

Trigg Banquet Center

Dinner Menu

Premium Entrées

Peppered Beef Tenderloin

Our premium peppered beef tenderloin oven-roasted and sliced, served with a rich, chef-crafted Bordelaise *

Southern Fried Chicken

Bone-in chicken that is well seasoned, breaded, and deep-fried to a crispy golden brown

Rosemary Lamb Chops

Pan-seared bone-in chops, prepared with garlic and rosemary, served with fresh chimichurri *

Baked Salmon

Marinated salmon fillets served with a citrusy cream sauce and capers *

Portobello Mushroom Steaks

You won't miss the meat with these baked portobellos, stuffed with creamy spinach and topped with crispy panko breadcrumbs

Shrimp Scampi

Sautéed fresh shrimp in a rich white wine and garlic butter sauce

Signature Entrées

Chicken Bruschetta

A roasted boneless chicken breast topped with diced Roma tomatoes, garlic, basil, and Feta cheese, drizzled in a balsamic reduction

Garlic Lemon Pepper Chicken

A boneless breast seasoned with lemon pepper then oven roasted and served with a fragrant garlic parmesan cream sauce

Chicken Carbonara

Oven-roasted chicken in a parma rosa sauce with bacon and peas

Chicken Marsala

Boneless roasted chicken breast with mushrooms in a buttery gravy

Chicken Alfredo

A tender chicken breast in a traditional creamy alfredo sauce

Teriyaki Jerk Chicken

A take on our classic chicken breast, marinated in our chef's blend of Caribbean and Asian flavors, garnished with roasted bell peppers

Roasted Pork Loin

Oven-roasted pork loin served with our signature dijon cream sauce

Oven Roasted Turkey Breast

A whole turkey breast, seasoned in herb butter and roasted. Sliced and served with pan gravy

Baked Glazed Ham

A salt-cured ham baked in a brown sugar glaze and then sliced

Roast Beef in Au Jus

Slow-roasted top round, thinly sliced and served in a rich Au Jus

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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Pastas

Pasta Con Broccoli

Cavatappi pasta with fresh broccoli florets in our classic, buttery alfredo sauce

Homemade Mac and Cheese

Spiral macaroni noodles in our special seasoned three cheese blend.

For a Premium upgrade, add bacon or lobster

Cheese Tortellini

Pillowy pasta stuffed with cheese, served in a parma rosa sauce with peas and mushrooms

Penne Bolognese

A classic penne pasta smothered in a hearty Italian sausage marinara sauce.

Can optionally be made St. Louis Style with Provel and baked for that nostalgic taste

Pasta Primavera

A fresh but indulgent penne with yellow squash, bell peppers, broccoli, onions, and tomatoes tossed in light olive oil and parmesan cheese

Vegetables

Lemon Pepper Green Beans

Green beans tossed in olive oil with a bright hit of lemon and pepper

Corn O'Brien

A classic buttery sweet corn, cooked with red and green bell peppers

Glazed Carrots

Fresh sliced carrots in a brown sugar glaze

Steamed Vegetables

This vibrant mix of steamed broccoli, cauliflower, carrots, zucchini, and tomatoes is never boring

Sautéed Vegetable Medley

A straightforward presentation of yellow squash, zucchini, bell peppers, onions, and spinach

Roasted Broccoli

Oven-roasted broccoli florets with garlic pepper

Brussels Sprouts

Halved roasted brussels sprouts with bacon and shallots in a rich balsamic glaze

Balsamic Asparagus

Fresh, tender asparagus, prepared in a simple balsamic reduction

Potatoes & Rice

Garlic Mashed Potatoes

Yukon Gold potatoes mashed with garlic and cream, served with gravy

Loaded Mashed Potatoes

Buttery smooth Yukon Gold potatoes with garlic, bacon, cheese, and sour cream

Potatoes Au Gratin

Thin-sliced white potatoes baked in a creamy, seasoned cheese sauce with chives

Parsley Buttered New Potatoes

Baby Red and Gold potatoes tossed with fresh parsley and garlic butter

Baked Potato Bar

Always a crowd pleaser, these garlic buttered Russet potatoes served with your guests' selection of cheese, bacon, sour cream, and chives.

