



Trio's Restaurant & Jazz Club is based on a simple premise:

Good food and Good music
go together like Duke & Ellington.

Trio's has quickly established a reputation as one of South Bend's finest up-scale dining establishments, featuring outstanding American cuisine, excellent service and some of the region's finest jazz groups.

Trio's offers banquet facilities and has, since opening, hosted hundreds of events in its banquet and private meeting rooms. Parties of eight to one hundred can be accommodated in one of four private rooms. Located in the heart of downtown South Bend, Trio's is an ideal location for business meetings, seminars, wedding receptions and rehearsal dinners. Out-of-town guests staying at the Marriott or Holiday Inn hotels are within a five-minute walk of Trio's.

Your event is complete yet you don't want the good times to end? Trio's invites you to join us in the Jazz Club for outstanding cocktails and some of the best live jazz performers in the region.

Our Event Planning staff bring years of experience and planning, and will work closely with you to determine the best setting and menu selection for your business or social events. We also offer worry-free, offsite catering at the venue you select.

Trio's Banquet and Private Dining Menu is just a starting point! Our Event Planner and Executive Chef will be happy to work with you to customize a menu that will meet your needs.

All food and beverage items are subject to 20% service charge and 7% sales tax
Trio's Restaurant & Jazz Club is a non-smoking facility

Breakfast

Start your day off right with a selection of our delicious and fresh morning options.

~ Continental Breakfast Classic ~

Assorted Bagels, Muffins and Danishes
Assortment of Whole Fruits
Regular and Decaf Coffee and an Assortment of Hot Teas
Cranberry and Orange Juice
\$8 per person

~Bacon and Egg Classic~

Scrambled Eggs, Assorted Bagels, Muffins and Danish Pastries, Hash Browns, Seasonal Fresh Cut Fruit, your choice of Bacon or Sausage, Regular and Decaf Coffee, an assortment of Hot Teas, and Cranberry and Orange Juice
\$12 per person

~ A La Carte Breakfast Items ~

Omelet Station

Your guests can enjoy omelets made to order using Fresh Eggs, Ham, Sausage, Green & Red Peppers, Tomatoes, Spinach, Mushrooms and Onions
\$6 per person

Gourmet Stuffed French Toast

Made with Cinnamon Swirl Bread and bursting with Assorted Fresh Fruit Filling and Crèam Cheese.
\$6 per person

Assorted Bagels with Cream Cheese

\$2 per person

Assorted Muffins

\$2 per person

Assorted Danish Pastries

\$1.50 per person

Champagne Mimosas

\$3 per person

The following lunch services are available for afternoon events only (10:00am-3:00pm).

Trio's Boxed Lunches

(Minimum 15 Guests - Maximum 3 Options)

~Afternoon Rush~

A Cup of Trio's Soup Du Jour paired with Sliced Smoked Turkey Breast or Deli Fresh Ham, Lettuce, Tomato, Red Onion and Herbed Mayonnaise served on Ciabatta Bread, Chips and your choice of House Made Potato Salad or Cole Slaw, Coke products or Bottled Water
\$9 per person

~ Bourbon Street ~

Choice of Smoked Turkey Breast or Deli Fresh Ham, Swiss Cheese, Lettuce, Tomato, Red Onion and Herbed Mayonnaise served on Ciabatta Bread and server with a Delicious Red Apple, Chips, a Cookie and Coke Products or Bottled Water
\$10 per person

~ Mardi Gras King ~

(Also known as the Muffaletta)

Salami, Ham and Spicy Capicola layered with Provolone Cheese and our own Pickled Vegetable Mix served on Ciabatta Bread and served with a Delicious Red Apple, Baked Chips, a Cookie and Coke products or Bottled Water
\$12 per person

~ Heart Healthy Special ~

A Fire Roasted Veggie Wrap in a Sun-Dried Tomato Tortilla and served with a House Salad with Vinaigrette Dressing, Baked Chips, a Granola Bar or Bottled Water
\$12 per person

~ Executive Special ~

Waldorf Chicken Salad or Tuna Salad on a Croissant with Lettuce, Tomato and Red Onion Served with Potato Salad, Baked Chips, a fresh Fruit Cup and Coke products or Bottled Water
\$13 per person

Lunch Buffets

(Minimum 15 Guests)

~ Deli Classic ~

Fresh, Sliced Turkey, Ham & Roast Beef, Swiss and Aged Cheddar Cheeses, Crisp Lettuce, Vine-ripened Tomatoes, Red Onions and Assorted Breads & Condiments

Trio's House Salad and choice of three Dressings

House Made Potato Salad with Fresh Dill

Penne Pasta Jardinière

Fresh Fruit Platter with Yogurt Dip

Assorted Cookies

Coke Products and Water

\$15 per person

~ Epicurean Delight ~

Assorted Grilled Ciabatta Paninis and Sun Dried Tomato Wraps with Grilled Chicken and Fire Roasted Peppers and Munster Cheese, or our Veggie option

