

# Trinity Restaurant

## Catering Menu

Trinity Restaurant provides excellent dining opportunities for Trinity faculty, staff, students, residents in the neighborhood. We can accommodate anything from small family occasions to large gatherings offering best service available and quality food.

Orders should be placed at least 48 hours in advance.

Call the event planner (Natasha Agolli) at 860-986-3545 or 860-728-9822.

Orders can be delivered to the Trinity College campus or to local businesses.

Paper goods are available upon request.

**Unless otherwise indicated, half size serves 8 to 12 guests and full size serves 18 to 22 guests.**

### APPETIZERS

**Italian Antipasto** *(full size only)*

**\$110**

*Marinated artichokes, olives, roasted peppers, pickled mushrooms, mozzarella bocconcini, eggplant caponata, salami (arranged on an 18-inch black plastic platter)*

**Artisanal Cheeses** *(full size only)*

**\$115**

*A selection of 3 gourmet cheeses, baguettes, jam, olives*

**\*Fresh Vegetable Crudité** *(full size only)*

**\$50**

*Celery, carrots, tomatoes, broccoli, cucumbers, ranch or blue cheese dressing*

**Cocktail Shrimp**

*With cocktail sauce, lemons*

**\$2 per shrimp**

**Butternut Squash Ravioli**

**\$40 (24 pieces)**

**\$80 (48 pieces)**

*Sage, lemon, brown butter, balsamic sauce*

### SALADS

**Caesar Salad**

**\$30 half**

**\$55 full**

*Crispy romaine, home-made dressing, garlic croutons, shaved Grana Padano*

**Caesar salad with chicken** *(full size only)*

**\$90 full**

**Arugula and Spinach Salad**

**\$45 half**

**\$75 full**

*Baby leaf spinach, arugula, shaved fennel, freshly squeezed lemon juice with olive oil, shaved parmesan cheese*

**Grilled Chicken Greek Salad** **\$65 half** **\$110 full**  
*Crispy romaine, grilled chicken, kalamata olives, pepperoncini peppers, feta, balsamic olive oil oregano vinaigrette*

**Tosceno Salad** **\$35 half** **\$65 full**  
*Olives, roasted peppers, green beans, tomatoes, garlic croutons, fresh mozzarella, balsamic vinaigrette (add chicken +\$15)*

**\*VEGETABLES**

**Roasted Brussel Sprouts**  
Crispy pancetta, white balsamic vinegar **\$40 half** **\$75 full**

**Broccoli Rabe**  
Roasted garlic, extra virgin olive oil **\$40 half** **\$75 full**

**Green Beans**  
Roasted red peppers, crispy bacon, extra virgin olive oil **\$35 half** **\$65 full**

**Herb-Roasted Potatoes**  
Olive oil, sea salt, rosemary **\$30 half** **\$65 full**

**Rice Pilaf**  
White beans, green peas, carrots, extra virgin olive oil **\$30 half** **\$60 full**

**ENTREES**

**Orecchiette pasta** **\$50 half** **\$80 full**  
*Sweet Italian sausage, broccoli rabe, hot cherry peppers, fresh garlic, olive oil*

**\*Eggplant Parmigiana** **\$50 half** **\$85 full**  
*Homemade marinara and breadcrumbs, mozzarella cheese*

**Penne all vodka** **\$50 half** **\$80 full**  
*Penne pasta in creamy vodka sauce, spinach, fresh ricotta (add chicken \$60 half, \$100 full) add salmon \$70 half, \$135 full)*

**\*Penne Con Verdure** **\$40 half** **\$70 full**  
*Penne pasta, seasoned vegetables, hint of marinara*

**Bolognese**  
*Rigatoni pasta, homemade Italian meat sauce, fresh ricotta* **\$50 half** **\$80 full**

<b><u>Penne Pasta with Spinach and Sausage</u></b>	<b>\$50 half</b>	<b>\$80 full</b>
<i>Sweet Italian sausage, fresh garlic, spinach and olive oil</i>		
<b><u>Spicy Chicken Gorgonzola</u></b>	<b>\$60 half</b>	<b>\$95 full</b>
<i>Grilled chicken tossed with farfalle pasta in creamy gorgonzola sauce, broccoli, peppers</i>		
<b><u>Chicken Parmigiana</u></b>	<b>\$80 half</b>	<b>\$120 full</b>
<i>White meat chicken, marinara, homemade breadcrumbs, mozzarella cheese</i>		
<b><u>Chicken Marsala</u></b>	<b>\$65 half</b>	<b>\$120 full</b>
<i>Sautéed chicken breasts, mushrooms, marsala wine sauce</i>		
<b><u>Chicken Piccata</u></b>	<b>\$65 half</b>	<b>\$120 full</b>
<i>Floured &amp; sautéed chicken breasts, lemon, capers, white wine</i>		
<b><u>Roasted Garlic Chicken (full size only)</u></b>		<b>\$120 full</b>
<i>Chicken tenders, green olives, onion, vinegar</i>		
<b><u>Chicken Artichoke</u></b>	<b>\$60 half</b>	<b>\$120 full</b>
<i>Artichoke, diced prosciutto, garlic, touch of white wine</i>		
<b><u>Chicken Saltimbocca</u></b>	<b>\$60 half</b>	<b>\$120 full</b>
<i>Floured and sautéed prosciutto, sage, mozzarella, lemon wine sauce</i>		
<b><u>Meatballs</u></b>	<b>\$55</b>	<b>\$80</b>
<i>Homemade, marinara sauce, parmesan cheese</i>	<i>(25 pieces)</i>	<i>(50 pieces)</i>
<b><u>Meat Lasagna (full size only)</u></b>		<b>\$100 full</b>
<i>Beef and sausage, pasta layers, ricotta cheese</i>		
<b><u>Garlic Rock Shrimp</u></b>	<b>\$80 half</b>	<b>\$130 full</b>
<i>Shrimp, linguini, mixed vegetables, spinach, hint of marinara, Parmesan cheese</i>		

**DESSERTS** (one size only)

**Luxury Tiramisu** (20 pieces) **\$65**

**Black Magic Cake** (15 to 18 pieces) **\$43**

**Classic Chocolate Layer Cake** (15 to 18 pieces) **\$45**

**Tres Leches Cake** (18 to 22 pieces) **\$42**

**Cookies** **\$2 per cookie**

**Sodas** **\$1.50 per soda**

**\*Vegetarian Dish**