



TRILLIUM LINKS & LAKE CLUB

# 2023 BANQUET & EVENT MENUS



TRILLIUM LINKS & LAKE CLUB  
CASHIERS, NC 28717



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## 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

### 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

### 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

*\*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

### 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

### 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**

*with Balsamic Reduction*

##### **Southern Ham Deviled Eggs**

*with Paprika, Cured Ham, Pickled Mustard Seeds*

##### **Mini Meatball**

*with Veal, Beef, Pork, Pine Nuts, Fresh Herbs*

##### **Miniature Beef Wellington**

*with a Smoked Paprika Aioli*

##### **Spicy Peach BBQ Brisket**

*with Applewood Smoked Bacon, Pickled Jalapeno*

##### **Candied Apple Pork Belly**

*with Smoked Pork Belly, Fuji Apple, Brown Sugar Glaze*

### SEAFOOD

##### **Chilled Jumbo Shrimp Cocktail**

*with Cocktail Sauce, Lemon Wedges*

##### **Smoked Trout Spread**

*with Crispy Bread, EVOO*

##### **Ahi Tuna Poke**

##### **Coconut Shrimp**

*with Orange Chili Glaze*

##### **Lump Crab Cake**

*with Organic Arugula, Remoulade, Fresh Lemon*

##### **Seared Scallop**

*with Charred Citrus Beurre Blanc*



## HORS D'OEUVRES

### PASSED

#### POULTRY

##### **Chicken Satay**

*with Peanut Glaze, Grilled Pineapple Chutney*

#### VEGETARIAN

##### **Vegetable Spring Rolls**

*with Ginger Chili Sauce*

##### **Asparagus and Asiago Phyllo Roll**

*with Balsamic Reduction*

##### **Baked Brie**

*with Fresh Berry Reduction, Toasted Almonds*

##### **Fig, Goat Cheese and Caramelized Onion Flatbread**

*with Organic Arugula, Balsamic Reduction*



## BUFFET DINNER OPTIONS

### TIER I

*One Salad • Two Entrees • Two Sides*

### TIER II

*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 ENTREE 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*

### COLD STATIONS

#### Sushi Station

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

*To Include Assorted Nigri*

#### Iced Raw Bar

*Chilled Shrimp, Raw Oysters,  
Snow Crab Claws*

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

### HOT STATIONS

#### Pasta

*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

*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*

### CARVE TO ORDER

#### **Herb Roasted Rib Eye**

*Serves 25*

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

#### **Tenderloin of Beef**

*Serves 20*

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

#### **Herb Brined Roasted Loin of Pork**

*Serves 25*

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

#### **Sesame Crusted Seared Rare Tuna Loin**

*Serves 20*

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

#### **Suckling Pig**

*Serves 30*

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

#### **Charcuterie Board**

*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**

*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

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

#### Marinated Grilled Chicken Breast

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

#### Joyce Farms Airline Chicken Breast

*with Creamed Corn Risotto, Grilled Asparagus*

### BEEF-LAMB

#### Braised Beef Short Rib

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

#### Grilled 8 oz Certified American Beef Filet

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

### VEGETARIAN

#### Cavatappi Pasta

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

#### Vegetable Risotto

*with Creamed Corn Risotto, Asparagus Tips, Green Peas*

### SEAFOOD

#### Wild Salmon

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

#### Jumbo Shrimp and Goat Cheese Grits

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

#### Sauteed Mediterranean Shrimp

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

#### Herb Crusted Striped Bass

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

#### Red Snapper

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

#### Jumbo Lump Crab Cake

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

#### Chilean Sea Bass

*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

4 Hours

5 Hours

#### 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

4 Hours

5 Hours

#### Liquor Included

Tito's & Grey Goose Vodka, Tanqueri 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

Premium Wine

Domestic Beer

Import Beer

#### Platinum Bar

Liquor

Platinum Wine

Domestic Beer

Import Beer



### WINES BY THE BOTTLE

*Per bottle purchase.*

#### Premium Wine

- Per Bottle

#### Platinum Wine

- Per Bottle

#### Specialty Wine

- Per Bottle

# NOTES

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