature \$125 per guest menu concept. Final selections, portions, staffing, rentals and pricing are subject to event requirements and catering confirmation. Caviar experiences and caviar enhancements are offered separately.

TRELLIS 925

03 | SOUTHERN SOCIAL

Southern favorites transformed through brioche, bourbon, composed sauces and elegant passed presentation.

\$125 PER GUEST

STATIONARY APPETIZERS

Whipped Pimento Cheese Board

House crackers, crostini, pickled vegetables and herbs

Southern Deviled Egg Display

Smoked paprika, chives and crisp shallots

PASSED HORS D'OEUVRES

Petite Short Rib Brioche

Bourbon onion jam and horseradish cream

Chicken & Waffle Bites

Hot honey and maple drizzle

Shrimp & Creamy Grits Spoons

Cajun butter and scallion

Crispy Green Tomato Bites

Whipped goat cheese and Creole remoulade

ENTREES

Buttermilk Herb-Roasted Chicken

Pan gravy and fresh herbs

Bourbon-Glazed Pork Tenderloin

Caramelized onion jus

ACCOMPANIMENTS

Smoked Gouda macaroni and cheese

Southern green beans with roasted garlic

Baby greens, apple and pecan with buttermilk-herb dressing

Warm buttermilk biscuits with honey butter

PETITE DESSERT

Bourbon Chocolate Mousse

Dark chocolate mousse with a bourbon cream finish

Signature \$125 per guest menu concept. Final selections, portions, staffing, rentals and pricing are subject to event requirements and catering confirmation. Caviar experiences and caviar enhancements are offered separately.

TRELLIS 925

04 | MEDITERRANEAN GARDEN

Fresh Mediterranean ingredients layered with herbs, whipped cheeses, seafood and vibrant seasonal accompaniments.

\$125 PER GUEST

STATIONARY APPETIZERS

Mediterranean Mezze Display

Hummus, whipped feta, marinated vegetables, olives and warm pita

Roasted Tomato & Whipped Feta Board

Herbs, olive oil and toasted flatbread

PASSED HORS D'OEUVRES

Lamb Meatballs

Tomato-herb sauce and whipped feta

Crispy Spanakopita

Spinach, feta and fresh herbs

Lemon-Herb Chicken Souvlaki

Creamy herb sauce

Citrus Shrimp Spoons

Cucumber, tomato, herbs and lemon

ENTREES

Herb-Roasted Salmon

Tomato, olive and citrus herb relish

Mediterranean Grilled Chicken

Lemon, oregano and roasted garlic jus

ACCOMPANIMENTS

Lemon-Parmesan orzo with herbs

Roasted zucchini, peppers and red onion

Greek salad with feta and oregano vinaigrette

Warm pita and grilled flatbread

PETITE DESSERT

Honey Pistachio Baklava Cup

Crisp phyllo, honey cream and pistachio

Signature \$125 per guest menu concept. Final selections, portions, staffing, rentals and pricing are subject to event requirements and catering confirmation. Caviar experiences and caviar enhancements are offered separately.

05 | LATIN CELEBRATION

Bold Latin flavors elevated with composed small bites, slow-braised meats and bright citrus-forward accents.

\$125 PER GUEST

STATIONARY APPETIZERS

Empanada & Chimichurri Display

Golden chicken and beef empanadas with house sauces

Plantain & Guacamole Board

Crisp plantains, house guacamole, pico de gallo and citrus crema

PASSED HORS D'OEUVRES

Petite Cuban Brioché

Roasted pork, ham, Swiss and mustard aioli

Chimichurri Beef Crostini

Whipped garlic cheese and fresh herbs

Braised Beef Arepa Bites

Pickled onion and cilantro crema

Citrus Shrimp Spoons

Mango relish, lime and fresh herbs

ENTREES

Citrus Mojo Chicken

Roasted garlic, herbs and mojo jus

Chimichurri-Braised Beef

Slow-braised beef, roasted garlic and herb sauce

ACCOMPANIMENTS

Saffron-style rice with roasted peppers and peas

Creamy yuca gratin

Mixed greens with avocado and citrus vinaigrette

Warm Cuban bread with herb butter

PETITE DESSERT

Dulce de Leche Cake Petite

Vanilla cake, dulce de leche cream and caramel

TRELLIS 925

06 | CONTEMPORARY AMERICAN

A sophisticated modern menu featuring Trellis signature bites and restaurant-style comfort dishes.

