



Trellis

catering



Weddings | Corporate | Special Events
eventsales@port-of-desmoines.com
515.330.1517



CREATIVE. CUSTOM. UNIQUE.

At Trellis, our philosophy is that food should be fresh, fun and most of all.....shared! We pride ourselves on creating custom menus that are uniquely displayed, locally sourced and made from scratch so they are guaranteed to stand out for your next special occasion.

Our unique process starts with a consultation to ensure we are building a menu and presentation that perfectly pairs with your event. Our full service event staff have worked some of the finest events across the metro and our chef's bring an international perspective to menu creation, so let us create something custom for you today. In the meantime, here is a small taste of some of the possibilities.



Breakfast



COFFEE + BEVERAGES 25 person minimum

COFFEE, DECAF + HOT TEA | 2
(1 free refresh)

WATER STATION | 50
(up to 100 guests)

(Add Fruit Garnish or Refreshing Infusion)

JUICE | 30/Gallon

COKE PRODUCTS + BOTTLED WATER | 2/Person

All the above beverages come with compostable cups, lids and condiments. Trellis Catering is the only caterer who offers fresh brewed coffee with one free refresh.

BREAKFAST

CONTINENTAL BREAKFAST | 7
Pastries, Mini Muffins, Fruit Platter and Orange Juice
Includes fresh brewed coffee, decaf and hot water with assorted teas

ADD YOGURT BAR | 3
Yogurt, Granola, Strawberries, Raspberries, Blueberries

ADD QUICHE SLICES | 5
Pick any of the following: Florentine, Loraine or Caramelized Onion, Potato + Brie

8 person minimum per selection.

IOWA HARVEST HOT BREAKFAST BUFFET | 12
Includes the Continental breakfast plus Swiss + spinach egg casserole, potatoes, sausage or bacon, French toast + maple syrup

+ Many full hot breakfast meals can be customized for your event upon request.

+ Pricing based on minimum guest count of 25+ people.

BREAKS

TRELLIS RECIPE FRESH BAKED COOKIES + BROWNIES | 22/dozen

GRANOLA BARS | 2

ICE CREAM BREAK | 6
(Vanilla and Chocolate Ice Cream with Strawberry, Chocolate or Pineapple Toppings)

ALL PRICING IS PER PERSON UNLESS OTHERWISE STATED.

Lunch



Seasonal soups, plated lunch menus + hot buffets available upon request

TRELLIS BOX LUNCH | 12

10 People Minimum per sandwich. 10+ people – choose two sandwiches - GF options available upon request

All box lunches include a fresh made focaccia sandwich with lettuce, tomato, Side Salad, Chips, Fruit and our signature cookie. Choose up to two meats and one cheese per sandwich.

MEAT

IOWA BERKWOOD HAM | SMOKED TURKEY | ROAST BEEF | SALAMI |
CURRIED CHICKEN | CAPICOLLA | PEPPERONI | PROSCIUTTO +2

CHEESE

BABY SWISS | WHITE CHEDDAR | MOZZARELLA | PROVOLONE | SMOKED
GOUDA | HAVARTI

SIDE SALADS - choose one for all sandwiches

ITALIAN VEGETABLE PASTA | MEDITERRANEAN COUS COUS SALAD
| SOUTHWESTERN QUINOA SALAD | APPLE, JICAMA + CABBAGE
SLAW | CUCUMBER + TOMATO SALAD

SALAD BAR | 14

10 person minimum. Choose 3 salads. Comes with assorted veggie wraps, fresh fruit salad & cookie Display

Turn your favorite salads into a wrap!

TRELLIS SEASONAL GARDEN SALAD

Fresh mixed greens with assortment of seasonal fruits and vegetables, nuts and grains.

CLASSIC CAESAR SALAD

Fresh chopped romaine lettuce with heirloom tomatoes, fresh shaved parm and garlic butter croutons

COBB SALAD

Mixed greens topped with Grilled Chicken, Bacon, Tomato, Egg, Corn and Avocado.

QUINOA SALAD

Mixed Greens with Quinoa, Ginger Tofu, Tomato, Cucumber, Carrots, Sweet Peppers and Parsley with Ginger Garlic Mint Dressing.

TUNA NICOISE SALAD

Tuna, Haricot Vert, Egg, Tomato, Nicoise Olives, New Potatoes and Red Onions with Basil Vinaigrette.

TRELLIS CURRIED CHICKEN SALAD

Curried Chicken on a Bed of Mixed Greens or in a Tomato Crown with seasonal vegetables.

ROAST CHICKEN + CANNELLINI SALAD

Chicken, White Beans, Zucchini, Celery, Ricotta Salata and Basil with Basil Vinaigrette.

