



**TRILLIUM**  
BANQUET CENTER



## *Affordable Elegance*

The Trillium is a modern facility providing atmosphere in a comfortable setting for up to 200 guests. Our tables are set with complimentary white linen, china, silver, and stemware. You are provided with Professional Event Planning and the setting and cleaning of your Banquet Room. A private entrance will greet your guests. With a spacious dance floor, second-to-none cuisine, and banquet service are just part of what makes your event extra special at Trillium Banquet Center.

## *Our Staff*

Professional Staffing & Bartending will be provided for your event. A Banquet Manager will be present for your event to be sure all your needs are met. Our serving staff will strive to help you and your guests have a relaxed and enjoyable time while here at The Trillium



# Classic Dinner Buffet

All Buffets are accompanied with baked dinner rolls and butter. Coffee, Hot Tea, and Water. (30 person minimum)

## Entrée Choices

Two Entrees: \$27 per person

Three Entrees: \$29 per person

### Chicken Entrees

Chicken Piccata

Chicken Marsala

Country Herb Roasted Bone-in Chicken

Fig & Balsamic Grilled Chicken with tomato and olive relish

Sweet Tea Grilled Chicken Breast with fire roasted peaches & sweet chili sauce

Roasted Chicken Breast mixed with wild mushrooms, spinach, French farmers cheese & an ivory sauce

Parmesan & Herb sauteed Chicken Breast with preserved lemon beurre blanc

### Pasta & Vegetarian Entrees

Blackened Chicken Penne pasta with mixed vegetables and a seasoned cream sauce

Butternut Squash Ravioli with sage & brown butter cream sauce. Topped with shaved parmesan & fried sage

Wild Mushroom Ravioli with sauteed wild mushrooms, spinach, roasted garlic, & porcini and black truffle broth

Baked Creamy Italian Sausage & Penne Pasta with ground sausage, roasted garlic, chardonnay, & heavy cream

Baked Polenta with roasted vegetable ragout, fresh herbs, & finished with black truffle oil

### Beef & Pork Entrees

Asian Beef with peppers, onions, & tomato soy glaze, Served with Ginger Scallion Jasmine Rice

Sliced Beef with Brandy Mushroom Sauce

Sliced Beef with Maytag Bleu Cheese & Marsala demi glaze

Classic Swiss Steak slow braised beef round in a tomato burgundy wine demi glaze.

Braised Beef Tips with Merlot demi glaze

Cumin & Cilantro Marinated Chateau Steak grilled, sliced & served with Ancho Chili sauce

\*\*Stout Braised Beef Short Ribs: Tender beef meets a deeply flavored, rich, stout-infused demi-glace (\$4 pp)

Caribbean Roasted Pork Loin with Roasted Mango Chutney

Roasted Pork Loin with brown sugar & pommery mustard cream sauce

Herb Roasted Pork Loin with fire roasted apples, dried Michigan cherries, & port gastrique

Grilled Pork Medallions with sundried tomatoes, wild mushrooms, & brandy demi glaze

### Seafood Entrees

Roasted Horseradish Crusted Cod with preserved lemon

Basil Crusted Cod with sundried tomato beurre blanc

Lemon & Garlic Roasted Jumbo Shrimp with tomatoes & olives on a creamy feta orzo pasta

Roasted Salmon with Champagne Chive Beurre Blanc

Honey & Pommery Mustard Roasted Salmon

Miso & Gochujang Glazed Salmon



## *Side Choices*

### *Select 2 Salads*

Garden Salad with Assorted Toppings and Dressing  
 Classic Tossed Caesar Salad Tray with shaved parmesan cheese & lemons  
 American Loaded Potato Salad  
 Dill & Sour Cream Potato Salad  
 Italian Pasta Salad  
 Penne Pasta Sundried Tomato & Artichoke Salad  
 Mediterranean Farmers Salad tossed with Pearl Couscous  
 Grape Tomato & Mozzarella Pesto Salad  
 Asian Cucumber Salad with Sesame Ginger Dressing  
 Cold Asian Noodle Salad with Peanut Dressing

### *Select 1 Accompaniments*

Roasted Potatoes with turmeric & roasted garlic  
 Real Garlic Mashed Potatoes  
 Rice Pilaf with Almonds & Sundried Cranberries  
 Gnocchi Tossed with Herbs & Olive Oil  
 Herb Roasted Sweet Potato Wedges  
 Garlic & Lemon Roasted Potato Wedges with feta  
 cheese  
 Classic Au Gratin Potatoes  
 Roasted Root Vegetable Hash  
 \*\*Double Creamy Mac & Cheese \$3 pp  
 \*\*Loaded Yukon Mashed Potatoes \$4 pp

### *Select 1 Vegetable*

Chef's Choice Fresh Vegetable Blend with Herbs  
 Steamed Broccoli with Lemons  
 Dill and Honey Carrots  
 Roasted Carrots with Madras Curry Powder,  
 Toasted Almonds & Cilantro  
 Green Beans with Bacon and Caramelized Onions  
 Green Beans with Dill and Roasted Peppers  
 Roasted Brussel Sprouts with Crushed Chiles,  
 Bacon, & Roasted Lemons  
 Fire Roasted Cauliflower with Smoked Pepper &  
 Grape Tomatoes  
 Michigan Grilled Asparagus with Charred Lemons  
 (seasonal)  
 Warm Spice Baked Acorn Squash drizzled with  
 Local Honey (seasonal)  
 Michigan Summer Garden Ratatouille (seasonal)



