

TRILITH LIVE MENUS



Proudly Serving as Your Exclusive Caterer

HB
Hanna Brothers™
Great Food. With Character.



Welcome to Trilith LIVE

We're proud to introduce ourselves as the exclusive caterers for Trilith LIVE. At Hanna Brothers Catering, we believe that great food brings people together, and we're honored to help make your events unforgettable.

With decades of experience and over 300 film and television productions under our belt, we bring that same "blockbuster" hospitality to every event, whether it's a corporate gathering, gala, wedding, or private celebration. Our menus are diverse, creative, and fully customizable.

From elegant plated dinners to fun, interactive stations, we offer a wide range of options to fit your style, theme, and guest preferences. Need vegan, gluten-free, or cultural specialties? We've got you covered.

As part of the Trilith LIVE experience, we're here to take the stress out of planning and deliver flawless service from start to finish, so you can focus on enjoying the moment.

Let us help bring your vision to life, one delicious bite at a time.

Hanna Brothers Catering

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Chef-Curated Menus

Provided by Hanna Brothers

THE OPENING SCENE	THE FEATURE PRESENTATION
Choice of One: Tossed Mixed Greens Salad with Ranch and Italian Caesar Salad Choice of One: Garden Pasta Primavera (V) Chicken Marsala BBQ Chicken Quarter Airline Herb Roasted Chicken Breast Shrimp and Pasta Alfredo Taylor St. Italian Sausage w/ Peppers and Onions Beef Lasagna Chicken and Vegetables Teriyaki Country Pot Roast with Vegetables Eggplant Parmesan (V) Boneless Sausage Stuffed Crumble Pork Chop Chicken Cordon Bleu with Mornay Sauce Baked Ziti Bolognese Choice of One: Seasonal Rice Pilaf Herb & Garlic Roasted Potatoes Yellow Rice Penne Primavera Garlic Mashed Potatoes Choice of One: Seasonal Vegetable Medley Fresh Green Beans Steamed Broccoli Green Beans and Carrots Includes: Butter Topped Yeast Rolls Sweet Tea and Water	Choice of One: Tossed Mixed Greens Salad with Ranch and Italian Caesar Salad Seasonal Specialty Salad Choose Two: Chicken Marsala Garden Pasta Primavera Chicken Marsala BBQ Chicken Quarter Airline Herb Roasted Chicken Breast Shrimp and Pasta Alfredo Taylor St. Italian Sausage w/ Peppers and Onions Beef Lasagna Chicken and Vegetables Teriyaki Country Pot Roast with Vegetables Eggplant Parmesan (V) Boneless Sausage Stuffed Crumble Pork Chop Chicken Cordon Bleu and Mornay Sauce Baked Ziti Bolognese Blackened Mahi Mahi with Pineapple Salsa Dry Rubbed Slow Roasted BBQ Brisket Chicken Picatta Choice of Two: Seasonal Vegetable Rice Medley Loaded Mashed Potatoes Garlic and Herb Mashed Potatoes Garlic Herb Yellow Rice Steamed Brown Rice Choice of Two: Roasted Zucchini with Yellow Squash, Peppers, and Onions Brown Sugar Glazed Carrots Herbs and Garlic Roasted Mushrooms Seasonal Steamed Broccoli Sautéed Green Beans with Garlic Includes: Butter Topped Yeast Rolls Sweet Tea and Water

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THE RED CARPET

Choice of Two:

Mixed Field Greens Salad w/ Ranch and Vinaigrette
Greek Salad
Spinach and Goat Cheese Salad
Caesar Salad
Seasonal Specialty Salad

Choice of Three:

