



BUILDING MEANINGFUL CONNECTIONS

the

TRYST TRADING

COMPANY

SINCE 1998

CATERING MENU



COFFEE | TEA | JUICE

Coffee Service

Box Hot Coffee \$32

Serves 10

Includes sweetener & creamer

Airpot Hot Coffee \$45

Serves 10

Insulated Carafe keeps warm for 3 hours

Includes sweetener & creamer

Box Iced Coffee \$32

Serves 10

Includes sweetener & creamer

Box Hot Chocolate \$32

Serves 10

Tea Service

Box Hot Tea \$25

Serves 10

Includes variety of single tea bags

Airpot Hot Tea \$32

Serves 10

Insulated Carafe keeps water warm for 3 hours

Includes variety of single tea bags

Box Iced Tea \$25

Serves 10

Choice of Green or Black Tea

Daily Coffee Service

*Inquire about our daily drop off service
for your office or workplace*

1 Gallon Airpot

Serves 10

Choice of regular or decaf

Includes sweetener & creamer

3 Gallon Steel Coffee Urn

Serves 32

Choice of regular or decaf

Includes sweetener & creamer

5 Gallon Steel Coffee Urn

Serves 52

Choice of regular or decaf

Includes sweetener & creamer

Juice & Soda

Juice \$12

Serves 4

Choice of Orange, Cranberry, Apple
Juice, Apple Cider

Can Soda \$3

Choice of Coke, Diet Coke, Sprite



BREAKFAST

Sandwiches & Wraps

10 Per Order

Breakfast Sandwich Box- \$90

Housemade Biscuit, Scrambled Eggs,
American Cheese, Bacon

Breakfast Wrap Box- \$120

Scrambled Eggs, Cheddar Cheese,
Peppers, Onions and Chipotle Aioli in a
Flour Tortilla

Fruit & Parfaits

Serves 10

Parfait Cups- \$100

Greek Yogurt, Mixed Berries, Housemade
Granola, Shredded Coconut

Fruit Salad Platter- \$55

Cantaloupe, Grapes and Mixed Berries

Breakfast Buffet

Serves 10

Classic Breakfast - \$200

Scrambled Eggs
Choice of Bacon, Sausage, Chicken Sausage
Choice of French Toast or Pancakes
Choice of Hash Browns or Home Fries

Disposable Chafing Dishes- \$25

Includes stands chafing dishes & Sterno
burners for your order.

Bagels & Pastries

Dozen Per Box

Classic Croissant Box - \$55

Choice of Plain, Chocolate, Ham & Cheese,
Spinach & Ricotta

Bola de Berlim Style Donut Box - \$60

Choice of Plain, Chocolate, Cream Filled

Danish Box- \$60

Choice of Cheese, Apple, Cherry & Greek Yogurt,
Seasonal

Muffin Box - \$50

Choice of Blueberry, Chocolate, Morning Glory(vv)

Bagel Box - \$45

Choice of Plain, Everything, Poppy, Cinnamon
Raisin, Onion
Choice of Plain or Chive Cream Cheese
+\$8 Cream Cheese: Salmon-Dill, Honey-Walnut

Smoked Salmon Bagel Box - \$160

Choice of Bagel
Includes sliced tomatoes, red onion and cucumbers.
Choice of Plain or Chive Cream Cheese
Includes 30 oz Smoked Salmon
+\$8 Cream Cheese: Salmon-Dill, Honey-Walnut

V = vegetarian, vv = vegan, gf = gluten free



Sandwich Platters \$150

Serves 10

Tarragon Chicken Salad

celery, red onion, tarragon and mayo on sourdough bread.

Chicken Caesar Wrap

romaine lettuce, Parmesan cheese, brioche crouton and Caesar dressing in a spinach wrap.

Egg Salad Sandwich

white truffle mayo, Yukon potatoes on challah bread (V).

Ham & Swiss Wrap

black forest ham, Swiss cheese, mustard, tomato and greens in a wheat wrap.

Italian Sub

salami, pepperoni, capicola, lettuce, Provolone, Italian herbs, oil & red wine on a sub roll.

Turkey Club Sandwich

sliced turkey, bacon, lettuce, tomato and mayo on wheat bread.

Vegan Grilled Veggie Sandwich

roasted red peppers, grilled zucchini, hummus on wheat bread (vv).

Caprese Sandwich

fresh mozzarella, basil pesto, tomato on ciabatta bread (V).

Roast Beef & Cheddar Sandwich

caramelized onion, garlic aioli, lettuce, tomato on wheat bread.

Add To Any Order

Assorted Cookie Platter - \$30

Dozen Per Order

Miniature Danish Platter - \$50

Dozen Per Order

Brownie Platter - \$50

Dozen Per Order

Assorted Macaroons -\$50

Dozen Per Order

Chocolate Mouse Cups -\$50

Dozen Per Order

Gluten Free Wraps Available Upon Request

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RECEPTIONS

Platters

Serves 10

Vegetable Crudite Platter - \$75

celery, carrots, bell pepper, cauliflower served with ranch(V,GF).

Sliced Fruit Platter - \$55

honeydew, cantaloupe, grapes, mixed berries(vv,GF).

Hummus Platter - \$60

celery, carrots, bell peppers and pita (vv).

