



CATERS!

**SPEND LESS TIME PREPARING
AND MORE TIME PARTYING**

WE RECOGNIZE THE IMPACT OF A BUSY LIFE.

**OUR YEARS OF EXPERIENCE CAN PROVIDE YOU
WITH A WINNING AND AFFORDABLE MENU FOR
YOUR NEXT EVENT.**

FOR QUESTIONS & CATERING ORDERS CALL US AT

(703) 338-1987 OR (202) 232-6305

**TRIO WILL BE SERVING A TRADITIONAL
THANKSGIVING MENU FOR PICK UP.**

5 COURSE MEAL \$16.95

(MINIMUM OF 6 GUEST)

EMAIL US AT TRIODC.COM

1537 17TH STREET N.W. WASHINGTON DC

PLATTERS

FRESH FRUIT DISPLAY

Assortment of fresh seasonal fruit with natural yogurt

Sm. \$35 Lg. \$55

Cheese Display

Assortment of quality cheese served with crackers

Sm. \$35 Lg. \$55

Garden Vegetable

Variety of fresh vegetables served with savory dip

Sm.\$29 Lg. \$49

Shrimp cocktail

A display of jumbo peeled shrimp with cocktail sauce

Sm. \$50 Lg. \$85

Smoked Atlantic Salmon

With diced tomatoes, minced red onions, hard boiled eggs,

Lemon wedges & capers

Sm. \$60 Lg. \$90

Gourmet Meat Display

An array of quality meats: Turkey Breast, roast beef, ham, and Geneva Salami served with crackers **Sm. \$55 Lg. \$75**

Buffalo Wings

Served room temperature with ranch dressing and crunchy fresh vegetable sticks **Sm. \$35 Lg. \$65**

Tuna Salad Platter

Served with hard broil eggs and crackers

PASTA

Price ranges from \$10–15 per guest minimum of 12 guests

Home Made Meat Lasagna

Layers of fresh pasta, meat sauce, ricotta cheese and béchamel sauce

Home Made Veggie lasagna

Layers of fresh pasta, roasted vegetables, ricotta cheese, and béchamel sauce

Home Made Moussaka

Layers of roasted eggplant, meat sauce, ricotta cheese and béchamel sauce

Mushroom or Spinach Ravioli

With fresh tomatoes and basil

Shrimp Risotto

Served in tequila lime cream sauce

Ziti Bolognese

Baked Ziti with meat sauce and cheese

Tri-color Tortellini

With smoked salmon in a brandy cream sauce

Penne Primavera

With choice of white or red sauce

Linguine, Capellini or Fettuccini

Pomodoro with meat balls or sausage

Gourmet Menu

Price ranges from \$12-\$20

Grilled tenderloin of beef

Served with rosemary & port reduction

Grilled Tenderloin of Pork

Served with Caramelized apple & brandy

Veal Osso-bucco

Mediterranean style over couscous

Honey glazed cured Ham

Served with balsamic reduction

Herb roasted leg of lamb au jus

Classic home style Meat Loaf

Atlantic salmon in puff pastry

Baked with spinach, mushroom & shallots

Seared filet of tilapia

Served with fresh tomatoes & corn salsa

Flank steak

Served with wild mushroom sauce

Herb Roasted whole Turkey

Served with cornbread dressing

Chicken Cordon bleu

Served with lemon herb cream sauce

Herb roasted whole Chicken

With caramelized onions

Hors d'Oeuvers

PRICE RANGES FROM \$0.50- \$2 EACH

Trio Dip

Hummus, spinach & artichoke with pita bread and crostini

Quesadilla

Different flavors displayed with salsa, guacamole & sour cream

Individual Quiche

Lorraine or Florentine

Bite Size Sandwiches

Beautifully arranged to your taste

Mini Maryland Crab Cakes

With jalapeno pesto aioli

Petit pizza

Different toppings with fontina cheese

Spanakopita

Spinach, onion & feta cheese

Chicken tenders

Bite size with choice of dressing

Bruschetta

With tomatoes, basil, garlic & olive oil

Mozzarella Fritti

Served with marinara sauce

Salads

\$4 per guest minimum of 12 guests

Mixed field green salad

Caesar salad

Couscous salad

Garden Iceberg Salad

Desserts

8" (serves 12) \$30- 10" (serve 16) \$40

White Chocolate Mousse

Strawberry short cake

Homemade Tiramisu

Fresh fruit short cake

Symphony Cake

OLD FASHIONED PIES

10" (SERVES 12)- \$20

Pecan, pumpkin, apple or lemon Meringue

This menu is only a guide to our capabilities and we will be happy to assist you in creating a custom menu based on your particular needs.

Kindly give 72 hours on all orders

24 hours notice is required for all cancellations.

All orders are subject to a delivery fee.