

TRILLIUM APPETIZER MENU

25 person minimum for all menus. All pricing is per person unless otherwise noted

All prices are subject to sales tax and a 20% gratuity

COLD HORS D'OEUVRES

priced per piece

- Seared Abi Tuna* * \$3.50
cucumber salad and wasabi aioli on a wonton
- Mediterranean Kabob* \$2.25
marinated mozzarella, kalamata olives, grape tomatoes
- Stuffed Cherry Tomatoes* \$2.00
avocado mousse
- Nigri, California Rolls, Sashimi Sushi* * \$2.50
pickled ginger and wasabi
- Mini Caprese* \$2.50
tomato, basil, balsamic and mozzarella on edible spoons
- Shrimp Canapé* \$2.75
shrimp, avocado and fresh salsa on tri colored tortillas
- Grilled Melon and Prosciutto Skewer* \$2.00
- Jumbo Shrimp* \$3.00 per piece
judson's cocktail sauce
- Garden Ratatouille* \$2.75
goat cheese mousse in phyllo cup

HOT HORS D'OEUVRES

priced per piece

- Peppered Bacon Wrapped Scallops* * \$3.50
- Gill's Pan Fried Crab Cake* \$2.00
chipotle aioli
- Beef Kabobs* * \$2.50
michigan cherry barbecue
- Chicken Fajita* \$2.25
fresh salsa
- Housemade Meatballs* \$2.00 (2 pieces)
choice of sweet and sour, italian or barbecue
- Chicken Wings* \$2.50 (2 pieces)
choice of chipotle barbecue, buffalo,
teriyaki or sweet barbecue
- Mini Open Faced Reuben Sandwiches* \$2.00
- Persian Pistachio Chicken Infusers* \$2.50
- Mini Open Faced Pulled Pork Sandwiches* \$2.00
red onion marmalade, smoked gouda
- Seared Sea Scallops* * \$3.50
saffron honey
- Green Tea Encrusted Chicken Satay* \$2.25
- Moroccan Lamb-sickles* \$3.50
mango mint chutney, mojito oil
- Coney Island Pigs in a Blanket* \$2.25
- Assorted Grilled Flatbread Pizza* \$10.50 per pizza

ASSORTED PLATTERS

- Artisan and Domestic Cheese Tray* \$5.00
with seasonal fruit
- Traditional Crudité* \$2.50
hummus or ranch dip
- Brie Wrapped in Phyllo* \$2.00
choice of honey, maple walnut syrup
or amaretto pecan syrup
- Traditional Tomato Bruschetta* \$2.25
fresh mozzarella
- Hummus Trio* \$2.25
traditional, black bean, red pepper
with grilled flat bread
- Baba Ghanouj* \$2.25
herbed pita bread
- Spinach Artichoke Dip* \$2.25
herbed pita bread
- Antipasto Platter* \$6.50
capicola, prosciutto, genoa salami,
marinated mushrooms, olives, artichokes,
roasted red peppers, white cheeses,
focaccia, artisan breads
- Whole Smoked Salmon Board* \$5.00
- Fancy Mixed Nuts* \$2.00
- Cajun Crunch Snack Mix* \$1.50

* prepared to order

consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of food
borne illness, especially if you have a medical condition

TRILLIUM BUFFET DINNER MENU

25 person minimum for all menus. All pricing is per person unless otherwise noted

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Monday - Thursday prices are negotiable

Friday: One Hot Entrée - \$23.00 • Two Hot Entrées - \$26.50 (includes room rental)

Saturday: One Hot Entrée - \$25.00 • Two Hot Entrées - \$28.50 (includes room rental)

includes traditional chopped greens salad, rolls and butter, two sides and coffee

additional entrée \$3.50 • additional side \$2.00

ENTRÉES

*Top Round Beef**

mushroom demi glace

*Prime Rib** (add \$3.50)

rosemary balsamic demi, horseradish cream

*Herb Rolled Beef Tenderloin** (add \$7.00)

shallot demi glace

Brown Sugar Crusted Pork Loin

seasonal chutney

Sautéed Breast of Chicken

boursin cream sauce, baby portobellas

Braised Pot Roast

sweet onion and horseradish marmalade

Roma Chicken

kalamata olives, marinated tomatoes,
artichoke hearts, capers

*Moroccan Spiced Salmon**

red pepper papaya coulis

Baked Sesame Ginger Whitefish

Cider Marinated Grilled Chicken Breast

tarragon butter

Housemade Vegetarian Lasagna

Grilled Chicken Florentine

spinach velouté

Primavera Pasta Alfredo

BUFFET DINNER STATIONS

Fri \$35.00 / Sat \$37.00

(includes room rental • 50 person minimum)

Appetizer Station

domestic cheese and fruit platter,
vegetable crudité, tomato bruschetta

Italian Station

caesar salad, penne pasta primavera alfredo,
roma chicken, assorted rolls and butter

*Mediterranean Station**

moroccan spiced salmon, greek salad, caviar rice blend

*Carving Station**

carved prime rib with mushroom demi and
horseradish cream, carved pork loin with
seasonal chutney, oven roasted vegetables
substitute beef tenderloin \$7.00