Add Shrimp, Salmon or Smoked Trout | 4.50

Hors d'oeuvres



Chef inspired seasonal hors d'oeuvres available upon request

1.5 to 3 servings per person per category is recommended
Chef consultations + quotes available for custom or themed events

CANAPE + CROSTINI

Roast Tomato or Traditional Bruschetta | 24/dz
Seasonal Fruit Compote + Herb Chevre | 24/dz
Mixed Olive Tapenade + Feta | 24/dz
Sliced Apple, White Cheddar + Agave Drizzle | 24/dz
Smoked Salmon, Ricotta, Raspberry + Lime Zest | 36/dz
Beef Tagliata, Sea Salt, Balsamic Reduction + Arugula | 36/dz
Smoked Trout /Salmon on Iowa Corn Cake + Dill Creme | 38/dz
Thin Sliced CAB Tenderloin + Horseradish Creme | 40/dz

VEGETARIAN

Poached Apple, Brie + Honey Flatbread | 20/dz
Rosemary + Red Pepper Pesto Polenta Bites **gf** | 22/dz
Smoked Gouda + Veggie Roast Mushroom Caps **gf** | 25/dz
Phylo Cups | 26/2dz
 Brie + Apricot | Spicy Black Bean | Spinach + Artichoke
Greek or Pesto Caprese Skewers **gf** | 28/dz
Grilled Vegetable Antipasti Skewer **gf v** | 28/dz
Fried Tortellini + Poached Pear Skewer | 28/dz
Crispy Fried Eggplant Parmesan Rounds | 28/dz
Curried Potato + Pea Samosas | 28/dz
Garden Spring Rolls **gf v** | 28/dz

MEAT + SEAFOOD

Bacon Wrapped Sweet Potato Skewers **gf** | 24/dz
Curried Chicken Brochette **gf** | 24/dz
Mini BLT's + Pesto Mayo | 24/dz
Flatbread Pizzetta Bites | 28/2dz
 Prosciutto + Basil | Graziano Sausage + Mushroom | Spicy
 Capicola + Red Pepper | Spicy Ndjua Sausage + Pineapple
Trellis Homemade Meatballs **gf** | 28/2dz
 Swedish | Bourbon BBQ | Ginger Hoisin | Spicy Marinara
LaQuercia Speck Wrapped Dates + Herbed Chevre **gf** | 28/dz
LaQuercia Prosciutto Wrapped Olive Breadsticks | 32/dz
Grilled Pancetta Wrapped Figs **gf** | 32/dz
Shrimp Cocktail Shooter **gf** | 32/dz
Pineapple Stuffed Bacon Wrapped Shrimp **gf** | 36/dz
Crab Cake + Lemon Herb Remoulade | 36/dz
Crab & Mango Martini **gf** | 38/dz
Bacon Wrapped Seared Scallop **gf** | 38/dz
Butter Grilled Lobster on Rosemary Skewer **gf** | 48/dz

All appetizers include fallen palm disposables, cocktail napkins + flatware
All final menus will include 20% service charge + 6% sales tax on staffed events

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Stations + Displays



Themed food displays + chef action stations available upon request

MEAT + CHEESE priced per person

Chef Prepared On-Site \$100/additional
come with South Union Breads, Wafers + Dried Fruit

IOWA CHEESE + FRUIT TRAY | 4

Assorted cheeses, fresh grapes + strawberries

MEAT + CHEESE TRAY | 6

Assorted sliced meats, cheeses + breads

IOWA CHARCUTERIE | 10

Select Iowa Meats + Cheeses including products from
Graziano, LaQuercia, Berkwood Farms + Maytag Dairy

EUROPEAN CHARCUTERIE | 13

Authentic Italian + Spanish Cured Meats, Homemade
pates, Olives, Select European Cheeses

SOUP BAR | 12

comes with Trellis seasonal garden salad, citrus ancient
grain salad + olive ciabatta bread

choose 2 - most soups can be GF upon request

Leek & Gorgonzola Soup | Chicken Tortilla Soup | Potato

+ Bacon Soup | Creamy Wild Rice + Mushroom | Red

Pepper + Carrot Bisque | Apple Ginger lentil Soup v |

Sausage + Tortellini +1 | Lobster Bisque +4

add assorted wraps or focaccia sandwiches | 32/dz

SALAD STATION | 12

comes with pita bread toast points, focaccia croutons,
fresh fruit display

choice of 2 dressings - 3 salads

Seasonal Garden salad | Quinoa + Mixed Vegetable |

Citrus Ancient Grain | Panzanella | Caesar Salad | Apple

Jicama Slaw | Black Rice + Grilled Vegetable | Cobb Salad

| Trellis Chicken Salad | Shaved Brussels + Fall Squash

add shrimp, smoked salmon or trout | \$4

Dressings: Sesame Honey Ginger Vinaigrette | Orange
Poppy Seed | Raspberry Vinaigrette | Classic Balsamic |
Creamy Parmesan | Ranch | Blue Cheese | EVOO + Vinegar

