

TRES

KITCHEN + BAR

7192 S. Price Road, Tempe, AZ 85283
Phone: 480-897-5300 Fax: 480-897-5301
<http://trestempe.com>

PRIVATE EVENTS

Contact our Sales Team at
PHXPT-SALESADM@hilton.com



EVENTS BY TR≡S

for parties of more than 20 people

Large Artisan Meat & Cheese Charcuterie Board

create your own boards

Medium Board - Good for 5 to 7 people

5 items & 2 enhancements - \$46

Large Board - Good for 8 to 10 people

7 items & 3 enhancements - \$67

all boards accompanied by chef's choice of seasonal accoutrements

Charcuterie

redeno serrano ham, spain

la quercia speck, iowa

la espanola pamplona chorizo, california

angels black truffle salami, california

herb marinated salmon gravlax, arizona

hudson valley smoked duck, new york

Enhancements

tuscan pesto

pumpkin seed romesco

local olive tapenade

bacon almond butter

Artisan Cheeses

marin french triple cream brie, california

milton prairie breeze white cheddar, iowa

cypress grove bermuda triangle goat, california

point reyes blue, california

el valle manchego style cheese, sheep, spain

beemster viaskass young gouda, Holland

Build Your Own Reception

Wood Fired Flatbreads - \$7.00 per person

(select one)

Margherita

red sauce, basil, mozzarella, parmigiano-reggiano

Pistachio

pistachio pesto, mozzarella, fontina, white truffle oil, local honey

Pork Trifecta

fig marmalade, spanish chorizo, crisp bacon,

'nduja, mozzarella, parmigiano-reggiano

Daily Market Flatbread

chef's choice of fresh ingredients

Tapas — \$5.00 per person

(select one)

Wood Fired QCOM Olives

roasted red peppers, roasted garlic, basil pesto

Crispy Calamari

roasted garlic, fried kale, aji amarillo aioli,

pickled jalapenos, grilled lemon

Blistered Shishito Peppers

chorizo, tajin, Cotija

Brussel Sprouts Carbonara

bacon, prosciutto, cream, fried onion streusel

Papas Bravas

pumpkin seed romesco, green harissa crema, cotija, green onions

Sliders & Cups - \$6 per piece

Kobe Beef Sliders

mole dust, chipotle aioli, beer braised onions, white cheddar

Chicken Al Pastor Sliders

cholula aioli, charred pineapple, avocado, pickled onions, brioche bun

Spicy Lamb Merquez Sliders

madras aioli, tobacco onions, mango chutney, green harissa crema

Honey Hot Pork Sliders

cholula aioli, mojo pork, honey harissa sauce, apple cabbage slaw

Crunchy Shrimp Lettuce Cups

chipotle aioli, jicama slaw, pico de gallo, cotija, pickled jalapenos

Seared Ahi Tuna Lettuce Cups

spicy aioli, quinoa, avocado, cabbage slaw, pickled onions

Dips - \$4 per person

(select one)

AZ Tepary Bean Hummus

QCOM olives, local feta, tomato vierge, EVOO, house flat bread

Wood Oven Cheese Dip

ricotta, tomato fondue, 'njuda, tuscan pesto, noble bread

Avocado Fundido

queso fresca, house chorizo, noble bread

Noble Bread

roasted garlic, parmigiana-reggiano, evoo

*All items priced per person based on guaranteed attendance.
All prices are subject to a 18% Service Charge and Applicable Sales Tax.
Additional \$100.00 Fee will apply to groups of less than 20 guests*

DINNER MENUS

for parties of more than 20 people

Menu #1 - \$29 per person

Family Style Salads (select one)

South of the Border Chopped Salad
 baby iceberg, pueblo corn, pepitas, cotija,
 pico de gallo, jalapeno ranch

Mediterranean

confetti quinoa, tomatoes, mama lil's chilis, feta, fresh herbs,
 qcom olives, toasted almonds, oregano vinaigrette

Arizona Harvest

baby greens, roasted pistachios, local apples & citrus, raisins,
 avocado, dried cranberries, chevre, citrus poppy dressing

MEDIUM PLATES (select one)

individual entrees - maximum of two selections

TR≡S Burger

green chili aioli, beer-braised onions, aged cheddar,
 tomahawk bacon, english muffin

Moroccan Spiced Pork Wings

honey harissa, goat horn chilis point Reyes blue cheese

Crunchy Shrimp Lettuce Cups

chipotle aioli, jicama slaw, pico de gallo, cotija, pickled jalapenos

Reuben Cuban

shaved pastrami, mojo pulled pork, speck, melted swiss,
 dijonaise, dill pickles, artisan rye

vegetarian other special diet entrée selections available upon request

Menu #2 - \$36 per person

Family Style Salads (select one)

South of the Border Chopped Salad
 baby iceberg, pueblo corn, pepitas, cotija,
 pico de gallo, jalapeno ranch

Mediterranean

confetti quinoa, tomatoes, mama lil's chilis, feta, fresh herbs, qcom olives,
 toasted almonds, oregano vinaigrette

Arizona Harvest

baby greens, roasted pistachios, local apples & citrus, raisins,
 avocado, dried cranberries, chevre, citrus poppy dressing

MEDIUM PLATES (select one)

individual entrees - maximum of two selections

Herbed Roasted Chicken

mediterranean bread salad, currants, pine nuts, cranberry sauce

Shrimp & Grits

oaxacan mole, smoked tomato grits, queso fresco, pueblo corn crust

Salmon Papillote

argentine shrimp, fingerling potatoes, braised fennel, leeks,
 snow peas, carrots, preserved lemon

Bone-In Ribeye (10 USD surcharge)

dry spice rub, charred asparagus, buttermilk onion rings,
 bone marrow butter

vegetarian other special diet entrée selections available upon request

Wood Oven Feasts

for parties of more than 20 people

\$38 per person

served buffet style

(select one)

Paella Valenciana

shrimp, mussels, lobster, chorizo, chicken, calasparra rice

Puerco Y Chorizo Paella

spanish chorizo, pork belly, baby pork shanks, peppers, green olives, chickpeas, spanish rice

all wood oven feasts accompanied with mediterranean salad, charred asparagus, mini green chili cornbread sticks

TR≡S Sweets

\$9 each (regular size) / \$5 each (mini size desserts)

TR≡S Chocolate Piedmont

Hazelnut Torte

colombian dark chocolate ganache,
 raspberry coulis

Oh! Strawberry

strawberry passion chiboust, lemon
 pound cake, fresh strawberries

Columbian Coffee Flan

citrus ginger compote,
 cinnamon churros, nutella sauce

TR≡S Leches Cheesecake

mole spiced pecans,
 cajeta caramel

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