

# **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 luncheon. 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 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

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

# Appetizer Menu

## APPETIZERS BELOW \$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, FreshHerbs)
- **\*\*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**

# LUNCHEON SELECTION:

## LIMITED LUNCH ENTREES

\$26 PER PERSON (EXCLUDING TAX & GRATUITY)

INCLUDES BREAD & SALAD SERVICE & ALL NON-ALCOHOLIC DRINKS EXCEPT COFFEE

CHOOSE 3-5 ENTREES FROM THE SELECTIONS BELOW FOR YOUR MENU:

### **\*\* SEA SCALLOPS**

PAN SEARED, BASMATI RICE, SAUTÉED CARROTS, SWEET SOY DRIZZLE

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

PARMESAN TOMATO RISOTTO, SAUTÉED GREEN BEANS, BALSAMIC REDUCTION

### **\*\*CARMELIZED SALMON**

BASMATI RICE, SAUTÉED SPINACH, HORSERADISH CHIVE OIL

### **\*\*PETITE FILETS \$29 per person**

TWO 4OZ. PETITE FILETS, REDSKIN WHIPPED POTATOES, SAUTÉED BROCCOLI,  
PORT WINE REDUCTION

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

BASMATI RICE, SAUTÉED CARROTS,  
BALSAMIC REDUCTION

### **CHICKEN PICCATA**

LIGHTLY FLOURED, PAN SEARED CHICKEN BREAST, CAPERS AND ARTICHOKE, LINGUINE,  
WHITE WINE BUTTER SAUCE, FRESH PARMESAN & HERBS

### **CHICKEN PARMESAN**

ITALIAN BREADED CHICKEN BREAST, PROVOLONE CHEESE,  
TRIV'S MARINARA, LINGUINE, FRESH PARMESAN & HERBS

### **\*\*PORK TENDERLOIN**

REDSKIN WHIPPED POTATOES, SAUTÉED SWEET CORN, SALT AND PEPPER DEMI

### **EGGPLANT PARMESAN**

ITALIAN BREADED EGGPLANT, PROVOLONE CHEESE,  
TRIV'S MARINARA, LINGUINE, FRESH PARMESAN & HERBS

### **VEGETABLE PENNE ROSE**

SAUTÉED ONION, CARROTS, BROCCOLI, SPINACH, PENNE PASTA,  
TOMATO BASIL CREAM SAUCE, FRESH PARMESAN & HERBS

### **PASTA & MEATBALLS**

HOUSE MADE MEATBALLS, TRIVS MARINARA, LINGUINE,  
FRESH PARMESAN & HERBS

**\*\* GLUTEN FREE**

# **House Made Desserts**

**\$5.00 PER PERSON**

**CHOOSE 2 FROM THE SELECTIONS BELOW FOR YOUR MENU:**

## **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