TREDENT

APPETIZERS

Large shrimp cocktail Lemon, house made cocktail \$1.25 each

Potato skins

Chopped smoked bacon, sour cream pepper jack and cheddar cheese \$1.75 each

*Asian beef skewers

Marinated sirloin, sesame seeds, teriyaki \$3 each

*Carne asada beef skewers

Agave chipotle glaze, chopped cilantro \$3 each

Grilled chicken skewers

Garlic, black pepper, sesame seeds Thai peanut sauce \$1.75 each

Achiote grilled chicken skewers

Agave chipotle glaze, chopped cilantro \$1.75 each

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 1-50 \$1.25 each, 50-100 \$1 each

Maryland style mini crab cakes

Old Bay, lemon, cracker crumbs, remoulade sauce \$2 each

Grilled shrimp skewers

Old Bay, parsley, garlic butter (5 per skewer) \$5 per skewer

Crab stuffed mushrooms

Large mushrooms stuffed with our house crab cake mix, lemon \$2.75 each

Pizza Pub meatballs

House made, beef and spicy pork served in marinara sauce 15 meatballs \$35, 30 meatballs \$60

Crispy shredded chicken taquitos

Avocado lime sauce, house salsa, sour cream 25 each \$34 50 each \$60

TACO PLATTERS

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

Crispy shrimp - Chipotle aioli, house slaw \$75
Crispy alaskan cod - Avocado lime sauce, house slaw \$70
Grilled shrimp tacos - Chipotle aioli, pico de gallo \$75
*Oven roasted red chili chicken - Avocado lime sauce
cotija cheese, fresh cilantro \$55

*Mexico City style carnitas - Avocado lime sauce
fresh cilantro \$55

*Marinated steak - Chipotle aioli, pico de gallo \$75
*Slow roasted machaca beef - Pico de gallo, cilantro \$60

SUDER PLATTERS

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

Buffalo chicken - Hand breaded chicken, blue cheese, H1 sauce \$42 Southwest turkey - Smoked turkey, pepper jack cheese green chiles, thousand island \$48

Super reuben - Corn beef, swiss cheese, thousand island sauerkraut. coleslaw \$58

Hot ham and cheese - Tavern ham, american cheese honey mustard, pretzel bun, pickle \$45

*Slow roasted kalua pork - Chef from Hell BBQ, cole slaw \$48

*Brawt burger - Swiss, sauerkraut, cajun mustard, pretzel buns \$55

Greek burger - Ground lamb, roasted garlic mayo, feta spread \$70

Chorizo sliders - Beef chorizo, avocado lime sauce

pepper jack cheese \$60

GAMEDAY PARTY PACK

Serves 12-15 people \$175

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 \$175

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 \$50 Bruschetta wraps -Fresh mozzarella, mixed greens balsamic and olive oil \$50

Buffalo chicken - Roasted chicken tossed in H1 sauce pepper jack and cheddar cheese, cucumbers celery served with blue cheese dressing \$50 Thai chicken - Roasted chicken, mixed greens, carrots

green onions, sesame seeds, thai peanut dressing \$50
Southwest chicken caesar - Grilled chicken, mixed greens
roasted corn, tomatoes, cilantro, feta cheese
southwest caesar dressing \$50

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 \$35

The greek

Chopped romaine lettuce, kalamata olives pepperoncinis, bruschetta mix, feta cheese, artichokes red onions, red wine vinaigrette \$50

Roasted chicken

Mixed greens, oven roasted chicken, craisins blue cheese crumbles, walnuts, apple cider dressing \$50

Thai chicken

Mixed greens, oven roasted chicken sesame seeds, green onions, crispy wontons cucumbers, shredded carrots, thai peanut dressing \$50

Southwest caesar

Oven roasted chicken, chopped cilantro, cotija cheese roasted corn, bruschetta mix, chipotle caesar dressing \$50

PARTY PLATTERS

Meat and cheese platter - \$75 Vegetable platter - Ranch Dip - \$50 Hummus and vegetable - \$50 Seasonal fruit platter - \$50

*Requires 48 hour notice