## Specialty Dinner Buffets

Include Coffee, Hot Tea, & Water (30 person minimum)

### *The Italia Cucina*

\$22 per person

Includes Classic Tossed Caesar Salad Tray,  
Fresh Focaccia Garlic Bread, and Italian Roasted  
Vegetables

#### *Select 2 Entrée Choices*

Lemon & Rosemary Roasted Bone-in Chicken  
Chicken Breast Marsala  
Baked Penne Bolognese

Italian Sausage, peppers & Penne Marinara  
Penne Pasta Primavera with Garden Vegetables  
Ricotta & Herb Stuffed Shells with Arrabbiata  
Sauce

Sauteed Penne Puttanesca tossed with crushed  
tomatoes, garlic, capers, olives, & olive oil  
Grilled Chicken Alfredo with Penne  
(Roasted Garlic Alfredo or Sundried Tomato Pesto)

\*\*Classic House made Beef or Garden Vegetable  
Lasagna \$4 pp

### *The Southwest*

\$22 per person

This Spanish Style Buffet includes all of the  
following:

Seasoned Ground Beef & Ancho Chili Pulled  
Chicken

Hard & Soft Taco Shells

Warm Queso Dip with House made Tortilla  
Chips

Mango Black Bean Salad with Chili Lime  
Vinaigrette

Classic Mexican Rice

Traditional Refried Beans

Classic Toppings include: Lettuce, Shredded  
Cheese, Tomatoes, Onions, Black Olives,  
Jalapenos,

Sour Cream & Fire Roasted Salsa

## *American Barbecue Buffet*

\$25 per person

Includes Garden Salad, American Loaded Potato Salad OR Bacon Ranch Pasta Salad, and Cornbread  
with butter

#### *Select 1*

Green Beans with Roasted Red Peppers, Garlic,  
& Green Chiles

Green Beans with Bacon & Caramelized Onions  
Santa Fe Style Corn

Chili Spiced Roasted Zucchini & Yellow Squash

#### *Select 2*

Brown Sugar Baked Beans with Bacon  
Smoked Pepper Roasted Gold Potatoes

Double Creamy Mac & Cheese

Garlic Mashed Potatoes

Roasted Sweet Potatoes

#### *Select 2*

Slow Roasted Carolina Pulled Pork Butt

BBQ Roasted Bone-in Chicken

Pit Smoked Ham

Hot Smoked Sausage Link

\*\*Slow Roasted Beef Brisket with BBQ Sauce \$6 pp

\*\*BBQ Roasted Pork Ribs \$8 pp



## *Plated Dinner*

Includes one or two Entrees, Vegetable, Accompaniment, and House Salad with House Vinaigrette. Served with warm Bakery Fresh Rolls and Chef's Choice Dessert.

Choose one Entree \$28 per person

Choose Two Entree \$30 per person

### *Chicken Entrees*

Chicken Piccata

Chicken Marsala

Country Herb Roasted Bone-in Chicken

Blackened Chicken Penne pasta with mixed vegetables and a seasoned cream sauce

### *Seafood Entrees*

Roasted Salmon with Champagne Chive Buerre Blanc

Basil Crusted Cod with Sundried Tomato Buerre Blanc

Lemon & Garlic Roasted Jumbo Shrimp with tomatoes & olives on a creamy feta orzo pasta

### *Beef & Pork Entrees*

Braised Beef Tips with Merlot Demi Glace

Sliced Beef with Brandy Mushroom Sauce

Sliced Beef with Maytag Bleu Cheese & Marsala demi glaze

Classic Swiss Steak slow braised beef round in a tomato burgundy wine demi glaze.

Caribbean Roasted Pork Loin with Roasted Mango Chutney

Roasted Pork Loin with brown sugar & pommery mustard cream sauce

Grilled Pork Medallions with sundried tomatoes, wild mushrooms, & brandy demi glaze

### *Vegetarian Entrees*

Butternut Squash Ravioli with sage & brown butter cream sauce. Topped with shaved parmesan & fried sage

Wild Mushroom Ravioli with sauteed wild mushrooms, spinach, roasted garlic, & porcini and black truffle broth

Baked Polenta with roasted vegetable ragout, fresh herbs, & finished with black truffle oil

### *Vegetable Choice*

Steamed Broccoli with Lemon

Chef's Fresh Vegetable Blend

Green Beans with Bacon &

Caramelized Onions

Dill & Honey Carrots

Roasted Cauliflower with Smoked

Peppers & Tomatoes

### *Accompaniment*

Roasted Potatoes with Turmeric and Roasted Garlic

Roasted Garlic Mashed Potatoes

Rice Pilaf with Almonds and

Cranberries

Roasted Sweet Potatoes

Gnocchi with herb, garlic and Olive Oil



## *Desserts*

### *Mini Dessert Display*

\$6 per person

Includes an assortment of Chef's Choice mini sweet treats

### *Cheesecake Buffet*

\$9 per person

Includes plated Plain Cheesecakes for your guests to top to their liking. With a variety of fruit toppings, chocolate and caramel syrups, sprinkles, nuts, and whipped cream.

### *Celebration Sheet Cakes*

Custom Sheet Cakes made for your special event. Two thin layers of cake with your choice of buttercream or flavored ganache filling. Your choice of White, Chocolate, or Marble Cake with Buttercream Icing. Cream Cheese frosting upon request, an additional \$10. (\$25 Delivery Fee)

\*Quarter Sheet (serves 20-24): \$70

\*Half Sheet (serves 40-50): \$109

\*Full Sheet (serves 80-100): \$200