

Trinity

Catering and Banquets

Trinity Restaurant resides in a 130 year old restored church in historic Keyport, New Jersey. We offer a beautiful and unique setting for all of your special events. With three levels of seating that can accommodate varying sizes of parties, from small intimate dinners to large gala events, let Trinity make your event a memorable one.

Warmth and elegance define Trinity. From the moment you walk in, you will see and feel our restaurant is different. Hand-made wrought iron work abounds throughout; warm wood tones and beautiful Victorian tapestry make for a beautiful setting for any occasion.

Our goal at Trinity is to serve the best possible products we can source. We offer many packages suitable for any occasion. This may include locally grown produce, dairy, meats, fish, even wine and spirits. Our Chef Michael d'Ennery spent 10 years in San Diego, California. Better known as the world's produce basket, he learned to appreciate locally and organically grown foods. This enthusiasm has made its way to New Jersey where Michael is constantly procuring more and more locally grown products as he learns his way around the "Garden State".

Trinity, in its exceptional setting, is the place for your corporate events, fund-raisers, receptions, rehearsals, milestones, dinner parties, showers and birthdays. Even better, Trinity is perfect for christenings, weddings, communions, confirmations and repasts.

We look forward to making your event a memorable one.

Charles Merla
Owner, Operator

Michael d'Ennery
Executive Chef

*All prices stated do not include 7% NJ state tax or 20% Gratuity.

*Minimum gratuity for smaller functions

*Guarantee numbers are to be given 48 hours in advance. ***Guest will be charged the full amount for the guaranteed number of people unless changed before the 48-hour deadline.***

*All parties are subject to a 50% deposit.

*A Note from the Chef:

Sometimes Mother Nature has a hand in what we have to offer. If you have any special requests or dietary needs, please do not hesitate to ask.

Morning Repast

Seasonal Fruit Platter

Fresh Bagels with flavored Cream Cheeses, Assorted Muffins and Quick Breads

Choice of:

Seasonal Vegetable Frittata with fresh herbs and Goat Cheese

Personal size Quiche

(Choose from Lorraine or Seasonal Vegetable)

Family Style Breakfast Meat Plate
Scrambled Eggs, Bacon, Sausage, Toast

All served with Home Fries on the side

Juice, Milk, Regular & Decaffeinated Coffee, Tea Service

\$20. Per person
Minimum 30 people

Continental Breakfast

Fresh Seasonal Fruit Display

Bagels with Flavored Cream Cheeses

Assorted Muffins, Pastries & Donuts

Vanilla Yogurt, Berry & Granola Parfaits

Pitchers of Juice

Regular and Decaffeinated Coffee, Tea Service

Bottled Water

\$20. Per person
20 person minimum

Light Plated Lunch

Three Course

Petit Garden Salad, Honey Balsamic Vinaigrette

Choose Three:

Roasted Free Range Chicken Breast, Sherry Tarragon Butter

Grilled Flat Iron Steak, Chimmichurri Sauce

Sautéed Tilapia, Lemon Lime Beurre Blanc

Tortellini, Aspiration, Piquillo Peppers, Garlic, Extra Virgin Olive Oil

Jumbo Lump Crab Cakes, Red Pepper Remoulade

Poached Scottish Salmon, Grain Mustard Sauce

Roasted Local Turkey on Ciabatta, Seasonal Slaw, Wasabi Dijonaise

Seasonal Starch and Vegetables, Bread and Butter

Choose one:

Vanilla or Chocolate Gelato
Seasonal Sorbet

Soft Drinks, Lemonade, Coffee & Tea

\$25. Per person
Minimum 20 people

Plated Lunch

Choose One:

Petite Organic Green Salad with Balsamic Vinaigrette

Caesar Salad

Choose Three:

Petite Filet Mignon, Bleu Cheese Walnut Butter

Sautéed Snapper, Lemon Lime Beurre Blanc

Pan Roasted Free Range Chicken, Sherry Tarragon Butter

Seasonal Risotto with Parmigiano Reggiano & Truffle Oil

Jumbo Lump Crab Cake, Red Pepper Remoulade

Poached Scottish Salmon, Grain Mustard Sauce

Seasonal Starch and Vegetable, bread and Butter

Choose One:

Chocolate Mousse,

Cheesecake

Flourless Chocolate Torte

Carrot Cake

Assorted Soft Drinks, Lemonade, Coffee & Tea

\$29 per person
Minimum 20 people

Twilight or Evening Events

Cocktail Party

Butler Style Hors D'oeuvres

Choose Five:

Pigs In a Blanket	Rock Shrimp Cocktail	Coconut Shrimp
Tuna Sliders	Moroccan Shrimp	Duck Carnitas
Caprese Crostini	Beef Satay	Tomato Bruschetta
Cannellini Bruschetta	Coconut Chicken	Spanikopita
Beef Empanadas	Vegetable Spring Roll	Quiche Lorraine
Reuben Puffs	Spinach Artichoke Quiche	Flat Iron Skewers
Chicken Quesadilla	Samosas	Corn Hush Puppies
Edamame Dumplings	Chicken Satay	Spring Rolls

\$15. Per person, 25 person minimum for 1 hour. \$3 Per person for each additional 30 minutes.