Fresh Seared Chilean Salmon w/ Tomato Olive Relish w/
Tahini Sauce
Bone-In Ribeye with Caramelized Onions and Red Wine Jus
Herb-Encrusted Airline Chicken with Roasted Herb Butter
Crispy Parmesan Chicken with Lemon Herb Sauce
Herb-Roasted Chicken Alfredo
Shrimp Scampi with Roasted Garlic and Lemon Herb Butter
Garden Vegetable Primavera
Prime Ribeye with Cabernet Reduction and Truffle Infusion
Maple-Glazed Pork Loin with Caramelized Apple Compote
Fresh Seared Chilean Salmon w/ Ferrell Beurre Blanc
Fire Grilled N.Y Strip Steak with Garlic Herb Butter
Filet Medallions with Peppercorn Sauce
Sirloin Medallion with Bacon, Onions, and Red Wine Sauce
Rotisserie Style Chicken with Natural Au Jus

Choice of Three:

Vermicelli Rice
Gratin Dauphinois
Maple Glazed Roasted Potatoes
Herbed Quinoa
Wild Mushroom Risotto

Choice of Three:

Fire Roasted Vegetables
Brown Sugar Glazed Carrots
Herbs and Garlic Roasted Mushrooms
Sautéed Kale w/ Garlic
Green Bean Almondine

Includes:

Butter Topped Yeast Rolls
Sweet Tea and Water

THE MORNING CALL

Garden Vegetable & Herb Baked Frittata
Fluffy Farm-Fresh Scrambled Eggs
Scrambled Eggs w/ Creamy Shredded Cheese Blend
Crispy Applewood-Smoked Bacon
Savory Chicken Sausage Links w/ Herbs
Southern-Style Buttermilk Biscuits w/ Country
Sausage Gravy
Vegan Vegetable & Tofu Scramble w/ Sautéed Wild
Mushrooms, Caramelized Onions & Roasted Potatoes
Golden Breakfast Potatoes w/ Garlic & Fresh Herbs
Creamy Steel-Cut Oatmeal w/ Brown Sugar &
Whipped Butter
Stone-Ground Creamy Southern Grits
Vanilla Bean Yogurt Parfaits w/ House-made Granola
& Fresh Berries
Hand-Selected Seasonal Fruit Display
Chef's Assortment of Handcrafted Morning Pastries
Warm Seasonal French Toast Casserole w/ Spiced
Maple Syrup

Coffee Service Includes:

Regular Coffee
Decaf Coffee
Hot Water
Assorted Teas
Honey
Lemons
Creamers
Sugar

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THE CHEF'S TABLE	LUNCH BLOCKBUSTERS
Choice of Two: - Italian Grilled Chicken Breast - All Beef Hot Dogs 8oz Hamburger - Bone-In Dry Rubbed BBQ Chicken - Fried Chicken - House smoked BBQ Beef Brisket w/ Dry Rub - BBQ Pulled Pork - BBQ Chopped Chicken with Brioche Roll Choice of Two: - ColeSlaw - Candied Sweet Potatoes - Mashed Potatoes - Macaroni and Cheese - Vegetarian Baked Beans - Pasta Salad - Potato Salad - Caesar Salad - Macaroni Salad - House Salad - Corn on the Cob - Fresh Fruit - Assorted Chips - Texas Chili Includes: - Butter Topped Yeast Rolls - Sweet Tea and Water	Matinee Munchies- <u>Choice of one:</u> - Ham & Swiss on Country White Bread - Turkey & Cheddar on Whole Wheat - Vegan Veggie Wrap w/ Italian Dressing All Lunch Boxes Include: - Kettle Chips - Chef's Choice Cookie - Mayo & Mustard Packets - Cutlery Kit Box Office Bites- <u>Choice of one:</u> - Ham & Swiss on Country White Bread - Turkey & Cheddar on Whole Wheat - Vegan Veggie Wrap w/ Italian Dressing - Classic Club Sandwich - All American Sub - Roast Beef & Cheddar on Onion Bun All Lunch Boxes Include: - Kettle Chips - Whole Fruit - Chef's Choice Cookie - Mayo & Mustard Packets - Cutlery Kit Director's Deluxe- <u>Choice of one:</u> - Ham & Swiss on Country White Bread - Turkey & Cheddar on Whole Wheat - Vegan Veggie Wrap w/ Italian Dressing - Classic Club Sandwich - All American Sub - Roast Beef & Cheddar on Onion Bun All Lunch Boxes Include: - Kettle Chips - Whole Fruit - Chef's Choice Cookie - Mayo & Mustard Packets - Cutlery Kit

