

TRYON

Catering MENU

Our Culinary professionals will be delighted to assist you in your choice or to create a custom selection designed to your needs.

These suggestions are offered as guidelines and do not indicate the extent of our culinary expertise.



Breakfast



Based on a 60 Minute Service

TRYON'S CONTINENTAL BREAKFAST

- Assorted Pastries, Muffins, Bagels
- Fresh Sliced Fruit
- Assorted Jellies & Fruit Preserves
- Fresh Squeezed Juice, Freshly Brewed Coffee

THE TRADITIONAL BREAKFAST BUFFET

- Scrambled Eggs
- Apple Wood Bacon & Breakfast Sausage
- Home Fries or Grits
- Sausage Gravy with House-made Biscuits
- Assorted Muffins, and Pastries,
- Butter & Fruit Preserves
- Fresh Squeezed Juice & Freshly Brewed Coffee

ON-COURSE BRUNCH BUFFET

- Fresh Seasonal Fruit Salad
- Caprese Salad
- Freshly Scrambled Eggs
- Apple Wood Bacon & Breakfast Sausage
- Chicken & Waffles
- Home Fries
- Assorted Bagels & Lox, with Appropriate Accouterments

THE FAST BREAK

- Coffee, Tea, Assorted Whole Fruit & Pastries

Breakfast-A la Carte

FOOD SELECTIONS

- (doz) Freshly Baked Danish Pastries
- (doz) Flaky Croissants or Fruit Muffins
- (doz) Freshly Baked Bagels with Cream Cheese
- (doz) Granola Bars, Colossal Cookies
or Deluxe Brownies
- (doz) Breakfast Ham Or Patty Sausage Biscuits
- (doz) Hot Ham and Cheddar Croissants
- (doz) Cinnamon Rolls
- (doz) Chicken Salad Croissant with Mixed Greens
and Sliced Tomato
- (each) Fruit Yogurts
- (each) Assorted Dry Cereal and 2% Milk
- (pound) Assorted Dry Snacks

BEVERAGE SELECTION

- (gal) Arabica Coffee, Decaf or Iced Tea
- (gal) Chilled Fruit & Vegetable Juices
- (gal) Lemonade or Fruit Punch
- (each) Assorted Regular and Diet Sodas
- (each) Bottled Water
- (each) Bottled Beers and Wine

**** Ask about our Bloody Mary & Mimosa Bars****

Artisan Box Lunches

Served with Assorted Chips, Whole Fruit, & a Sweet Confection.

CHEFS DELI SANDWICH

- Choice of Sliced Turkey, Ham, Or Roast Beef
- Choice of Swiss, American, or Cheddar
- Artisanal Lettuce, Sliced Tomato

CHICKEN, TUNA, EGG SALAD CROISSANT

- Mixed Greens, Sliced Tomato

CHICKEN CAESAR SALAD WRAP

Grilled Chicken Breast with Roman Lettuce, Tomato, Parmesan Cheese, and our Homemade Caesar Dressing

VEGETABLE WRAP

Pesto, Spinach, Sliced Tomato, Roasted Red Pepper, Sliced Cucumber, and Swiss Cheese

CHICKEN SALAD ROMA

Chicken Salad Served Over Crisp Romaine Leaves with a House-made Caesar Dressing, and Parmesan Cheese

GREEK CHICKEN SALAD

Grilled Chicken Breast Over Chopped Romaine Leaves with Feta Cheese, Kalamata Olives, Cucumbers Cherry Tomatoes and Greek Dressing

CHEF'S SALAD

Julienne Ham, Turkey, Salami, and Swiss Cheese on a bed of Crisp Mixed Greens, with choice of Dressing and Appropriate Garnishments

Lunch Buffets

MARKETPLACE

- Choice Of Chicken Or Tuna Salad
- Tossed Salad Greens, Sliced Tomato
- Choice Of 2 Assorted Cheese Slices (American, Provolone, Swiss, Cheddar)
- Vegetarian Pasta Salad, Red Bliss Potato Salad
- Dixie Style Coleslaw
- Assorted Sliced Breads

HUNTERS BBQ

- Chopped Bbq Pork Or Chicken
- Macaroni And Cheese
- Molasses Baked Beans
- Coleslaw
- Baked Rolls And Whipped Butter

JUMPERS COOKOUT

- Grilled Hamburgers And Hot-Dogs
- Lettuce, Tomato Onion
- Fresh Fruit, Salad Potato Salad And Coleslaw
- Fresh Baked Buns And Condiments

PASTA STATION

- Fettuccine Alfredo Topped With Blackened Chicken, Cavatappi Bolognese, Or Vegetable Penne Primavera (Choice Of 2)
- Caesar Salad
- Rustic Garlic Bread
- Grated Parmesan And Crushed Red Pepper

Food Boards & Displays



Reception Specialties

Small 35 People | Medium 60 People | Large 100 People

ANTIPASTO PLATTER

Prosciutto, Genoa Salami, Capicola,
Assorted Artisanal Cheeses, Pickled Vegetables,
Assorted Crackers

