



TRILLIUM LINKS & LAKE CLUB

2023 BANQUET & EVENT MENUS



TRILLIUM LINKS & LAKE CLUB
CASHIERS, NC 28717



TABLE OF CONTENTS



Introduction	2
Breakfast	3
Hors D'oevres	5
Buffet Salads & Sides	7
Buffet Entrees	8
Action Stations	9
Plated Dinner Options	11
Bar Options	13

YOUR PERFECT MENU

With the assistance of Executive Chef, Taylor Callaham, we are committed to creating a unique experience for your event, which will appeal to your culinary expression and desires. Custom menus will be created from your needs and specifications. Pricing on food and beverage will come directly from your custom menu choices. Our menus range from \$45 per person up to \$70 per person not including taxes and gratuities. A 20% taxable Service Charge and 7% Sales Tax will be added to all charges. All menus and prices are subject to change.

All items listed in this brochure are suggestions to help in the planning process. Each menu will be customized to your needs. If you do not find what you are looking for please let us know and we will work together to create a menu for your special day.

Client must communicate the final food and bar menus to management no less than four weeks prior to event date, at which time, 50% of the estimated cost is due. Upon receiving the guaranteed number of guests 14 days prior to the event, the remaining balance for food menus is due.

The Club, with the exception of a wedding cake, must provide all food and beverages. North Carolina Health Department codes state that buffets may be available to guests for a maximum of three hours, therefore requests for "to-go" items for the buffet are prohibited.



Megan Cooke
Food and Beverage Manager
mcooke@trilliumnc.com
828-989-1411



Taylor Callaham
Executive Chef
tcallaham@trilliumnc.com



BREAKFAST

CONTINENTAL BREAKFAST I

18 per person

Drinks

*Orange Juice, Grapefruit Juice, Cranberry Juice,
Gourmet Regular and Decaffeinated Coffee, Assorted Hot Teas*

Baked Goods

Fresh Baked Croissants, Assorted Muffins

Fruits

Sliced Melons, Pineapple

CONTINENTAL BREAKFAST II

21 per person

Drinks

*Orange Juice, Grapefruit Juice, Cranberry Juice,
Gourmet Regular and Decaffeinated Coffee, Assorted Hot Teas*

Baked Goods

*Lemon Poppy Seed Bread, Banana Nut Bread,
Cranberry Orange Bread*

Fruits

Assorted Selection of Fresh Berries

Dairy

Chilled Vanilla Greek Yogurt with Granola

OMLETE STATION

14 per person

One Attendant Required For Every 50 Guests at \$100 each

Vegetables

Tomatoes, Bell Peppers, Onions, Mushrooms, Spinach

Meats

Bacon, Sausage, Diced Ham

Cheeses

Cheddar, Swiss

BREAKFAST

BREAKFAST BUFFET I

28 per person

Drinks

*Orange Juice, Grapefruit Juice, Cranberry Juice,
Gourmet Regular and Decaffeinated Coffee, Assorted Hot Teas*

Baked Goods

*Assorted Muffins,
Fresh Baked Danishes*

Fruits

Sliced Melons, Pineapple

Your Choice

*Choice of One Egg
Choice of One Protein
Choice of One Potato*

BREAKFAST BUFFET II

33 per person

Drinks

*Orange Juice, Grapefruit Juice, Cranberry Juice,
Gourmet Regular and Decaffeinated Coffee, Assorted Hot Teas*

Baked Goods

*Lemon Poppy Seed Bread, Banana Nut Bread,
Cranberry Orange Bread*

Fruits

Assorted Selection of Fresh Berries

Dairy

Individual Yogurt, Fruit and Granola Parfaits

Your Choice

*Choice of One Egg
Choice of Two Proteins
Choice of One Potato
Choice of One Griddle Item*

YOUR CHOICE

EGGS:

*Traditional Scrambled
with Fresh Herbs
Southwest Scrambled
with Peppers and Onions
Cheesey Scrambled Eggs
with Cheddar
Mexi-eggs
with Queso Fresco and Salsa*

PROTEINS:

*Applewood Smoked Bacon
Country Sausage Links
Country Sausage Patties
Turkey Bacon*

POTAOTES:

*Red Bliss Potato
with Peppers and Onions
Home-fried Potatoes
with Peppers and Onions
Tri-color Breakfast Potatoes*

GRIDDLED FAVORITES:

*Buttermilk Biscuits with
Sausage Gravy
The following items are paired with
pure maple syrup and
whipped butter:
Pancakes
Cinnamon French Toast
Belgian Waffles*