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THE CHEF'S TABLE

Theme: Gourmet Burger Bar

All-Natural Beef Burger
Herb-Seasoned Turkey Burger
Plant-Based Burger

Includes:

House Salad
Macaroni and Cheese
Vegetarian Baked Beans
Brioche Buns

Condiments: Leaf lettuce, Swiss, Cheddar &
Pepper Jack Cheese, Tomato, Onions, Pickles,
and Bacon

Sweet Tea
Water

THE CHEF'S TABLE

Theme: Flavor Fiesta

Choice of Two:

Seasoned Ground Beef
Seasoned Ground Turkey
Shredded Chicken with Cilantro Lime
Grilled Shrimp with Chipotle Lime
Steak Fajitas
(additional \$5)
Vegetarian Black Bean & Corn and Cheese Enchiladas

Includes:

Shredded Lettuce Shredded Cheese
Pico de Gallo Sour Cream Salsa Diced
Onions and Cilantro Butter Topped
Yeast Rolls Sweet Tea/ Water

Add Ons:

Guacamole- \$5 per person Queso and
Tortilla Chips- \$5 per person

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THE CHEF'S TABLE

Theme: Mediterranean Market

Choice of Two:

Zatar Chargrilled Chicken Thighs w/ Tahini Sauce
Beef Kafta w/ Tahini Sauce
Mediterranean Jumbo Shrimp Scampi
Mediterranean-Style Salmon with Olive-Tomato Garnish and Tahini Glaze

Choice of Three:

Greek Salad
Vermicelli Rice
Lemon Herb & Garlic Roasted Potatoes
Fire Roasted Vegetables
Grilled Vegetable Platter
Pita Bread & Hummus
Lemon Herb Couscous
Tabouli

Includes:

Butter Topped Yeast Rolls
Sweet Tea
Water

THE CHEF'S TABLE

Theme: Flavors of the East

Choice of One:

(includes: chopsticks, soy sauce, and fortune cookie)

Chicken & Vegetable Stir Fry
Beef & Broccoli
Teriyaki Glazed Salmon
Sweet Chili Glazed Shrimp
Vegetable Stir-Fry with Wild Mushrooms

Choice of Two:

Steamed White Rice
Fried Rice Vegetable
Lo Mein Brown Rice
Asian Slaw Vegetable
Spring Roll Stir Fry
Vegetable

Includes:

Butter Topped Yeast Rolls
Sweet Tea
Water

White Glove Dinner Service

Provided by Hanna Brothers

SERVICE OPTIONS	SELECTIONS
Please select a service option. Signature Entrée– All guests will receive the same entrée, selected in advance by the host. This is a seamless and elegant option ideal for streamlined service and a cohesive dining experience. Chef's Duo Plate– Each guest will receive a plated combination of two entrées, artfully presented on the same plate. This option offers variety without requiring advance guest selections. Dual Entrée Selection– Guests will choose between two entrée options, selected by the host. Final entrée selections must be submitted 7 days before the event for proper planning and execution. Triple Entrée Selection– Guests will choose between three entrée options, curated by the host. Final entrée selections are required 7 days before the event. This tier offers maximum personalization for your guests.	Salads: House Salad with Cucumber, Tomatoes, Red Onion and Croutons California Spinach Salad with Gorgonzola Cheese, Craisins, Red Onion, Mandarin Oranges, Sliced Almonds and Gorgonzola Cheese Fresh Mozzarella & Tomato Caprese Entrees: Chicken Marsala Garden Pasta Primavera Chicken Marsala BBQ Chicken Quarter Airline Herb Roasted Chicken Breast Shrimp and Pasta Alfredo Taylor St. Italian Sausage w/ Peppers and Onions Chicken Cordon Bleu and Mornay Sauce Baked Ziti Bolognese Blackened Mihi with Pineapple Salsa Beef Lasagna Chicken and Vegetables Teriyaki Country Pot Roast with Vegetables Eggplant Parmesan (V) Gordon Pasta Parmesan (V) Cajun Creamy Cheese Sauce Boneless Sausage Stuffed Clumber Pork Chop Dry Rubbed Slow Roasted BBQ Brisket Chicken Picatta Sides: Seasonal Rice Pilaf Herb & Garlic Roasted Potatoes Yellow Rice Penne Primavera Garlic Mashed Potatoes Roasted Zucchini with Yellow Squash, Peppers, and Onions Brown Sugar Glazed Carrots Herbs and Garlic Roasted Mushrooms Seasonal Steamed Broccoli Sautéed Green Beans with Garlic

