

PLATTERS

Small Platter - 15-20 people

Large Platter- 25-35 people

**Meat and cheese-*
small \$45 Large \$65

**Vegetable Platter*
with Ranch dip \$45

**Prosciutto Wrapped*
Jumbo Asparagus-
\$1.75 each

**Hummus and Vegetables*
\$45

**Seasonal Fruit Platter-*
\$45

**Smoked Salmon-*
herbed cream cheese, red onions, capers,
everything crackers, lemon \$60

3 tomato Bruschetta & Toast Points
\$50

**Turkey Bacon Club Wraps-*
cream cheese, mixed greens, chopped bacon,
smoked turkey 8.00

**Bruschetta Wraps-*
fresh mozzarella, bruschetta, mixed greens,
balsamic and olive oil 8.00

DESSERT

White Chocolate Raspberry Brulee -
\$75.00 (14 slices)

Turtle Pecan Cheesecake -
with seasonal fruit \$80 (14 slices)

Chocolate Decadence Cake -
with seasonal fruit \$80 (16 slices)

Chocolate Dipped Strawberries-
\$ 1.50 each

Meeting Room Available

PHONE

(520)396-4455

DINE IN OR TAKE OUT

TRIDENT



GRILL

CATERING

MENU

SLIDERS

All sliders on served on a local made
brioche bun unless specified & priced
by the each

Buffalo Chicken-

crispy hand breaded chicken, blue cheese, H1 sauce \$2.50

Southwest Turkey-

pepper jack cheese, green chili, chipotle mayo \$3

Pastrami-

Swiss cheese, bread and butter pickles, Cajun mustard,
pretzel bun \$3.50

Super Reuben-

thinly sliced corn beef, Swiss, thousand island,
sauerkraut, coleslaw \$3.50

Hot Ham N Cheese-

tavern ham, American cheese, honey mustard,
pretzel bun \$2.50

Crab Cakes-

Maryland style lump crab cakes, LTO, tartar sauce \$6

Brawt Burger-

seasoned ground pork, Swiss cheese, maple mustard, pickle
spear, pretzel bun \$3.50

Harris Ranch Grass Fed Beef-

American cheese, Cajun mustard, caramelized onions \$3.75

**Smoked Pulled Pork-*

Chef from hell BBQ, Crispy onions, coleslaw \$3

**Gold Canyon Lamb-*

roasted garlic feta spread, Roasted red pepper tapenade \$6

Grilled Filet-

creamy horseradish, bacon, sautéed onions &
mushrooms, balsamic reduction \$6

Crispy Shrimp Po Boy-

Cajun tartar, Lettuce, tomato, Old bay \$3

Pesto Chicken-

grilled chicken, pesto, Italian relish, fresh mozzarella \$3

APPETIZERS

All items are priced by the each

Potato Skins- \$1.50

Shrimp Cocktail- \$1.50

Asian Chicken Skewers \$1.25

Asian Beef Skewers \$2.75

Grilled Chicken Skewers \$1.25

TACOS

All served on your choice of warm corn or
flour tortillas, house salsa & limes wrapped
individually & priced by the each.

Crispy Shrimp-

chipotle aioli, house slaw \$3.50

Crispy Alaskan Cod-

avocado lime sauce, house slaw \$3.00

Grilled Shrimp Tacos-

chipotle aioli, pico de gallo \$3.50

**Oven Roasted Pulled*

Red Chili Chicken-\$2.50

**Mexico City Style Carnitas-*

avocado lime sauce, queso fresco \$2.50

**Marinated Steak-*

Pico De Gallo \$3.50

**Slow Roasted Machaca-*

Pico De Gallo \$2.75

**Korean Carne Asada-*

chipotle aioli \$3.50

SALADS

All salads come with cold chicken and all
dressings on the side
to ensure freshness.

Available Dressings:

Italian, Buttermilk Ranch, Chunky Blue Cheese,
Apple Cider Vinaigrette, Red Wine Vinaigrette,
Chipotle Caesar, Or Thousand Island

Small 10-12 Large 15 -20

Trident House-

Mixed greens, sliced tomatoes, red onions, shredded carrots,
cucumbers, red onions and black olives choice of dressing

Small \$25 Large \$90

Greek-

Chopped romaine lettuce, pepperoncini, bruschetta, feta
cheese, red onions, cucumbers, artichokes, Kalamata olives,
red wine vinaigrette

Small \$40 Large \$90

Roasted Chicken Salad-

mixed greens, oven roasted chicken, dried cranberries
walnuts, blue cheese crumbles, apple cider dressing \$40

Small \$45 Large \$90

Thai Chicken Salad-

mixed greens, oven roasted chicken, sesame seeds, green
onions, crispy wontons, cucumbers and carrots.

Thai vinaigrette

Small \$40 Large \$90

Fresh Mozzarella & Tomato-

mixed greens, fresh basil, balsamic reduction,
extra virgin olive oil, salt & pepper

Small \$45 Large \$90