HORS D'OEUVRES

PASSED

BEEF - LAMB - PORK

Marinated Anti-Pasta Skewers • 5
with Balsamic Reduction

Southern Ham Deviled Eggs • 7
with Paprika, Cured Ham, Pickled Mustard Seeds

Mini Meatball • 9
with Veal, Beef, Pork, Pine Nuts, Fresh Herbs

Miniature Beef Wellington • 10
with a Smoked Paprika Aioli

Spicy Peach BBQ Brisket • 11
with Applewood Smoked Bacon, Pickled Jalapeno

Candied Apple Pork Belly • 11
with Smoked Pork Belly, Fuji Apple, Brown Sugar Glaze

SEAFOOD

Chilled Jumbo Shrimp Cocktail • 8
with Cocktail Sauce, Lemon Wedges

Smoked Trout Spread • 9
with Crispy Bread, EVOO

Ahi Tuna Poke • 9

Coconut Shrimp • 9
with Orange Chili Glaze

Lump Crab Cake • 9
with Organic Arugula, Remoulade, Fresh Lemon

Seared Scallop • 11
with Charred Citrus Beurre Blanc

HORS D'OEUVRES

PASSED

POULTRY

Chicken Satay • 7

with Peanut Glaze, Grilled Pineapple Chutney

VEGETARIAN

Vegetable Spring Rolls • 6

with Ginger Chili Sauce

Asparagus and Asiago Phyllo Roll • 6

with Balsamic Reduction

Baked Brie • 7

with Fresh Berry Reduction, Toasted Almonds

Fig, Goat Cheese and Caramelized Onion Flatbread • 7

with Organic Arugula, Balsamic Reduction



BUFFET DINNER OPTIONS

TIER I

55 per person

One Salad • Two Entrees • Two Sides

TIER II

64 per person

Two Salads • Three Entrees • Two Sides

BUFFET DINNER SALADS

Petite Greens Salad

Baby Greens, Fresh Strawberries, Candied Pecans, Goat Cheese, Balsamic Vinaigrette

Poached Pear Salad

Organic Spring Mix, Red Wine Poached Pears, Candied Pecans, Goat Cheese, White Balsamic Vinaigrette

Mediterranean Salad

Organic Spring Mix, Oven Roasted Tomatoes, Kalamata Olives, Ciliegine Mozzarella, Garlic Croutons, Italian Vinaigrette

Caesar Salad

Chopped Romaine, Garlic Croutons, Shaved Parmesan, Classic Caesar Dressing

Organic Spring Mix

Mixed Greens, Shaved Carrots, Sliced Cucumbers, Grape Tomatoes, Balsamic Vinaigrette

VEGETABLES

Southern Corn off the Cob

Clover Honey Glazed Baby Carrots

Haricot Verts

with Sweet Tomatoes, Toasted Almonds

Haricot Verts

with Applewood Smoked Bacon, Roasted Garlic

Brussel Sprouts

with Applewood Smoked Bacon, Balsamic Reduction

Roasted Asparagus

with Herbs, Roasted Garlic

STARCHES

Roasted Half Sweet Potato

with Honey Pecan Butter

Cinnamon Sweet Potato Mash

Whipped Boursin Cheese Potatoes

Whipped Truffle Potatoes

Herb and Garlic Roasted Red Potatoes

Mac and Cheese

Rice Pilaf

Goat Cheese Stone Ground Grits



BUFFET DINNER OPTIONS

POULTRY

Herb and Parmesan Crusted Chicken Breast

with Roasted Tomato, Herbs, White Wine

Buttermilk Fried Chicken

with Honey Truffle Sauce

Mediterranean Marinated Chicken Breast

*with Sundried Tomatoes, Feta Cheese, Artichoke Hearts,
Roasted Peppers, and Assorted Olives*

BEEF - PORK

Sweet Tea Brined Roast of Loin Pork

with Grilled Pineapple Relish

House Smoked Boston Butt

with a Vinegar, Tomato, and Mustard Based BBQ Sauce

House Smoked Beef Brisket

with a Vinegar, Tomato, and Mustard Based BBQ Sauce

Boneless Beef Short Ribs

Braised in Vegetables, Red Wine, Rosemary, Thyme, Garlic

Marinated Flank Steak

*with Horseradish Cream, Stone Ground Beer Mustard, Dijon Mustard,
Sweet Yeast Rolls (Carving Station Only)*

SEAFOOD

Grilled Salmon

*with Choice of Lemon, Roasted Tomato White Wine Sauce,
or Lemon Basil Cream Sauce*

