

OFFSITE ORDERING GUIDE

TIMELINE

All menu selections, updates, etc, should be submitted via email to the team .

When possible please try to submit prior to your deadline so that you have a chance to review and ask questions.

- Final menu selections are due no later than 30 days before the event via email.
- Final headcount and payment is due no later than 15 days before your event via email.
- Once that headcount is updated we'll send it back for your approval,

If booking in a shortened timeline please check with our team on your modified deadlines. Certain items may be unavailable at late notice.

If you do not submit a menu on time, our team will select a menu for you and you will be locked into that menu.

FREQUENTLY ASKED QUESTONS

Order size?

- All per-person priced items require a minimum order of 20 per person.
- All of the appetizers are portioned at two per person

Headcount?

- If your group has a few last-minute RSVPs, we can increase items up to 3 days before the event, but we do not offer a reduction after 14 days.
- Any children under the age of 12 in your group? Let us know!

How is it served?

- Items are served on a stationed buffet; some items can be served family style or passed upon request.
- If you've ordered appetizers and dinner, we will stagger that serving time to pace out the food
- For our groups over 30, we'll pace out the items on multiple platters to keep those items fresh
- Interested in passed hors d'oeuvres? Let us know! We are happy to discuss what items can be passed and what the dedicated additional staffing would look like

Outside Desserts

- For simple items like sheet cakes or pies that require being cut, plated, and served, there is a \$1 per person fee.
- For more intricate items, such as a multi-tiered cake, there will be a \$5 per person fee.
- We'll include the plates, napkins, and forks for your convenience!

Additional Details

- We utilize disposable plates, utensils, and napkins for off site events. If you would like traditional dining ware please connect with our team for rental options.
- Staffing will be based on the length of service plus set up and clean up, the headcount being served, and the type of service being requested.

DIETARY RESTRICTIONS

Just have a handful of guests who have certain allergies? We can modify certain items or provide separate meals for those who need them. Please check in with our team first to confirm what is possible based on your order.



TROPHY FIVE POINTS

CATERING

Menu

APPETIZERS

SKEWERS

Roasted Brussels and Bacon, sweet and sour date glaze (gf, df) | \$6 PP

Smoked Brisket, horseradish crema, chimichurri (gf) | \$8 PP

Crispy Artichoke, lemon aioli (vg) | \$5 PP

Caprese, tomato, mozzarella, basil, balsamic (v, gf) | \$4 PP

CROSTINIS

Roasted Beet and Stracciatella Caprese, chimichurri (v) | \$5 PP

Roasted Asparagus, whipped ricotta, lemon, tarragon (v) | \$4 PP

Roasted Tomato Bruschetta, basil, garlic rub (vg) | \$4 PP

Seasonal Crostini | \$6 PP
example: whipped ricotta, local peach, honey drizzle, mint (v)

BITES

Braised Beef & Pork Meatballs, arrabiata sauce, parmesan | \$8 PP

Lamb Sausage Phyllo Cups, parmesan peppercorn, cheddar | \$7 PP

Spinach and Artichoke Phyllo cups, pickled fresno chili, honey (v) | \$6 PP

Mini Loaded Baked Potatoes, cheddar cheese sauce, chopped bacon, and chives | \$6 PP

Cacio E Pepe Gold Rice Croquettes, garlic aioli (v) | \$6 PP

Seasonal Arancini | \$8 PP
Example: house-made chicken tinga, mozzarella, chipotle aioli (gf)

Wings (gf): choice of:
Italian Seasoning Dry Rub or Calabrian Buffalo served with parmesan peppercorn | \$8 PP

PLATTERS

CRUDITE | \$7 PP
served with green goddess dip (vg, gf)

FRUIT | \$6 PP
seasonal fresh fruit (vg, gf)

