



ONE RESTAURANT, ENDLESS POSSIBILITIES



GROUP DINING MENU

Everything at Tria, from the seasonal, fresh food & friendly service to the warm, inviting ambience is designed to deliver these three simple qualities. Tria provides the sophistication & energy you would expect to find in an urban location without the commute. Host your guests where the service, food & ambience create a lively, enjoyable & memorable experience. We offer something for everyone.

GROUP DINING SPACES



THE MARKET

is a quaint event space perfect for meetings, receptions, wine tastings, Chef's tables, cooking demonstrations or as a pre-function space.



THE JEROME HILL ROOM

provides flexibility, versatility & can accommodate up to 96 guests in a banquet setting. The space is perfect for rehearsal dinners, wedding receptions, corporate events, meetings, conferences, reunions, retreats, birthday celebrations or any business or social event.



SUN ROOM

The Sun Room is a warm, welcoming space that is adjacent to Tria's main dining room, and perfect for private dinners, family celebrations, wedding events, and company gatherings. The Sun Room offers privacy, comfort and charm, and can accommodate groups of up to 28.



PATIO

Our award-winning patio can accommodate up to 100 guests. With views overlooking water and a real wood-burning fireplace, this outdoor space is sure to set the mood for your next event. It's perfect for summer work parties or family gatherings.

MID-SIZE GROUPS

A select limited menu is available for groups of 14-25, consisting of items from our regular dinner menu. You and your guests will be able to choose from 3 starters, 5 entrees, and 3 desserts. Please consult your group dining coordinator for availability and pricing.

EVENT ENHANCEMENTS

Make your event truly special by adding audio visual or décor. Talk to your group dining coordinator to learn more.

- Presentation supplies: easel, flip chart, & podium
- Audio: music, microphones, & sound system
- Video: projector, screen, TV, etc
- Table top décor

BREAKFAST

PLATED BREAKFAST

Includes assorted freshly baked mini muffins & fruit filled strudel.

CRÈME BRÛLÉE FRENCH TOAST

Crème Brulee Batter, Brioche, Pecan Sauce 16

TRIA SCRAMBLE

Scrambled Eggs, Andouille Sausage, Onions, Mushrooms, & Spinach with Creamy Leek Hashbrowns 18

EGGS BENEDICT

Pit Ham on Toasted English Muffin with Poached Eggs & Hollandaise with Creamy Leek Hashbrowns 17

SUNRISE SCRAMBLE

Scrambled Eggs with Cream Cheese & Chives with Choice of Bacon or Sausage Links & Creamy Leek Hashbrowns 18

LOBSTER SCRAMBLE

Scrambled Eggs, Lobster, Cream Cheese, Chives, Toasted Brioche, Asparagus, Hollandaise 32

BREAKFAST BUFFETS

Includes fresh seasonal fruit, assorted freshly baked mini muffins & fruit filled strudel. Buffets limited to two (2) hours of service. Minimum of 20 guests.

CREOLE BREAKFAST

Scrambled Eggs with Andouille Sausage, Onions, Mushrooms & Spinach with Creamy Leek Hashbrowns, French Toast with Whipped Butter & Maple Syrup 29

MORGAN'S BREAKFAST

Scrambled Eggs with Cream Cheese & Chives, Sausage, Bacon, Creamy Leek Hashbrowns, French Toast with Whipped Butter & Maple Syrup 31

BRUNCH BUFFET

Scrambled Eggs with Cream Cheese & Chives, Sausage, Bacon, Creamy Leek Hashbrowns, French Toast with Whipped Butter & Maple Syrup, Caesar Salad, Chicken Piccata, Grilled Salmon, Asparagus Risotto & Sautéed Vegetables 45

BREAK SERVICE A LA CARTE

HOT BEVERAGES

One gallon serves approximately 16 cups.

One pot serves approximately 8 cups.

Coffee or Decaffeinated Coffee	48.00	gal	24.00	pot
Hot Herbal Teas or Hot Chocolate			5.00	each

COLD BEVERAGES

Soft Drinks & Natural Spring Water	4.00	each
Sparkling Water	5.00	each
Orange, Apple, Cranberry Juice	30.00	pitcher
Iced Tea or Lemonade		

HYDRATION STATIONS

Ice Water with Sliced Cucumbers	24.00	gallon
Ice Water with Sliced Oranges, Lemons & Limes	24.00	gallon

