



YOUR PRIVATE EVENT. PERFECT.

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Planning Your Event

Trezomare is one of Kansas City's best locations for a gathering of any level. Featuring an innovative and accessible menu built with fresh seafood, house-made pastas, and wood-fired steaks, along with our hand-picked wine list, you are sure to find something to please everyone in your group. Our fully private Wine Room is truly unique with high-arched ceilings, a large fireplace, and our beautifully displayed wine cellar. (Capacity- 50)

Other options for your group include our wonderful outdoor terrace high above the Briarcliff area, our warm Fireside Lounge(Capacity-26), or an area in our dining room. Every setting is sure to make your event wonderful.

We are pleased that you are considering hosting your special event with us here at Trezomare. Our professional Event Coordinators will handle all the details and make your event a truly memorable experience.

Available to You:

Customized Menus: We will personalize your special event by including a company logo, a picture, and/or a title at no additional charge.

Audio/Visual Equipment available on site.

Floral Arrangements: We are happy to recommend local florists for your event.

Colored Linens: White or black table linens are included in your event booking along with colored table runners.

Food & Beverage minimums required (Minimums vary depending on day/month). 5% Room fee, 20% service gratuity & 11.225% sales tax applied to all events.

BAR OPTIONS

OPEN BAR

Guests may order any drink that they choose, and cost is based on consumption and all drinks are added to the host bill.

HOSTED BAR

Host/Hostess may predetermine what bar options are available for their guests that they are paying for. Any additional drinks may be a cash bar.

CASH BAR

Each guest is responsible for their own drinks.

DRINK PRICES Prices may vary and are estimates for budgeting purposes.

Bottled Domestic Beer.....	\$6.00
Bottled Imported Beer.....	\$7.00
Mixed Drinks (house pour).....	\$8.00
Call Drinks (mixed).....	\$10.00
Premium Drinks (mixed).....	\$13.00
House Martini.....	\$11.00
Call Martini.....	\$13.00
Premium Martini.....	\$16.00
Rocks - house pour.....	\$11.00
Rocks - call drinks.....	\$13.00
Rocks - premium drinks.....	\$11.50
Wine by the Glass.....	\$7-\$13.50
House Red/White Wine by the Glass.....	\$7.00
Soda (<i>complimentary refills</i>).....	\$3.25
Iced Tea (<i>complimentary refills</i>).....	\$3.00
Regular/Decaf Coffee (<i>complimentary refills</i>).....	\$3.50

BAR PACKAGES

OPTION 1

Includes domestic & imported beer, call and premium liquor, all wines by the glass, 2 signature drinks, soda, iced tea, coffee

2 hours.....\$28 per person

3 hours.....\$38 per person

4 hours.....\$42 per person

OPTION 2

Includes domestic beer, well liquor, house red & white wine, soda, iced tea, coffee

2 hours.....\$25 per person

3 hours.....\$35 per person

4 hours.....\$39 per person

Add 2 signature drinks for \$3 per person

OPTION 3

Includes domestic beer and house red & white wine, soda, iced tea, coffee

2 hours.....\$18 per person

3 hours.....\$25 per person

4 hours.....\$32 per person

Add 2 signature drinks for \$5 per person

Mimosa Bar

Includes house sparkling wine (\$26 per bottle), orange, cranberry, and pineapple juices and fruit garnishes (+\$2 per guest)

BREAKFAST/BRUNCH BUFFETS

SERVED BY THE DOZEN

Cinnamon Rolls.....	\$24
Blueberry Muffins.....	\$24
Mini Breakfast Burritos.....	\$36
Sausage, Egg & Cheese	
Applewood Smoked Bacon.....	\$22
Mini Quiches.....	\$28
Assorted Tea Sandwiches	\$24
Cucumber & Dill Cream Cheese - Turkey & Cheese - Pesto Chicken Salad - Smoked Salmon (add \$2) (Each topping available by the dozen)	
Assorted Crostinis.....	\$24
Tomato/Mozzarella & Basil Pesto/Goat Cheese	
Tomato Soup Shooters w/ Grilled Cheese.....	\$32
Scimeca's Mini Italian Meatballs.....	\$30
Deviled Eggs.....	\$24
Grilled Chicken Skewers.....	\$28
Shrimp Cocktail.....	\$42

PLATTERS Each order serves up to 15 guests.

