

TRILLIUM<br>BANQUET CENTER



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.


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


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## Naked Bhictren THings

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


Crispy Jumbo Gulf Shrimp served with Lemon $\mathcal{E}$ House made Cocktail Sauce \$275-100 pc.

## Classic Meatballs

Your choice of BBQ, Sweet Chili, Marinara,
Sweet $\mathcal{E}$ Sour, or Swedish
\$160-100 pc.

## Asian Pyle Pout Pot Michers

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



Jumbo Stuffed Mushroom caps filled with House made 50/50 grind $\mathcal{E}$ parmesan cheese. Topped with Provolone Cheese Fondue

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\$ 200-100 \mathrm{pc}
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## Boneless Chictien Things

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

## Gumbo Shrimp Bocticail

Beautifully ice displayed Jumbo Gulf Shrimp. Served with Lemons $\mathcal{E}$ House made Cocktail Sauce \$350-100 pc.
Spanish Thictien Nabobs
Saffron $\mathcal{E}$ Garlic Marinated Chicken. Served with a Roasted Pepper Romesco Sauce.

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

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\$ 225-100 \mathrm{pc}
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Florentine Staffed Mushrooms
Jumbo Stuffed Mushroom caps filled with a Spinach, Artichoke, $\mathcal{E}$ Feta mixture \$175-100 pc.


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Imported es Domestic Cheese

\$175
Assortment of cubed $\mathcal{E}$ 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.
Prinach os Sutichafic Dip
Warm House made Spinach $\mathcal{E}$ Artichoke Heart dip topped with shaved parmesan cheese. Served with

House made tortilla chips $\mathcal{E}$ toasted pita bread

## SHuffle Bhictien Dip \$140

Warm and spicy buffalo chicken style dip topped with blew cheese. Served with House made tortilla chips $\mathbb{E}$ crispy celery.

Mediterranean Humus
\$140
Classic Mediterranean Chickpea $\&$ Tahini dip.
Garnished with fried chickpeas, roasted garlic, $\mathcal{E}$ olive oil. Served with warm pita bread

\$175
Seasonal Assortment of Fresh Seasonal Fruits \& Berries


Classic Crostini display with Tomato Basil Bruschetta mix
House Bar These \& Garlic Bricad \$100-100 pc


Warm Maryland Blue Crab $\mathcal{E}$ Artichoke Heart dip. Served with toasted pita bread


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

\$130
Classic Mexican layered dip. Served with House made


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## Croissant Sandwiches

50 Pieces $\$ 250$
Fire Roasted Ham with lettuce, tomato, Swiss, $\mathcal{E}$ Dijonaise

Roasted Turkey Breast with lettuce, tomato, provolone, $\mathcal{E}$ mayonnaise

Chicken Salad with sundried cranberries, sunflower seeds, lettuce, $\mathcal{E}$ honey mustard dressing

The Club with fire roasted ham, sliced roasted turkey, hardwood smoked bacon, provolone, lettuce, tomato, $\mathcal{E}$ pommery mustard aioli

Trap STays
50 Pieces $\$ 250$
Roasted Turkey Breast with lettuce, tomato, provolone, $\mathcal{E}$ mayonnaise

Chicken Salad with sundried cranberries, sunflower seeds, lettuce, $\mathcal{E}$ honey mustard dressing

The Club with fire roasted ham, sliced roasted turkey, hardwood smoked bacon, provolone,
lettuce, tomato, $\mathcal{E}$ pommery mustard aioli
Vegetarian Wrap with roasted vegetables, tomato, baby spinach, $\mathcal{E}$ sundried tomato aioli

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

\$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


All stations require a minimum of 50 people

## Sheet Taco Station

$\$ 17$ per person
Includes seasoned ground beef, shredded cheese, piso, 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 $\mathcal{E}$ Cheese with assorted toppings to include: shredded cheese blend, blew cheese crumbles, crispy bacon, scallions, broccoli, shaved parmesan cheese, jalapenos, crispy chicken, smoked sausage, crispy fried onions, fire roasted salsa, $\mathcal{E}$ toasted garlic bread crumbs


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 $\mathcal{E}$ 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


Includes an assortment of Chef's Choice mini sweet treats


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 Bates

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

