



TRIO CATERING

PRIVATE & CORPORATE EVENT SPECIALISTS

AN EXCLUSIVE MENU PROVIDED
FOR CLIENTS OF



A LETTER FROM CHEF JEFF &
THE TRIO CATERING TEAM,

Thank you for giving us the opportunity to be part of your special day, occasion or unforgettable event!

we are a team of restaurant owners, chefs, catering specialists, pitmasters, cooks, & trainers - each with a passion for delivering exceptional food & an ultimate experience for you and your guestss!



EVENT STANDARDS

Famous Italian House Salad

Romain & Iceberg Lettuce, Roma Tomatoes, Fresh Red Onions, Artichoke Hearts, Parmesan Cheese, & Chef Jons Italian Dressing

Pitmaster Salad - Premium Upgrade of \$1 Per Guest*

Romain & Iceberg Lettuce, Roma Tomatoes, Fresh Red Onions, Shredded Cheddar Cheese, & Chef Jon's Famous House Ranch Dressing. Topped Generously with Fried Thick Bacon and Smoked Turkey Breast

Freshly Baked Dinner Rolls

Naked, Poppy Seed, Sesame, & Everything Bagel. Accompanied with Individual Butter Pats

Service Guarantees

We Provide a Table Captain & Carving Station (If Applicable) With Every Meal Package. All BBQ Meals Include A Variety of Signature Sauces. Our Pulled or Shredded Entrees Each Include Fresh Brioche Slider Buns, as well as Dinner Rolls

Customizations

You May Notice Our Menu Doesn't Involve A Large Number of Extras or Upcharges, It's Not That We Can't Offer Them, It's Because Many Of Those Are Simply Considered Standard For Us. Simply Inquire for Any Customizations or Personal Enhancements. Anything is Possible.

*All Enhancements Will Be Priced At The Time of Service.



ACCOMPANIMENTS - CHOICE OF 2

Spiced Green Beans & Hocks

Savory Green Beans, Quality Pork Hocks, Bacon & White Onions with a Signature Seasoning Blend

Sugar & Spice Glazed Sweet Carrots

Bourbon Flambe, Coated in Garlic, Turbinato Sugar, Cinnamon, & Premium Butter, Garnished with Parsley

Lima Loca Street Corn

Whole-Kernel Corn, Peppers, Mexican Mayo, & A Creamy Four Cheese Blend

Flame Roasted Corn & Peppers

Sweet Corn, Onions, Tri-Colored Bell Peppers, & Seasoned with A Signature Blend of Spices

St Louis Loaded Pitbeans - A BBQ Favorite

A Blend of Baked Beans, Signature Sauce, Mixed Peppers, & Four Different Smoked Meats

Traditional Mashed Potatoes & Gravy

House Made Beef Gravy & Creamy Mashed Potatoes

Famous Twice Baked Potatoes

Loads of Butter, Topped with a Generous Amount of Freshly Grated Cheddar Cheese

Rustic Smoked Mashed Potatoes

A Blend of Russet & Red Potatoes, Mixed with Smoked Cream, Butter, Spices, & Garlic, Topped with Butter, Browned and Smoked to Perfection

Chefs Famous Pasta Con Broccoli

Quality Al Dente Noodles Simmered In Our Classic Parmesean Sauce with a Hint of Mushroom & Garlic, Topped with Fresh Mix of Broccoli

St Louis Famous Baked Mostaccioli

Chef Jon's Family Italian Recipe with Penne Pasta Tossed In A Homemade Meaty Southern Style Tomato Sauce Baked with Provolone Cheese

Smoked Mac N Cheese

Six Distinct Cheese Varieties, Heavy Cream, Cavatappi Noodles, With Notes of Pecan Smoke

Additional Side Available for \$3.50 Per Person



MAIN COURSE - CHOICE OF 2

Steamboat Round

*Slow Roasted Seasoned Beef, Au Jus, & Handmade Horseradish Mousse
Complimentary Carving Station Included*

Grilled Chicken Marsala

A Tender Chicken Breast Served With A White Wine Sauce

Grilled Chicken Parmesan

A Tender Chicken Breast Served With A Flavorful Red Sauce Topped With Parmesan Cheese

Traditional Family Style Fried Chicken

Chef Roderick's Secret Recipe, Perfectly Seasoned & Crispy

Roasted Pepper Pork Tenderloin

Hand Carved & Served with a Burgundy Wine Sauce. Shallots, & Capers to Finish

St. Louis Baked Rigatoni

Oven Baked with a Slightly Sweet Italian Sausage. Topped Generously with Delicious Provolone Cheese

Country Style Apricot Glazed Sweet Hams

Ozark Pride Brand Hams, Slow Cooked & Professionally Carved

National Award-Winning Smoked BBQ Pulled Pork

Served with a Choice of Three Signature Sauces (Sweet, Savory & Spicy)

Reverse-Seared Tuscan Pork Loin

*Seasoned with Our Handmade Chimichurri Rub, Slow Smoked Over Light Hickory, Finished with a Mixture of Breadcrumbs & Fresh Parmesan Cheeses
Accompanied with a Complimentary Carving Station*

Smoked Shredded Chicken

Five Hour Apple Smoked Breasts & Thighs, Braised in Our Homemade Butter Broth to Tender Perfection. Accompanied with a Signature Savory Sauce

Hand-Carved Roasted Beef

BBQ Style Slow Roasted Seasoned Beef, Served with Competition Brisket Sauce

Famous Smoked Turkey Breast - Premium Upgrade of \$4 Per Guest*

*Lightly Oak Smoked, Sliced Perfectly.
Accompanied with a Complimentary Carving Station*



HORS D'OEUVRES

Traditional St Louis Toasted Ravioli - \$3.50 Per Guest*

Tossed in Drawn Butter & Parmesan Cheese. Served with Family Recipe Marinara

Smokehouse Moinkballs - \$4.50 Per Guest*

Bacon Wrapped Wagyu Beef Meatballs, Seasoned & Smoked to Perfection

Caprese Salad Bites - \$4 Per Guest*

Mozzerella, Sweetie Cherry Tomatoes, Fresh Basil Leaves Drizzled in Olive Oil & Italian Herbs

Pitmaster Deviled Eggs - \$4 Per Guest*

Candied Bacon Topped Eggs Filled With A Delicious Tangy Mix, Seasoned with Our Sweet Pecan Rub

Whiskey Cheese Soup \$4 Per Guest*

A Famous Recipe by Chef Jon. Vegetarian Friendly

Lima Loca Margarita Wings - \$5 Per Guest*

Finished in Mexican Cotija

Tangy All Angus Beef Meatballs - \$3.50 Per Guest*

Served in our Savory Sauce

TRIO Variety of Custom Sausage Bites - \$4 Per Guest*

Apple Pepperjack, Smoked Gouda, Cheddar Jalapeno & Smoked Bologna

St Louis Inspired Bacon Wrapped Jalapenos - \$4.50 Per Guest*

Mexican Spiced Peppers, Wrapped in Bacon with a Mix of Three Cheeses Inside

Charcuterie - \$10.50 Per Guest*

14" Round Basic Boards Mixed With Assorted Cheeses, Salamis, Sausages, Grapes, Olives, Pretzels, & Mixed Nuts. Served with a Full Variety of Quality & Unique Crackers

Custom Selections*

The Possibilities Are Endless. Please Inquire for Personalized Offerings & Pricing.

**All Enhancements Will Be Priced At The Time of Service.*