

TRELLIS 925

SAMPLE EVENT EXPERIENCES

Five ways a complete culinary experience can unfold - from arrival through the final bite.

COCKTAIL | GALA | BRAZILIAN | ITALIAN | AFTER-DARK

Menus shown are inspiration examples and may be customized for each event.

TRELLIS 925

01 | THE MODERN FRENCH COCKTAIL PARTY

A sophisticated roaming reception designed for mingling, movement and continuous service.

ARRIVAL

Champagne Service

The White Linen

Gin, St-Germain, white cranberry, fresh citrus, cucumber and edible flower

THE CAVIAR CART

Caviar Blini

Petite buckwheat blini, creme fraiche, caviar and chive, finished cartside

PASSED PETITES

Smoked Salmon Rosette

Herbed creme fraiche, cucumber, dill and lemon zest

Prosciutto & Fig

Prosciutto di Parma, fig, whipped chevre and honey

Petite Arugula Salad

Pear, shaved Parmesan, toasted walnut and champagne vinaigrette

ROAMING EXPERIENCE

French Crudite & Dirty Martini Dip

Individual seasonal crudites, Castelvetrano olives and creamy dirty martini dip

PETITE CHARCUTERIE

Individual French Charcuterie Plates

Artisan cheese, cured meat, cornichon, fruit, preserve and crisp

DESSERT CART

Petite eclairs

French macarons

Madeleines

Chocolate mousse coupes

Creme brulee shooters

Assorted bonbons

This sample experience may be adapted in format, menu composition and service style to suit the event.

TRELLIS 925

02 | THE EDITORIAL LAUNCH GALA

A statement reception built around an abundant grazing table, signature passed bites and interactive food moments.

PASSED SIGNATURES

Deconstructed Beef Wellington

Vol-au-vent, filet mignon, mushroom duxelles and red wine reduction

Signature Burger

Petite beef burger, Manchego and truffle aioli

Caviar Truffle Fries

Crisp truffle fries, truffle aioli and caviar served in individual cones

THE GRAZING TABLE

European Cheese & Charcuterie

Artisan cheeses, cured meats, fruit, preserves, olives and artisan breads

Smoked Salmon Display

Capers, pickled onion, fresh herbs, creme fraiche and crostini

Shrimp Tower

Chilled jumbo shrimp, lemon and cocktail sauce

Tuna & Crab Shells

Petite crisp shells with tuna and crab preparations

Burrata & Heirloom Tomato

Fresh basil, aged balsamic and extra virgin olive oil

LIVE EXPERIENCE

The Parmesan Wheel

Wild mushroom risotto finished tableside in the Parmesan wheel

INTEGRATED DESSERT DISPLAY

Whiskey chocolate mousse

Dubai chocolate & pistachio shooters

Dulce de leche shooters

Assorted bonbons

Fresh berries and seasonal fruit

This sample experience may be adapted in format, menu composition and service style to suit the event.

TRELLIS 925

03 | BRAZILIAN NIGHT

A warm, generous evening combining Brazilian-inspired grazing, passed bites and roaming hot dishes.

WELCOME BITES

Pao de Queijo

Warm Brazilian cheese bread

Mini Coxinhas

Crisp chicken croquettes with herb crema

Beef & Chimichurri Crostini

Tender sliced beef, garlic cream and fresh chimichurri

THE BRAZILIAN GRAZING TABLE

Artisan breads and pao de queijo

Brazilian cheeses and cured meats

Marinated olives and grilled vegetables

Tropical fruit

House vinaigrette, chimichurri and roasted garlic sauces

WARM DISHES - PASSED THROUGHOUT THE EVENING

Petite Picanha Plates

Sliced Brazilian-style beef, chimichurri and crispy potatoes

Creamy Mushroom Risotto

Parmesan and fresh herbs

Brazilian-Style Chicken

Garlic, citrus and fresh herbs

SIGNATURE MOMENT

Truffle Aioli French Fries

Served warm in individual cones

DESSERT

Brazilian Dessert Table

Dulce de leite cake, coconut cream cake, brigadeiros, chocolate mousse, passion fruit shooters, fresh berries and tropical fruit

AFTER DINNER

Espresso service and assorted bonbons

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04 | THE ITALIAN SUPPER CLUB

An intimate European-style evening built around antipasti, warm passed plates and tableside pasta.

APERITIVO

Prosciutto & Fig Crostini

Whipped chevre, fig preserve and balsamic glaze

Burrata Crostini

Roasted tomato, basil oil and sea salt

Wild Mushroom Arancini

Parmesan and roasted garlic aioli

ANTIPASTI TABLE

Artisan Italian cheeses and cured meats

Marinated vegetables and olives

Roasted tomatoes and grilled crostini

Seasonal fruit and preserves

THE PASTA EXPERIENCE

Parmesan Wheel Pasta

Creamy truffle pasta finished tableside in the Parmesan wheel

WARM PLATES

Braised Short Rib

Red wine jus and caramelized onion

Chicken Piccata

Lemon, caper butter and fresh parsley

Roasted Broccolini

Garlic, lemon and Parmesan

DESSERT

Tiramisu coupes

Pistachio cake

Chocolate praline mousse

Mini cannoli

Assorted bonbons

FINALE

Espresso and digestif service

This sample experience may be adapted in format, menu composition and service style to suit the event.

TRELLIS 925

05 | THE AFTER-DARK CELEBRATION

A high-energy evening designed around indulgent passed food, interactive carts and a strong late-night finish.

ARRIVAL

Champagne

THE CAVIAR CART

Traditional Caviar Service

Presented cartside with blini and classic accompaniments

PASSED HORS D'OEUVRES

Deconstructed Beef Wellington

Filet mignon, mushroom duxelles and red wine reduction

Smoked Salmon Blini

Creme fraiche, dill and lemon

Foie Gras Brioche

Fig preserve and delicate herbs

Truffle Pasta Cups

Parmesan cream and crisp breadcrumbs

SIGNATURE EXPERIENCES

Caviar Truffle Fries

Individual cones of fries, truffle aioli and caviar

Signature Burger

Petite beef burger, Manchego and truffle aioli

LATE-NIGHT GRAZING

The Midnight Board

Artisan cheeses, charcuterie, breads, preserves, fruit, olives and late-night bites

THE DESSERT TOWER

Sculptural Dessert Tower

Individual desserts presented in polished coupe vessels and assembled into a dramatic tower

Chocolate pistachio cake

Dulce de leche cake

Chocolate mousse

Dubai chocolate dessert

Praline mousse

FINAL PASS

Warm chocolate bites and espresso service

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