Parmesan Risotto

Velvety Arborio rice that is slowly cooked in a savory broth with parmesan, cherry tomatoes, and cannellini beans

Wild Rice Pilaf

Long grain and wild rice, simmered with onions and mushrooms

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Salads

Signature House Salad

A blend of Romaine and iceberg with cherry tomatoes, Provel cheese, croutons, shredded carrots and cabbage, all dressed in our House creamy Italian

Caesar Salad

Romaine lettuce, freshly shaved Parmesan cheese, and croutons, tossed in Caesar dressing

St. Louis Style Italian Salad

Iceberg and Romaine lettuce mixed with roasted red bell peppers, artichoke hearts, Provel, Parmesan, and croutons, tossed in Italian vinaigrette

Garden Salad

A mix of Romaine and iceberg lettuce with shredded carrots and cabbage, sliced Roma tomatoes, and Provel cheese, tossed in Italian dressing

Greek Salad

Iceberg lettuce with diced Roma tomatoes, cucumbers, Kalamata olives, pepperoncinis, and feta, in a Greek vinaigrette

Spinach Apple Salad

Fresh spinach with honeycrisp apples, candied bacon, and feta cheese, with an apple vinaigrette

Hors d'Oeuvres

St. Louis Toasted Ravioli

Made on The Hill, these fried beef ravioli are a local favorite. Served with parmesan cheese and fresh marinara for dipping

Italian Meatballs

Chef-crafted beef and pork sausage meatballs served with your choice of marinara or BBQ sauce

Swedish Meatballs

These savory pork and beef meatballs are made fresh and served in our chef's creamy gravy

Mini Quiche

Chef's selection of four different bite-size quiche

Bruschetta

Fresh roma tomatoes, garlic, basil, and olive oil, placed on a buttery toasted baguette

Caprese Skewers

Fresh mozzarella and cherry tomatoes on a bamboo skewer, drizzled with bright basil olive oil and a balsamic reduction

Candied Bacon

Thick-cut bacon coated in a brown sugar and maple glaze, on a skewer as a delectable treat

Snacks

Bavarian Pretzels and Cheese

Pretzel bites with flaky salt, served with warm beer-cheese sauce, are a favorite with young and old alike

Nacho Bar

Warm tortilla chips served with seasoned ground beef, queso, black beans, tomatoes, olives, and jalapeños

Late Night Pizza

Cheese, Pepperoni, Sausage, and Veggie thin crust pizzas

Gourmet Popcorn Selection

Cheddar, caramel, and buttered popcorn in individual bags for convenient snacking

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Beverage Selections

House Open Bar

House Brand Vodka, Gin, Bourbon, Rum, Tequila, Scotch, Amaretto, Peach Schnapps, Budweiser Select and Bud Light on draft, House Cabernet, Chardonnay, White Zinfandel, Moscato, Coke products, lemonaid, orange juice, pineapple juice, cranberry juice, iced tea, coffee

Premium Open Bar

Tito's Vodka, Tanqueray Gin, Jack Daniels Bourbon, Bacardi Silver Rum, Jose Cuervo Gold, Tequila, J&B Scotch, Captain Morgan Spiced Rum, Crown Royal Blended Whiskey, Seagrams 7 Blended Whiskey, Amaretto, Peach Schnapps, Budweiser Select and Bud Light on draft, House Cabernet, Chardonnay, White Zinfandel, Moscato, Coke products, lemonaid, orange juice, pineapple juice, cranberry juice, iced tea, coffee

Sixtel Keg

Add a one sixth keg of your favorite IPA or craft beer to our house draft beer selection (cost may vary depending on selection)

Bottled Beer

Your choice of bottled beer available upon request (cost may vary depending on selection)

Champagne Toast

Let all your wedding guests toast the newlyweds with a glass of champagne

Special Requests

If there is something special you would like to add, just ask and we will do our best to accommodate (cost may vary depending on selection)

Box Lunches

Turkey on Croissant

Oven roasted turkey breast with swiss cheese on a buttery croissant

Ham on Whole Wheat

Sliced smoked ham with swiss cheese on whole wheat bread

Roast Beef on Asiago Roll

Tender roast beef with cheddar cheese on an asiago roll

Veggie on Whole Wheat

Cucumbers, tomatoes, avocado, hummus, and cheddar cheese on whole wheat bread

Each individually crafted box lunch includes: one sandwich, a fresh fruit cup, potato chips, and a cookie
Condiment packets, lettuce, tomato, and onions are also included on the side