



**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 make 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 Lunch Buffet

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

## Entrée Choices

One Entrée: \$18 per person

Two Entrées: \$20 per person

### Chicken Entrees

Chicken Piccata

Chicken Marsala

Country Herb Roasted Bone-in Chicken

Fig & Balsamic Grilled Chicken Breast with Tomato and Olive Relish

Parmesan Cheese & Herb sauteed Chicken Breast with Lemon Buerre Blanc

### Pasta & Fish Entrees

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

Orzo Pasta Primavera

Ricotta & Herb Stuffed Shells with Arrabbiata Sauce

Lemon & Garlic Roasted Jumbo Shrimp on Creamy Orzo Pasta

### Beef & Pork Entrees

Asian Beef with Peppers, Onions, and a Tomato Sesame Soy Glaze. Served with Ginger & Scallion Jasmine Rice

Sliced Beef with Brandy Mushroom Sauce

Shepherd's Pie: The hearty layered Shepherd's Pie to satisfy all ages.

Braised Beef Tips with Merlot Demi Glace

Caribbean Roasted Pork Loin with Roasted Mango Chutney

Herb Roasted Pork Loin with Pommery Mustard Cream Sauce

### Select 2 Salads

Garden Salad with Assorted Toppings and Dressing

Italian Pasta Salad

Dill & Sour Cream Potato Salad

American Loaded Potato Salad

Classic Caesar Salad Tray

Tomato, Cucumber & Feta Salad

Bacon & Broccoli Salad

### Select 1 Accompaniment

Roasted Potatoes with Turmeric and Roasted Garlic

Roasted Garlic Mashed Potatoes

Rice Pilaf with Almonds and

Cranberries

Penne Pasta with sundried tomato, olives, roasted garlic & Spinach

Gnocci with herb, garlic and Olive Oil

### Select 1 Vegetable

Steamed Broccoli with Lemon Chef's Fresh Vegetable Blend

Green Beans with Bacon &

Caramelized Onions

Dill & Honey Carrots

Roasted Cauliflower with Smoked Peppers & Tomatoes

ABOVE PRICES SUBJECT TO 20% SERVICE FEE AND 6% SALES TAX.  
TRILLIUM DOES NOT ALLOW ANY FOOD TO LEAVE THE PREMESIS



# Specialty Lunch Buffets

All buffets include Coffee, Hot Tea, and Water (30 person minimum)

## *The Southwestern*

**\$17 per person**

Includes Seasoned Ground Beef & Warm Queso Dip with House made Tortilla Chips  
\*\*(Add Smoked Chicken \$3)

Accompanied with Shredded Cheese, Lettuce, Tomatoes, Onions, Black Olives, Jalapenos, Sour Cream, and Salsa. Hard and Soft Shell Tacos.

### *Select 1*

Spanish Rice  
Refried Beans

## *American BBQ Buffet*

**\$19 per person**

Includes Coleslaw OR Garden Salad, American Loaded Potato Salad OR Bacon Ranch Pasta Salad & Cornbread Muffins

### *Select 2*

Garlic Mashed Potatoes  
Smoked Pepper Roasted Yukon Gold Potatoes  
Double Creamy Mac & Cheese  
Santa Fe style Roasted Corn  
Green Beans tossed with garlic, roasted red peppers & green chiles

### *Select 1*

BBQ Roasted Bone-in Chicken  
Slow Roasted Pulled Carolina Style Pork Butt  
Hot Smoked Sausage Links  
\*\*BBQ Roasted Pork Ribs \$8 pp  
\*\*Slow Roasted Beef Brisket w/ BBQ Sauce \$6 pp

## *The Italia Cucina*

**\$19 per person**

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

### *Select 2*

Lemon & Rosemary Roasted Bone-in Chicken  
Italian Sausage & Peppers with Penne Marinara  
Baked Penne Bolognese  
Penne Pasta Primavera  
Ricotta & Herb Stuffed Shells with Arrabbiata Sauce  
Grilled Chicken Alfredo with Penne Pasta  
(Roasted Garlic Alfredo or Sundried Tomato Pesto)  
\*\*House Made Beef or Roasted Vegetable Lasagna \$4 pp



## *Soup and Salad Buffet*

**\$14 per person**

Includes Garden Salad with Assorted Toppings and Dressing, Italian Pasta Salad, Pearl Couscous Salad, and Baked Dinner Rolls with butter.