PASTA BAR | 15

Includes classic Caesar salad, rosemary polenta bites,
grated parmesan, South Union focaccia breadsticks
choose 2

Chicken Alfredo | Spinach + Ricotta Crepes | Graziano

Sausage Lasagna | Vegetarian Lasagna Bianco | Pasta

Primavera | Pasta Bolognese

All pricing based on 25 person minimum. Additional fees may apply to parties less than
25. All final menus will include 20% service charge + 6% sales tax on staffed events

Stations + Displays



Custom food station menus available upon request

FOCACCIA PIZZA STATION | 15

Includes Caesar Salad + Garlic Butter Croutons, Margarita Flatbread Bites, Grated Parmesan, Crushed Red Pepper, Chili Oil

choose 2

Margarita | Prosciutto + Basil | Graziano Sausage + Red Pepper | Marinated Chicken, Nduja Sausage + Eggplant | Roasted Vegetable + Herbed Goat Cheese | 4 Cheese | Capricciosa - Artichoke, Olive, Mushroom + Ham

STREET TACOS | 10

Chef Prepared On-Site

Includes lime, queso fresco, onion, cilantro, salsa verde, salsa roja, corn tortillas, chips + salsa

choose 2

Tacos Al Pastor | Carne Asada | Seasoned Beef | Grilled Chicken | Roasted Poblano Peppers + Mushrooms | Pork Carnitas

add authentic homemade tamales | 2.50/guest

SLIDERS | 10

Includes homemade BBQ chips, potato salad & spicy pickle spears

choose 2 - 2 sliders per guest

LAMB SLIDERS

cucumber, red onion, feta, tzatziki sauce

SOUTHWEST BEEF

Sharp Cheddar, Roasted Green Chiles, Chipotle Mayo

BBQ

Pulled Pork, Cole Slaw, Crispy Red Pepper Strips

VEGGIE

Black Bean, Roasted Red Pepper + White Cheddar

SOUTH SIDE GRINDER

Spicy Graziano Sausage, Fresh Mozzarella, Sliced Pepperoncini Peppers

CLASSIC IOWA CERTIFIED ANGUS BEEF SLIDER

Lettuce, Tomato, Red Onion, Ketchup + Mustard

ESTACION MEXICANA | 18

Includes fresh made spicy guacamole, chips + queso blanco, salsa, shredded lettuce + tomato, corn + flour tortillas,

Red Chile Chicken Tamales | Seasoned Beef or Pork Carnitas Tacos | Green Chili Roast Corn + Black Bean Salad | Cilantro Lime Spanish Rice | Potato + Chorizo Empanadas

add quesadillas or posole | 2.50/guest

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Stations + Displays



*Ask about our seasonally inspired European stations
created by Chef Diego Critelli*

TAPAS | 16

choose 4

Chicken Croquette | Prosciutto Crostini | Grilled Vegetables | Assorted Cheeses & Olives | Fried Tortellini Skewers | Arancini | EVOO Herb Flatbreads + Parmesan | Antipasti Skewer | Roasted Tomato Bruschetta | Prosciutto Wrapped Olive Breadsticks

IOWA CARVING BOARD | 18

comes with chef's condiments + sauces, cocktail buns, grilled antipasti vegetables, homemade BBQ chips

choose 2

Roast Turkey Breast | Herb Marinated Pork Tenderloin | Bone-in fresh Iowa ham | Grilled Beef sirloin | Slow Roast Porchetta +2 | Prime rib +4 | Beef tenderloin +6 | Seared Duck breast +2 | Whole Hog + Market Price

add mashed potato or macaroni + cheese bar | 6

DIY ASIAN NOODLE WOK | 16

Includes fried wonton chips, eggrolls, sweet + sour sauce, soy sauce, Siracha. Served in Chinese to-go container

choose 2 noodles, 3 sauces, 3 veggies, 2 proteins

Noodles: Rice Noodles | Soba Noodles | Lo Mein Noodles

Sauces: Copperwell Sauce | Teriyaki Sauce | Pad Thai | Red or Yellow Curry Sauce | Coconut Curry Sauce | Yakisoba Sauce | Ginger Hoisin

