

Group Dining Menu Selections

Please Select 3 Entrees to be offered. Entrée prices include a first course salad.
All steaks prepared medium rare to medium temperature.

Chicken Chardonnay

Artichokes, Mushrooms, Sun-dried Tomatoes, Prosciutto in a Chardonnay Cream Sauce
Served with Parmesan Potatoes \$21

Wild Rice Stuffed Chicken

Wild Rice, Spinach & Boursin Cheese Stuffed Chicken Breast
Served with Parmesan Potatoes \$22

Sea Bass

Bee Pollen & Fennel Encrusted with Pernod Sauce on Sautéed Spinach,
Tomatoes, Artichokes & Kalamata Olives \$32

Salmon

Grilled & Brushed with Seven Spice Butter, Sautéed Greens,
Asparagus & Tomatoes \$24

Walleye

Broiled Walleye Filet Served with Vegetable Medley \$24

8oz Top Sirloin

With Herb Butter & Parmesan Leek Potatoes \$24

14oz Boneless Ribeye

With Garlic Rosemary Butter, French Fried Onions & Parmesan Potatoes \$32

8oz. Filet Mignon

With Herb Butter & Parmesan Leek Potatoes \$32

Appetizer Reception Menu

Prices for each of the following items are for serving 20-25 people

Custom size platter for different sized groups can be arranged Please talk with your private dining coordinator for pricing

Artisan Cheese Board

Domestic & Imported Artisan Cheese with Condiments \$60

Bruschetta

Toasted Baguettes Topped with Boursin Cheese, Marinated Tomatoes, Garlic & Fresh Basil \$45

Spinach & Artichoke Dip

Served Warm with Toasted Garlic Baguettes \$32

Spanikopita

Light Phyllo Dough Stuffed with Spinach and Feta Cheese \$54

Tenderloin Bites

Beef Tenderloin Seasoned with Black Pepper and Pan Seared.
Finished with Brandy, Cream and Demi Glace. \$50

Walleye Fingers

Lightly Battered & Served with a Cucumber Ramoulade \$48

Calamari

Served with Lemon Aioli \$40

Mini Crab Cakes

Served with Roasted Tomato Aioli \$80

Traditional Shrimp Cocktail

OR

Marinated & Grilled Shrimp Cocktail

Served Chilled with cocktail Sauce \$90

Salad Selections

(Please Select 1 Salad)

Spinach Salad

Topped with Dried Cherries, Spiced Walnuts,
Crumbled Blue Cheese & Sweet Onion Vinaigrette

Mixed Greens Salad

Mixed Greens with Cucumber, Tomato, Carrots
& Croutons with Ranch Dressing

Tria's Caesar Salad

Crisp Romaine & Garlic Croutons

Dessert Selections

Please Select one dessert to be offered with your dinner menu.

Apple Tart

Cinnamon Apples & Walnuts Baked in a Light Pastry
& Drizzled with Warm Maple Sauce \$7

Crème Brulee

Amaretto Cream Caramelized with Sugar \$5

Chocolate Decadence

Flourless Chocolate Cake Garnished with Fresh Berries \$6

NY Style Cheesecake

Garnished with Fresh Berries \$6

Chocolate Lava Cake

Served Warm with Vanilla Ice Cream \$8