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INTERACTIVE DINING STATIONS

Choose Four Stations

Pasta Perfection

Includes:

Choice of pastas: penne, fettuccine, or cheese tortellini
Sauces: marinara, alfredo, and pesto cream
Toppings: grilled chicken, sautéed shrimp, roasted vegetables, mushrooms, parmesan, crushed red pepper
Served with Garlic Bread and Caesar salad

Chef's Carve Corner

Includes:

Chef-attended station with hand-carved meats
Options may include roasted turkey breast, honey-glazed ham, or herb-crusted pork loin
Served with mini rolls, grain mustard, horseradish cream, and au jus

Prime Time

Includes:

Slow-roasted, herb-crusted prime rib carved to order
Horseradish cream, au jus, and steak sauce
Assorted artisan rolls
Optional add-ons: creamy horseradish mashed potatoes or roasted vegetables

Fajita Fiesta

Includes:

Sizzling chicken and beef fajitas
Grilled onions & peppers
Warm flour tortillas
Toppings: shredded cheese, sour cream, pico de gallo, guacamole, lettuce, jalapeños
Served with Spanish rice and black beans

Mash It Up

Includes:

Creamy mashed Yukon Gold and sweet potatoes
Toppings: shredded cheese, sour cream, chives, bacon bits, sautéed mushrooms, caramelized onions, brown sugar, candied pecans (for sweet potatoes)
Served in martini glasses or small bowls

Game Day Grub

Includes:

Mini sliders (beef & BBQ pulled pork)
Chicken wings (buffalo & BBQ)
Mini hot dogs or bratwursts
Pretzel bites with beer cheese dip
Chips & queso or nachos

Mac Attack

Includes:

Creamy mac and cheese base
Toppings: bacon bits, jalapeños, scallions, breadcrumbs, buffalo chicken, BBQ pulled pork, roasted veggies
Option to offer classic, truffle, or smoked Gouda mac variations

Garden Gatherings

Includes:

Build-your-own salad bar with mixed greens and romaine
Toppings: cherry tomatoes, cucumbers, red onions, olives, shredded carrots, boiled eggs, croutons, cheese
Proteins: grilled chicken, chickpeas, or tofu
Dressings: ranch, balsamic vinaigrette, Caesar, honey mustard