Veggies: Bamboo Shoots | Water Chestnuts | Shredded Carrots | Pepper Strips | Napa Cabbage | Bean Sprouts | Crushed Peanuts | Snow Peas

Protein: Chicken | Pork | Marinated Tofu | Baby Shrimp

OTHER STATION IDEAS

ITALIAN DINNER STATION | CHEF MADE SEASONAL RISOTTO | FRESH TOSSED GNOCCHI | CREPE STATION | HANDMADE PASTA | PAELLA | CIOPPINO | FRESH FISH + SEAFOOD BAR | GRILLED FAJITAS | MEDITERRANEAN | SOUTHERN BBQ | THAI SOUP BAR | ESPRESSO BAR

***Custom themed chef stations and
displays available upon request***

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Buffet Dinners



Custom buffet menus available upon request

All buffets include fallen palm disposables, cocktail napkins + corn starch flatware unless noted otherwise. Pricing based on 25 people minimum, additional fees may apply for smaller groups. 20% service fee and 6% sales tax applies to all menus

BUFFET DINNER | 19

Includes soup or salad selection, 2 sides, 1 entree, South Union bread + butter, iced tea, water + coffee

BUFFET DINNER | 24

Includes soup or salad selection, 2 sides, 2 entrees, South Union bread + butter, iced tea, water + coffee

BUFFET DINNER | 30

Includes (2) passed hors d'oeuvres, soup or salad selection, 2 sides, 2 entrees, china, flatware + glassware, South Union bread & butter, iced tea, water + coffee

SOUP or SALAD SELECTION

Soups: Leek + Gorgonzola Soup | Chicken Tortilla Soup | Potato & Bacon Soup | Creamy Wild Rice + Mushroom | Squash Bisque | Sausage & Tortellini | Red Pepper + Carrot Bisque | Apple Ginger lentil Soup **gf v**

Salads: Trellis Seasonal Garden Salad | Caesar Salad with Garlic Butter Croutons | Pear + Arugula Salad | Winter Greens + Roast Vegetables | Warm Spinach Mushroom Bacon Salad +2

SIDES

Seasonal Fresh Vegetables | Garlic Chive Mashed Potatoes | Haricots Vert + Crispy Shallots | Rosemary Roast Red Potatoes | Honey Dill Carrots | Roast Root Vegetable Fries | Vegetable + Wild Rice Melange | Rosemary Pesto Polenta | Fresh Asparagus + Lemon Butter Sauce | Dauphinois Potatoes +1 | Hasselback Potatoes +2 | Fresh Vegetable Gateau +3

ENTREES

Chicken Marsala or Picatta | Chicken Coq Au Vin | Roast Turkey Breast Tenderloins | Roast Berkwood Farms Ham + Brown Sugar Ginger Glaze | Graziano Sausage Lasagna | Vegetarian Lasagna Bianco | Seafood Pasta | Beef Tips DeBurgo | Beef Bourguignon | Red Wine Braised Beef Short Ribs | New England Cod + Lemon Herb Sauce | Salmon Medallions + Lemon Butter Caper Sauce | Spinach + Artichoke Crepes

Ask how to theme your buffet or add a chef prepared action station.

Finish off your buffet with one of our signature dessert shooter trios!

Plated Dinners



Local seasonal menus available upon request

All plated entrees include choice of salad (previous page) served or pre-set, 2 sides, family style South Union bread + butter, full china, flatware + glassware, water + iced tea.

Pricing based on 25 people minimum, additional fees may apply for smaller groups.
20% service fee + 6% sales tax applies to all menus

Ask us how to create your own chef inspired multi-course meal or wine paired event