Guacamole Platter - \$60

served with tortilla chips (vv, GF).

Cheese Board - \$100

cheddar, brie and smoked Gouda.

Dijon mustard, gherkin pickles and pickled red onion and served with an assortment of crackers.

Charcuterie Board - \$120

salami, chorizo, prosciutto

served with Dijon mustard, gherkin pickles, pickled red onion and assortment of crackers.

Cold Happy Hour Bites

Serves 10

Caprese Skewers - \$50

cherry tomato, fresh mozzarella, basil, balsamic reduction(V, GF).

Thai Noodle Salad - \$55

rice noodles, cabbage, carrots, bell pepper, scallions, cilantro and peanut sauce (vv).

Deviled Eggs - \$30

classic, everything-but the bagel or bacon truffle +\$10

Tomato Bacon Bites - \$40

Hot Happy Hour Bites

Serves 10

Fried Green Tomatoes - \$40

served with feta cheese (V)

Pesto Roasted Veggies - \$50

zucchini, red onion and yellow squash(vv, GF)

Lamb Skewers - \$75

served with housemade tzatziki sauce.

Veggie Dumplings - \$90

served with soy ginger sauce (vv).

Coconut Shrimp - \$130

served with Thai sweet chili sauce.

Mini Crabcakes - \$140

served with tarter sauce.

Salmon Croquettes - \$80

served with remoulade sauce.

Peri-Peri Chicken Skewers - \$75

Beef Sliders - \$80

lettuce, tomato, onion, ailoi on brioche buns.

Salmon Sliders - \$80

served with chipotle aioli on brioche buns.

Veggie Spring Rolls - \$60

served with Thai sweet chili sauce.(V).

Veggie Quesadillas -\$60

sauteed onions, peppers and cheddar cheese pressed in a flour tortillas. Served with pico de gallo & sour cream (V).

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DINNER BUFFET

Chicken

Serves 10

Mediterranean Chicken Kebab - \$150

served with house Tzatziki (GF).

Grilled Chicken Breast - \$155

served with choice of chimichurri or lemon-caper sauce (GF).

Chicken Milanese - \$155

served with chipotle tomato sauce.

Beef

Serves 10

Mediterranean Beef Kebab - \$160

served with house Tzatziki (GF).

Beef Tenderloin - \$280

grilled and served with chimichurri or red wine sauce (GF).

Braised Short Rib - \$225

slow cooked boneless short rib served in red wine sauce (GF).

Pork

Serves 10

Garlic & Herb Pork Loin - \$180

served with honey garlic sauce (GF).

BBQ Pulled Pork - \$165

served with house barbecue sauce (GF).

Seafood

Serves 10

Roasted Salmon Fillet - \$175

choice of miso-soy glaze or lemon-caper sauce (GF).

Maryland Style Crab Cake - \$250

served with remoulade sauce.

Vegan & Vegetarian

Serves 10

Fettuccine Alfredo - \$90

squash, carrots and fettuccine in a buttery cream sauce topped with Parmesan (V).

Roasted Veggie Penne - \$90

eggplant, squash and penne in a zesty tomato sauce (vv).

Mushroom & Sweet Corn Ravioli - \$125

mushroom ravioli served with roasted sweet corn, Parmesan garlic, Italian herbs, lemon and olive oil (V).

Falafel Platter - \$125

served with cashew tzatziki and pita bread (vv).

Teriyaki Marinated Tofu - \$100

served with pineapple salsa (vv, GF).

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Hot Dinner Sides

Serves 10

Grilled Asparagus - \$50

Roasted Seasonal Veggies - \$65

Garlic Mashed Potatoes - \$50

Baked Mac & Cheese - \$60

Pearl Couscous - \$65

Rice Pilaf- \$60

Herb Roasted Red Potatoes - \$50

Roasted Rainbow Carrots- \$65
served with whipped goat cheese & balsamic.

Dinner Rolls - \$50
served with whipped butter.

Grilled Mexican Street Corn - \$65
served with cotija cheese and Tianjin seasoning.

Cold Dinner Sides

Serves 10

Pesto Pasta Salad - \$60

Classic Coleslaw - \$50

Greek Salad - \$100

Panzanella Salad - \$80

Caesar Salad - \$80

Thai Noodle Salad - \$60

House Potato Chips - \$50



DESSERTS

Assorted Cookie Platter - \$32

Dozen Per Order

Brownie Platter - \$35

Dozen Per Order

Chocolate Mouse Cups -\$50

Dozen Per Order

Assorted Macaroons -\$50

Dozen Per Order

Bola de Berlim Style Donut -\$50

Dozen Per Order

Apple Pie - \$32

Serves 8-10

Cheesecake - \$32

Serves 8-10

Chocolate Covered Strawberries - \$50

Dozen Per Order

Carrot Cake - \$32

Serves 8-10

Chocolate Cake - \$32

Serves 8-10

INFORMATION

Ordering

To place and order, please visit Trysttradingcompany.com or email events@trysttradingcompany.com, or call 202-202-2020

Additional Services

Setup & Clean Up Services
Server & Bartender Staffing
Event Planing Services

Pick Up & Delivery

Pick any of our Tryst Trading Company locations to pick up your catering order from or schedule a delivery within the DMV.

Scan to visit our website and begin your catering request!

