

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 parties
- Private parties require a minimum of 36 guests on Fridays and Saturdays and a maximum of 44 guests
- 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 \$5 PER PERSON PER APPETIZER-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
\$49

****GRILLED RIBEYE**

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

12 OZ- \$29 16 OZ- \$37

12 OZ. CENTER CUT STRIP

WHIPPED POTATOES, SAUTÉED GREEN BEANS

****GRILLED**

SALT AND PEPPER DEMI
\$37

****COFFEE**

ESPRESSO CREAM SAUCE
\$37

LINDA

*MUSHROOM
GRAVY*
\$37



****LAMB RACK**

16 OZ., POTATO GRATIN, GREEN BEANS, CABERNET DEMI
\$43

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

REDSKIN WHIPPED POTATOES, SAUTÉED SWEET CORN,
TRIVS HOUSE MADE BOURBONBBQ

HALF SLAB \$17 FULL SLAB \$26

****PORK CHOP**

16 OZ., REDSKIN WHIPPED POTATOES, SAUTÉED SWEET CORN,
SUNDRIED TOMATO & MUSHROOM CABERNET DEMI
\$27

POULTRY, PASTA & MORE

CHICKEN PENNE ROSE

TWO GRILLED CHICKEN BREASTS SERVED OVER PENNE PASTA,
TOMATO BASIL CREAM SAUCE, SHAVED PARMESAN
\$23

TUSCAN GRILLED CARBONARA

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

CHICKEN \$24 SHRIMP \$29

BOCCE BALL

10 oz. HOUSE MADE MEATBALL SERVED OVER LINGUINE,
TRIVS MARINARA, SHAVED PARMESAN
\$23

VEAL PARMESAN

HAND BREADED VEAL CUTLET, MELTED PROVOLONE,
SERVED OVER LINGUINE, TRIVS MARINARA, SHAVED PARMESAN
\$28

ADD TO ANY ENTREE

SCAMPI \$17

PAN SEARED SEA SCALLOPS

SEAFOOD

****SCAMPI**

THREE PAN SEARED JUMBO SCAMPI, SWEET CORN RISOTTO,
SAUTÉED CARROTS, SWEET SHALLOT BEURRE BLANC
\$34

ALMOND CRUSTED SEA SCALLOPS

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

BASIL CRUSTED LAKE ERIE WALLEYE

TOMATO RISOTTO, SAUTÉED GREEN BEANS, BALSAMIC REDUCTION
\$28

****CAMELIZED SALMON**

BASMATI RICE, SAUTÉED SPINACH, HORSERADISH CHIVE OIL
\$28

****SWORDFISH**

BLACKENED & GRILLED, CILANTRO BASMATI RICE, BLACK BEAN & CORN SALSA,
BLOOD ORANGE BALSAMIC DRIZZLE
\$ 28

****SEAFOOD RISOTTO**

SAUTÉED SHRIMP, SEA SCALLOPS & LOBSTER, SERVED OVER SPINACH RISOTTO,
FINISHED WITH A LOBSTER CREAM SAUCE & CHIVE OIL
\$37

LOBSTER RAVIOLI

LUMP LOBSTER, SPINACH & SWEET CORN ALL TOSSED IN A
GARLIC CREAM SAUCE, SHAVED PARMESAN
\$34

VEGETARIAN

TRIVS PASTA

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

\$23

SACCHETTI

TRUFFLE AND CHEESE STUFFED PASTA,
HONEY CREAM SAUCE

\$23

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