Egg Casserole <small>sausage, spinach, peppers, onions, cheese blend.</small>	\$53
Brunch Potatoes.....	\$26
Smoked Salmon & Lox Platter.....	\$65
Benedict Platter.....	\$60
English muffin, poached egg, ham, hollandaise	
Seasonal French Toast.....	\$30
Biscuits & Italian Sausage Gravy.....	\$45
Assorted Fresh Fruit.....	\$40
Vegetable Crudit�.....	\$36
Italian Pasta Salad.....	\$32
Caprese Salad.....	\$38
Tomato, mozzarella, basil, balsamic	
Chicken & Artichoke Dip.....	\$45
Goat Cheese Fondue.....	\$52
Served with warm soft pretzels	
Trezo Flatbreads.....	\$25
(Ask about topping options)	

CONTINENTAL BREAKFAST **\$18 per person**

Blueberry Muffins
Cinnamon Rolls
Yogurt & Granola
Seasonal Fruit Platter
Regular/Decaf Coffee
Orange Juice, Soda & Iced Tea

HOT BREAKFAST served buffet-style (Minimum of 10)

OPTION 1.....**\$21 per person**

Scrambled Eggs
Bacon
Breakfast Potatoes
Fresh Fruit
Regular/Decaf Coffee
Orange Juice, Soda & Iced Tea

OPTION 2.....**\$24 per person**

Scrambled Eggs
Bacon
Breakfast Potatoes
Fresh Fruit
Scimeca's Italian Sausage
Regular/Decaf Coffee
Orange Juice, Soda & Iced Tea

OPTION 3.....**\$28 per person**

Scrambled Eggs
Bacon
Scimeca's Italian Sausage
Breakfast Potatoes
Blueberry Muffins
Fresh Fruit
Biscuits & Gravy
Regular/Decaf Coffee
Orange Juice, Soda & Iced Tea

PLATED BREAKFAST

OPTION 1.....\$19 per person

Scrambled Eggs
Bacon
Toast
Breakfast Potatoes
Regular/Decaf Coffee
Orange Juice, Soda & Iced Tea

OPTION 2.....\$21 per person

Scrambled Eggs
Choice of Bacon or Italian Sausage
Toast
Fresh Fruit
Breakfast Potatoes
Regular/Decaf Coffee
Orange Juice, Soda & Iced Tea

OPTION 3.....\$25 per person

Scrambled Eggs
Choice of Bacon or Italian Sausage
Breakfast Potatoes
Fresh Fruit
Host choice of 1: Biscuits & Gravy or Blueberry
French Toast
Regular/Decaf Coffee
Orange Juice, Soda & Iced Tea

PLATED BRUNCH *non-alcoholic beverage included*

Starter Soup/Salad.....\$6.00 per person

(please choose up to two)

- Original Caesar - romaine, parmesan, focaccia croutons, classic dressing
- Baby Spinach - blue cheese crumbles, candied walnuts, candied bacon, pear vinaigrette dressing
- Crisp Greens - mixed greens, fontzarella, tomato, cucumber, choice of balsamic vinaigrette or Asiago peppercorn dressing
- Tomato Basil Soup

PLATED BRUNCH *(continued)*

Entrées.....\$17 per person

(please choose up to four)

-included in base price-

- Eggs Benedict - classic presentation, brunch potatoes
- Seasonal French Toast - Syrup, whipped cream, praline bacon
- Biscuits & Gravy- Two split biscuit, Scimeca's Italian sausage gravy, scrambled eggs
- Basic Breakfast - scrambled eggs, brunch potatoes, guest choice of bacon or Italian sausage
- Turkey Sandwich - roasted turkey, roasted tomatoes, house made mozzarella, bacon, herb aioli, brioche bun, french fries
- Boulevard Chicken Salad - Boulevard beer-battered chicken, mixed greens, bacon, cherry tomatoes, egg, pepper jack cheese, tortilla strips, Asiago peppercorn dressing

