

## PANS

*(Requires 48 hours notice)*

*Each pan comes with 4 lbs. of your choice:*

- Slow roasted Kahlua pork \$50
- Oven roasted machaca beef \$55
- Pulled red chili chicken \$50
- Mexico City style carnitas \$55
- Baby back ribs (3 racks cut in to 1/4 racks) \$80
- St. Louis style ribs \$70
- Grilled Texas hot links (15 each) \$50
- Grilled marinated sliced steak fajitas & peppers & onions \$120
- Marinated grilled carne asada steak \$100

## SIDES

- Pasta salad Full Pan \$65 1/2 Pan \$35
- Redskin potato salad Full Pan \$65 1/2 Pan \$35
- Macaroni and cheese Full Pan \$65 1/2 Pan \$40
- Coleslaw Full Pan \$35 1/2 Pan \$20
- Cilantro lime rice Full Pan \$35 1/2 Pan \$20

## SWEET ENDINGS

Cheesecake

Choose your flavor:

NY vanilla, chocolate chip, silk tuxedo, raspberry swirl \$29  
Served with raspberry or chocolate sauce.

14 pieces per cake

Chocolate dipped strawberry platter  
25 each \$40

Fresh baked cookie platter  
25 per tray

- Chocolate chip \$18
- Oatmeal cranberry walnut \$25
- Classic peanut butter \$20
- Mix pack (30) \$25

Off-site catering available  
Please contact us for details



# TRIDENT



# GRILL

# CATERING MENU

## CONTACT

JASON MACHAMER

JASONM@TRIDENTGRILL.COM

520.561.8083

# T R I D E N T

## APPETIZERS

Jumbo shrimp cocktail

Lemon, house made cocktail \$1.00 each

Peel and eat shrimp

Shell on, steamed in old bay, lemon,  
house made cocktail sauce \$19 a pound

Potato skins

Chopped smoked bacon,  
pepper jack and cheddar cheese, sour cream \$1.50 each

\*Asian beef skewers

Marinated sirloin, sesame seeds, teriyaki \$2.50 each

\*Carne asada beef skewers

Agave chipotle glaze, chopped cilantro \$2.50 each

Grilled chicken skewers

Garlic, black pepper, sesame seeds

Thai peanut sauce \$1.50 each

Achiote grilled chicken skewers

Agave chipotle glaze, chopped cilantro \$1.50 each

Jumbo chicken wings

Classic buffalo, H1, H2, H3, teriyaki or habanero jerk  
served with ranch dip

20 each \$22 40 each \$42 80 each \$64 120 each \$85

Irish eggrolls

Bacon, corn beef, Irish cheddar cheese  
spicy mustard \$3.75 each

Maryland style crab cakes

Old Bay, lemon, cracker crumbs, remoulade sauce  
(full size \$7 each) mini (\$2 each)

Grilled shrimp skewers

Old Bay, parsley, garlic butter (5 per skewer) \$5 per skewer

Crab stuffed mushrooms

Large mushrooms stuffed with our house crab cake mix  
lemon \$2.75 each

\*Lamb meatballs

Yellow curry, craisans, garlic, herbs, taziki sauce \$1.50 each

## GAMEDAY PARTY PACK

*Serves 10 people \$120*

24 Wings tossed in choice of sauce, 4 lbs. pulled pork

3 lbs. grilled Texas hot links, 20 local brioche slider buns

10 fresh baked cookies, 10 pickle spears

2 qt. cole slaw, 2 qt. potato salad

1 qt. Chef from Hell BBQ sauce

Add a half pan of mac and cheese \$25

*\*Requires 48 hour notice*

## TACO PLATTERS

*All tacos are served on local flour tortillas  
and served with house salsa and limes*