### *Select 1*

Creamy Potato & Bacon

Broccoli & Cheese

Garden Vegetable

Vegetable Beef

Chicken Noodle

Southwest Chicken and Rice

\*\*Add Additional Soup \$4 pp

## *Baked Potato and Salad Bar Buffet*

**\$15 per person**

Includes warm dinner rolls & butter. Hot jumbo Baked Potatoes with assorted toppings to include:

Butter, Sour Cream, Shredded Cheese, Warm Cheddar Cheese Sauce, Green Onions, Crispy

Bacon, Steamed Broccoli, Jalapenos,

Caramelized Onions, Crispy Fried Onions.

Served with a Garden Salad with Toppings and Dressing choices. Choose either an Italian Pasta Salad OR Bacon Ranch Pasta Salad

### *Protein Additions*

Slow Roasted Pulled Carolina style Pork Butt \$7 pp

Roasted Beef Brisket \$9 pp

House made Chili Sauce \$4

## *Lunch A la Cart*

Add a choice of One \$6 pp

Add a choice of Two \$8 pp

Fire Roasted Ham & Swiss Croissant

Roasted Turkey Breast with Provolone Cheese Croissant

Roasted Turkey Breast Club with Cheddar Croissant

Chicken Salad with lettuce Croissant

Vegetarian Wrap with roasted vegetables, tomato, baby spinach, sundried tomato and Aioli (Gluten Free Wrap \$2)

Seasonal Fruit Tray \$175



# Plated Lunch

Plated meals include Coffee, Hot Tea, and Water (under 30 guests, 50 person maximum)

Choice of House Salad with House Dressing OR Cup of House made Soup

\$16 per person One Choice

## Bakery Fresh

### Croissants

Fire Roasted Ham, lettuce, tomato, Swiss cheese, and dijonaise

Roasted Turkey Breast, lettuce, tomato, provolone cheese, and cranberry aioli

Chicken Salad with dried cranberries, sunflower seeds, honey mustard dressing, lettuce, and tomato

### Hot Sandwiches

Classic Cuban with fire roasted ham, slow roasted pulled Cuban style pork, Swiss cheese, dill pickles, mayonnaise, & mustard on grilled French Loaf

French Dip with shaved slow roasted ribeye, and Swiss Cheese on grilled French Loaf.  
Served with Au Jus

Monte Cristo with fire roasted ham, roasted turkey breast, Swiss cheese, on battered Texas Toast. Served with Strawberry preserves

## Wraps

Vegetarian Wrap with roasted vegetables, tomato, baby spinach, balsamic glaze, and a sundried tomato aioli

Fire Roasted Ham, Turkey, & Bacon Club wrap with Swiss cheese, tomato, and pommery mustard aioli

## Plated Salads

\$16 per person

Includes Bakery Fresh Dinner Rolls & Butter

Cobb Salad with diced tomatoes, hard boiled eggs, crispy bacon, crumbled bleu cheese, grilled chicken breast & House Dressing

The Chef with sliced Fire Roasted Ham, Roasted Turkey Breast, cheddar, Swiss, hard boiled eggs, tomato, sliced red onion, & House Dressing

Grilled Chicken Caesar with crisp romaine tossed in Caesar dressing, house made focaccia croutons, shaved parmesan, & garnished with lemon and grape tomatoes

Trillium Salad with a variety of fresh seasonal fruits, crumbled bleu cheese, dried Michigan Cherries, spiced walnuts, & grilled chicken breast. Served with Raspberry Vinaigrette

Bangkok Chicken Salad with diced red peppers, carrots, cucumbers, crisp Asian noodles, mango, sesame ginger grilled chicken breast, & Soy Miso dressing



## *Plated Lunch*

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 \$23 per person

Choose Two Entree \$25 per person

### *Entree Choices*

Chicken Piccata

Chicken Marsala

Country Herb Roasted Bone-in Chicken

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

Orzo Pasta Primavera

Ricotta & Herb Stuffed Shells with Arrabbiata Sauce

Braised Beef Tips with Merlot Demi Glace

Caribbean Roasted Pork Loin with Roasted Mango Chutney

Herb Roasted Pork Loin with Pommery Mustard Cream Sauce

### *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

Penne Pasta with sundried tomato, olives, roasted garlic

& Spinach

Gnocci with herb, garlic and

Olive Oil



## *Desserts*

### *Mini Dessert Display*

**\$6 per person**

Includes Chef's Choice Assorted Mini Desserts.

### *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 available for \$10 additional. (\$25 Delivery Fee)

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

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

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