\$125 PER GUEST

STATIONARY APPETIZERS

Artisan Cheese & Charcuterie Display

Seasonal fruit, preserves, roasted nuts, crackers and crostini

Smoked Salmon Board

Herbed creme fraiche, cucumber, dill, capers and toasted bread

PASSED HORS D'OEUVRES

Foie Gras Mousse Brioche

Fig preserve and delicate herb garnish

Smoked Salmon Blini

Herbed creme fraiche, dill and lemon

Truffle Pasta Cups

Parmesan cream and crisp breadcrumbs

Caramelized Onion & Mushroom Tartlets

Herbed cheese and thyme

ENTREES

Dijon Herb-Roasted Chicken

Creamy Dijon pan sauce and fresh herbs

Braised Short Rib

Red wine jus and caramelized onion

ACCOMPANIMENTS

Parmesan potato puree with truffle finish

Roasted broccolini and glazed baby carrots

Baby greens, pear, goat cheese and champagne vinaigrette

Warm artisan rolls with whipped butter

PETITE DESSERT

Whiskey Chocolate Mousse

Chocolate whiskey mousse with crisp chocolate garnish

Signature \$125 per guest menu concept. Final selections, portions, staffing, rentals and pricing are subject to event requirements and catering confirmation. Caviar experiences and caviar enhancements are offered separately.

TRELLIS 925

07 | FLORIDA COASTAL

A bright coastal menu with citrus, seafood and tropical notes designed for polished Florida entertaining.

\$125 PER GUEST

STATIONARY APPETIZERS

Smoked Fish Dip Display

Citrus, herbs, crisp vegetables and toasted crostini

Tropical Artisan Cheese Board

Seasonal fruit, preserves, roasted nuts and crackers

PASSED HORS D'OEUVRES

Citrus Shrimp Spoons

Mango relish and fresh herbs

Mini Crab Cake

Lemon-herb remoulade

Coconut-Crusted Chicken Bites

Sweet chili-lime sauce

Smoked Salmon Blini

Herbed creme fraiche and dill

ENTREES

Citrus-Herb Roasted Salmon

Fresh mango relish and lemon butter

Mojo-Roasted Chicken

Roasted garlic and citrus jus

ACCOMPANIMENTS

Coconut jasmine rice with scallion

Roasted asparagus and glazed carrots

Tropical greens, citrus, avocado and champagne vinaigrette

Warm artisan rolls with whipped citrus butter

PETITE DESSERT

Key Lime Mousse Coupe

Key lime cream, graham crumble and lime zest

Signature \$125 per guest menu concept. Final selections, portions, staffing, rentals and pricing are subject to event requirements and catering confirmation. Caviar experiences and caviar enhancements are offered separately.

TRELLIS 925

08 | CLASSIC WEDDING

A timeless reception menu with romantic presentation, recognizable flavors and elevated signature bites.

\$125 PER GUEST

STATIONARY APPETIZERS

Artisan Cheese & Charcuterie Display

Seasonal fruit, preserves, nuts, crackers and crostini

Warm Brie & Fig Display

Honey, fig preserve, herbs and toasted baguette

PASSED HORS D'OEUVRES

Smoked Salmon Blini

Herbed creme fraiche, dill and lemon

Prosciutto & Fig Crostini

Whipped cheese and balsamic glaze

Foie Gras Mousse Brioche

Fig preserve and herb garnish

Truffle Pasta Cups

Parmesan cream and crisp breadcrumbs

ENTREES

Chicken Marsala

Wild mushrooms and Marsala reduction

Red Wine-Braised Short Rib

Caramelized onion and natural jus

ACCOMPANIMENTS

Truffle-Parmesan potato puree

Garlic-roasted seasonal vegetables

Baby spinach, strawberry, goat cheese and balsamic vinaigrette

Warm artisan dinner rolls with whipped butter

PETITE DESSERT

Chocolate Pistachio Petite Cake

Soft chocolate cake, pistachio cream and chocolate finish

Signature \$125 per guest menu concept. Final selections, portions, staffing, rentals and pricing are subject to event requirements and catering confirmation. Caviar experiences and caviar enhancements are offered separately.

09 | INTERNATIONAL SOCIAL

A globally inspired tasting menu combining polished small bites with familiar flavors from several cuisines.

\$125 PER GUEST

STATIONARY APPETIZERS

Mediterranean Hummus & Feta Board

Warm pita, olives, roasted vegetables and fresh herbs

Asian-Inspired Small Bites Display

Crisp vegetable rolls, sesame slaw and house dipping sauces

PASSED HORS D'OEUVRES

Short Rib Bao

Pickled vegetables and sesame glaze

Teriyaki Salmon Skewers

Sesame and scallion

Petite Beef Empanadas

Chimichurri crema

Crispy Vegetable Wontons

Sweet chili and ginger sauce

ENTREES

Miso-Honey Glazed Salmon

Ginger, sesame and scallion

Chimichurri-Braised Beef

Roasted garlic and fresh herb sauce

ACCOMPANIMENTS

Garlic-herb jasmine rice

Roasted broccoli, carrots and sesame

Mixed greens with ginger-citrus vinaigrette

Warm artisan rolls

PETITE DESSERT

Espresso Chocolate Mousse Coupe

Dark chocolate mousse with espresso cream

10 | GRAND CELEBRATION

A statement menu built around signature bites, premium proteins and a reception experience with maximum perceived value.