PLATED LUNCHEON STARTERS

BREAD BASKET 6

SOUP DU JOUR 10

TRIA HOUSE SALAD

Radish, Fennel, Onion, Cucumber & Tomatoes with Herb Vinaigrette 10

CAESAR SALAD

Parmesan & Garlic Croutons 10

LUNCHEON ENTRÉE SALADS

CAESAR

Parmesan & Garlic Croutons with Chicken 18 Shrimp 23 Salmon 26

SEAFOOD LOUIS

Jumbo Lump Crab, Shrimp, Romaine, Avocado, Asparagus, Hard-Boiled Egg, Tomato, Cucumber 27

PRIME TOP SIRLOIN

Mixed Greens, Asparagus, Onion, Peppers, Heirloom Tomato, Potato Horseradish Croquettes & Bleu Cheese Vinaigrette 29

LUNCHEON SANDWICHES

Include Chef's choice of side salad or kettle chips & a pickle.

HAM & CHEDDAR

With Dijon Mayo, Lettuce & Tomato on Ciabatta 16

TURKEY & SWISS

With Garlic Mayo, Lettuce & Tomato on Ciabatta 16

CAPRESE

Fresh Mozzarella, Roma Tomatoes, Spinach, Balsamic Glaze, Boursin & Basil Pesto Spread on Ciabatta 16 With Chicken 22

MUSHROOM & HAVARTI BURGER*

Certified Angus Beef, Wild Mushrooms, Havarti, Roasted Garlic, Brioche Bun, House Cut Fries 22

HAND CARVED PRIME RIB SANDWICH

Fried Onion, Horseradish Cream, Au Jus, House Cut Fries 23

BAKERY

Fruit Filled Strudel	42.00	dozen
Muffins	42.00	dozen
Bagels with Cream Cheese	42.00	dozen
Cookies	42.00	dozen
Blondies	42.00	dozen
Fudge Brownies	42.00	dozen

EGGS

Hard Boiled Eggs	36.00	dozen
Deviled Eggs	24.00	dozen

FRUIT & SNACKS

Chocolate Dipped Strawberries	36.00	dozen
Fruit Tray	75.00	order
Snack Mix	30.00	order
Kettle Chips & Spinach Dip	36.00	order

BUFFETS

Minimum of 20 guests. Limited to two (2) hours of service.

THE MARKET DELI

Mixed Greens Salad with Ranch and Herb Vinaigrette
Kettle Style Chips & Spinach Dip
Potato Salad & Fresh Fruit Salad
A Platter of Thinly Sliced Meats to Include:
Roasted Turkey, Ham & Roast Beef
Served with Lettuce, Tomatoes, Red Onions,
Cheddar & Swiss Cheeses,
Mayonnaise & Dijon Mustard with Kosher Pickles,
Rolls & Sandwich Breads 30

ITALIAN

Toasted Garlic Bread
Caesar Salad
Fresh Fruit Salad
Create Your Own Pasta:
Cavatappi & Penne Pastas
Served with Marinara & Alfredo Sauces,
Grilled Seasoned Chicken, Italian Sausage
& Seasonal Vegetable Medley 34

TRADITIONAL HARVEST

French Baguettes with Whipped Butter
Spinach Salad
Fresh Fruit Salad
Sautéed Seasonal Vegetables
Garlic Mashed Potatoes
Chicken Piccata
Beef Bourguignon 38

CENTENNIAL LAKES

French Baguettes with Whipped Butter
Mixed Greens Salad
Fresh Fruit Salad
Sautéed Seasonal Vegetables
Asparagus Risotto
Chicken Francaise
Seared Salmon 42

THE FARMSTEAD

French Baguettes with Whipped Butter
Mixed Greens Salad
Fresh Fruit Salad
Sautéed Seasonal Vegetables
Creamy Leek Potatoes
Seared Salmon
Wild Mushroom Tournedos of Beef 49

FRENCH COUNTRY

French Baguettes with Whipped Butter
Spinach Salad
Fresh Fruit Salad
Sautéed Seasonal Vegetables
Creamy Leek Potatoes
Chicken Francaise
Beef Tournedos Au Poivre 49

NORTH OAKS

French Baguettes with Whipped Butter
Spinach Salad
Fresh Fruit Salad
Roasted Vegetables
Creamy Leek Potatoes
Chicken Francaise
Seared Salmon
*Carved Tenderloin of Beef with Bèarnaise 62

THE PRESERVE

French Baguettes with Whipped Butter
Caesar Salad
Fresh Fruit Salad
Roasted Vegetables
Garlic Mashed Potatoes
Chicken Francaise
Walleye
*Carved Prime Rib with Horseradish & Au Jus 62

*Requires Chef attendant. \$100 Chef fee.