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SALADS

substitute for traditional chopped greens salad add 1.00

Cherry Walnut

exotic greens, michigan dried cherries, bleu cheese,
red onions, candied walnuts, balsamic vinaigrette

Spoon Spinach

baby spinach, strawberries, blueberries, raspberries,
feta, toasted almonds, sticky chardonnay dressing

Caesar

chopped romaine, croutons, shaved parmesan,
red onions, traditional caesar dressing

Greek

feta, kalamata olives, diced tomatoes, cucumbers,
red onion, red peppers, artichokes, arugula,
sesame flatbread, romaine, red pepper basil vinaigrette

Vine Ripened Tomato Napoleon

buffalo mozzarella, basil, balsamic reduction, sea salt
(ingraberger farms heirloom tomatoes
used when in season - add 1.00)

SIDE DISHES

add an additional side for 2.00

Garlic Mashed Redskin Potatoes

Buttermilk Yukon Mashed Potatoes

Mashed Sweet Potatoes

Oven Roasted Redskin Potatoes

Green Bean Medley

diced roma tomato, parmesan,
cremini mushrooms, basil butter

Broccoli Milanese

parmesan, red onion ribbons, toasted almonds

Seasonal Oven Roasted Vegetables

Bleu Cheese Scalloped Potatoes

Pecan Glazed Carrots

Caviar Rice Blend

long grain rice, wheat-berry, spinach, tomato pasta

Jaded Rice Blend

basmati rice, baby garbanzo beans,
wheat-berries, green lentils

Aztec Rice Blend

colusari red rice, whole grain brown rice,
multi colored split peas

TRILLIUM PLATED DINNER MENU

25 person minimum for all menus. All pricing is per person unless otherwise noted

All prices are subject to sales tax and a 20% gratuity

includes rolls and butter, traditional chopped greens salad and coffee • room rental included in all pricing
add \$2.50 surcharge per entrée when selecting more than one entrée

SALADS

substitute for traditional chopped greens salad add 1.00

Cherry Walnut

exotic greens, michigan dried cherries, bleu cheese, red onions, candied walnuts, balsamic vinaigrette

Spoon Spinach

baby spinach, strawberries, blueberries, raspberries, feta, toasted almonds, sticky chardonnay dressing

Caesar

chopped romaine, croutons, shaved parmesan, red onions, traditional caesar dressing

Greek

feta, kalamata olives, diced tomatoes, cucumbers, red onion, red peppers, artichokes, arugula, sesame flatbread, romaine, red pepper basil vinaigrette

Vine Ripened Tomato Neapolitan

buffalo mozzarella, basil, balsamic reduction, sea salt (Ingraham farms heirloom tomatoes used when in season - add 1.00)

COMBO PLATES #1 Fri \$32.50 / Sat \$34.50

Sautéed Boursin Chicken Breast

boursin cream sauce and baby portobellas

*USDA Choice Petit Filet **

with rosemary balsamic demi glace,

Side Dishes

garlic mashed potatoes, oven roasted vegetables

COMBO PLATE #2 Fri \$39.50 / Sat \$41.50

Moroccan Salmon

red pepper papaya coulis

*USDA Choice Petit Filet **

port wine roasted shallot demi

Side Dishes

aztec rice blend, pecan carrots

COMBO PLATE #3 Fri \$35.50 / Sat \$37.50

Shrimp Scampi Kabob

tarragon butter

*USDA Choice Petit Filet **

port wine roasted shallot demi

Side Dishes

bleu cheese scalloped potatoes, pecan carrots

ENTRÉES

Brown Sugar Crusted Pork Loin

Fri \$27.50 / Sat \$29.50

seasonal chutney, baby vegetables, bleu cheese scalloped potatoes

*Grilled Pork Tenderloin **

Fri \$29.50 / Sat \$31.50

port wine reduction, seasonal chutney, sweet potato mash, baby vegetables

*Beef Tenderloin Medallions **

Fri \$36.50 / Sat \$38.50

port wine roasted shallot demi, stuffed roma tomatoes, blue cheese scalloped potatoes

*Rack of Lamb **

Fri \$34.50 / Sat \$36.50

mango mint chutney, mojito oil, jade rice blend, oven roasted baby vegetables

Stuffed Chicken Florentine

Fri \$27.50 / Sat \$29.50

marinated tomatoes, caviar rice blend, broccoli milanese

Sautéed Boursin Chicken Breast

Fri \$27.50 / Sat \$29.50

boursin cream sauce, baby portobellas, caviar rice blend, broccoli milanese

*10oz USDA Choice Prime Rib **

Fri \$31.50 / Sat \$33.50

rosemary balsamic demi glace, garlic mashed potatoes, asparagus bundles

Grilled Cider Chicken

Fri \$27.50 / Sat \$29.50

tarragon butter, sweet mashed potatoes, tuscan green beans

Moroccan Spiced Salmon

Fri \$31.50 / Sat \$33.50

red papaya coulis, saffron risotto cakes, baby vegetables

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