\$125 PER GUEST

STATIONARY APPETIZERS

Grand Artisan Cheese & Charcuterie Display

Seasonal fruit, preserves, roasted nuts, cornichons, crackers and crostini

Burrata-Style Tomato & Herb Display

Roasted and fresh tomatoes, basil oil, balsamic reduction and grilled bread

PASSED HORS D'OEUVRES

Signature Brioche Sliders

Beef, Manchego, caramelized onion and truffle aioli

Smoked Salmon Blini

Herbed creme fraiche, dill and lemon

Foie Gras Mousse Brioche

Fig preserve and delicate herb garnish

Truffle Pasta Cups

Parmesan cream, herbs and crisp breadcrumbs

ENTREES

Red Wine-Braised Short Rib

Caramelized onion and natural reduction

Herb-Roasted Salmon

Lemon butter, fresh herbs and roasted tomato relish

ACCOMPANIMENTS

Truffle-Parmesan Yukon Gold potato puree

Garlic-roasted broccolini and seasonal vegetables

Baby arugula, pear, goat cheese and champagne vinaigrette

Warm artisan rolls with whipped herb butter

PETITE DESSERT

Petite Dessert Duo

Chocolate whiskey mousse and pistachio cake bite

TRELLIS 925

01 | MEDITERRANEAN BUFFET

Fresh herbs, bright citrus and classic Mediterranean flavors.

\$75 PER GUEST

ALL MENU SELECTIONS LISTED BELOW ARE INCLUDED

SALAD

Classic Greek Salad

Tomatoes, cucumber, olives, feta and oregano vinaigrette

ENTRÉES

Lemon Herb Roasted Chicken

Garlic, oregano, lemon and fresh herbs

Mediterranean Roasted Pork

Herb jus, roasted tomatoes and garlic

ACCOMPANIMENTS

Lemon Herb Rice Pilaf

Roasted Zucchini, Peppers & Onions

Warm Pita

Tzatziki & Hummus

Buffet package includes all menu selections listed on this page. Final portions, service style, staffing, rentals and pricing are subject to final event requirements.

TRELLIS 925

02 | SPANISH BUFFET

Warm, vibrant flavors inspired by the Spanish table.

\$75 PER GUEST

ALL MENU SELECTIONS LISTED BELOW ARE INCLUDED

SALAD

Spanish Market Salad

Mixed greens, tomato, cucumber, roasted peppers and sherry vinaigrette

ENTRÉES

Spanish Garlic Chicken

Roasted garlic, herbs and white wine sauce

Smoked Paprika Roasted Pork

Caramelized onions and pan jus

ACCOMPANIMENTS

Saffron-Style Rice

Peas and roasted peppers

Garlic-Roasted Potatoes

Seasonal Roasted Vegetables

Warm Artisan Bread

Buffet package includes all menu selections listed on this page. Final portions, service style, staffing, rentals and pricing are subject to final event requirements.

TRELLIS 925

03 | CONTEMPORARY AMERICAN BUFFET

Polished American favorites designed for weddings, corporate events and private celebrations.

\$75 PER GUEST

ALL MENU SELECTIONS LISTED BELOW ARE INCLUDED

SALAD

Baby Greens Salad

Shaved vegetables and balsamic vinaigrette

ENTRÉES

Herb-Roasted Chicken

Roasted garlic cream and fresh herbs

Slow-Roasted Pork Loin

Rosemary jus and caramelized onions

ACCOMPANIMENTS

Yukon Gold Potato Purée

Haricots Verts

Garlic and toasted breadcrumbs

Warm Artisan Rolls

Whipped butter

Buffet package includes all menu selections listed on this page. Final portions, service style, staffing, rentals and pricing are subject to final event requirements.

TRELLIS 925

04 | BRAZILIAN BUFFET

Brazilian comfort classics with fresh herbs and bold, familiar flavors.

\$75 PER GUEST

ALL MENU SELECTIONS LISTED BELOW ARE INCLUDED

SALAD

Brazilian Vinaigrette Salad

Tomato, onion, peppers, parsley and citrus

ENTRÉES

Brazilian-Style Roasted Chicken

Garlic, lime and fresh herbs

Grilled Linguiça

Caramelized onions and chimichurri

ACCOMPANIMENTS

Brazilian White Rice

Seasoned Black Beans

Farofa

Pão de Queijo

Buffet package includes all menu selections listed on this page. Final portions, service style, staffing, rentals and pricing are subject to final event requirements.