CHEESE + CHARCUTERIE | \$15 PP
local cheeses, cured meats, accoutrement



TROPHY FIVE POINTS

MEAL PACKAGE

*\$40 PER PERSON | SERVED BUFFET STYLE
INCLUDES FRESH BREAD WITH WHIPPED BUTTER, TWO MAINS, AND TWO SIDES*

MAINS

CHOICE OF 2

Herb Roasted Chicken, chimichurri (gf, df)

Red Wine Braised Beef Short Rib Bourguignon, mushroom and shallot, horseradish gremolata

Maple-Brined Pork Chops, garlic confit (gf)

Roasted Salmon, romesco, fine herbs (gf, df)

Lasagna, arrabiata sauce, mozzarella, fontina, roasted mushrooms (v)

SIDES

CHOICE OF 2

Roasted Creamer Potatoes, olive oil, sea salt and rosemary (vg, gf)

Roasted Carrots, dill dressing and crispy shallots (v, gf)

Charred Green Beans and Beets, almond breadcrumb, lemon tarragon vinaigrette (vg, gf)

Little Gem Salad, apple, marcona almond, ricotta salata, mint, sherry vinaigrette (v, gf)

Chopped Salad, romaine, salami, provolone, olives, tomato, red onion, banana pepper, oregano dressing (gf)

Arugula Salad, grape tomato, sunflower seeds, parmesan cheese, lemon thyme vinaigrette (v, gf)

DESSERTS A LA CARTE

BEERIMISU | \$5 PP

tiramisu, whipped marscapone, coffee and porter dipped lady fingers, cocoa (v)

CHEESECAKE | \$5 PP

berry compote, almond biscotti crust (v)

TORTA CAPRESE | \$5 PP

flourless chocolate cake, espresso, Trophy Porter, whipped cream (v, gf)

LIMONCELLO CAKE | \$5 PP

Limoncello soaked lady fingers, lemon curd mascarpone cream, house-made whipped cream, fresh strawberries

V VEGETARIAN, VG VEGAN, GF GLUTEN FREE, DF DAIRY-FREE



TROPHY FIVE POINTS

PIZZA OPTIONS

AVAILABLE A LA CARTE !

PIZZA BUILDS MAY CHANGE THROUGHOUT THE YEAR - THE PIZZA BUILD AT THE TIME OF YOUR EVENT WILL BE WHAT WE OFFER!

Cheese

Tomato Base, Mozzarella (v)

Pepperoni

Tomato Base, Mozzarella, Pepperoni

Garden Party *seasonal build*

Vegan Garlic Herb Cream, Chopped Spinach, Vegan Mozzarella, Roasted Zucchini, Bell Pepper, Fresh Oregano (vg)

Foxy Lady *seasonal build*

EVOO, Chopped Spinach, Fox Farm Mushrooms, Fresh Mozzarella, Roasted Tomatoes, Fennel, Hot Honey, Fennel Fronds (v)

Most Likely To Succeed *seasonal build*

Spinach Artichoke Base, Crispy Artichokes, Pickled Fresno Chilies, Hot Honey, Garlic Herb Breadcrumb (v)

The G.O.A.T.

Arrabiatta, Fresh Mozzarella, Provolone, Meatballs, Local Mushrooms, Chimichurri, Arugula

Best In Show

Tomato Base, Fontina, Mozzarella, Pepperoni, Lamb Sausage, Meatballs, Oregano

Most Loyal

Basil Pesto Base, Mozzarella, Roma Tomato, Pesto Chicken, Honey Drizzle

Winner, Winner

Arrabiatta Base, Crispy Chicken Cutlet, Stracciatella, Mozzarella, Basil, Parmesan

Celebrity Look-A-Like

Spinach Artichoke Base, Mozzarella, Banana Peppers, Bacon, Honey Drizzle, Arugula

207 Brisket Blvd

House Made BBQ Sauce Base, Mozzarella, Cheddar, House Smoked Brisket, Pickled Jalapeno, Red Onion, Bell Pepper

Interested in a gluten free option? Let us know!
