

# **Trivs**

## **RESTAURANT AND LOUNGE**

Thank you for choosing Trivs for your Private Dining experience! We strive to make this experience not only unforgettable for you and your guests but as simple as possible! Our private dining room accommodates up to 44 guests for a sit-down dinner. It is perfect for business meetings, corporate events, presentations, baby or bridal shower, birthdays and much more! Our Event Coordinator is here to assist you in making your event go off seamlessly. Below are some guidelines to follow when making your decisions:

- A limited menu is required for all private dining parties above 14 guests
- There is a \$350 room fee if the guest count is below 36 on Thursdays, Fridays & Saturdays
- There is an optional \$75 Linen Tablecloth Rental Fee (Black Only Color Available)
- AV equipment is available to rent
- You are welcome to bring in your own decorations and or centerpieces (apart from confetti or glitter or real candles)
- Please inform event coordinator ahead of time of any dietary restrictions
- Private dining groups check will include a gratuity charge of 20% and 8% sales tax
- A final headcount will be requested two weeks prior to your event
- **Prices subject to change due to fluctuating beef & seafood markets**

**Trivs Restaurant & Lounge**  
**17100 Royalton Road Suite 11**  
**Strongsville, OH 44136**  
**Phone: 440-238-8830 Fax:440-238-4825**

# **Appetizer Menu**

**APPETIZERS BELOW PRICED PER PERSON,  
PRICE VARIES ON THE NUMBER OF ITEMS CHOSEN,  
REPLENISHED AS NEEDED**

- **Anti-Pasto and Fresh Fruit Board** (Assorted Italian Meats, Cheese, Olives and
  - Crostini's & Fresh Fruit)
- **Italian Olive Hummus Board** (Carrots, Cucumbers, Red & Yellow Peppers, Fontina,
  - Crostini's)
- **Bruschetta-** (Toasted French Baguette, Tomato Basil Relish, E.V.O.O., Balsamic Drizzle, Grated Parmesan)
- **Fried Provolone** (Italian Breaded Provolone, Marinara, Grated Parmesan, Fresh Herbs)
- **\*\*Raw Vegetable Tower** (Ranch and Spinach Dip)
- **Vegetable Spring Rolls** (Sweet Soy Sauce)
- **\*\*Caramelized Brussels Sprouts** (Chorizo Sausage and Fresh Parmesan)
- **Crab and Artichoke Dip** (Served with Crostini's)
- **Calamari** (Roasted Peppers, Sweet and Spicy Sauce)
- **\*\*Italian Sausage, Peppers and Onions** (Marinara)
- **House Meatballs** (Bourbon Barbeque Sauce or Marinara)
- **Beer Battered Chicken Tenders** (Honey Mustard & Barbeque Sauce)
- **Petite Chicken Piccata Bites** (Capers, Artichokes, White Wine Butter Sauce, Fresh Lemon)
- **\*\*Tenderloin Kabobs** (Marinated Beef Tenderloin, Red and Green Peppers)
- **Stuffed Mushrooms** (Italian Sausage)
- **\*\*Deviled Eggs**

**Appetizers Below Priced Per Piece,  
A set number of each is determined depending  
on the guest count for the event**

- **Mini Crab Cakes** (Chili Aioli) \$4
- **Bacon Wrapped Scallops** \$4
- **Shrimp Cocktail** (Horseradish and Cocktail Sauce) \$3.50
- **Tuna Sashimi** (Sesame Crusted, Soba Noodle Salad, Sweet Soy) \$60 per lb.
- **Stuffed Mushrooms** (Crab)\$4

**\*\*GLUTEN FREE**

# ENTRÉE CHOICES

MENU PRICE + \$6.00 (INCLUDES SALAD & BREAD SERVICE &  
ALL NON-ALCOHOLIC DRINKS EXCEPT COFFEE)