NC Rainbow Trout

with Almondine or Herb Garlic Butter Sauce

Maryland Crab Cakes

*\$5 per person up charge
with Remoulade Sauce*

Shrimp and Grits

*with Andouille Sausage, Benton's Bacon, Roasted Tomatoes,
Green Onions, Cajun Broth, Anson Mills Grits*

Low Country Boil

*with Corn on the Cob, Kielbasa, NC Shrimp,
Red Skin Potatoes, Old Bay Broth*

Mediterranean Shrimp

*with Roasted Tomatoes, Lemon, Basil, Feta, Roasted Garlic,
Arugula, White Wine*

ACTION STATIONS

*The following items can be added as enhancements to other buffets.
One attendant required for every 75 guests at \$150 each.*

COLD STATIONS

Sushi Station • 21

*Assorted Vegetarian and Seafood Sushi
with Soy Sauce, Wasabi, Pickled Ginger*

To Include Assorted Nigri

Iced Raw Bar • 24

*Chilled Shrimp, Raw Oysters,
Snow Crab Claws*

*Accompanied by Saltines, Lemon Wedges,
Cocktail Sauce, Horseradish and
Hot Sauce*

HOT STATIONS

Pasta • 16

*Choice of two Types of Pasta,
Assorted Vegetables,
Chicken, or Italian Sausage,
and Three Sauces Alfredo, Pomodoro,
and Pesto White Wine Sauce served with
Parmesan Cheese*

Slider Station • 16 Choose One

*Grilled Angus Beef with Aged Cheddar
and Grilled Onions*

*Pulled Pork with Assorted BBQ Sauces
and House Pickles*

ACTION STATIONS

*The following items can be added as enhancements to other buffets.
One attendant required for every 75 guests at \$150 each.*

CARVE TO ORDER

Herb Roasted Rib Eye • 450 each

Serves 25

*Horseradish Cream, Stone Ground Beer Mustard,
Dijon Mustard, Sweet Yeast Rolls*

Tenderloin of Beef • 475

Serves 20

*Horseradish Cream, Stone Ground Beer Mustard,
Dijon Mustard, Sweet Yeast Rolls*

Herb Brined Roasted Loin of Pork • 325

Serves 25

*Herb Roasted, Hand Carved, served with a Pork Au Jus,
and Assorted Dinner Rolls*

Sesame Crusted Seared Rare Tuna Loin • 400 each

Serves 20

*Ponzu, Wasabi Cream, Sriracha Aioli,
Wonton Crisps*

Suckling Pig • 400

Serves 30

*BBQ Sauce, Sliced Pickles, Cole Slaw,
Sweet Yeast Rolls*

Charcuterie Board • 21

*Dry Italian Salami, Prosciutto, Marinated Olives,
Assorted Nuts, Fresh Grapes, Fresh Berries,
Dried Fruits, Assorted Local and Imported Cheeses,
Locally Sourced Honey, Assorted Crackers*

Flavors of the Carolinas • 21

*Pimento Cheese with Benne Seed Crackers,
Smoked NC Trout Dip, Buttermilk Biscuits,
Shaved Country Ham, Locally Sourced Honey,
Jams and Preserves*



PLATED DINNER OPTIONS

All plated dinners include a choice of salad, freshly baked artisan rolls and butter.
Gourmet Regular and Decaffeinated Coffee, Coca-Cola products, and Hot Tea.

PLATED DINNER SALADS

Petite Greens Salad

Baby Greens, Fresh Strawberries, Candied Pecans, Goat Cheese, Balsamic Vinaigrette

Poached Pear Salad

Organic Spring Mix, Red Wine Poached Pears, Candied Pecans, Goat Cheese, White Balsamic Vinaigrette

Mediterranean Salad

Organic Spring Mix, Oven Roasted Tomatoes, Kalamata Olives, Ciliegine Mozzarella, Garlic Croutons, Italian Vinaigrette

Caesar Salad

Chopped Romaine, Garlic Croutons, Shaved Parmesan, Classic Caesar Dressing

Organic Spring Mix

Mixed Greens, Shaved Carrots, Sliced Cucumbers, Grape Tomatoes, Balsamic Vinaigrette



PLATED DINNER OPTIONS

All plated dinners include a choice of salad, freshly baked artisan rolls and butter.
Gourmet Regular and Decaffeinated Coffee, Coca-Cola products, and Hot Tea.