Add \$3. Per person for each of the following:

Mini Crab Cakes	Kobe "Pigs"	Smoked Salmon Mousse
Tuna Tartare	Serrano & Asparagus	Seared Scallops
Kobe "Sliders"	Crab Ceviche	Lobster Ceviche
Tataki of Tuna	Serrano & Grissini	Oyster Shooters

Platters

For 10-12 People

Artisanal Cheese Display with Breads, Seasonal and or Dried Fruit	\$130
Farmers Basket of Seasonal Raw Vegetables	\$50
Tataki of Sashimi grade Tuna with Wasabi, Soy Sauce and Wontons	\$90
Sliced Beef Tenderloin with Garlic Aioli, Wasabi Dijonaise and Breads	\$130
California Style Grilled Vegetable Platter with Walnut Pesto	\$60
"Catsmo" Smoked Salmon Display with Traditional Garnishes	\$125
Shrimp Cocktail with Sangrita Cocktail Sauce and Fresh Citrus	\$50
Coconut Lime Ceviche of Rock Shrimp with Tortilla Chips	\$75
Baked Brie "En Croute" with Seasonal and or Dried Fruits & Breads	\$80
Fruits de Mer- Cocktail Shrimp, Mussels, Clams, Poached Lobster, Oysters, Sashimi Tuna with Assorted Sauces and Citrus	\$200
Mediterranean Spreads of Hummus, Baba Ghanoush, Artichoke, Olive & Goat Cheese & Romesco with Pitas, Flat Breads and Grissini	\$80

Platters can be picked up at the restaurant or delivered. Delivery Fee of \$10. Limited Delivery area.

Light Dinner

Three Course

Field Green Salad, Honey Balsamic Vinaigrette

Choose Three:

Pan Roasted European style Chicken Breast, Sherry Tarragon Butter

Crab Crusted Tilapia, Lemon Lime Buerre Blanc

Grilled Flat Iron Steak, Chimmichurri

Seasonal Vegetable Risotto with Parmigiano Reggiano & Parsley Puree

Bourbon Vanilla Pork Chop with Apple Jack Mustard Sauce

Seasonal Starch and Vegetables, Bread and Butter

Choose One:

NY Style Cheesecake

Flourless Chocolate Cake

Carrot Cake

Seasonal Sorbet

Vanilla or Chocolate Gelato

Assorted Soft Drinks, Lemonade, Coffee and Iced Tea

\$35. Per person
20 people minimum

Plated Dinner

Four Course

***Choose Three:
Served Family Style***

Catalan Clams	Shrimp Cocktail	Crispy Calamari with Wasabi Aioli
Pulled Pork Arepas	Baby Crab Cakes	Flat Iron Skewers
Spring Rolls	Antipasto	Smoked Chicken Poppers

Choose One:

Organic Green Salad	Caesar Salad
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Choose Three:

Pan Roasted European Style Chicken Breast, Sherry Tarragon Butter

Sautéed Snapper, Lemon Lime Beurre Blanc

Filet Mignon with Cabernet Sauce

Seasonal Vegetable Risotto with Parmigiano Reggiano & Parsley Puree

Bourbon Vanilla Pork Chop, Apple Jack Mustard Sauce

Jumbo Lump Crab Cakes, Red Pepper Remoulade

Roasted Pastrami Spiced Scottish Salmon, Grain Mustard Sauce

Seasonal Starch and Vegetables, Bread and Butter

Choose One:

NY Style Cheesecake	Flourless Chocolate Cake	Carrot Cake
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Seasonal Sorbet	Valrhona Chocolate Mousse
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Assorted Soda, Lemonade, Coffee and Iced Tea

**\$46 per person
20 person minimum**

Steakhouse Style

Family Style Appetizers include:

Shrimp Cocktail, Baby Crab Cakes, Thick Cut Bacon
Shoestring Fries with Goat Cheese Fonduta

Choose One:
Caesar Salad

Iceberg Wedge, Buttermilk Blue Cheese Dressing

Choose Three:

20 oz Cowboy Rib Eye

10 oz Filet Mignon

16 oz Dry Aged Strip Steak

Grilled Scottish Salmon

Herb Roasted Bell & Evans 1/2 Chicken

Choose One: Housemade Steak Sauce, Béarnaise Sauce, & Cabernet Reduction

Choose Three:
served family style

Herbed Yukon Potatoes	Buttermilk Bleu Cheese Mashed	Roasted Rosemary Potatoes
Loaded Mashed Potatoes	Asparagus with Béarnaise	Creamed Spinach
Wild Mushroom Sauté	Beer Batter Onion Loaf	Broccolini with Hollandaise