PLATED DINNER STARTERS

BREAD BASKET 6

serves 4

SOUP DU JOUR 10

TRIA HOUSE SALAD

Radish, Fennel, Onion, Cucumber & Tomatoes with Herb Vinaigrette 10

CAESAR SALAD

Parmesan & Garlic Croutons 10

ROASTED BEET SALAD

Roasted Red & Golden Beets, Frisée, Goat Cheese, Candied Pistachios, White Balsamic-Honey Vinaigrette 12

PLATED DINNER ENTRÉES

Poultry

PAN ROAST HALF CHICKEN

Garlic Mashed Potatoes, Seasonal Vegetables, Pan Jus 28

DUCK A LA'ORANGE*

Magret Duck Breast, Baby Carrots, Creamy Leek Potatoes 38

Classics

BEEF BOURGUIGNON

Garlic Mashed Potatoes, Aromatic Vegetables, Demi-Glace, Fried Onion 32

BONE-IN PORK CHOP

Dry-Aged Duroc Porterhouse, Bourbon Glaze, Seasonal Chutney, Garlic Mashed Potatoes 38

Steaks

FILET MIGNON

7oz with Steak Butter, Served with Mashed Potatoes and Seasonal Vegetables
7oz 48

PRIME TOP SIRLOIN

10oz with Steak Butter, Served with Mashed Potatoes and Seasonal Vegetables 38

RIBEYE

14oz with Steak Butter, Served with Mashed Potatoes and Seasonal Vegetables 54

Fish

WALLEYE

Beurre Noisette, Haircot Verts, Roasted Radish & Shallots 34

NORWEGIAN SALMON

Fingerling Potatoes, Braised Red Cabbage, Garlic Confit, White Wine Mustard Sauce 35

PLATED DINNER DUETS

FILET MIGNON

4oz Petite Filet, with choice of Creamy Leek Potatoes, Garlic Mashed & Seasonal Vegetables accompanied by one of the following selections:

CHICKEN FRANCAISE 41

WALLEYE 47

CRAB CAKE 53

LOBSTER TAIL 58

PLATED DESSERTS

CRÈME BRÛLÉE

Vanilla Cream & Caramelized Sugar 7

NEW YORK CHEESECAKE

Served with Seasonal Compote 8

CHOCOLATE MOLTEN LAVA CAKE

Served Warm 7

CHILDREN'S ENTRÉES

Includes Soda, Milk or Juice

PASTA

Tossed in Butter or Alfredo 9

GRILLED CHEESE

With House Cut Fries 9

CHICKEN TENDERS

With Ranch & House Cut Fries 10

MINI CORN DOGS

With House Cut Fries 10

CHEESEBURGER

With Cheddar Cheese & House Cut Fries 10

GRILLED CHICKEN BREAST

With House Cut Fries 10

VEGETARIAN ENTRÉES

Price equivalent to the lowest priced regular entrée served.

RISOTTO

wild mushroom, roasted asparagus, boursin, paprika oil 28
31 chicken 36 shrimp 39 norwegian salmon*

CHEF'S SELECTION

RECEPTION HORS D'OEUVRES

Sold by each. Minimum of 12.

Cold Hors D'Oeuvres

BRUSCHETTA BOURSIN 2

HAM & CREAM CHEESE ON CUCUMBER 2

DEVILED EGGS 2

BLEU CHEESE & WALNUT CROSTINI 2

**SEARED AHI TUNA WITH WASABI AIOLI
& GINGER CUCUMBER** 5

CAPRESE SKEWERS 3

**SEARED PEPPERED TENDERLOIN WITH RED PEPPER
& ROASTED TOMATO AIOLI ON CROSTINI** 6

Hot Hors D'Oeuvres

BRIE & BERRIES EN CROÛTE 5

CRAB STUFFED MUSHROOM CAPS 6

MINI BEEF WELLINGTON 6

MINI QUICHE LORRAINE 5

ASPARAGUS & ASIAGO CHEESE IN PHYLLO 6

CRAB CAKE WITH CITRUS AIOLI 8

RECEPTION DISPLAYS

Snack

Each display serves approximately 12 guests.

FIVE STAR NUT MIX 36

SNACK MIX 30

CHIPS & HOMEMADE DIPS 36

Cheese, Fruit & Vegetable Displays

Each display serves approximately 25 guests.

BRUSCHETTA BOURSIN

Tomatoes, Garlic & Fresh Basil 125

FRESH FRUIT

Assortment of Fresh Seasonal Fruit & Berries 150

GARDEN FRESH VEGETABLES

Served with Housemade Ranch Dip 150

CHEESE BOARD

An Assortment of Imported & Domestic Cheeses
with Housemade Jelly, Spiced Nuts, Baguettes & Crackers 150

Charcuterie Displays

Each display serves approximately 25 guests.