Vine-ripened Tomato Salad with Fresh Basil, Garlic and Extra Virgin Olive Oil

Penne Pasta Salad with Red, Yellow and Green Peppers, Black Olives and Lemon-Thyme Vinaigrette

Trio's House Salad with a choice of two Dressings

Fresh Fruit Platter with Yogurt Dip

Assorted Cookies

Coke Products and Water

\$17 per person

Plated Lunch Options

~Chicken Marsala~

A Sautéed Chicken Breast served with Mushrooms and a Marsala Wine Reduction paired with Roasted Yukon Gold Potatoes and Vegetable Du Jour

\$14 per person

~Meatloaf~

House-made Meat Loaf topped with Beef Gravy and served with Creamy Mashed Potatoes and Vegetable Du Jour

\$11 per person

~Salmon Fillet~

8 oz. Salmon Fillet served with Vegetable Du Jour, Israeli Couscous and Cucumber Funnel Slaw

\$16 per person

Hors d'oeuvres

(Minimum 15 Guests)

You decide how you would like your Hors d'oeuvres served: stationary, passed or a combination of both.

~ Pre Dinner Reception ~

(One hour) \$8 per person

~ Cocktail Reception ~

(Two hours) \$16 per person

~ Full Reception ~

(Three or more hours) \$24 per person

Choose any four of the list of Hors d'oeuvres below.

Coconut Chicken

Cocktail Meatballs

Mini Rubeen Sandwiches

Chicken and Veggie Kabobs

Mini Muffaletta Sandwiches

Mini Quiche

Spanakopita

Tomato Basil Bruschetta

Stuffed Mushrooms

Mini Fried Mac and Cheese

Barbeque Pork Riblets

Creole Chicken Wings

Stuffed Cherry Tomatoes

Vegetable Egg Rolls

Cheeseburger Sliders

~ Ala Carte Hors d'oeuvres ~

Parsley Breaded Lamb Chops	<i>\$4 per person</i>
Classic Shrimp Cocktail	<i>\$2 per person</i>
Fiery Black Tiger Shrimp	<i>\$2 per person</i>
Vegetable Shooter	<i>\$2 per person</i>
Fresh Fruit Skewer	<i>\$2 per person</i>
California Sushi Roll	<i>\$2 per person</i>
Seared Ahi Tuna	<i>\$4 per person</i>
Bacon Wrapped Sea Scallops	<i>\$2 per person</i>
Mini Cajun Crab Cakes	<i>\$2 per person</i>

Display Trays and Platters

(Minimum 15 guests)

~ Grilled Antipasto Trays ~

Eggplant, Green and Yellow Zucchini, Asparagus, Roasted Red Peppers, Italian Meats and assorted Cheeses
\$4 per person

~ Gourmet Cheese and Cracker Display ~

A selection of Imported and Domestic Cheeses and Marinated Olives served with assorted Crackers and Flatbreads
\$4 per person

~ Gourmet Fresh Fruit Display ~

A display of Sliced Fresh Fruit and Berries with a Raspberry Yogurt Dip
\$3 per person

~ Vegetable Crudités ~

Fresh and Crispy Garden Vegetables with Buttermilk Dressing
\$3 per person

~ Gourmet Mini Dessert Display ~

An assortment of Bite-sized Cheese Cakes and Pastries
\$3 per person

Plated Dinners

*Gather your friends, family and co-workers and celebrate with a plated or buffet dinner.
All plated entrees are served with a choice of one starch and one vegetable, Rolls and
Herbed Butter, our House Salad and Coffee and Tea service.*

~ Chicken ~

Chicken Marsala

A sautéed boneless Breast of Chicken finished with a Mushroom Marsala Wine Reduction
\$22 per person

Chicken Florentine

Oven Roasted Chicken Breast stuffed with Fresh Spinach and Goat Cheese.
Finished with a Volute Sauce
\$22 per person

~ Beef ~

(Note: private event steaks are cooked to medium)

Grilled New York Strip Steak

Twelve oz. cut of New York Strip Steak grilled and topped with Herbed Butter
\$27 per person

Grilled Filet Mignon

Generous eight oz. center cut Tenderloin of Beef Served with Béarnaise Sauce
\$32 per person

Grilled Ribeye

Bone-in Rib Eye grilled and topped with Au Jus
\$32 per person

~ Seafood ~

Salmon

Grilled fillet of Salmon brushed with our Dijon Honey Citrus Glaze
\$24 per person

Halibut

Herbed Panko and Parmesan crusted Fillet, pan-fried and served with Israeli Couscous,
Sautéed Spinach and Bacon Burgundy Sauce
\$26 per person

Jumbo Shrimp

Jumbo Shrimp Poached and served over Linguini and topped with a Garlic Cream Sauce
\$28 per person

~ Vegetarian ~

Wild Mushroom Ravioli

Mushroom stuffed Ravioli topped with a Mushroom Cream Sauce
\$20 per person

Cajun Creole Pasta

Pappardelle Pasta topped with a Creole Tomato Sauce
\$20 per person

Duets

~ Chicken and Beef ~

Creole Chicken Breast paired with a 6 oz. cut of Grilled Filet Mignon
\$35 per person

~ Beef and Seafood ~

12 oz. cut of New York Strip Steak paired with Grilled Salmon Fillet
\$37 per person

~ Enhancements ~

Take any entrée to the next level by adding any of these delicious extras!

