## Trellis Restaurant

## **Banquet Information**

Contained in this packet you will find:

**General Banquet Information** 

Banquet pricing

List of Hors d'oeuvres

Appetizer & Salad Selection

Entrée & Dessert Selection

Directions to the Restaurant

Banquet agreement & cancellation policy

Trellis Restaurant

1077 El Camino Real

Menlo Park, Ca 94025

Phone (650) 326-9028

Fax: 650-326-9095

## **General Banquet Information**

Thank you for your interest in our banquet facilities at Trellis. Included you will find a complete list of menu selections, directions to the restaurant, and our banquet agreement- cancellation policy. Please complete this agreement as soon as possible and return by fax or mail to guarantee your reservation.

#### Menu

Our banquet menu includes many popular selections. However, our Chef will be pleased to prepare unlisted requests if possible. Please call us and ask for a consultation. Our menu reflects seasonal items, which are subject to change.

## **Beverages**

We proudly offer a fully stocked bar for your guests with both alcoholic and nonalcoholic beverages available. Wine selections can be made in advance by visiting the restaurant during business hours or by phone consultation with our staff. Wine and other beverages are charged by consumption and are in addition to the per-person menu charge.

## Banquet Room Charge

A room charge may apply depending upon the date, day of the week and number of guest attending the event.

## **Personalized Menus**

Your personalized menus are available upon request for a nominal fee

# Hors d'oeuvres

Hot Selections	per dozen
Mushroom caps w/ sausage & fontina cheese	\$30.00
Garlic focaccia w/ tomato & Parmesan cheese	20.00
Wild mushroom crostini	30.00
Fried New potatoes filled w/ sour cream, pancetta & chives	25.00
Breast of chicken rolled in toasted almonds & lemon-buerre	Blanc 30.00
Spiedini of sausage w/ peppers & mushrooms	25.00
Broiled Blue Point Oysters on half-shell w/spinach-Pernod glo	aze 60.00
Cold Selections	
Tomato-olive coponate on garlic crostini	25.00
Fresh Mozzarella & basil on tomato rounds	30.00
Smoked ham and melon with fresh mint	30.00
Smoked Duck breast and onion confit on crouton	35.00
Smoked salmon rosettes on cucumber rounds w/cream chee.	se 30.00
Sliced beef tenderloin on croutons w/ mustard, onion & cape	ers 35.00
Poached Tiger Prawns on crushed ice w/cocktail sauce	52.00

# **Appetizer Selections**

Grilled polenta rounds w/ Portobello mushrooms	14.00	
Susan's downfall- cheese & herb raviolis w/ a gorgonzola cheese- creatoasted almond	m sauce & 16.50	
Grilled Boar sausage with sautéed fresh asparagus & herbs	19.50	
Seared wild mushrooms tossed w/ penne, Parmesan cheese & cream	17.50	
Farfalle w/ sautéed large prawns, minced tomato & sweet butter	24.95	
Salad Selections		
Mixed green lettuces w/ citrus vinaigrette	11.00	
Endive salad w/ Beets, orange & roast red onion vinaigrette	12.00	
Romaine lettuce w/ croutons & anchovy-parmesan dressing	12.00	
Apple & Goat cheese salad w/ spring mix lettuces, soybeans, walnuts & lemon-pepper vinaigrette 14.00		
Warm spinach salad w/ mushroom, pancetta and red wine vinaigrette	16.00	
Mixed baby lettuces w/ smoked duck breast, crumbled blue cheese & lig raspberry vinaigrette	ght 18.50	
For Luncheons Only		
Grilled marinated chicken filets w/mushrooms, tomatoes, mixed green l citrus vinaigrette	ettuces & 20.95	
Fresh tomato & mozzarella salad w/ spring mix lettuces, charbroiled prawns &		
citrus vinaigrette	32.00	