POULTRY

Buttermilk Fried Chicken • 39

*Black Tea Brined All-Natural Bone-In Chicken Breast,
Mashed Potatoes, Green Beans,
Honey Truffle Sauce*

Marinated Grilled Chicken Breast • 45

*with Crispy Prosciutto, Sundried Tomatoes, Lemon,
White Wine, Arugula, Garlic Mashed Potatoes,
Grilled Asparagus*

Joyce Farms Airline Chicken Breast • 45

with Creamed Corn Risotto, Grilled Asparagus

BEEF-LAMB

Braised Beef Short Rib • 53

*with Mashed Potatoes, Honey Glazed Carrots,
Red Wine Demi-Glaze*

Grilled 8 oz Certified American Beef Filet • 68

*with Roasted Garlic Mashed Potatoes,
Peppercorn Demi-Glaze, Grilled Asparagus*

VEGETARIAN

Cavatappi Pasta • 42

*with Asparagus Tips, Local Goat Cheese, Roasted
Mushrooms, Green Peas, Pecorino, White Truffle Shallot
Cream Sauce*

Vegetable Risotto • 42

with Creamed Corn Risotto, Asparagus Tips, Green Peas

SEAFOOD

Wild Salmon • 45

*with Rosemary Whole Grain Mustard Potato Hash,
Grilled Asparagus, Lemon Basil Cream*

Jumbo Shrimp and Goat Cheese Grits • 49

*with Andouille Sausage, Benton's Bacon,
Roasted Tomatoes, Green Onions, Cajun Broth*

Sauteed Mediterranean Shrimp • 49

*with Roasted Tomatoes, Lemon, Basil, Feta, Roasted Garlic,
Arugula, White Wine, Jasmine Rice*

Herb Crusted Striped Bass • 55

*with White Wine Butter Sauce, Herbed Fingerlings,
Patty Pan Squash*

Red Snapper • 55

*with White Wine Butter Sauce, Applewood Smoked Bacon
Fingerling Hash, Grilled Asparagus, Arugula*

Jumbo Lump Crab Cake • 58

*with Remoulade Sauce, Arugula,
Sweet Corn Puree, Roasted Potato Hash, Grilled Asparagus*

Chilean Sea Bass • 67

*with Roasted Shiitakes, Roasted Tomatoes, Lemon Zest,
Nueske's Bacon Potato Hash, Grilled Asparagus*

A La Carte • Market Price

Grilled Lobster Tail



BAR OPTIONS

All bars are a maximum of five hours and a minimum of three hours. Additional charges will apply for time extension.

All guests consuming alcohol must be 21 years of age and proof of age will be required prior to service. Management reserves the right to deny service to any guest that appears or acts intoxicated at any time during the event, under age or without proper identification.

OPEN BAR

Per person charge for

guaranteed number of adults at the event

Premium Bar

3 Hours • \$38 Per Person

4 Hours • \$48 Per Person

5 Hours • \$58 Per Person

Liquor Included

Smirnoff Vodka, Beefeaters Gin,
Captain Morgan & Bacardi Rum, Dewar's Scotch,
Jim Beam Bourbon, Jack Daniel's Whiskey,
Jose Cuervo Tequilla

Premium Wine Included

Cabernet Sauvignon or Pinot Noir
Chardonnay or Pinot Grigio

Beer Included

Variety of Domestic & Specialty Craft Local & Import

Platinum Bar

3 Hours • \$47 Per Person

4 Hours • \$57 Per Person

5 Hours • \$67 Per Person

Liquor Included

Tito's & Grey Goose Vodka, Tanqueray Gin,
Captain Morgan & Bacardi Rum,
Dewars & Johnny Walker Red Scotch,
Maker's Mark & Knob Creek Bourbon,
Jack Daniel's & Crown Royal Whiskey

Premium • Platinum Wine Included

Cabernet Sauvignon & Pinot Noir
Chardonnay & Pinot Grigio

Beer Included

Variety of Domestic & Specialty Craft Local & Import

BAR OPTIONS

All bars are a maximum of five hours and a minimum of three hours. Additional charges will apply for time extension.

All guests consuming alcohol must be 21 years of age and proof of age will be required prior to service. Management reserves the right to deny service to any guest that appears or acts intoxicated at any time during the event, under age or without proper identification.

HOSTED BAR

Per drink charge to the guest

Premium Bar

Liquor • \$10

Premium Wine • \$8

Domestic Beer • \$5

Import Beer • \$6

Platinum Bar

Liquor • \$12

Platinum Wine • \$13

Domestic Beer • \$5

Import Beer • \$6



WINES BY THE BOTTLE

Per bottle purchase.

Premium Wine

\$28 • Per Bottle

Platinum Wine

\$36 • Per Bottle

Specialty Wine

\$48 • Per Bottle

[illegible]

[illegible]

[illegible]

[illegible]



TRILLIUM LINKS & LAKE CLUB
CASHIERS, NC 28717