Chef-Curated Menus

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SILVER TRAY SERVICE	CHEF'S SELECTION PLATTERS
Service Duration: 1 hour. - Mini crab Cakes with Remoulade - Caprese Skewers - Bacon-wrapped Scallops - Mini Beef Wellington Bites - Prosciutto-wrapped Melon - Goat Cheese and Fig Crostini - Shrimp Cocktail Shooters - Brie and Raspberry Phyllo Cups - Grilled Chicken Satay with Peanut Sauce - Teriyaki Beef Skewers - Antipasto Skewers - Thai Shrimp Skewers - Vegan Tofu Skewers with Spicy Glaze - Stuffed Mushrooms - Cucumber Rounds with Hummus & Roasted Red Pepper - Sweet Potato Rounds with Avocado and Black Bean Salsa - Vegan Spring Rolls with Peanut or Sweet Chili Sauce - Zucchini Fritters with Lemon-Dill Dip - Cheddar, Sour Cream and Chive Twice Baked Potatoes - Baked Brie Bites with Fruit Preserves - Smoked Salmon with Dill Cream Cheese	Garden Crudit� Display- A vibrant assortment of seasonal raw vegetables served with house-made hummus, ranch, or green goddess dip. Fruit & Cheese Pairing Board- An elegant display of fresh seasonal fruits paired with a curated selection of artisan cheeses, crackers, and honey or preserves. Antipasto Table- A Mediterranean-inspired spread featuring marinated olives, artichokes, roasted peppers, cured meats, cheeses, and crusty breads. Charcuterie Display- A chef-arranged board with a variety of cured meats, gourmet cheeses, pickled vegetables, nuts, fruits, and artisan crackers. Coastal Bites Display- A chilled seafood display including shrimp cocktail and smoked salmon crostini. Fresh Fruit Display- A colorful and beautifully arranged selection of freshly sliced seasonal fruits—perfect as a light and refreshing star ter. Mini Dessert Station- An assortment of bite-sized sweets, including mini cheesecakes, brownie bites, fruit tarts, cookies, and seasonal mousse cups.

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KID'S FEAST

The buffet is available at a reduced rate for children under 13. They can enjoy the same menu as the adults, or you may choose from one of our kid-friendly menu options. A minimum of 25 children is required for kid-specific menu orders.

Sweet 16 Spread

A crowd-pleasing mix of kid favorites, including chicken fingers with dipping sauces, mini meatballs, veggie sticks with ranch, chips and dip, chocolate chip cookies, brownies, and mini grilled cheese bites.

Fajita Fiesta

A fun, build-your-own Tex-Mex experience featuring seasoned ground beef and grilled chicken, warm flour tortillas, nachos with cheese sauce, classic toppings like lettuce, tomato, sour cream, and shredded cheese, finished with churro cupcakes for dessert.

Tailgate Time

Perfect for sports-loving kids and teens, this buffet includes classic chicken wings (mild or BBQ), mini hot dogs with condiments, a nacho bar with cheese, jalapeños, and salsa, along with popcorn cups and soft pretzels.

Burger Bar

A build-your-own burger experience with mini beef sliders and turkey patties, buns, toppings like cheese, lettuce, tomato, pickles, ketchup, and mustard, served with French fries or tater tots and chocolate chip cookies.

Mac & Cheese Station

Creamy comfort food customizable with toppings such as bacon bits, breadcrumbs, hot dogs, broccoli, and shredded cheese, served alongside garlic breadsticks and Rice Krispie treats.

SWEET FINALE STATION

Minimum of 25

Candy & Snack Bar-

A colorful display of assorted candies, chocolates, gummies, and salty snacks with take-home treat bags for guests to fill.

Ice Cream Sundae Bar-

Classic and fun, this build-your-own sundae station includes vanilla and chocolate ice cream with a variety of toppings like sprinkles, syrups, whipped cream, crushed cookies, caramel, peanuts, and cherries.

Smoothie Station

A refreshing and interactive station with blended fruit smoothies made to order, offering flavors like strawberry-banana, tropical mango, and mixed berry with optional add-ins.

Mini Desserts Station-

An elegant assortment of bite-sized sweets such as mini cheesecakes, brownies, fruit tarts, mousse cups, cake bites, and cookies.

Donut Station-

A visually fun and flavorful display of assorted donuts in various flavors and glazes—can be customized to match your event colors or theme.

Milk & Cookies Bar-

A nostalgic and comforting spread featuring assorted fresh-baked cookies paired with flavored milks (chocolate, vanilla, strawberry) and plant-based options.

