



RECEPTIONS & CATERING MENU

APPETIZERS	SERVES 8-10
FRITO MISTO	\$30
BALSAMIC GLAZED BEEF SKEWERS (18PIECES)	\$42
FONTINA FONDUTA	\$48
ASSORTED CROSTINI (24 PIECES)	\$36
ASSORTED BRUSCHETTAS (12 PIECES)	\$40
SIRLOIN & VEGETABLE KABOBS (12 PIECES)	\$55
SEARED LUMP CRAB CAKES	\$60
MEATBALL SLIDERS	\$40
FLATBREADS (Americano, Margherita, Grilled Chicken)	\$18

LARGE PARTY BOARDS & PLATTERS	SERVES 8-10
WOOD-FIRED GRILLED SEASONAL VEGETABLE PLATTER	\$32
CHEF'S CHEESE BOARD WITH ASSORTED CHEESE, FRUITS, NUTS & BREADS	\$75
CHARCUTERIE BOARD Chef's selection of cured meat and accoutrements	\$75

BIG BOWL SALADS	SERVES 8-10
MIXED GREENS with sherry shallot vinaigrette	\$40
CEASER SALAD with classic dressing	\$40
GRILLED ASAPRAGUS with black pepper zabaglione, percorin romano, prosciutto	\$50
SEASONAL SALAD	\$50

HOUSE SPECIALTIES	SERVES 8-10
SMOKED RICOTTA RAVIOLI	\$60
CHICKEN PASTA (10 3oz SERVINGS)	\$75
CHIATARRA PASTA (10 30oz SERVINGS)	\$100
LOBSTER MAC & CHEESE (10 3oz SERVINGS)	\$110
GRILLED CHICKEN BREAST (10 6oz SERVINGS)	\$70
GRILLED SALMON FILETS (10 4oz SERVINGS)	\$90
HANGER STEAK (10 4oz SERVINGS)	\$100
PAN SEARED JUMBO DAY BOAT SCALLOPS (20 PIECES)	\$130

ACCOMPANIMENTS SERVES 8-10
POTATO PUREE \$40
GNOCCHI \$60
POTATO GRATIN \$55
ROASTED SEASONAL VEGGIES \$40

DESSERTS	SERVES 8-10
Assorted House Made Sweets, Cookies & Brownies	\$45
Seasonal Specialties	\$55

Our Professional Event Coordinator is available to discuss other special dessert options

Tax and 22% Gratuity/Service Charge Not Included.

WINE & SPIRITS Our Expert Staff of Sommeliers and Event Planner will work with you to customize a cocktail and wine program for the event

CALL TODAY TO EXPERIENCE THE TREZO DIFFERENCE

913-324-8466

EVERY LAST DETAIL – COMPLETE!