INTERNATIONAL CHEESE BOARD

Assorted International Cheeses, Accompanied
with Pickled Vegetables and Crackers

DOMESTIC CHEESE BOARD

Assorted Domestic Cheeses, Accompanied
with Pickled Vegetables and Crackers

GARDEN FRESH OR GRILLED VEGETABLE BOARD

served with choice of French onion dip or house-
made hummus

COLD CUT PLATTER TURKEY, HAM, ROAST BEEF

with assorted cheeses, rolls, & condiments

FRESH FRUIT DISPLAY

an assortment of seasonal fruit and berries

Appetizers by the piece

ORDERS BY 50

- Meatballs (Italian, BBQ, Asian)
- Beef Skewers
- Chicken and Vegetable Skewers
- Canape Assortment (Chefs Choice)
- Deviled Eggs (Various options available)
- Pinwheels (Roast beef, Turkey, Vegetarian)
- Hot Wings (BBQ, Sweet Chili, Teriyaki, Buffalo)
- Boneless Wings (BBQ, Sweet Chili, Teriyaki, Buffalo)
- Chicken Tenders
- Peel & Eat Shrimp on Ice
- Fried Shrimp Tempura
- Select Oysters on The Half Shell
- Tea Sandwiches
- Mini Beef Wellington
- Vegetable Spring Rolls
- Vegetable Thai Pot Sticker
- Pork Thai Pot Sticker
- Shrimp Dim Sum
- Tea Sandwiches with Assorted Fillings
- Bacon and Cheddar Potato Skins
- Mini Crab Cakes
- Caprese Skewers

Carving Station



Price includes a stationed Chef during service. (Based on 2 hour service)

Steamship Round of Beef

Suckling Pig

Herb Encrusted Prime Rib

Santa Maria Tri Tip Steak

Bourbon Glazed Bone-in Ham

Corned or Barbecued Brisket

Coriander & Coffee Pork Loin

Dinner Entrees

Dinner Entrees include a Fresh Seasonal Salad, Freshly Baked Rolls, Fresh Seasonal Vegetables, Whipped Red Bliss, and Potatoes.

BREAST OF CHICKEN BRUSCHETTA

Grilled Chicken Breast Topped with Rustic Tomato-Basil and Red Wine Beurre Rouge

WILD MUSHROOM CHICKEN MARSALA

Perfectly Cooked Chicken, Topped with Wild Local Mushrooms and Marsala Sauce

GRILLED CHICKEN PENNE

Sliced Grilled Breast of Chicken on Penne Pasta Sauteed in Herbs and Olive Oil or with Marinara and Fresh Grated Parmesan

GRILLED TERES MAJOR STEAK

Topped with Caramelized Onion Jam, and a Rich Bordelaise Sauce

PRIME RIB

Aged Delectable Slow-Roasted, Prime Rib, Butcher Shop Carved for Maximum Flavor. Served with a Horseradish Sauce, and Natural Au Jus

PETIT FILET MIGNON

The Most Tender Cut, Aged to Perfection. Served with a Red Win Deme Glace

JUMBO SHRIMP SCAMPI

Sauteed with butter, garlic, fresh herbs, and lemon

GRILLED FILET OF SALMON

topped with a pink peppercorn beurre blanc

PAN SEARED HALIBUT

with a lemon caper sauce

Dinner Buffets



Enhance your dinner with wine service from our wide selection of bottle wines.
Check with your coordinator for wine list.

CLASSIC DINNER (Minimum 50 People)

- Roast Sirloin of Beef Au Poivre
- Breast of Chicken Piccata
- Chicken Cordon Bleu
- Chefs Broiled Fish (Market Selection)
- Market Salmon w/ Pink Peppercorn Crem'e
- Coriander & Coffee Encrusted Pork Loin
- Chicken Marsala
- Chicken Picatta

Choice of

- Tossed Garden Salad
- Choice of Coleslaw or Potato Salad
- Pasta Salad Vinaigrette
- Rice Pilaf
- Oven Roasted Herb Potato
- Seasonal Vegetable Medley
- Warm Rolls, and Butter
- Chefs Fanfare of Delectable Desserts
- Fresh Brewed Coffee, Decaf or Tea

TRYON COOKOUT (Minimum 50 People)

- Tossed Garden Greens
- Potato Salad
- Coleslaw
- Fresh Fruit
- Corn on the Cob
- Molasses Baked Beans
- Chefs Assortment of Delectable Desserts
- Fresh Brewed Coffee, Iced Tea

Choice of Two

- Hamburgers
- Hot Dogs
- BBQ Pulled Pork
- Char-Grilled Breast of Chicken
- Hand Breaded Chicken Tenders
- Italian Sausage with Peppers, Onion & Mushrooms
- Buns & Condiments

NC BBQ PLATTER (Minimum 50 People)

- Grilled Vegetable Platter
- Dixie Coleslaw
- Sour Cream & Bacon Potato Salad
- Collard Greens
- Red Beans & Rice
- Yeast Rolls & Whipped Butter
- Chefs Selection of Seasonal Desserts
- Fresh Brewed Coffee, Iced Tea

Choice of Two

- Slow Cooked Baby Back Pork Ribs
- Crispy Southern Fried Chicken
- BBQ Pulled Pork
- BBQ Chicken

FAJITA BUFFET (Minimum 50 People)

- Citrus Caesar Salad With Corn Salsa
- Crisp Tortilla Shells
- Warm Soft Corn & Tortilla Shells
- Lettuce, Shredded Cheeses, Diced Tomato, Diced Red Onion
- Spanish Rice & Black Beans

Choice of Two

- Chicken Fajitas
- Pork Carnitas
- Seasoned Ground Beef
- Marinated Steak
- Vegetarian

ITALIAN BUFFET (Minimum 50 People)

- Fresh Mixed Greens with Two Dressings
- Garlic Bread or Fresh Rolls
- Chefs Selection of Desserts
- Fresh Brewed Coffee & Iced Tea

Choice of Two

- Ravioli
- Fettuccine Alfredo
- Chicken Parmesan
- Penne Pesto Primavera
- Farfalle Pasta with Italian Sausage and Marinara Sauce
- Sauteed Fresh Seasonal Vegetables
- Meatballs and Marinara