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WEDDING MORNING SUITE

Package 1: Light & Fresh |

Bridal Suite

- Fresh fruit platter with berries & melons
- Yogurt parfait cups with granola
- Assorted mini muffins & croissants
- Sparkling water, juices, coffee, and tea

Groom's Suite

- Breakfast sandwiches (bacon, egg & cheese; sausage, egg & cheese; veggie option)
- Bagels with cream cheese & spreads
- Granola bars and trail mix
- Coffee, bottled water, and juices

Package 2: Classic Brunch |

Bridal Suite

- Fresh fruit skewers
- Quiche bites (spinach & cheese, ham & cheese)
- Smoked salmon with bagel chips, cream cheese & toppings
- Mini scones with jam & clotted cream
- Sparkling juice, coffee, and tea

Groom's Suite

- Breakfast burritos (egg, cheese, sausage/bacon, with salsa on the side)
- Hash brown bites with dipping sauces
- Sausage links & turkey bacon
- Doughnut holes & cinnamon rolls
- Coffee, bottled water, and sports drinks

Package 3: Deluxe Brunch Spread |

Bridal Suite

- Grazing table with artisanal cheeses, fresh fruit, and pastries
- Avocado toast bar with assorted toppings (feta, tomatoes, smoked salmon, eggs)
- Mini pancake stacks with syrup & berries
- Petite dessert bites (macarons, petit fours)
- Sparkling mocktails, juices, coffee, and tea

Groom's Suite

- Hot slider bar: breakfast sliders (bacon, egg & cheese; fried chicken & biscuit; veggie egg & cheese)
- Chicken & waffle bites with syrup
- Mini breakfast pizzas (egg, sausage, cheese)
- Doughnut assortment
- Coffee, bottled water, energy drinks, and juices

Chef-Curated Experiences

Provided by Hanna Brothers

COCKTAIL EXPERIENCE

All bar packages feature a full bar setup with a professional bartender (one bartender per 50 guests), glassware, mixers, cocktail napkins, and straws, and include four hours of beverage service.

Classic Bar Package-

Includes mid-shelf liquors, upgraded wine selections, domestic and imported beers, and premium mixers. Tito's Vodka, Bacardi Rum, Tanqueray Gin, Jose Cuervo Tequila, Jack Daniel's Whiskey, Red and white wine upgrades, Domestic and imported beers, Craft mixers, soda, juice, tonic, and garnishes

Signature Bar Package-

Includes mid-shelf liquors, upgraded wine selections, domestic and imported beers, and premium mixers. Tito's Vodka, Bacardi Rum, Tanqueray Gin, Jose Cuervo Tequila, Jack Daniel's Whiskey, Red and white wine upgrades, Domestic and imported beers, Craft mixers, soda, juice, tonic, and garnishes

Premium Bar Package-

Top-shelf liquors, craft and imported beer, elevated wine selection, and premium mixers. Grey Goose Vodka, Hendrick's Gin, Patrón Silver Tequila, Bulleit Bourbon, Macallan Scotch, Curated wine list, Craft, domestic, and imported beers. Premium mixers, fresh juice, specialty garnishes, and cocktail enhancements

EVENT INCLUSIONS

Special Occasion Cakes-

Custom cakes are available for birthdays, weddings, showers, and themed events. Flavors, designs, and pricing are available upon request.

Staffing Fees

Servers, bartenders, and event staff are billed separately. Rates vary based on event type, size, and duration.

China & Silverware Rentals

Available upon request. Rental includes dinnerware, flatware, cups, and linen napkins

Optional Décor Add-Ons

We offer event styling and add-on décor, including centerpieces, linen upgrades, custom signage, themed props, floral touches, and more. Pricing varies based on selections.

Special Meal Requests

Vegan, gluten-free, and vegetarian meals are available upon request. Additional charges may apply.

Non-Alcoholic Beverage Package

Includes assorted sodas, sweet tea, unsweet tea, and water. Pricing available upon request.