

# 2024 BANQUET & EVENT MENUS



TRILLIUM LINKS & LAKE CLUB



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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, and 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.

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# Breakfast

## CONTINENTAL BREAKFAST I

### DRINKS

Orange Juice, Grapefruit Juice, Cranberry Juice,  
Gourmet Regular & 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 & 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 & 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 I**

### DRINKS

Orange Juice, Grapefruit Juice, Cranberry Juice,  
Gourmet Regular & 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 & Granola Parfaits

### YOUR CHOICE:

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

# Breakfast

## YOUR CHOICE

### GRIDDLED FAVORITES:

Buttermilk Biscuits  
*with Sausage Gravy*

*The following items are paired with  
pure maple syrup & whipped butter:*

Pancakes

Cinnamon French Toast

Belgian Waffles

### POTATOES:

Red Bliss Potato  
*with Peppers & Onions*

Home-Fried Potatoes  
*with Peppers & Onions*

Tri-Color Breakfast Potatoes

### EGGS:

Traditional Scrambled  
*with Fresh Herbs*

Southwest Scrambled  
*with Peppers & Onions*

Cheesey Scrambled Eggs  
*with Cheddar*

Mexi-Eggs  
*with Queso Fresco & Salsa*

### PROTEINS:

Applewood Smoked Bacon

Country Sausage Links

Country Sausage Patties

Turkey Bacon

# Holz 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*

Smoke Trout Spread  
*with Crispy Bread, EVOO*

Ahi Tuna Poke  
*with Wonton Crisp*

Coconut Shrimp  
*with Orange Chili Glaze*

Lump Crab Cake  
*with Organic Arugula, Remoulade, Fresh Lemon*

Seared Scallop  
*with Charred Citrus Beurre Blanc*

### VEGETARIAN

Vegetable Spring Rolls  
*with Ginger Chili Sauce*

Asparagus & Asiago Phyllo Roll  
*with Balsamic Reduction*

Baked Brie  
*with Fresh Berry Reduction, Toasted Almonds*

Fig, Goat Cheese & Caramelized Onion Flatbread  
*with Organic Arugula, Balsamic Reduction*

### POULTRY

Chicken Satay  
*with Peanut Glaze, Grilled Pineapple Chutney*



# 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*

Green Beans

*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 & Garlic Roasted Red Potatoes

Mac n' Cheese

Rice Pilaf

Goat Cheese Stone Ground Grits

# Buffet Entree Options

## POULTRY

Herb & 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, Assorted Olives*

## BEEF - PORK

Sweet Tea Brined Roast of Loin Pork  
*with Grilled Pineapple Relish*

House Smoked Boston Butt  
*with a Vinegar, Tomato, & Mustard Based BBQ Sauce*

Boneless Beef Short Ribs  
*Braised in Vegetables, Red Wine, Rosemary, Thyme, Garlic*

Marinated Flank Steak  
*(Carving Station Only)*  
*with Horseradish Cream, Stone Ground Beer Mustard, Dijon Mustard*

## SEAFOOD

Grilled Salmon  
*with Choice of Lemon, Roasted Tomato White Wine Sauce or Lemon Beurre Blanc*

Smoked Salmon  
*with Cajun Butter, Remoulade Sauce*

NC Rainbow Trout  
*with Almondine or Herb Garlic Butter Sauce*

Maryland Crab Cakes  
*(\$5 per person up charge)*  
*with Remoulade Sauce*

Shrimp & 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 & 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 & Hot Sauce*

## HOT STATIONS

### PASTA

*Choice of two types of Pasta  
Assorted Vegetables  
Choice of Chicken or Italian Sausage  
Choice of Sauce: Alfredo, Pomodoro, or Pesto White Wine Sauce  
Served with Parmesan Cheese*

### SLIDER STATION

Grilled Angus Beef  
*with Aged Cheddar & Grilled Onions*

Pulled Pork  
*with Assorted BBQ Sauces & 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, Assorted Dinner Rolls*

### Sesame Crusted Seared Rare Tuna Loin

*Serves 20*

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

### Charcuterie Board

*Dry Italian Salami, Prosciutto, Marinated Olives, Assorted Nuts, Fresh Grapes, Fresh Berries,  
Dried Fruits, Assorted Local & 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 & Preserves*



# Plated Dinner Options

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

## POULTRY

### Buttermilk Fried Chicken

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

### Joyce Farms Arline Chicken Breast

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

### Marinated Grilled Chicken Breast

*with Marsala Mushroom Sauce, Mashed Potatoes, Grilled Asparagus*

## BEEF - LAMB

### Braised Beef Short Rib

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

### Grilled 8oz. 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*

### Butternut Squash Ravioli

*with Sherry Butternut Squash Puree, Sautéed Swiss Chard, Caramelized Onions*



# Plated Dinner Options

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

## SEAFOOD

### Wild Salmon

*with Rosemary Whole Grain Mustard Potato Hash, Grilled Asparagus, Lemon Beurre Blanc*

### Jumbo Shrimp & 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*

### Blackened Grouper

*with Carolina Gold Rice, Pineapple Relish, Grilled Asparagus*

### 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 Tequila*

### 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 & Crogn 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*

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TRILLIUM LINKS & LAKE CLUB  
CASHIERS, NC 28717