

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
- **PRIVATE DINING REQUIREMENTS:**
 - **\$1,500 FOOD & BEVERAGE MINIMUM** (*excluding tax & gratuity*)
 - **\$300 CANCELLATION FEE IF CANCELED WITHIN 3 DAYS OF EVENT**
- There is an optional \$75 Linen Tablecloth Rental Fee (Black or Gray Color Available)
- AV equipment is available to rent for a \$75 rental fee
- 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 \$6 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)

Appetizers Below Priced Per Piece

- **Mini Crab Cakes** (Chili Aioli) \$4
- ****Shrimp Cocktail** (Horseradish and Cocktail Sauce) \$4
- **Tuna Sashimi** (Sesame Crusted, Soba Noodle Salad, Sweet Soy) Market \$ Per Lb.
- **Stuffed Mushrooms** (Crab) \$4

****GLUTEN FREE**

ENTRÉE CHOICES

\$6.00 WILL BE ADDED TO EACH ENTRÉE
(INCLUDES SALAD, BREAD SERVICE & ALL
NON-ALCOHOLIC DRINKS EXCEPT COFFEE)

STEAKS AND CHOPS

CHOOSE ONE OR TWO

****8 OZ. C.A.B. FILET MIGNON**

PEPPERCORN DEMI \$56

****14 OZ. C.A.B. RIBEYE**

CABERNET DEMI \$45

****12 OZ. C.A.B. CENTER CUT STRIP**

SALT AND PEPPER DEMI \$47

****16 OZ. LAMB RACK**

CABERNET DEMI

\$47

****16 OZ. PORK CHOP**

SUNDRIED TOMATO & MUSHROOM

CABERNET DEMI

\$30

CHOOSE ONE STARCH

WHIPPED POTATOES

PARMESAN RISOTTO

VEGETABLE BASMATI RICE

CHOOSE ONE VEGETABLE

GREEN BEANS

BROCCOLI

SPINACH

POULTRY & PASTA

CHOOSE ONE OR TWO

CHICKEN PENNE ROSE

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

\$28

BOCCE BALL

10 oz. HOUSE MADE MEATBALL SERVED OVER LINGUINE,
TRIVS MARINARA, GRATED PARMESAN

\$26

VEAL PARMESAN

HAND BREADED VEAL CUTLET, MELTED PROVOLONE,
SERVED OVER LINGUINE, TRIVS MARINARA, GRATED PARMESAN

\$30

TRIVS PASTA (VEGETARIAN)

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

\$26

SACCHETTI (VEGETARIAN)

TRUFFLE AND CHEESE STUFFED PASTA,
HONEY CREAM SAUCE

\$28

**ADDITIONAL VEGETARIAN ENTREES
AVAILABLE UPON REQUEST**

SEAFOOD

CHOOSE ONE OR TWO

****SCAMPI**

THREE SAUTÉED JUMBO SCAMPI, SWEET CORN RISOTTO,
SAUTÉED GREEN BEANS, LEMON GARLIC BUTTER
\$37

BASIL CRUSTED LAKE ERIE WALLEYE

TOMATO RISOTTO, SAUTÉED GREEN BEANS, BALSAMIC REDUCTION
\$31

****CARMELIZED SALMON**

BASMATI RICE, SAUTÉED SPINACH, HORSERADISH CHIVE OIL
\$31

****SEAFOOD RISOTTO**

SAUTÉED SHRIMP, SEA SCALLOPS & LOBSTER, SERVED OVER SPINACH RISOTTO,
FINISHED WITH A LOBSTER CREAM SAUCE & CHIVE OIL
\$39

LOBSTER RAVIOLI

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

****BLACKENED GRILLED SWORDFISH**

CILANTRO LIME BASMATI RICE, BLACK BEAN & CORN SALSA, AVOCADO AIOLI
\$32

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

\$6.00 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

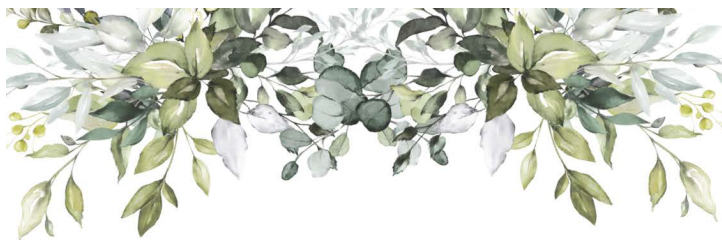
SORBET:

****SEASONAL**

ANY OUTSIDE DESSERTS ARE ALLOWED

*WE WILL CUT & SERVE THEM AT
NO ADDITIONAL CHARGE*

EXAMPLE MENU



*Happy 50th Birthday
Sharon!*

ENTREE

8 OZ FILET MIGNON
whipped potatoes, sauteed broccoli,
peppercorn demi

12 OZ CENTER CUT STRIP STEAK
whipped potatoes, sauteed broccoli,
salt & pepper demi

CHICKEN PENNE ROSE
two grilled chicken breasts, penne pasta,
tomato basil cream sauce, grated parmesan

CARAMELIZED SALMON
basmati rice, sauteed green beans,
horseradish chive oil

SEAFOOD RISOTTO
sauteed shrimp, scallops & lobster,
spinach risotto, lobster cream sauce, chive oil

TRIVS PASTA
buffalo mozzarella, spinach & tomatoes,
penne pasta, aglio e olio, fresh parmesan

*each entree accompanied with a house salad:
mesclun greens, cucumbers, carrots,
housemade balsamic vinaigrette*