-add \$5 per person-

- Chicken Diablo Pasta - grilled chicken, garlic, asparagus, spicy vodka cream sauce
- Shrimp Caesar- Romaine, parmesan, focaccia croutons, classic dressing
- Salmon Salad - wood-fired salmon, mixed greens, goat cheese, red onion marmalade, cherry tomatoes, slivered almonds, balsamic vinaigrette
- Chicken Piccata- sauteed chicken, mashed potatoes, spinach, lemon caper pan sauce

-add \$8 per person-

- Shrimp Mac & Cheese - fiore pasta, four-cheese sauce, bacon, Brussels sprouts, shrimp, toasted bread crumbs
- 8oz. Petite Tender - mashed potatoes, Chef's vegetable, Bordelaise
- Steak and Eggs - 8oz. petite tender, brunch potatoes, scrambled eggs, candied jalapenos & onions, Dijon, mushroom Bordelaise

PLATED LUNCH

Two Course (Soup/Salad & Entree) \$22 per person | Two Course (Entree & Dessert) \$26 per person

Three Course (Starter, Entree & Dessert): \$30 per person

Includes fresh bread & non-alcoholic drinks

Starter Soups/Salads (please choose up to two)

- Tomato Basil Soup
- Original Caesar - *romaine, parmesan, focaccia croutons, classic dressing*
- Baby Spinach - *goat cheese crumbles, candied bacon, red onion marmalade, pear vinaigrette*
- Crisp Greens - *mixed greens, fonzarella, cherry tomato, cucumber, guest choice of balsamic vinaigrette or Asiago peppercorn dressing*

Entrées (please choose up to three) All sandwiches are served with french fries.

-included in base price-

- Turkey Sandwich - *roasted turkey, roasted tomatoes, house made mozzarella, herb aioli, bacon, brioche bun*
- Grilled Chicken Club - *wood-fired chicken, bacon, provolone, lettuce, tomatoes, spicy aioli, brioche bun*
- Blackened Salmon Sandwich - *house smoked & blackened salmon, bacon, Italian slaw, red onion marmalade, spicy aioli*
- Twisted Grilled Cheese - *American & provolone cheese, bacon, spicy aioli, brioche*
- Chicken Salad Wrap - *chicken, walnuts, apple, pesto, provolone cheese, spinach flour tortilla*

-add \$3 per person-

- Salmon Tacos - *blackened salmon, three soft shell tacos, Italian slaw, spicy aioli, marinated vegetables, Trezo hot sauce*
- Fish Tacos - *marinated tilapia, three soft shell tacos, Italian slaw, spicy aioli, marinated vegetables, Trezo hot sauce*
- Wood-Fired Chicken Breast - *grilled chicken breast, herb basmati rice, Chef's vegetable, alfredo sauce*

-add \$4 per person-

- Fish & Chips - *Boulevard beer-battered cod, Italian slaw, house made tartar sauce, fries*
- Salmon Salad - *mixed greens, goat cheese, red onion marmalade, cherry tomatoes, slivered almonds, balsamic vinaigrette*
- Boulevard Chicken Salad - *Boulevard beer-battered chicken, mixed greens, bacon, cherry tomatoes, egg, pepper jack, tortilla strips, Asiago peppercorn dressing*
- Chicken Pasta - *fettuccine pasta, wood-fired chicken, bacon, spinach, smoked tomato cream*
- Sausage Pasta - *fusilli pasta, Scimeca's Italian sausage, vegetable ragu, marinara sauce*
- Chicken Fettuccine Alfredo - *grilled chicken, seasonal vegetables, creamy alfredo sauce*
- Wood-Fired Tilapia - *herb basmati rice, sautéed green beans, garlic butter*
- Chicken Piccata - *sautéed chicken breast, mashed potatoes, spinach, capers, white wine lemon pan sauce*

