



PANS

(Requires 48 hours notice)

Each pan comes with 4 lbs. of your choice:

Slow roasted Kahlua pork \$50

*Oven roasted machaca beef \$55

*Pulled red chili chicken \$50

*Mexico City style carnitas \$55

Add 2 dozen warm tortillas \$5

Add 1 dozen local brioche slider buns \$5

SIDES

Pasta salad Full Pan \$65 1/2 Pan \$35

Trident potato salad Full Pan \$65 1/2 Pan \$35

Macaroni and cheese Full Pan \$65 1/2 Pan \$40

Coleslaw Full Pan \$35 1/2 Pan \$20

Cilantro lime rice Full Pan \$35 1/2 Pan \$20

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) \$50

Mini mousse tray

Assortment of lemon, chocolate

cappuccino, creme, caramel (36 pieces) \$55

Mini cheesecake bites

NY vanilla, chocolate, cappuccino, silk

tuxedo, chocolate chip, raspberry (36 pieces) \$55

Mixed cookie platter

Classic peanut butter, chocolate chip

oatmeal, cranberry walnut (30 pieces) \$25

Off-site catering available

Please contact us for details

TRIDENT



GRILL

CATERING MENU

CONTACT

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