



# 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 guests!



# 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 \$3 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 Hints 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 Southen Style Tomato Sauce Baked with Prolone Cheese*

## **Smoked Mac N Cheese**

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



# MAIN COURSE - CHOICE OF 2

## **Steamboat Round**

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

## **Traditional Family Style Fried Chicken**

*Chef Roderick's Secret Recipe, Perfectly Seasoned & Crispy*

## **Roasted Pork Pepperloin**

*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 \$3 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 - \$6 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.*