-add \$5 per person-

- Shrimp Mac & Cheese - *fiore pasta, four-cheese sauce, bacon, Brussels sprouts, shrimp, toasted bread crumbs*
- 8oz Petite Tender - *mashed potatoes, Chef's vegetable, Bordelaise*
- Wood-Fired Salmon - *herb basmati rice, sautéed green beans, garlic butter*
- Shrimp Diablo - *fusilli pasta, sautéed shrimp, garlic, asparagus, spicy vodka cream sauce*

Desserts (please choose up to two)

Trezo Chocolate Bar | Tiramisu | Lemon Bar | Seasonal Cobbler Á la Mode | Seasonal Cheesecake

LUNCH COMBOS

\$25 per person (pricing for lunch combos includes tax & gratuity)
Includes full bread service, a soup or salad, entrée, and non-alcoholic beverage.

Soups/Salads (please choose up to two)

- Tomato Basil Soup
- Original Caesar - *romaine, parmesan, focaccia croutons, classic dressing*
- Baby Spinach - *goat cheese crumbles, red onion marmalade, candied bacon, pear vinaigrette*
- Crisp Greens - *mixed greens, fonzarella, cherry tomato, cucumber, guest choice of balsamic vinaigrette or Asiago peppercorn dressing*

Entrées (please choose up to three)

- ½ Turkey Sandwich - *roasted turkey, roasted tomatoes, house made mozzarella, bacon, herb aioli, brioche bun*
- ½ Italian Deli Sandwich - *shaved prosciutto, salami, pepperoni, provolone, mixed greens, spicy aioli*
- ½ Chicken Salad Wrap - *pesto chicken salad, walnuts, apples, provolone, spinach flour tortilla*
- 2 Fish Tacos - *marinated tilapia, two soft shell tacos, Italian slaw, spicy aioli, marinated vegetables, Trezo hot sauce*
- 2 Salmon Tacos - *blackened salmon, two soft shell tacos, Italian slaw, spicy aioli, marinated vegetables, Trezo hot sauce*
- ½ Chicken Pasta - *fettuccine pasta, wood-fired chicken, bacon, spinach, smoked tomato cream*
- ½ Vegetable Pasta - *fusilli pasta, vegetable ragu, marinara sauce*

Dessert options are available for an additional cost.

BOX LUNCH CATERING

\$15 per person (plus tax)

Minimum order of 15. Available for pick up or delivery (20% delivery charge). Orders must be placed at least 48 hours in advance. Bottled water available for an additional \$2 per person.

OPTION 1 (includes one full sized sandwich, one side, and a chocolate chip cookie)

Sandwiches: (choose one per person)

Oven-Roasted Turkey, Italian Deli, Chicken Salad, Mushroom, Chicken Caesar Wrap

Sides: (choose one per person)

Italian Pasta Salad, House-Made Chips, Italian Slaw, Crisp Greens Salad with balsamic vinaigrette, Caesar Salad, Assorted Fresh Fruit

OPTION 2 (includes one entrée salad, bread, and a chocolate chip cookie)

Entrée Salads: (choose one per person)

Grilled Chicken Caesar Salad, Baby Spinach Salad, Mixed Greens Salad, Trezo Cobb Salad

Salad Dressings:

Asiago Peppercorn, Caesar, Blue Cheese, Honey Mustard, Italian, Balsamic Vinaigrette, Pear Vinaigrette

RECEPTIONS/CATERING MENU

SERVED BY THE DOZEN

Assorted Crostinis.....	\$22
Tomato/Mozzarella & Basil Pesto/Goat Cheese	
Fried Calamari.....	\$24
Grilled Chicken Skewers.....	\$28
with seasonal pesto marinade	
Wood-Fired Salmon Skewers.....	\$42
with red pepper beurre blanc	
Sirloin & Vegetable Kabobs.....	\$45
Chilled Shrimp Cocktail.....	\$42
Bacon-Wrapped Shrimp.....	\$55
Seared Jumbo Scallops.....	\$MKT

PLATTERS Each order serves up to 15 guests.

