

TRELLIS 925

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

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

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.

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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 signature Maison-inspired 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

Maison-Style Whiskey 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.

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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.

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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