



TriAxis Event and Catering - Customizable Corporate Menu

Perfectly tailored for corporate luncheons, team events, and executive gatherings.

Breakfast Selections

All breakfast selections are available as convenient boxed breakfasts, perfect for corporate meetings, team gatherings, and on-the-go events.

- **Energizer Yogurt Parfait – \$6**
Layers of Creamy Yogurt, Crunchy Granola, Strawberries, and Blackberries – perfect for early meetings.
- **Executive Breakfast Bites – \$12**
Mint Cucumber and Tomato Sandwich, Turkey Tea Sandwiches with Basil served with Fresh Cut Seasonal Fruit.
- **Continental Meeting Breakfast – \$12**
Freshly Baked Muffins, Croissants, French Toast, Bagels, Spreads, Flavored Cream Cheeses, Danishes, and Fresh Cut Seasonal Fruit.
Enhance with Smoked Salmon for \$3 per person.
- **Executive Avocado & Egg Breakfast Sandwich– \$12**
Egg, and Avocado Breakfast Sandwich, served with Fresh Cut Seasonal Fruit.
- **Southern Stack – \$12**
Crispy Chicken & Golden Waffle Sandwich, served with a side of Fresh Seasonal Fruit.

Corporate Appetizers – \$6 each or 3 for \$16

Perfect for networking events or cocktail receptions.

- **Executive Favorites:**
Balsamic Bruschetta, Mini Caprese Skewers, Fruits and Veggie Canapés, Sweet and Savory Grape Skewers.



- **Vegan Options:**
Caponata Phyllo Stars, Kale & Vegetable Dumplings, Root Vegetable Kabobs, and Vegetable Samosas.
- **Vegetarian Delights:**
Brie & Raspberry with Almonds in Phyllo, Spinach-Stuffed Mushrooms, French Onion Soup Boule.

Gourmet Finger Sandwiches – \$12

Choose two sandwich options:

- **Ham and Cheese, Oven-Roasted Turkey and Cheese, Roast Beef, or Chicken Salad.**
Sides: Choose two from Coleslaw, Pickles, or Potato Chips.

Latin Bites – \$10 (Choice of Two)

- **Empanadas: Beef, Chicken, Vegetable, Chorizo, or Short Rib & Manchego.**
- **Quesadillas: Cheese & Vegetable, Chicken, or Edamame & Corn.**
- **Taquitos: Beef Barbacoa or Pork Carnitas.**
- **Tamale Cakes.**

Dip Options: Choose two – Tomato Salsa, Pico de Gallo, Guacamole, Avocado Crema, Queso Dip, Chipotle Aioli, or Jalapeño Ranch.

Executive Fruit Board \$8 per person

A Seasonal Selection of Grapes, Watermelon, Pineapple, Apples, Berries, Mangoes, Peaches, Nectarines, Grapefruit, Oranges, Kiwi, and Cherries.



CEO's Favorite Charcuterie Board– \$16 per person

An elegant display, ideal for board meetings or VIP receptions:

- **Artisanal Cheeses:** Aged Gouda, Brie, Smoked Cheddar.
- **Cured Italian Meats:** Salami, Capocollo, Prosciutto.
- **Dips & Spreads:** Pimento Cheese, Traditional Hummus, Seasonal Jams, Local Honey.
- **Accompaniments:** Crisps, Crackers, Crudités, Fresh Berries, Dried Fruits, and Spiced Nuts.

Boxed Lunches – \$14 per person

Convenient and professional for training sessions or working lunches.

Includes lettuce, tomato, red onion, pickle spear, a bag of chips, and a cookie.

- **Build Your Sandwich:**
 - **Choose One Protein:** Black Forest Ham, Smoked Turkey Breast, Roast Beef, Chicken, Tuna Salad, or Portobello Mushroom.
 - **Choose One Cheese:** Smoked Provolone, Cheddar, Swiss, or Pepper Jack.
 - **Choose One Bread:** Whole Grain Wheat, Sourdough, or Croissant.
- **Executive Egg Salad Sandwich – Vegetarian**
 - **Choose One Bread:** Whole Grain Wheat, Sourdough, or Croissant.
- **Salad Options:**
 - **Santa Fe Mix with Chicken – \$14**
Spring Mix, Crispy Tortilla Strips, Avocado, Sweet Corn, Tomatoes, and Creamy Cilantro Ranch Dressing.
 - **Vegetarian Salad – \$14**
Chopped Romaine, Fresh Tomatoes, Red Onion, Hard-Boiled Eggs, Ham,



Turkey, Bacon, and Cheddar Cheese with Herbed Croutons and Vinaigrette.

- **Caesar Salad with Chicken – \$14**
Chopped Romaine Tossed with Caesar Dressing, Parmesan, and Herb Croutons.
- **Vegan Salad – \$14**
Quinoa, Chickpeas, Fresh Shredded Carrots, and Purple Cabbage Tossed in a Light Peanut Sauce with Fresh Roasted Crunchy Peanuts.

Cold Salad Display – \$8 per person

A variety of fresh, chef-selected seasonal salads to complement any meal.