BEEF

TOP SIRLOIN STEAK + MUSHROOM DEBURGO SAUCE 10oz | 27

THIN SLICED IOWA BEEF TAGLIATA | 28

Fresh Parmesan, Arugula, Balsamic + Sea Salt

NEW YORK STRIP STEAK + ONION VEAL DEMI GLACE 12oz | 29

CERTIFIED IOWA ANGUS BEEF TENDERLOIN + HERB BUTTER

6oz | 30 - 8oz | 36

Duet Plate: 4oz Medallion + Garlic Basil Shrimp Skewer | 32

SLOW ROASTED PEPPERCORN PRIME RIB | 32

Thick sliced with Au Jus + Horseradish Cream Sauce

BISTECCA ALLA FIORENTINA | MARKET PRICE

Table side Chef carved Certified Angus Beef Porterhouse Steak

PASTA

SPINACH GNOCCHI + IOWA BACON | 25

LASAGNA BOLOGNESE | 25

PROSCIUTTO + CHEESE TORTELLINI | 27

Almond White Wine Sauce

MUSHROOM RAVIOLI + BROWN BUTTER SAGE SAUCE | 27

Garnished with Roast Butternut Squash

SHRIMP SCAMPI + PROSECCO RISOTTO | 29

PORK

IOWA ALL NATURAL BERKSHIRE PORK TENDERLOIN MEDALLION | 27

Au Poivre or Apple Cider Sauce

BERKWOOD FARMS BONE-IN IOWA PORK CHOP | 29

12oz - can be stuffed

CARVED SLOW ROASTED PORCHETTA | 31

POULTRY

HERB ROAST SKIN ON CHICKEN BREAST | 23

Picatta Style Sauce + Capers

PAN SEARED MEDITERRANEAN CHICKEN | 24

Slow Cooked with Olives, Herbs + Cherry Tomatoes

STUFFED FRENCH CHICKEN BREAST | 25

Ricotta, Spinach + Prosciutto with Basil Sauce

FISH

ORANGE CAMPARI SALMON | 27

Citrus Campari Sauce

FRESH SEARED HALIBUT | 30

White Wine, Grapefruit, Capers + Cherry Tomatoes

Please find Salads + Sides on previous page

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Desserts



HOMEMADE WARM APPLE CRISP | 5

with Cinnamon Whipped Cream

SEASONAL TRIFLE | 5

Layers of Fresh Fruit, Cream + Sponge Cake

TRELLIS BAKED BROWNIE | 5

with Fresh Fruit Sauce + Ice Cream

GRAN MARNIER CHOCOLATE MOUSSE | 5

with Biscotti + Berry Sauce

PEACH + BLUEBERRY TART | 6

with Almond Whipped Cream

VANILLA PANNA COTA | 6

with Fresh Berry Sauce

CREME BRULEE/CARAMEL | 6

TIRAMISU CAPPUCCINO | 6

CROSTATA DI FRUTTA | 7

Decorative Italian Seasonal Fruit Tart

FLOURLESS CHOCOLATE CAKE | 7

Fresh Berries + Creme Anglais

HUMMING BIRD CAKE | 7.50

Banana Cake with Pineapple, Pecans + Cream
Cheese Frosting with Berry Sauce

CHOCOLATE STOUT CAKE | 7.50

with Espresso Whipped Cream + Sauteed Pears

DESSERT SHOOTER TRIO | 7

Comes with home made biscotti + fruit garnish
Choose 3

Gran Marnier Chocolate Mousse | White Chocolate Mousse | Pana Cota | Key Lime | Banna Cream | Bavarese | Tiramisu | Lemon Custard | Rasberry Cheesecake

FLAMING DONUTS | 8

Chef flambé of a classic glazed donut in brown butter and spiced rum sauce. Topped with salted caramel gelato and pink Himalayan salt

CREPE SUZETTE | 10

Your guest enjoy a tableside Flambé of a classic French dessert consisting of crêpes with beurre Suzette, a sauce of caramelized sugar and butter, tangerine or orange juice, zest, and Gran Marnier

All prices per person unless otherwise noted

General Info



GENERAL POLICIES

Please read through our policies to get more information on payment, process and whom to contact throughout your event.

1. All food is served on upscale compostable fallen palm leaf disposables with corn starch biodegradable flat ware, cocktail napkins and plastic drinkware. You can upgrade to full china & glassware for \$2.50 per guest.
2. A 20% taxable service fee and 6% sales tax will be added to all staffed Trellis Catering event bills.
4. A gratuity for the staff is optional, but always appreciated. **Gratuity is not part of the service fee.**
5. Checks are the preferred method of payment or Credit Card the evening of the event.
6. A deposit of 50% based on estimated charges is due with the signed contract.
7. Estimated food and beverage balance is due in full 1 week prior to the event when giving the final guest count guarantee. This count can be increased up to the day prior the event.
8. Certain preparations, presentations, menu items and stations may require a chef fee.

Please make checks payable to:



1701 S. Union St.
Des Moines, IA 50315

BAR INFORMATION

- + Bartenders are \$25 per hour. Number of bartenders needed based on final guest count and service level required.
- + There is a \$100 minimum set up fee for mobile event bars.
- + All pricing includes plastic glassware, ice, mixers, standard garnishes & beverage napkins.
- + Standard glass stemware may be added for \$1.50 per guest. Additional options upon consultation.

Please contact us for custom offerings at our preferred venues:

Venues:

Greater DM Botanical Gardens | Riverwalk HUB | 320 River Center | J.A. White Riverboat | Jasper Winery | West End Salvage
We look forward to working with you!

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