



Carryout Catering Main Menu

All items are priced in 12 serving minimum and packaged for pick up or delivery only. Heating instructions are included with all hot items.

****Due to market fluctuation, prices are subject to change****

BRUNCH ITEMS \$48

Blueberry Croissant Breakfast Bake

Cheese Blintz Bake with Fruit Sauce

Quiche, Quiche, Quiche!
(Choice of Fillings)

Crème Brulee French Toast with Cinnamon Syrup

Scrambled Eggs for a Crowd
(Choice of Onions, Bacon, Mushrooms or Peppers)

Breakfast Stratas
(Choice of Fillings)

Apple & Sausage Stuffing

BRUNCH ITEMS \$60

Milano Torte
Eggs Layered with Spinach, Tomato, Cheddar, Mozzarella, Tarragon and a Crispy Pastry Shell

Breakfast Croissant Sandwich
Scrambled Eggs, Cheddar cheese and Bacon

New England Crab Imperial Bake

BRUNCH ITEM ADD-ONS \$30 *(2 Pieces per Serving)*

Pecan Crusted Bacon

Brown Sugar Bacon

Breakfast Sausage Links or Patties

Specialty Breakfast Items Available Upon Request



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TRIFLES SIGNATURE HOT CHICKEN SALAD \$60

A Warm Creamy Baked Casserole consisting of chopped Boneless Chicken Breast mixed with Cheddar cheese, diced Celery, White Onion and Water Chestnuts. Finished with a Crispy Topping

CHICKEN MAIN ENTRÉE \$84

Chicken Divan Casserole

Chicken Breast, Broccoli, Rice, Lemon Sauce and Crispy Crumb Topping

Chicken Marsala

Boneless Chicken Breast sautéed with Portabella Mushrooms and a Marsala wine reduction

Apple Stuffed Chicken Breast

Chicken Breast Roulade with Apple Almond Stuffing finished with a Brandy Cream Sauce

Chicken Saltimbocca

Breast of Chicken rolled with Prosciutto, Sage and Provolone Cheese

Lemon Artichoke Chicken

Chicken Breast sautéed in Lemon White Wine Sauce

Chicken Roulade

Stuffed Chicken Breast with Roasted Eggplant, Roasted Red Peppers and Mozzarella cheese served with Roasted Red Pepper Coulis

Boursin Chicken Breast

Stuffed with Boursin cheese with a Garlic Cream Sauce

Citrus Marinated Chicken Breast

Grilled, perfect from the BBQ!



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PASTAS \$55

Roasted Vegetable Lasagna

Pesto Florentine Lasagna

Lasagna Layered with Creamy Pesto Sauce, Spinach and Asparagus

Layered Roasted Eggplant Bake

An assortment of Roasted Vegetables tossed with Marinara Sauce and topped with light cheese

Wild Mushroom Ravioli in Rosemary Cream Sauce

Chicken Pesto Pasta

Chicken tossed with Penne Pasta, Roasted Red Peppers & Parmesan Garlic Pesto Cream Sauce

Traditional Penne Marinara with Meatballs

Traditional Meat Lasagna

White Wine Chicken Lasagna

Parmesan Garlic Cream Sauce, Spinach & Cheese

VEGETARIAN MAIN ENTRÉE \$55

Eggplant Napoléon

Roasted Eggplant & Zucchini layered with Ricotta & Mozzarella cheeses topped with Marinara

Risotto Cakes

Caramelized Onion, Sun-Dried Tomato, Spinach, & Parmesan cheese topped with a Tomato Coulis
(2 Per Person)

Garden Pasta

Garlic, Mushrooms, Zucchini, Julienne Carrots, Snow Peas, Asparagus, Spinach & Shallot Olive Oil
(Served hot or room temp)

SEAFOOD/FISH MAIN ENTRÉE - Market Price

Honey Crusted Soy Salmon

Maryland Crab Cake

Topped with Spicy Cajun Remoulade Sauce

Grilled Salmon with Lemon Caper Sauce



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BEEF MAIN ENTRÉE - *Market Price*

Classic Beef Burgundy
Carrots, Mushrooms, Celery & Onion Red Wine Sauce

Braised Boneless Beef Short Ribs
With Vegetable Reduction

Texas Smoked Brisket
Beef Brisket rubbed with Texas spices and a Beef Jus

Stuffed Flank Steak
Flank steak roulade stuffed with Spinach Feta cheese &
Roasted Red Peppers with Red Wine Reduction

Grilled Beef Tenderloin Platter
Served with Caramelized Onions, Creamy
Horseradish Sauce & Rolls

Marinated & Grilled Flank Steak Platter
Served with a Creamy Horseradish Sauce & Rolls

