





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





Hors d'oeuvre

Naked Chicken Wings

House rubbed chicken wings with your choice of sauce (Mild, Hot, Turbo, BBQ, Teriyaki, Jamaican Jerk, Nashville Hot Honey) \$280 - 100 pc

Crispy Jumbo Shrimp

Crispy Jumbo Gulf Shrimp served with Lemon & House made Cocktail Sauce \$275 - 100 pc.

Classic Meathalls

Your choice of BBO, Sweet Chili, Marinara. Sweet & Sour, or Swedish \$160 - 100 pc.

Asian Style Pork Pot Stickers

Served with a Sesame Soy Sweet Chili Sauce \$180 - 100 pc.

Original 50/50 Stuffed Mushrooms

Jumbo Stuffed Mushroom caps filled with House made 50/50 grind & parmesan cheese. Topped with Provolone Cheese Fondue \$200 - 100 pc

Boneless Chicken Wings

Tender boneless chicken wings with your choice of sauce: Mild, Hot, Turbo, BBQ, Teriyaki, Jamaican Jerk, Nashville Hot Honey \$175 - 100 pc

Jumbo Shrimp Cocktail

Beautifully ice displayed Jumbo Gulf Shrimp. Served with Lemons & House made Cocktail Sauce \$350 - 100 pc.

Spanish Chicken Kabobs

Saffron & Garlic Marinated Chicken. Served with a Roasted Pepper Romesco Sauce. \$225 - 100 pc.

Thai Spring Rolls

Crispy Spring Rolls filled with Asian vegetables. Served with a Sesame Soy Sweet Chili Sauce \$225 - 100 pc

Florentine Stuffed Mushrooms

Jumbo Stuffed Mushroom caps filled with a Spinach, Artichoke, & Feta mixture \$175 - 100 pc.



Platters & Dips

Imported & Domestic Cheese Display \$175

Assortment of cubed $\mathcal G$ whole cheeses, with fresh seasonal berries and dried fruits. Served with Gourmet crackers

Vegetable Shooters \$125 - 50 shooters

Assorted garden fresh vegetables served with a creamy ranch dip or classic hummus in perfect shooter cups.

Spinach & Artichoke Dip \$150

Warm House made Spinach & Artichoke Heart dip topped with shaved parmesan cheese. Served with House made tortilla chips & toasted pita bread

Buffalo Chicken Dip

Warm and spicy buffalo chicken style dip topped with bleu cheese. Served with House made tortilla chips $\mathscr E$ crispy celery.

Mediterranean Hummus \$140

Classic Mediterranean Chickpea & Tahini dip. Garnished with fried chickpeas, roasted garlic, & olive oil. Served with warm pita bread

Fresh Fruit Display

Seasonal Assortment of Fresh Seasonal Fruits & Berries

Bruschetta \$150 - 100 pc

Classic Crostini display with Tomato Basil Bruschetta mix

House Bar Cheese & Garlic Bread \$100 - 100 pc

Maryland Crab Dip \$160

Warm Maryland Blue Crab & Artichoke Heart dip.
Served with toasted pita bread

Queso Blanco Dip \$130

Warm and mildly spicy Queso Blanco Dip. Served with House made tortilla chips

Mexican Layered Dip \$130

Classic Mexican layered dip. Served with House made









Trays

Croissant Sandwiches

50 Pieces \$250

Fire Roasted Ham with lettuce, tomato, Swiss, $\mathscr E$ Dijonaise

Roasted Turkey Breast with lettuce, tomato, provolone, & mayonnaise

Chicken Salad with sundried cranberries, sunflower seeds, lettuce, & honey mustard dressing

The Club with fire roasted ham, sliced roasted turkey, hardwood smoked bacon, provolone, lettuce, tomato, & pommery mustard aioli

Wrap Trays

50 Pieces \$250

Roasted Turkey Breast with lettuce, tomato, provolone, & mayonnaise

Chicken Salad with sundried cranberries, sunflower seeds, lettuce, & honey mustard dressing

The Club with fire roasted ham, sliced roasted turkey, hardwood smoked bacon, provolone, lettuce, tomato, & pommery mustard aioli

Vegetarian Wrap with roasted vegetables, tomato, baby spinach, & sundried tomato aioli

Hot A la carte Additions

Slider Action

Carolina Style Pulled Pork Sliders: Shredded and seasoned pulled pork with BBQ sauce and coleslaw on the side. Served on brioche slider buns.

50 pieces - \$250

Pulled Korean Beef Sliders with hoisin, scallions, sesame seeds on brioche slider buns

50 pieces - \$300

Country Fried Chicken Sliders with Nashville hot honey on brioche slider buns

50 pieces - \$250

Lasagna

\$250 (serves 30)

House made Lasagna with choice of Beef Bolognese or Roasted Vegetable

Grilled Chicken Penne Pasta Alfredo

\$160 (serves 40)

Grilled Chicken Alfredo with choice of Roasted Garlic Alfredo OR Sundried Tomato Pesto



Hot Sides

Serves 40 Guests

3 Cheese Potato Gratin \$95
Penne Alfredo \$95
Double Creamy Mac n' Cheese \$95
Brown Sugar Baked Beans with Bacon \$95
Roasted Garlic Mashed Potatoes \$95

House Made Salads Serves 50 Guests

Italian Pasta Salad \$80
American Loaded Potato Salad \$80
Classic Macaroni Salad \$80
Bacon Ranch Pasta Salad \$80
Garden Salad with Assorted Dressing \$40

Trillium "Food Truck" Stations

All stations require a minimum of 50 people

Street Taco Station \$17 per person

Includes seasoned ground beef, shredded cheese, pico, cabbage, lettuce, onion, cilantro, lime, sour cream. Cilantro Lime Rice, Black Beans, and Mexican Street Corn. Served with Corn and Flour Tortilla shells.

**Shredded Beef \$5 pp **Shredded Ancho Chile Chicken \$4 pp

Mac ✓ Cheese Station \$10 per person

Classic Mac & Cheese with assorted toppings to include: shredded cheese blend, bleu cheese crumbles, crispy bacon, scallions, broccoli, shaved parmesan cheese, jalapenos, crispy chicken, smoked sausage, crispy fried onions, fire roasted salsa, & toasted garlic bread crumbs

Back Yard BBQ

\$18 per person

Includes Grilled Hamburgers, Grilled Jumbo Beef Hot Dogs, Grilled Detroit Bratwurst, sliced cheeses, & all the classic toppings. Served with House made Kettle Chips

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







The Carving Block

All carving specialties include Brioche Rolls, Pommery Mustard, Dijon Mustard, Horseradish Sauce, & Fine Herb Aioli. A carving specialist will be provided for \$100, 1 hour of service

Fire Roasted Ham (serves 50) \$225
Roasted Turkey Breast with Cranberry Chutney (serves 30) \$225
Herb & Mustard Crusted New York Strip Loin (serves 40) \$300
Herb Roasted Angus Top Round of Beef (serves 80) \$375
Roasted Prime Rib (serves 35) \$350

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