

# T R I D E N T

## APPETIZERS

### Large shrimp cocktail

Lemon, house made cocktail  
(50) \$90 (100) \$175

### Potato skins

Chopped smoked bacon, sour cream  
pepper jack and cheddar cheese  
(15) \$35 (30) \$65

### \*Asian beef skewers

Marinated sirloin, sesame seeds, teriyaki  
(25) \$75 (50) \$145

### \*Carne asada beef skewers

Agave chipotle glaze, chopped cilantro  
(25) \$75 (50) \$145

### Grilled chicken skewers

Garlic, black pepper, sesame seeds  
Thai peanut sauce (25) \$57 (50) \$110

### Achiote grilled chicken skewers

Agave chipotle glaze, chopped cilantro  
(25) \$57 (50) \$110

### Jumbo chicken wings

### Buttermilk chicken tenders

Classic buffalo, H1, H2, H3, teriyaki, habanero jerk  
firecracker, Chef from Hell BBQ sauce  
Nashville hot, lemon pepper  
Served with ranch dip or blue cheese  
(25) \$32 (50) \$60

### Grilled shrimp skewers

Old Bay, parsley, garlic butter (5 per skewer)  
(10 skewers) \$60 (20 skewers) \$110

### Pizza Pub meatballs

House made, beef and spicy pork  
served in marinara sauce  
(15 meatballs) \$42, (30 meatballs) \$80

### Crispy shredded chicken taquitos

Avocado lime sauce, house salsa, sour cream  
(25 each) \$45 (50 each) \$85

*\*Requires 48 hour notice*

## TACO PLATTERS

*All tacos are served on local flour tortillas  
and served with house salsa and limes  
(20 per order)*

\*Oven roasted red chili chicken - Avocado lime sauce  
fresh cilantro \$65

\*Mexico City style carnitas - Avocado lime sauce  
fresh cilantro \$65

\*Marinated steak - Chipotle aioli, pico de gallo \$85

\*Slow roasted machaca beef - Pico de gallo, cilantro \$75

## SLIDER PLATTERS

*All sliders and served on local brioche buns unless specified  
(15 per platter)*

Buffalo chicken - Hand breaded chicken, blue cheese, H1 sauce \$60

Nashville Hot - Hand breaded chicken, house made sauce  
sliced pickles \$60

Southwest turkey - Smoked turkey, pepper jack cheese  
green chiles, thousand island \$60

Super reuben - Corn beef, swiss cheese, thousand island  
sauerkraut, coleslaw \$65

Turkey Pastrami - Spicy mustard, swiss cheese \$65

Hot ham and cheese - Tavern ham, american cheese  
honey mustard, pretzel bun, pickle \$55

American cheeseburger - Ground beef, American cheese, pickle \$75

\*Slow roasted kalua pork - Chef from Hell BBQ, cole slaw \$60

\*Brawt burger - Swiss, sauerkraut, cajun mustard, pretzel buns \$60

Greek burger - Ground lamb, roasted garlic mayo, feta spread \$80

Chorizo sliders - Beef chorizo, avocado lime sauce  
pepper jack cheese \$75

## GAMEDAY PARTY PACK

*Serves 12-15 people \$250*

15 cheeseburger sliders, 24 Wings tossed in choice of sauce  
4 lbs. pulled pork, Half pan of mac and cheese  
2 qt. cole slaw, 2 qt. potato salad, 1 qt. Chef from Hell BBQ sauce  
15 pickle spears, 15 cookies, 20 local brioche slider buns

## BACKYARD FIESTA

*Serves 12-15 people \$250*

4 lbs. slow roasted machaca beef, 4 lbs. red chili chicken  
25 crispy shredded chicken taquitos  
Southwest chicken caesar salad, full pan cilantro lime rice  
2 dozen warm local tortillas, sour cream, sliced limes  
Chips and house made salsa, avocado lime sauce

*\*Requires 48 hour notice*

## WRAPS

*Each platter comes with 35 pieces  
and are rolled in a chipotle tortilla*

Turkey bacon wraps - Local wrap, mixed greens  
cream cheese, smoked turkey, bacon \$75

Bruschetta wraps - Fresh mozzarella, mixed greens  
balsamic and olive oil \$75

Buffalo chicken - Roasted chicken tossed in H1 sauce  
pepper jack and cheddar cheese, cucumbers  
celery served with blue cheese dressing \$75

Thai chicken - Roasted chicken, mixed greens, carrots  
green onions, sesame seeds, thai peanut dressing \$75

Southwest chicken caesar - Grilled chicken, mixed greens  
roasted corn, tomatoes, cilantro, feta cheese  
southwest caesar dressing \$75

## GREENS

*All salads served 12-15 people,  
are served with mixed greens, dressing on the side.*

### Trident house

Mixed greens, cucumbers, tomatoes  
red onions, black olives, sliced green peppers  
shredded carrots, choice of 2 dressings \$40

### The greek

Chopped romaine lettuce, kalamata olives  
pepperoncinis, bruschetta mix, feta cheese, artichokes  
red onions, red wine vinaigrette \$60

### Roasted chicken

Mixed greens, oven roasted chicken, raisins  
blue cheese crumbles, walnuts, apple cider dressing \$60

### Thai chicken

Mixed greens, oven roasted chicken  
sesame seeds, green onions, crispy wontons  
cucumbers, shredded carrots, thai peanut dressing \$60

### Southwest caesar

Oven roasted chicken, chopped cilantro, cotija cheese  
roasted corn, bruschetta mix, chipotle caesar dressing \$60

## PARTY PLATTERS

Meat and cheese platter - \$85

Vegetable platter - Ranch Dip - \$60

Hummus classic or Southwest black bean - \$70

Seasonal fruit platter - \$60





## PANS

*(Requires 48 hours notice)*

*Each pan comes with 4 lbs. of your choice:*

Slow roasted kalua pork \$55

\*Oven roasted machaca beef \$60

\*Pulled red chili chicken \$60

\*Mexico City style carnitas \$55

\*Grilled steak fajitas \$85

\*Achiote grilled chicken fajitas \$70

Add 2 dozen warm tortillas \$5

Add 1 dozen local brioche slider buns \$5

## SIDES

Pasta salad Full Pan \$75 1/2 Pan \$45

Trident potato salad Full Pan \$70 1/2 Pan \$40

Macaroni and cheese Full Pan \$75 1/2 Pan \$45

Coleslaw Full Pan \$40 1/2 Pan \$25

Cilantro lime rice Full Pan \$40 1/2 Pan \$25

## SWEET ENDINGS

*\*Requires 48 hour notice*

### Cakes

4 layer carrot cake with cream cheese icing

(14 slices) \$50

Brulee cheesecake

(14 slices) \$50

Chocolate layer cake

(14 slices) \$50

### Trays

#### Dessert tray

Assortment of local sweet treats (36 pieces) \$60

#### Mini mousse tray

Assortment of lemon, chocolate cappuccino, creme, caramel (36 pieces) \$60

#### Mini cheesecake bites

NY vanilla, chocolate, cappuccino, silk tuxedo, chocolate chip, raspberry (36 pieces) \$60

#### Mixed cookie platter

Classic peanut butter, chocolate chip oatmeal, cranberry walnut (30 pieces) \$40

Off-site catering available  
Please contact us for details

# TRIDENT



# GRILL

# CATERING MENU

## CONTACT

JASON MACHAMER

JASONM@TRIDENTGRILL.COM

520.561.8083