



BUILDING MEANINGFUL CONNECTIONS

*the*  
**TRYST TRADING**

COMPANY  
SINCE 1998

CATERING MENU



## BREAKFAST MENU

### BY THE DOZEN

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#### **Bullfrog Bagels - \$45**

Plain, Everything, Poppy, Cinnamon Raisin or Sesame. Served w. Plain Cream Cheese, Chive (+\$5) or Whipped Honey-Walnut (+\$8).

#### **Muffins - \$40**

Blueberry  
Banana Nut (vv)  
Double Chocolate. (gf)

#### **Croissants - \$48**

Plain, Chocolate, or Almond) (v)

#### **Cupcakes - \$22**

Chocolate or Vanilla.  
Min order of two dozen.  
*\*Gluten free by request*

#### **Tea Sandwiches- \$35**

Cucumber Basil or Strawberry Brown Sugar (v)

### BREAKFAST BITES

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#### **Seasonal Frittata - \$50**

Asparagus & Sweet Potato Frittata. Serves 10. (v) (gf)

#### **Party Size Fruit Salad - \$50**

Mixed fruit subject to seasonal variation. Serves 10-12. (vv) (gf).

### BUFFETS

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#### **Build-Your-Own Yogurt Parfait Bar - \$120**

Greek yogurt, mixed berries, house made granola, shredded coconut and honey for drizzling. Serves 10. (v)

#### **Classic Breakfast Buffet - \$160**

Scrambled eggs, choice of bacon, sausage or chicken sausage, french toast or pancakes, hash browns. Serves 10.

V = vegetarian, vv = vegan, gf = gluten free



## LUNCH & DINNER

## LAND & SEA

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1 - 2 condiments recommended per entrée:  
House Tartar Sauce, Old Bay Hollandaise, Dill  
Chimichurri, Lemon Buerre Blanc. \$50 for 10  
portion serving.

**Chicken Kebab - \$120**

**Pan Roasted Chicken - \$140**

**Beef Kebab - \$150**

**Roasted Jumbo Shrimp - \$150**

**Lump Crab Cakes - \$220**

**Sliced Beef Tenderloin - \$280**

## GREENS

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**Roasted Broccolini - \$57.50 (vv) (gf)**

**Grilled Asparagus - \$40 (vv) (gf)**

**Pesto Roasted Veggies - \$37.50 (V) (gf)**

Salad Prices - Half / Whole

**Classic Caesar - \$45.00 / \$90 (V) (gf)**

**Greek Salad - \$90 / \$180 (V) (gf)**

**Mixed Greens - \$80 / \$160 (vv) (gf)**

## GRAINS & STARCHES

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**Couscous - \$80**

**Braised Lentils - \$80 (vv) (gf)**

**Wild Rice - \$80**

**Saffron Scented Rice - \$80**

**Chilled Caulflower Salad - \$80**

*All Entrées & Sides portioned to feed 10.*

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## BUFFET PACKAGES

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Prices shown on a per-person basis.  
**Min. 10 orders required.**

### **The Chesapeake - \$50**

Lump crab cakes, roasted shrimp, Chesapeake corn and tomato salad, smashed Red Bliss potatoes, cocktail sauce, house tartar and Old Bay hollandaise.

### **Athens Café - \$65**

Roasted King salmon served with a dill chimichurri, grilled pork skewers, roasted eggplant salad, fragrant couscous, greek salad with and olive vinaigrette.

### **The Eiffel Tower - \$95**

Buttery lobster tails, beef filet served with our house lemon beurre blanc, golden potatoes au gratin, bitter green salad dressed in red wine vinaigrette and topped with smoked blue cheese crumbles.

## HAPPY HOUR BITES

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Select minimum of three. Serves 10.

**Fried Green Tomatoes w. Feta - \$35 (V)**

**Pesto Roasted Veggies - \$37.50 (V) (gf)**

**Lamb Skewers - \$40**

w. house Tzatziki

**Mini Quiches - \$50 (V)**

**Carrot Ginger Soup Shooters - \$20 (vv) (gf)**

**Veggie Dumplings - \$90 (vv)**

w. ginger soy sauce

**Coconut Shrimp - \$140**

**Tomato Bacon Bites - \$40**

**Mini Crabcakes - \$120**

w. tartar sauce

**Salmon Croquettes - \$35**

**Deviled Eggs - \$25 (V)**

classic, everything-but the bagel or  
bacon truffle +\$10

**Hot Fried Cauliflower - \$37.50 (V)**

**Chicken & Waffle Bites - \$37.50**

drizzled with maple syrup

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## BEVERAGE MENU

Prices shown per-person.

### **Non-Alcoholic Beverage Package**

Drip coffee, tea, juice and fountain soda. Mocktails available by request. \$5 - \$7.

### **House Wine & Beer**

House White, Red and Sparkling. Limited draft beer offerings. \$25.

### **House Package**

House White, Red and Sparkling. Limited draft beer offerings. Rail liquor and classic cocktails. \$35.

### **Signature Package**

Curated selection of 4-5 wine options, multiple craft beers and signature name brand liquor offerings. \$45.

### **Premium Package**

Curated selection of 4-5 wine options, multiple craft beers and top shelf liquor offerings. Two custom cocktails. \$55.

### **Bottomless Brunch Trio**

Choice of 3: Unlimited pitchers of mimosas, peach or strawberry bellini, bloody marys, house sangria or custom. Guest can select one bottomless option for \$25 pp.

### **Espresso Bar Add-On**

Addition of coffee-bar selections including espresso drinks and chai lattes. Allergen friendly milks and syrup additions included. +\$5.