TRELLIS 925

05 | ITALIAN BUFFET

Classic Italian comfort with a polished Trellis presentation.

\$75 PER GUEST

ALL MENU SELECTIONS LISTED BELOW ARE INCLUDED

SALAD

Classic Caesar

Romaine, Parmesan and house Caesar dressing

ENTRÉES

Chicken Piccata

Lemon, herbs and caper butter sauce

Baked Rigatoni Bolognese

Slow-simmered meat sauce, mozzarella and Parmesan

ACCOMPANIMENTS

Rosemary Roasted Potatoes

Garlic-Roasted Zucchini & Tomatoes

Warm Focaccia

Buffet package includes all menu selections listed on this page. Final portions, service style, staffing, rentals and pricing are subject to final event requirements.

TRELLIS 925

ELEVATE YOUR EXPERIENCE

SIGNATURE BUFFET ENHANCEMENTS

Add one or combine several to customize your event experience.

PASSED WARM HORS D'OEUVRES

Signature Burger | +\$8 per guest

Petite signature burger with Manchego and truffle aioli.

Truffle Pasta | +\$8 per guest

Creamy truffle pasta presented as a petite passed portion.

SIGNATURE ENHANCEMENTS

Truffle Aioli French Fries | +\$5 per guest

Crispy fries served individually in cones with truffle aioli.

Deconstructed Beef Wellington Cart | +\$8 per guest

Beef Wellington-inspired presentation prepared and served cartside.

Caviar Cart | +\$15 per guest

Signature cartside caviar experience with traditional accompaniments.

ENHANCEMENTS MAY BE COMBINED WITH ANY TRELLIS 925 BUFFET PACKAGE.

Final selections, quantities, service format and pricing are subject to event requirements.

DESSERT EXPERIENCES

A SWEET FINISH, DESIGNED AS PART OF THE EXPERIENCE

From abundant displays to roaming cart service and sculptural dessert presentations.

THE DESSERT BUFFET

Elaborate Dessert Buffet

\$30 PER GUEST

A generous, styled dessert presentation designed to become a visual focal point of the room.

- At least four cake selections, such as Dubai chocolate & pistachio, dulce de leche, milk cream cake and coconut cream cake.
- Two mousse selections, with rotating flavors such as chocolate praline, pistachio, vanilla bean or whiskey mousse.
- Assorted handcrafted bonbons in a variety of flavors and finishes.
- Assorted dessert shooters integrated throughout the display.
- Build-Your-Own Dessert Atelier with cake, mousse, sauces, crunch, fruit and finishing toppings for guests to create their own dessert cup or cone.

THE DESSERT CART

Roaming Dessert Cart

\$20 PER GUEST

An assortment of petite desserts served cartside to guests throughout the event. Designed for cocktail receptions, seated dinners, roaming parties and late-night service.

- Rotating assortment may include petite cakes, mousse cups, dessert shooters, bonbons and specialty sweets.
- Served directly to guests from the cart for an interactive, polished presentation.

THE DESSERT TOWER

Sculptural Dessert Tower

CUSTOM PRICING

Individual cake desserts presented in polished stainless-look coupe vessels and layered vertically to form a dramatic dessert tower. Designed as both a centerpiece and a service moment.

Final selections, quantities, presentation and service format are customized to the event.

A LA CARTE DESSERTS

INDIVIDUAL SWEETS & CUSTOM QUANTITIES

Available as standalone additions or paired with any Trellis 925 menu.

HANDCRAFTED BONBONS

Assorted Bonbons

\$3.50 EACH

Assorted flavors and finishes selected to complement the event.

MINIMUM QUANTITY: 100

DESSERT SHOOTERS

Individual Dessert Shooters

\$6 EACH

Petite layered desserts served in individual shooter cups.

- Flavors: Dulce de Leche | Biscoff | Dubai Chocolate | Chocolate Cream | Praline

MINIMUM QUANTITY: 50

EDIBLE DESSERT MUGS

Mini Edible Mug

\$7 EACH

An edible dessert vessel filled with your selected dessert flavor.

Large Edible Mug

\$9 EACH

A larger-format edible dessert vessel for a more substantial individual dessert.

- Available flavors: Dulce de Leche | Biscoff | Dubai Chocolate | Chocolate Cream | Praline

CUSTOMIZATION

- Dessert selections may be mixed and matched to create a custom sweets table, favor display or late-night dessert moment.
- Packaging, specialty display pieces, custom branding and enhanced service presentations may be quoted separately.

Final selections, quantities, packaging and service format are subject to event requirements.