PORK MAIN ENTRÉE \$84

Grilled Pork Tenderloin
With Mustard Cream Sauce

Pork Loin
Stuffed with Apple Cornbread Stuffing
with a Brandy Cream Sauce

Cranberry, Apricot & Fig Stuffed Pork Loin

Sliced Dijon Honey Glazed Spiral Ham

House Smoked Pulled Pork
With Sweet BBQ Sauce



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STARCH SIDE DISHES \$48

Loaded Potato Salad
Bacon, Scallions, Cheddar Cheese, Sour Cream Dressing

Blue Cheese Scalloped Potatoes

Potatoes Au Gratin

Hash Brown Casserole

Vegetable Rice Pilaf

Cranberry Orange Wild Rice
(Served cold)

Herb Roasted Vineyard Potatoes
Red Skins, Yukon Gold, Sweet Potatoes

Potato Pancakes

Herb Roasted Red Skin Potatoes

Herb Roasted Yukon Gold Potatoes

Yukon Gold Garlic Mashed Potatoes

Sweet Potato/Mashed Potato Swirl

Mediterranean Couscous
Spinach, Feta Cheese, Tomatoes and Olives
with Lemon and Olive Oil

Quinoa Salad with Dried Cranberries and Cashews

VEGETABLE SIDE DISHES \$48

Honey Glazed Carrots & Green Beans

Green Beans with Bacon & Roasted Red Peppers

Green Beans with Cashews & Olive Oil

Ratatouille

Brussels Sprouts with Crispy Pancetta Bacon

Slow Roasted Root Vegetables
Parsnips, Beets, Baby Carrots and Winter Squashes tossed
with Rosemary and light Olive Oil



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SIDE SALAD DISHES \$48

Broccoli Salad with Sunflower Seeds, Red Onions and Raisins, Sweet Dressing

Old Fashioned Potato Salad

Penne Pasta with Tomatoes, Basil, Black Olives and Red Wine Vinaigrette

Pasta Salad
(Chef's Choice)

The Falls Salad
Baby Greens with Grapes, Apples and Blue Cheese with a Sweet Champagne Dressing

Wine Bar Salad
Mixed Greens with Sliced Pears, Dried Cranberries, Goat Cheese, Caramelized Walnuts with Balsamic Vinaigrette

Trifles Salad
Baby Greens with Mandarin Oranges, Strawberries and Red Onion with a Honey Vinaigrette Dressing

Caesar Salad
Fresh Romaine Lettuce, House-Made Croutons and Parmesan Cheese with a Lemon Vinaigrette Dressing

Layered Caprese Salad
Fresh Mozzarella, Tomato, Basil, Olive Oil drizzled with Balsamic Glaze

Apple Waldorf Salad
Crunchy Apples, Dried Cranberries & Celery whipped into a Creamy Sauce

Asian Noodle Slaw
Asian Noodles, Napa Cabbage, Broccoli, Bell Peppers, Snap Peas, Carrots & Scallions

Roasted Corn & Black Bean Salad
Roasted Corn, Black Beans, Tomatoes and Bell Peppers tossed in a Cilantro Lime Vinaigrette



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VEGETABLE PLATTERS \$55

Roasted Seasonal Vegetable Platter

Roasted Asparagus Platter
(Room temperature with lemon vinaigrette)

ENTRÉE SALADS \$60

Chicken and Grape Salad
With Sour Cream & Mayonnaise Dressing

Cashew Chicken Salad
Lightly Breaded Chicken Breast on Mixed Greens with Kiwi, Avocado, Strawberries, Mandarin Oranges, Red Onion and Cashews with a Honey Vinaigrette Dressing

Caesar Salad with Grilled Chicken

Seared Salmon Salad
Over Lemon Orzo topped with Tomatoes & chopped Capers with light Vinaigrette

SANDWICH PLATTERS \$4/piece (25 Piece Minimum)

Mini Dinner Roll Sandwiches with Choice of Fillings:
Roast Beef with Horseradish Sauce, Smoked Turkey with Apricot Mayo, Ham with Honey Mustard, Chicken Salad, Tuna Salad and Vegetarian (Chef's Choice)

WRAP PLATTERS \$4/piece (25 Piece Minimum)

Many Flavors with Choice of Fillings:
Roast Beef with Horseradish Sauce, Smoked Turkey with Apricot Mayo, Ham with Honey Mustard, Chicken Salad, Tuna Salad and Vegetarian (Chef's Choice)

DESSERTS (25 Piece Minimum)

Fancy Finger Pastries 1.25/ea

Assorted Cookies 1.25/ea

Mini Cupcakes 1.25/Regular 2.25/ea