## **CHOOSE 3-5 FROM THE SELECTIONS BELOW FOR YOUR MENU STEAKS AND CHOPS**

### **\*\*PETITE FILETS**

TWO 4 OZ PETITE FILETS, WHIPPED POTATOES, SAUTÉED CARROTS,  
PEPPERCORN DEMI **\$38**

### **\*\*18 OZ. BONE IN RIBEYE**

MUSHROOM RISOTTO, SAUTÉED  
GREEN BEANS, GARLIC COMPOUND BUTTER  
**\$47**

### **\*\*GRILLED RIBEYE**

POTATO GRATIN, CARAMELIZED BRUSSELS SPROUTS  
WITH CRISPY PANCETTA, CABERNET DEMI

**12 OZ- \$28    16 OZ- \$35**

### **12 OZ. CENTER CUT STRIP**

WHIPPED POTATOES, SAUTÉED GREEN BEANS

### **\*\*GRILLED**

*SALT AND PEPPER DEMI*  
**\$36**

### **\*\*COFFEE**

*ESPRESSO CREAM SAUCE*  
**\$36**

### **LINDA**

*MUSHROOM  
GRAVY*  
**\$36**



### **\*\*LAMB RACK**

16 OZ., POTATO GRATIN, GREEN BEANS, CABERNET DEMI  
**\$41**

### **\*\*ST. LOUIS STYLE GRILLED BBQ RIBS**

REDSKIN WHIPPED POTATOES, SAUTÉED SWEET CORN, TRIVS HOUSE MADE BOURBON  
BBQ **HALF SLAB \$17    FULL SLAB \$26**

### **\*\*PORK CHOP**

16 OZ., REDSKIN WHIPPED POTATOES, BUTTERED SWEET CORN OFF THE  
COB, SUN-DRIED TOMATO & MUSHROOM CABERNET DEMI **\$25**

## **POULTRY, PASTA & MORE**

### **CHICKEN PENNE ROSE**

TWO GRILLED CHICKEN BREASTS SERVED OVER PENNE PASTA,  
TOMATO BASIL CREAM SAUCE, SHAVED PARMESAN  
**\$22**

### **TUSCAN GRILLED CARBONARA**

FARFALLE PASTA, PANCETTA, CARROTS, PEAS,  
GARLIC CREAM SAUCE, SHAVED PARMESAN

**CHICKEN \$23 SHRIMP \$28**

### **BOCCE BALL**

10 oz. HOUSE MADE MEATBALL SERVED OVER LINGUINE,  
TRIVS MARINARA, SHAVED PARMESAN  
**\$21**

### **VEAL PARMESAN**

HAND BREADED VEAL CUTLET, MELTED PROVOLONE,  
SERVED OVER LINGUINE, TRIVS MARINARA, SHAVED PARMESAN  
**\$26**

## **ADD TO ANY ENTREE**

**SCAMPI \$16**

**PAN SEARED SEA SCALLOPS \$14**

## **SEAFOOD**

### **\*\*SCAMPI**

THREE PAN SEARED JUMBO SCAMPI, SWEET CORN RISOTTO,  
SAUTÉED CARROTS, SWEET SHALLOT BEURRE BLANC  
**\$33**

### **ALMOND CRUSTED SEA SCALLOPS**

SPINACH RISOTTO, SAUTÉED CARROTS, PORT WINE REDUCTION  
**\$32**

### **BASIL CRUSTED LAKE ERIE WALLEYE**

TOMATO RISOTTO, SAUTÉED GREEN BEANS, BALSAMIC REDUCTION  
**\$26**

### **\*\*CAMELIZED SALMON**

BASMATI RICE, SAUTÉED SPINACH, HORSERADISH CHIVE OIL  
**\$25**

### **\*\*SWORDFISH**

BLACKENED & GRILLED, CILANTRO BASMATI RICE, BLACK BEAN & CORN SALSA,  
BLOOD ORANGE BALSAMIC DRIZZLE  
**\$ 25**

### **\*\*SEAFOOD RISOTTO**

SAUTÉED SHRIMP, SEA SCALLOPS & LOBSTER, SERVED OVER SPINACH RISOTTO,  
FINISHED WITH A LOBSTER CREAM SAUCE & CHIVE OIL  
**\$36**

### **LOBSTER RAVIOLI**

LUMP LOBSTER, SPINACH & SWEET CORN ALL TOSSED IN A  
GARLIC CREAM SAUCE, SHAVED PARMESAN  
**\$33**

# **VEGETARIAN**

## **TRIVS PASTA**

BUFFALO MOZZARELLA, TOMATOES, SPINACH, AGLIO E OLIO,  
SERVED OVER FARFALLE PASTA, SHAVED PARMESAN

**\$21**

## **SACCHETTI**

TRUFFLE AND CHEESE STUFFED PASTA,  
HONEY CREAM SAUCE

**\$21**

**\*ALL BREAD BAKED FRESH DAILY BY CLEVELAND'S OWN ORLANDO BAKERY\***

**\*THE CONSUMPTION OF RAW OR UNDERCOOKED  
MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES\***

**\*\* GLUTEN FREE**

# **House Made Desserts**

**\$5.00 PER PERSON**

**CHOOSE 2 FROM THE SELECTIONS BELOW TO OFFER TO YOUR GUESTS  
THE EVENING OF THE EVENT**

## **BROWNIE SUNDAE**

HOUSE MADE CHOCOLATE BROWNIE, VANILLA BEAN ICE CREAM,  
CHOCOLATE DRIZZLE

## **CANNOLI**

TWO HOUSE MADE CANNOLI  
STUFFED WITH RICOTTA AND MASCARPONE CHEESE,  
MINI CHOCOLATE CHIPS, CHOCOLATE DRIZZLE,  
POWDERED SUGAR

## **TIRAMISU**

TRADITIONAL ITALIAN SPECIALTY  
WITH LAYERS OF MASCARPONE  
CHEESE, COFFEE & LADYFINGERS,  
TOPPED WITH A DUSTING OF  
CHOCOLATE

## **SEASONAL CHEESECAKE**

## **ICE CREAM:**

VANILLA BEAN ICE CREAM



# Menu

## SALAD

MESCLUN GREENS, CARROTS, CUCUMBERS,  
HOUSE MADE BALSAMIC VINAIGRETTE

## ENTREE CHOICES

12 OZ CERTIFIED ANGUS BEEF GRILLED RIBEYE,  
POTATO GRATIN, CARAMELIZED BRUSSEL SPROUTS  
WITH PANCETTA, CABERNET DEMI

10 OZ HOUSE MADE MEATBALL SERVED OVER LINGUINE,  
HOUSE MADE MARINARA, FRESH PARMESAN & HERBS

BASIL CRUSTED LAKE ERIE WALLEYE, TOMATO RISOTTO,  
SAUTEED GREEN BEANS, BALSAMIC DRIZZLE

BLACKENED GRILLED SWORDFISH, CILANTRO BASMATIRICE,  
BLACK BEAN & CORN SALSA, BLOOD ORANGE BALSAMIC DRIZZLE

TWO GRILLED CHICKEN BREASTS SERVED OVER PENNE PASTA,  
TOMATO BASIL CREAM SAUCE,  
FRESH PARMESAN & HERBS

## DESSERT CHOICES

BROWNIE SUNDAE  
CHOCOLATE CHIP CANNOLI

Example Menu