Chicken & Artichoke Dip.....	\$45
Served with house made chips	
Ahi Tuna & Guacamole.....	\$120
Served with house made chips	
Herb Crusted Tenderloin.....	\$175
Thinly sliced with assortment of dinner rolls, horseradish cream sauce & onion marmalade	
Vegetable Crudit�.....	\$36
Wood-Fired Seasonal Vegetables.....	\$45
Served chilled	
Chef's Cheese Board.....	\$75
Assortment of cheeses, fruits, nuts & artisanal crackers	
Charcuterie Platter.....	\$90
Chef's selection of cured meats, artisanal cheeses and accouterments	
Assorted Fresh Fruit.....	\$45
Trezo Flatbreads.....	\$25
Yields 10-12 pieces each. Please ask about topping options.	

BIG BOWL SALADS Each order serves up to 15 guests.

Mixed Greens.....	\$36
with asiago peppercorn dressing & balsamic vinaigrette	
Original Caesar Salad.....	\$36
Baby Spinach.....	\$40
goat cheese, bacon, red onion marmalade, pear vinaigrette	

HOUSE SPECIALTIES Each order serves 15 guests.

Grilled Seasonal Vegetable Pasta (serves 15).....	\$75
with marinara sauce	
Chicken Pasta (serves 15).....	\$105
Grilled chicken, spinach, bacon, smoked tomato cream	
Shrimp Diablo Pasta (serves 15).....	\$120
with spicy vodka cream sauce	
Shrimp Mac & Cheese (serves 15).....	\$120
Grilled Chicken Breast (15 6oz. servings).....	\$95
Choice of piccata or marsala sauce	
Grilled Salmon Filets (15 5oz. servings).....	\$150
Wood-Fired Petite Tender (15 4oz. servings).....	\$115
Herb-Encrusted Beef Tenderloin* (serves 15)....	\$190
Porcini Rubbed Slow-Roasted Prime Rib*.....	\$MKT
(serves 15)	
*Serve as a carving station for an additional \$50.	

SIDES Each order serves up to 15 guests.

Herb Basmati Rice.....	\$38
Mashed Potatoes.....	\$45
Oven-Roasted New Potatoes.....	\$40
Potato Au Gratin.....	\$60
Herbed Polenta.....	\$30
Saut�ed Green Beans.....	\$38
Green Bean Casserole.....	\$45
Brussels Sprouts w/ Bacon.....	\$50
Fiesta Corn.....	\$34
with diced bell peppers & onions	
Diced Vegetable Medley.....	\$40
Zucchini, squash, red peppers, onions	

PLATED DINNER

Three-Course Dinner: \$40 per person

Four-Course Dinner: \$45 per person

Includes fresh bread & non-alcoholic drinks

Appetizers (choose two; buffet-style or family-style)

-included in base price-

- Fried Calamari
- Wood-Fired Chicken Skewers
- Salmon Skewers
- Tomato & Mozzarella Crostinis
- Chicken & Artichoke Dip
- Goat Cheese Fondue

-add \$6 per person-

- Bacon-Wrapped Shrimp

Salads (please choose up to two)

- Original Caesar - romaine, parmesan, focaccia croutons, classic dressing
- Baby Spinach - goat cheese crumbles, red onion marmalade, candied bacon, pear vinaigrette
- Crisp Greens - mixed greens, fontzarella, cherry tomato, cucumber, choice of balsamic vinaigrette or Asiago peppercorn dressing

Entrées (please choose up to four)