Choose One:

NY Style Cheesecake	Flourless Chocolate Cake
Carrot Cake	Seasonal Sorbet
Vanilla or Chocolate Gelato	Chocolate Mousse

Bread and Butter, Assorted Soda, Lemonade, Coffee and Iced Tea

\$55 per person
20 person Minimum

New Book Dinner/Lunch

\$30 per person

30 person minimum subject to room availability

Choose One:

Trinity House Salad

Caesar Salad

Caprese Salad (add \$3. pp)

Choose Three:

Sliced Flat Iron Steak, Chimmichurri

Apple Glazed Pork Loin, Maple Mustard Sauce

Herb Roasted Chicken Breast, Sherry Tarragon Butter

Baked Snapper, Lemon Caper Sauce

Cioppino of Shrimp, Clams & Mussels, Spicy Tomato Broth, Ditalini

Choose Two:

Herb Roasted Potatoes

Seasonal Vegetable Medley

Yukon Gold Mashed Potatoes

Loaded Smoked Potatoes

Sweet Potato Soufflé

Roasted Chili Mint Cauliflower

Broccoli Garlic Sauté

Wild Rice Pilaf

Asparagus with Lemon Butter

Buttermilk Cheddar Mashed Potatoes

Desserts include Assorted Cakes and Mini Pastries

Assorted Sodas, Lemonade, Coffee and Iced Tea

Bread and Butter

Old Book Dinner/Lunch Buffet

\$26 per person

30 person minimum subject to room availability

Choose One:

Market Green Salad

Caesar Salad

Choose Three:

*Penne Vodka

*Baked Rigatoni

*Gnocchi Bolognese

*Chicken Parmigiana

*Chicken Marsala

*Chicken Francaise

*Eggplant Parmigiana

Sausage and Peppers

Beef Bourguignon

*Meat/Vegetable Lasagna

Escarole, White Beans, Sausage

Tilapia Francaise

*Veal Marsala

*Veal Parmigiana

*Seafood Diablo

*denotes pasta included

Choose Two:

Pasta Alio Oglio

Broccoli and Garlic

Mashed Potatoes

Roasted Rosemary Potatoes

Wild Rice Pilaf

Penne with Marinara

Fettuccini Alfredo

Gnocchi Arrabiatta

Gratin Potatoes

Seasonal Vegetables, Herb Butter

Breads and Butter

Assorted Cakes and Pastries

Assorted Sodas, Lemonade, Coffee and Iced Tea

Old Book Plated Meals

\$28 per person

20 person minimum

Choose One:

Green Salad

Caesar Salad

Choose Three:

*Chicken: Parmigiana or Marsala or Francaise or Piccata

*Veal: Parmigiana or Marsala or Francaise or Piccata

*Eggplant Parmigiana

*Penne or Gnocchi: Vodka or Bolognese

*Meat or Vegetable Lasagna

*Pasta Primavera

(*All pastas are complete meals*)

Beef Bourguignon, seasonal starch and vegetable

Tilapia Francaise, seasonal starch and vegetable

Grilled Pork Chops, Housemade Applesauce, seasonal starch and vegetable

Grilled Flat Iron and Housemade Steak House, seasonal starch and vegetable

Choose One:

Cannoli

New York Cheesecake

Chocolate Mousse

Bread and Butter, Assorted Soda, Lemonade, Coffee, Iced Tea

Buffet Additions

*Mashed Potato Bar- Assorted Cheeses, Bacon, Truffled Wild Mushroom, Lobster, Chorizo, Crème Fraiche & American Paddlefish Caviar

\$8.pp

Antipasto Display- Cured Meats and Artisanal Cheeses, Marinated Olives and Peppers, assorted Breads and Condiments

\$7. pp

*Carving Station- Choose from Free Range Turkey, Natural Pork loin, Round of Beef or Colorado Leg of Lamb

\$10. pp

*Roast Prime Rib of Beef, Beef Tenderloin or Berkshire Ham

\$13. pp

*Flambé Station- Bananas Foster, Seasonal Fruit & Chocolate Crepes or Apple Fantasia

\$6. pp

*Denotes attendant fee of \$50.

Spirits Packages

All Bar Packages Exclude Tax and Gratuity

Open Bar Package-

\$16. Per person for the 1st Hour

\$14. Per person for the 2nd Hour

\$10. Per Person for each additional Hour

Beer & Wine Bar-

\$10. Per person for the 1st hour

\$7. Per person for the 2nd hour

\$5. Per person for each additional Hour

Consumption Bar-

Running Tab for the Host

Cash Bar-

Guests Pay Individually