# Entrée Selections

Vegetarian plate (grilled seasonal vegetables & grilled polenta)	20.50
Pan-seared chicken scaloppine w/ a mushroom-Marsala wine sa mixed vegetables & potato puree	uce, 30.00
mixed vegetables & potato paree	30.00
Braised Beef Bourguignon, served on bed of sage butter noodles	w/
pearl onions	32.00
Braised King Salmon filet w/ a white wine-Sun dried sauce, couse	cous &
mixed vegetables	34.00
Roasted King Salmon in light phyllo pastry crust, served w/ saffro	on
risotto & Parmesan tomato	40.00
Sautéed Petrale Sole w/ an Almandine sauce, orzo & vegetables	40.00
Shish kebab: Charbroiled brochette of lamb, w/ herb pilaf	37.50
Charbroiled Filet Mignon w/ a brandy- green peppercorn sauce,	served
w/ gratin potatoes & vegetables	45.00
Roast prime Rib of Beef (Black Angus) w/ cabernet jus, twice-coc	oked
potatoes & horseradish crème (minimum 10 orders)	55.00
Pan-roasted Porterhouse steak (20oz) w/ maître d' hotel butter,	served
w/ vegetables & potato puree	65.00
Roast Rack of Colorado Lamb w/ Merlot wine- shallot reduction,	served
w/ mashed potato puree (minimum for two people)	95.00

#### **Desserts**

Crème Caramel 8.00

Lillian Bertucci's favorite- vanilla bean ice cream w/ warm raspberry sauce 12.00

Warm apple torte, served w/ vanilla ice cream 10.00.

Tiramisu 10.00

Chocolate mousse 9.50

Crème brulee 12.50

Chilled Champagne Zabaglione w/ seasonal fresh berries 14.00 Fresh seasonal berries (market)

## Coffee Drinks

Coffee (Regular/decaf) 5.00

*Tea* (iced, hot or herb) 5.00.

Espresso 4.50

Cappuccino 6.50

Café Late 7.00

Café Mocha 9.50

#### **Directions to Trellis**

#### 1077 El Camino Real, Menlo Park

#### 650-326-9028

From 280 to sand hill road exit east. Follow all the way to El Camino Real. Turn left on El Camino Real. Stay in the left lane and follow El Camino Real until you reach Menlo Avenue. Turn left on Menlo Ave. Make a right turn (the first block) on Doyle. Plaza parking will be available or validated parking in the Bank of America parking lot (after 6:00 PM)

Heading North on 101 to Willow road/ Menlo Park Exit – Take willow road exit (willow road-Menlo Park). This will curl back over the freeway. Continue west on Willow road about 1 mile until you reach Middlefield road. Turn right on Middlefield road. Get into the left lane on Middlefield- turn left at the second traffic light onto Ravenswood. Stay on Ravenswood past the railroad tracks and El Camino Real. Turn right onto Doyle. Plaza parking will be available or validated packing in the bank of America parking lot (after 6:00 pm)

## From the Dumbarton Bridge

After crossing the bridge, continue to second light and turn left onto willow road. Willow road will cross over 101 highways. Continue straight over 101 and follow the directions above under "heading North on 101".

#### Trellis Restaurant

#### Deposit and Cancellation Policy

#### Deposit

To secure your reservation we must receive this signed agreement and your deposit within seven days after booking. This deposit may be in the form of a cashier's check or credit card.

#### Cancellation policy

If you must cancel your event, 30 days' notice is required to receive a full refund on your deposit. If you must cancel less than 30 days' notice, you may apply the deposit towards another event if held within 90 days.

Otherwise the deposit will be forfeited.

The number of guest attending and all menu selections must be guaranteed 48 hours prior to the event. This guaranteed number will be the minimum charges for the event. We will be prepared to accommodate a 5% increase in attendance and your final bill will reflect any additions to original guaranteed number of guests. Payment of the balance of the bill (minus the deposit) will be made upon completion of the event.

Reservation name	
Day and Date of reservation	
I agree to the conditions and te	rms set forth in the policy above.
Signature	Date
Print Name	
Credit card number	EXP Date

( ): Check enclosed Send to: Banquet Manager Trellis Restaurant 1077 El Camino Real Menlo Park, California 94025