Au Poivre or Béarnaise Sauce

\$3 per person

Sautéed Mushrooms and Caramelized Onions

\$3 per person

Blackened Shrimp

\$6 per person

Oscar Style

\$7 per person

Cold Water Lobster Tail

Market Price

Sides

Choose one starch and one vegetable to complete your entrée.

Vegetables

Glazed Carrots
Mixed Seasonal Grilled Veggies
Sautéed Broccoli
Southern Style Green Beans

Starches

Roasted Yukon Gold Potatoes
Confetti Rice Pilaf
Boursin Mashed Potatoes
Au gratin Potatoes

Dinner Buffets

(Minimum 15 guests)

All buffets, with the exception of the Polish Buffet and the Southern Style Buffet, are served with Rolls and Herbed Butter, our House Salad, one starch and one vegetable. All buffets also include Coffee and Ice Tea Service throughout the meal.

Polish Buffet

Fresh Polish Sausage
Baked Chicken
Mashed Potatoes and Gravy
Kluski Noodles in Broth
Sweet and Sour Cabbage
Green Beans

\$20 per person

Southern Style Buffet

Fried Chicken
Smoked Ham
Southern Green Beans
Mashed Sweet Potatoes
Collard Greens
Corn Bread

\$20 per person

Buffet Option 1

Please choose two of the following
Meat or Four Cheese Lasagna
Pan Seared Chicken over Vegetable Stew
Trio's Yankee Pot Roast
Chicken Florentine
Beef Burgundy

\$28 per person

Buffet Option 2

Please choose two of the following
Halibut
Chicken Marsala
Grilled Citrus Glazed Salmon Fillet
Herb Encrusted Pork Tenderloin
Beef Tenderloin Medallions
Wild Mushroom Ravioli
Prime Rib

\$32 per person

Dessert Selections

Seasonal Fruit Cobbler
Turtle or New York Style Cheesecake
Chocolate Suicide Cake
Homemade Strawberry Shortcake
Chocolate Mousse served with a Snicker Doodle Cookie

\$7 per person

~ Ala Mode ~

\$3 per person

~ Cake Cutting and Service Fee ~

(Applies only if cake is not provided by Trio's)

\$2 per person

Bar Packages

~ Standard Package ~

Well Brands: Vodka, Rum, Gin, Tequila, Whiskey, Scotch, Amaretto, Peach Schnapps,
Budweiser, Bud Light, Miller Lite, MGD and Non-Alcoholic Beer
House Red and White Wines
Juices and Mixers
\$13 per person

~ Upscale Package ~

Smirnoff Vodka, Bacardi Rum, Beefeaters Gin, Jose Cuervo Tequila, Jack Daniels Whiskey,
JW Red Scotch, Amaretto, Peach Schnapps, Budweiser, Bud Light, Miller Lite, MGD,
Heineken, Amstel Light and Non-Alcoholic Beer
House Red and White Wines, Juices and Mixers
\$15 per person

~ Premium Package ~

Absolut Vodka, Bacardi Rum, Tanqueray Gin, Cuervo 1800 Tequila, Jameson Whiskey, Jim
Beam Bourbon, JW Black Scotch, DiSaronno Amaretto, Peach Schnapps, Budweiser, Bud
Light, Miller Lite, MGD, Heineken, Killians and Non-Alcoholic Beer
House Red and White Wines, Juices and Mixers
\$17 per person

~ Elite Package ~

Grey Goose Vodka, Bacardi Rum, Captain Morgan Rum, Hendricks Gin, Patron Silver Tequila,
Crown Royal Whiskey, Bulleit Bourbon, Glenlivet Scotch, Luxardo Amaretto, Peach
Schnapps, Budweiser, Bud Light, Miller Lite, MGD, Heineken, Killians and Non-Alcoholic
Beer
House Red and White Wines, Juices and Mixers
\$19 per person

~ Beer and Wine Package ~

Budweiser, Bud Light, Miller Lite, MGD, Heineken, Amstel Light and Non-Alcoholic Beer
House Red and White Wines
\$13 per person

~ Non-Alcoholic Beverage Package ~

Coke, Diet Coke, Sprite, Bottled Water
\$4 per person

~ Cash Bar Consumption Pricing ~

Bar Setup \$75; Bar Minimum \$250
Domestic Beer \$4; Imported Beer \$5; House Wine \$6; Well Liquor \$5
Call Liquor \$6; Premium Liquor \$7; Soda or Bottled Water \$2

~ Champagne ~

Champagne Toast \$5 per person; Bottled Champagne \$15

Champagne Punch \$25 per gallon

~ Customized Bar Packages are available ~

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