Southern Comfort Plates – \$14 per person

Served with your choice of two sides and a fresh roll. Customize each plate with your company's branding or event theme!

- **Baked Southern Chicken**
- **Fried Chicken Tenders**
- **Fried Pork Chops**
- **Baked Pork Chops**
- **Teriyaki Chicken with Veggie Fried Rice**

***Corporate Add-On:* Add company-branded packaging or menu cards for meetings.**

Sides

Choose from a variety of freshly prepared options:

- **Mashed Potatoes**
- **Green Beans**



- **Potato Salad**
- **Mac and Cheese**
- **Steamed Vegetables**
- **Garden Salad**

Italian Lunch – \$14 per person

Create a hearty Italian spread, perfect for corporate luncheons:

- **Garlic Penne Pasta served with your choice of:**
 - **Chicken with Alfredo Sauce**
 - **Homemade Meatballs with Marinara Sauce**
- **Heart of Romaine Caesar Salad with Toasted Herb Croutons, Shaved Parmesan, and Caesar Vinaigrette**
- **Garlic Bread**

Fajitas Bar – \$16 per person

A Tex-Mex favorite, ideal for informal team lunches or networking events:

- **Combo of Marinated Flank Beef and Chicken with Grilled Onions and Peppers**
- **Beans: Refried or Black**
- **Rice: Spanish or Cilantro Lime**
- **Tortillas: Corn, Flour, or Both (2 per person)**
- **Accompaniments: Fresh Salsa, Pico de Gallo, Cheddar Cheese, and Sour Cream**

Upgrade Options:

- **Add Queso for \$2**
- **Add Guacamole for \$2**



Food Bars

Customizable to fit your team's preferences or event themes:

1. Baked Potato Bar – \$14 per person

- **Cheese: Shredded Cheddar, Monterey Jack, or Pepper Jack**
- **Proteins: Choose two – Chopped Smoked Brisket, Pulled Pork, Chicken, Smoked Turkey, or Crispy Bacon**
- **Toppings: Sliced Jalapeños, Chives, Butter, Sour Cream, BBQ Sauce**

2. Taco Bar – \$14 per person

- **Proteins: Choose two – Fajita Chicken, Beef, Brisket, Grilled Vegetables, Shredded Pork, or Shredded Chicken**
- **Tortillas: Flour and/or Corn**
- **Toppings: Pico de Gallo, Guacamole, Sour Cream, Cheese, Cilantro, Onion, and Lettuce**

3. Salad Bar – \$14 per person

- **Base Greens: Romaine Lettuce and Mixed Greens**
- **Proteins: Choose two – Ham, Turkey, Beef Fajita, Chicken, or Mexican Tofu Blend**
- **Dressings: Choose two- Buttermilk Avocado, Southwest Chipotle, Cilantro Ranch, Italian, Balsamic, Oil and Vinegar, or Lemon Basil**
- **Toppings: Bell Peppers, Cucumbers, Boiled Eggs, Carrots, Tomatoes, Cheddar Cheese, Bacon, and Croutons**



Dessert Options – \$4 each

End on a sweet note with these mini-indulgences.

- **Cheesecake Dessert Cups, Tiramisu Cups, Lotus Biscoff Dessert Cups.**
- **Assorted French Macarons, Chocolate Mousse, or Cake Pops.**
- **Chocolate Caramel Cheesecake Assortment, Cheesecake Drops Covered in Chocolate**
- **Cannoli's, Brownie Bites, Chocolate Mousse Cup Assortment**

Taste of Nigeria – \$18 per person

Immerse your team in a unique cultural dining experience:

- **White Rice with Plantain, Beans, and 2 Pieces of Protein (Meat, Chicken, or Fish)**
- **Jollof Rice with Plantain and 2 Pieces of Protein**
- **Fried Rice with Plantain and 2 Pieces of Protein**
- **Beans and Plantain with 2 Pieces of Protein**
- **Yam Porridge with 2 Pieces of Protein**

Nigerian Appetizers

- **Scotch Egg – \$5**
- **Puff-Puff – 3 for \$2**
- **Buns (Banana or Coconut) – 2 for \$3**
- **Meat Pie – \$6**

Disposables – \$2.50 per person

Includes Dinner plates, Dessert Plates, Cups, napkins and, cutlery.



STAFING

Tailored Staffing Solutions for Every Event

Professional Server *2-Hour Event: \$175*

3-Hour Event: \$210

4-Hour Event: \$245

5-Hour Event: \$280

\$35 Per Additional Hour

Note: Fees include 2 hours for setup and 1 hour for post-event cleanup.

Dietary Accommodations

We specialize in accommodating the dietary needs of diverse teams, including vegetarian, vegan, gluten-free, and allergy-friendly options.

We are pleased to offer a variety of catering and event management services tailored to your needs. Custom package pricing is available upon request to accommodate your specific event requirements, guest count, and preferences.

For a personalized quote or to discuss package options, please contact us at 817-883-0127.

We look forward to creating a seamless and memorable experience for you!

Let TriAxis elevate your corporate dining experience with curated menus and exceptional service.