CHARCUTERIE BOARD

An Assortment of Cured Meats, Housemade Pickles,
Crackers & Baguette 175

SMOKED SALMON DISPLAY

Scottish Lox, Crème Fraiche, Capers, Red Onion
& Rye Croutons 175

Cold Displays

Each display serves approximately 25 guests.

CHICKEN, TOMATO & MOZZARELLA

Sliced Grilled Chicken Breast, Red & Yellow Tomatoes,
Fresh Mozzarella Cheese, Balsamic Glaze, Fresh Basil Pesto
& Grilled Focaccia 175

TENDERLOIN & MARINATED GRILLED VEGETABLES

Sliced Herb Crusted Beef Tenderloin, Creamy Horseradish
Sauce, Marinated Grilled Vegetables & Grilled Focaccia 225

TRADITIONAL SHRIMP COCKTAIL

Cocktail Sauce & Lemon 225

Hot Displays

Each display serves approximately 25 guests.

BRUSSELS SPROUTS

bacon jam, tomato coulis, burrata cheese 125

SPINACH & ARTICHOKE DIP

Toasted Garlic Baguettes 150

BUTTERMILK BATTERED CHICKEN TENDERLOINS

Fried Golden with Honey Mustard Dipping Sauce 150

POUTINE

Braised Beef, White Cheddar Curds,
Demi-Glace & Mozzarella 175

CALAMARI

Citrus Aioli 175

MINI CRAB CAKES

Citrus Aioli 150

BEEF BITES

Garlic & Herb Persillade en Toast 175

WALLEYE FINGERS

Buttermilk Battered with Cucumber Remoulade 175

CARVERY STATIONS

Chef attended carvery station, \$100 per Chef, per three (3) hour period. Two (2) Chefs recommended for every 25-50 guests. Carvery stations serve approximately 25 guests.

SLOW ROASTED PORK LOIN

Brined with Maple Syrup & Apple Cider
& served with Mini Potato Buns 200
(one pork loin serves approximately 25 guests)

SLOW ROASTED TURKEY BREAST

Served with Cranberry Relish, Stone Ground Mustard
& Mini Potato Buns 250
(one turkey breast serves approximately 25 guests)

PRIME RIB

Served with Au Jus, Horseradish Cream Sauce
& Mini Potato Buns 325
(one half prime rib serves approximately 25 guests)

CHÂTEAUBRIAND

Slow Roasted to Medium Rare served with Mayo,
Horseradish Cream, Béarnaise & Mini Potato Buns 425
(two châteaubriands serves approximately 25 guests)

LATE NIGHT RECEPTION

Serves approximately 25 people.

HOUSE CUT FRIES

Ketchup & Béarnaise 100

MINI BEEF SLIDERS

25 Mushroom & Swiss Burgers
& 25 Bacon & Cheddar Burgers
Served on Potato Buns with Ketchup & Mustard 200

DESSERT DISPLAYS

Serve approximately 25 guests.

FRESHLY BAKED COOKIES

Chocolate Chip & Peanut Butter Cookies 108 (36 cookies)

FRESHLY BAKED FUDGE BROWNIES & BLONDIES

Freshly Baked Fudge Brownies & Blondies 126
(36 brownies & blondies)

CHOCOLATE DIPPED STRAWBERRIES

144 (36 strawberries)

MINI DESSERTS

Chocolate Covered Strawberries, Apple Tarts, Puff Pastries
& Chocolate Éclairs 180 (36 mini desserts)

INDOOR CEREMONY PACKAGE

\$1500

- Warm & comfortable setting of Tria
- Up to 100 chairs
- Up to 4 chairs for lectors, officiate, vocalists or readers
- Tables & linen for the unity sand or candle, guest book & gift tables
- Ceremony set-up & clean-up
- Bottled water for bridal party & guests
- Wedding Coordinator on site
- One hour rehearsal based on availability
- In-house music system
- AV Package (microphone, stand, two speakers & audio mixer)

OUTDOOR CEREMONY PACKAGE

\$2000

- Warm & comfortable setting of Tria's Patio
- Up to 100 chairs
- Up to 4 chairs for lectors, officiate, vocalists or readers
- Tables & linen for the unity sand or candle, guest book & gift tables
- Ceremony set-up & clean-up
- Bottled water for bridal party & guests (1 per person)
- Wedding Coordinator on site
- One hour rehearsal based on availability
- Carolina Arbor (outdoor use only)
- AV Package (microphone, stand, two speakers & audio mixer)