

# **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 can be accommodated **Monday thru Thursday only** with a maximum of 44 guests
- There is an optional \$75 Linen Tablecloth Rental Fee (Black or Gray Color Available)
- AV equipment is available to rent
- You are welcome to bring in your own decorations and centerpieces (apart from confetti glitter or real candles)
- Please inform event coordinator ahead of time of any dietary restrictions
- Private dining checks will include a gratuity charge of 20%, 8% sales tax and a 3% credit card processing fee
- 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**

# APPETIZER MENU

## Appetizers Below Priced \$5 Per Person Per Appetizer-Replenished as Needed

- **Anti-Pasto & Fresh Fruit Board** (Assorted Italian Meats, Cheese, Crostini's & Fresh Fruit)
- **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** (Marinara)
- **House Meatballs** (Bourbon Barbeque Sauce or Marinara)
- **\*\*Deviled Eggs**
- **Italian Sausage Stuffed Mushrooms**
- **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 & Green Peppers) **\$7 Per Person**

## Appetizers Below Priced Per Piece

- **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**

**ADD \$6.00 (INCLUDES SALAD & BREAD SERVICE & ALL NON-ALCOHOLIC DRINKS EXCEPT COFFEE)**

## **STEAKS AND CHOPS**

### **CHOOSE ONE OR TWO**

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

**TWO 4 OZ PETITE FILETS, PEPPERCORN DEMI \$42**

#### **\*\*8 OZ. FILET MIGNON**

**PEPPERCORN DEMI \$49**

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

**CABERNET DEMI**

**12 OZ- \$31    16 OZ- \$37**

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

**SALT AND PEPPER DEMI \$42**

#### **\*\*16 OZ. LAMB RACK**

**CABERNET DEMI**

**\$44**

#### **\*\*16 OZ. PORK CHOP**

**SUNDRIED TOMATO & MUSHROOM CABERNET DEMI**

**\$28**

#### **CHOOSE ONE STARCH**

**WHIPPED POTATOES**

**PARMESAN RISOTTO**

**VEGETABLE BASMATI RICE**

#### **CHOOSE ONE VEGETABLE**

**GREEN BEANS**

**BROCCOLI**

**SPINACH**

**CARROTS**

## **POULTRY & PASTA**

### **CHOOSE ONE OR TWO**

#### **CHICKEN PENNE ROSE**

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

**\$25**

#### **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

**\$29**

#### **TRIVS PASTA**

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

**\$24**

#### **SACCHETTI**

TRUFFLE AND CHEESE STUFFED PASTA,  
HONEY CREAM SAUCE

**\$24**

**SEAFOOD**  
**CHOOSE ONE OR TWO**

**ALMOND CRUSTED NANTUCKET SEA SCALLOPS**  
SWEET CORN RISOTTO, SAUTÉED GREEN BEANS, PORT WINE REDUCTION  
**\$39**

**BASIL CRUSTED LAKE ERIE WALLEYE**  
TOMATO RISOTTO, SAUTÉED GREEN BEANS, BALSAMIC REDUCTION  
**\$27**

**\*\*CAMELIZED SALMON**  
BASMATI RICE, SAUTÉED SPINACH, HORSERADISH CHIVE OIL  
**\$29**

**\*\*SEAFOOD RISOTTO**  
SAUTÉED SHRIMP, SEA SCALLOPS & LOBSTER, SERVED OVER SPINACH RISOTTO,  
FINISHED WITH A LOBSTER CREAM SAUCE & CHIVE OIL  
**\$38**

**LOBSTER RAVIOLI**  
LUMP LOBSTER, SPINACH & SWEET CORN ALL TOSSED IN A  
GARLIC CREAM SAUCE, SHAVED PARMESAN  
**\$35**

**\*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 CHOCOLATE POWDER

## **ICE CREAM:**

VANILLA BEAN ICE CREAM

## **SORBET:**

**\*\*SEASONAL**