*(20 per order)*

Crispy shrimp - Chipotle aioli, house slaw \$70

Crispy alaskan cod - Avocado lime sauce, house slaw \$60

Grilled shrimp tacos - Chipotle aioli, shredded cabbage \$70

\*Oven roasted red chili chicken - Avocado lime sauce  
cotija cheese, fresh cilantro \$50

\*Mexico City style carnitas - Avocado lime sauce  
fresh cilantro \$50

\*Marinated steak - Shredded cabbage, pico \$70

## SANDWICH PLATTERS

*All sliders and served on local brioche buns unless specified  
(15 per platter)*

Buffalo chicken - Hand breaded chicken, blue cheese  
H1 sauce \$38

Southwest turkey - Smoked turkey, pepper jack cheese  
green chiles, thousand island \$45

\*Hot pastrami - Swiss cheese, cajun mustard, pickle \$65

Super reuben - Corn beef, swiss cheese, thousand island  
sauerkraut, coleslaw \$52

Hot ham and cheese - Tavern ham, american cheese  
honey mustard, pretzel bun, pickle \$40

Crab cake - LTO, remoulade sauce \$68

Brawt burger - Seasoned ground pork, swiss cheese  
maple mustard, pretzel bun, pickle \$52

Harris ranch grass fed beef - American cheese, pickle \$57

\*Slow roasted pulled pork - Chef from Hell BBQ  
crispy onions, cole slaw \$45

\*Gold canyon lamb - Roasted garlic spread, fig jam  
arugula \$80

Grilled filet - Blue cheese, creamy horseradish  
crispy onions \$95

## PARTY PLATTERS

Meat and cheese platter - \$65

Vegetable platter - Ranch Dip - \$45

Hummus and vegetable - \$45

Seasonal fruit platter - \$50

Smoked salmon platter - Herb cream cheese, capers  
oven roasted tomatoes, red onions  
everything crackers, lemon \$75

3 tomato bruschetta - Toasted chiabatta bread  
house made 3 tomato bruschetta \$50  
Add fresh mozzarella \$25

*\*Requires 48 hour notice*

## COLD CUT PLATTERS

*Each platter serves 20-25 people*

*Served with 3 dozen local brioche buns*

Smoked turkey and pepper jack cheese \$60

Roast beef and cheddar cheese \$75

Tavern ham and swiss cheese \$55

## WRAPS

*Each platter comes with 35 pieces*

*and are rolled in a large local flour tortilla*

Turkey bacon wraps - Local wrap, mixed greens  
cream cheese, smoked turkey, bacon \$45

Bruschetta wraps - Fresh mozzarella, mixed greens  
balsamic and olive oil \$45

Buffalo chicken - Roasted chicken tossed in H1 sauce  
pepper jack and cheddar cheese, cucumbers  
celery served with blue cheese dressing \$45

Thai chicken - Roasted chicken, mixed greens, carrots  
green onions, sesame seeds, thai peanut dressing \$45

Southwest chicken caesar - Grilled chicken, mixed greens  
roasted corn, tomatoes, cilantro, feta cheese  
southwest caesar dressing \$45

## GREENS

*All salads served 12-15 people,  
are served with mixed greens, dressing on the side.*

**Trident house**

Mixed greens, cucumbers, tomatoes  
red onions, black olives, sliced green peppers  
shredded carrots, choice of 2 dressings \$35

**The greek**

Chopped romaine lettuce, kalamata olives  
pepperoncinis, bruschetta mix, feta cheese, artichokes  
red onions, red wine vinaigrette \$48

**Roasted chicken**

Mixed greens, oven roasted chicken, craisins  
blue cheese crumbles, walnuts, apple cider dressing \$48

**Thai chicken**

Mixed greens, oven roasted chicken  
sesame seeds, green onions, crispy wontons  
cucumbers, shredded carrots, thai peanut dressing \$48

**Southwest caesar**

Oven roasted chicken, chopped cilantro, cotija cheese  
roasted corn, bruschetta mix, chipotle caesar dressing \$48