

TRIDENT

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

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