

Trigg Banquet Center

Historic Downtown O'Fallon

Our Menu

Mix and match to suit your appetite, tastes, & budget.
Don't miss our next Happy Hour Tasting Party!

Premium Entrées

Peppered Beef Tenderloin

Our premium peppered beef tenderloin, oven-roasted and sliced, served with horseradish cream if desired.

Panko Crusted Tilapia

Fresh tilapia, encrusted and seasoned with fresh lemon and dill, then oven-baked to perfection

Shrimp Scampi

Sautéed fresh shrimp in a white wine and garlic butter sauce

Southern Fried Chicken

Chicken on bone seasoned with our signature house seasoning, then breaded and deep-fried to a crispy golden brown

St. Louis Pork Steaks

Bone in pork steaks grilled and glazed with our signature house BBQ

Vegetable Lasagna

A vegetarian favorite

Signature Entrées

Garlic Lemon Pepper Chicken

A boneless breast seasoned with garlic and black pepper, then oven roasted and served with a white wine, lemon and butter sauce

Chicken Bruschetta

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

Chicken Carbonara

Oven-roasted chicken with pancetta and peas in a white wine, cream, and tomato sauce, topped with freshly grated Parmesan cheese

Chicken Alfredo

A boneless chicken breast in a traditional Alfredo sauce

Caribbean Chicken

A boneless chicken breast, oven-roasted and brushed in a teriyaki glaze, topped with grilled pineapple and red bell peppers

Roasted Pork Loin

Oven-roasted pork loin served with your choice of honey crisp apple chutney or pan made gravy

Baked Sliced Ham

A salt-cured ham, baked and sliced to ensure juiciness

Oven Roasted Turkey Breast

Signature house-seasoned, then oven-roasted, served with turkey gravy

Roast Beef in Au Jus

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

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Signature Pastas

Penne Bolognese

A St. Louis tradition, penne noodles with generous portions of ground beef and Italian sausage cooked in our signature house made Marinara sauce

Pasta Con Broccoli

Cavatelli pasta with sprigs of fresh broccoli in our signature Alfredo sauce

Cheese Tortellini

Cheese filled tortellini with peas and mushrooms, tossed in a creamy tomato sauce

Homemade Mac and Cheese

Spiral macaroni noodles in our signature house made Four Cheese sauce

Baked Ziti

Ziti noodles in our signature house made Marinara sauce, topped with Mozzarella cheese and then oven baked

Vegetables

Lemon Pepper Green Beans

Our signature vegetable. Green beans with lemon pepper tossed in olive oil

Corn O'Brien

Sweet Corn cooked with red and green pepper

Glazed Carrots

Fresh sliced carrots glazed in butter and brown sugar

Sautéed Vegetable Medley

Yellow squash, zucchini, red peppers, onions, spinach, and garlic, seasoned and sautéed in olive oil

Sautéed Asparagus

Fresh asparagus sautéed in olive oil with roasted red peppers

Roasted Broccoli

Oven roasted broccoli drizzled with olive oil and fresh ground sea salt

Brussel Sprouts

Brussel sprouts sautéed with bacon and shallots in an apple cider reduction

Potatoes and Rice

Garlic Mashed Potatoes

Yukon Gold potatoes mashed with garlic and heavy cream

Parsley Buttered New Potatoes

Baby Red and Yukon Gold potatoes tossed in parsley and butter

Potatoes Au Gratin

Sliced Yukon Gold potatoes baked with melted Cheddar cheese

Baked Potato Bar

Idaho Russet potatoes served with sour cream, butter, Cheddar cheese, bacon, and chives

Wild Rice Pilaf

Minnesota grown wild rice and mushroom

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Salads

Signature House Salad

Iceberg and Romaine lettuce with shredded carrots, red cabbage, cherry tomatoes, croutons, and Provel cheese, tossed in your choice of dressing

Caesar Salad

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

St. Louis Style Italian Salad

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

Greek Salad

Iceberg lettuce with Roma tomatoes, Kalamata olives, pepperoncinis, cucumbers, and Feta cheese, tossed in a Greek vinaigrette

Spinach and Apple Salad

Fresh baby spinach with honey crisp apples, candied pecans, candied bacon, and Feta cheese, tossed in an apple vinaigrette

Hors d'Oeuvres

St. Louis Toasted Ravioli

Toasted Ravioli made on The Hill. Served with Marinara sauce and garnished with fresh grated Parmesan cheese

Caprese Skewers

Fresh tomatoes, Mozzarella, and Basil on a bamboo skewer drizzled with a balsamic reduction

Cocktail Meatballs

All beef meatballs served in your choice of BBQ sauce, Marinara, or Swedish style gravy

Bruschetta

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

Mini Quiche

Chef's selection of four different cocktail size quiche

Candied Bacon

Our signature starter, thick cut bacon coated in brown sugar and cooked to crisp perfection

Snacks

Gourmet Popcorn Bar

Cheddar, caramel, and buttered popcorn with a wide selection of seasonings

Hot Pretzels and Beer Cheese

A St. Louis staple. Hot pretzels, salted and served with our signature house beer cheese sauce

Grande Nacho Bar

Warm tortilla chips served with seasoned ground beef, queso, black olives, lettuce, tomatoes, and jalapenos

St. Louis Style Pizza

Pepperoni, sausage, and deluxe thin crust pizzas

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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 flaky 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 Asiago roll

Veggie on Whole Wheat

Cucumber, Portobello, spinach, lettuce, tomato on whole wheat bread

Each individually prepared box lunch includes one sandwich, fresh fruit cup, salted chips, cookie, condiments, and lettuce tomato onion on the side.