-included in base price-

- Chicken Parmesan - panko-cruste chicken, fettuccine pasta, house made mozzarella, basil, marinara sauce
- Chicken Piccata - sautéed chicken breast, mashed potatoes, spinach, lemon caper pan sauce
- Wood-Fired Tilapia - herb basmati rice, sautéed green beans, garlic butter
- Shrimp Diablo Pasta - sautéed shrimp, garlic, asparagus, spicy vodka cream
- Vegetable Pasta - fusilli pasta, vegetable ragu, marinara sauce
- Chicken Pasta - fettuccine pasta, wood-fired chicken, bacon, spinach, smoked tomato cream sauce
- Sausage Pasta - fusilli pasta, Scimeca's Italian sausage, vegetable ragu, marinara

-add \$5 per person-

- 8oz Petite Tender - mashed potatoes, Chef's vegetable, Bordelaise
- Roasted Pork Loin - mashed potatoes, wood-fired asparagus, horseradish gravy
- Shrimp Mac & Cheese- four-cheese sauce, Brussels sprouts & bacon, shrimp, toasted bread crumbs
- Grilled Shrimp - wood-fired shrimp,, basmati rice, sautéed green beans, garlic butter

-add \$15 per person-

- Wood-Fired Salmon - herb basmati rice, sautéed green beans, garlic butter
- 6oz Filet - mashed potatoes, Chef's vegetable, Bordelaise
- Wood-Fired Scallops -mashed potatoes, Chef's vegetable, beurre blanc

-add \$20 per person-

- 14 oz Prime Ribeye - Au Gratin potato, Chef's vegetable, Bordelaise

Add to any Entrée:

Shrimp Skewer \$8 | Scallop \$6

Desserts (please choose up to two)

- Trezo Chocolate Bar
- Tiramisu
- Lemon Bars
- Seasonal Cobbler Á la Mode
- Seasonal Cheesecake

DINNER BUFFET

\$32 per person**

Includes one salad, one basic pasta, one basic entrée and two basic sides. Premium choices available for an additional cost per person.
Bread service included. Non-alcoholic beverages are not included

SALADS (please choose one; each additional salad choice, add \$2 per person)

- Original Caesar - romaine, parmesan, focaccia croutons, classic dressing
- Baby Spinach - goat cheese crumbles, candied bacon, red onion marmalade, pear vinaigrette
- Crisp Greens - mixed greens, fonzarella, tomato, cucumber, balsamic vinaigrette & Asiago peppercorn

PASTAS (please choose one)

Basic -each additional pasta choice from this tier adds \$3 per person-

- Chicken Pasta - wood-fired chicken, bacon, spinach, smoked tomato cream sauce
- Vegetable Pasta - vegetable ragu, marinara
- Sausage Pasta - Scimeca's Italian sausage, vegetable ragu, marinara sauce
- Chicken Alfredo Pasta - marinated peppers, broccoli, balsamic braised shallots, creamy alfredo sauce
- Lasagna - classic lasagna with bolognese sauce

Premium -each pasta choice from this tier adds \$5 per person

- Shrimp Diablo - sautéed shrimp, garlic, asparagus, spicy vodka cream sauce
- Shrimp Mac & Cheese - four-cheese sauce, bacon, Brussels sprouts, shrimp, bread crumbs

ENTREES (please choose one)

Basic -each additional entrée choice, add \$5 per person-

- Chicken Piccata with spinach, capers, white wine lemon pan sauce
- Chicken Marsala with mushrooms and marsala cream sauce
- Grilled Chicken Parmesan with mozzarella, marinara, basil
- Roasted Pork Loin with horseradish gravy
- Wood-Fired Tilapia with herb garlic butter

Premium -each entrée from this tier adds \$7 per person

- Grilled Salmon with garlic butter
- Petite Tender with Bordelaise
- Stuffed Chicken with tomato, basil, and mozzarella
- 6oz. Filet (add \$20 per person)
- Wood- Fired Scallops (3pcs per person) (add \$15 per person)

SIDES (please choose two)

Basic- each additional side choice, add \$2 per person

- Garlic Mashed Potatoes
- Horseradish Mashed Potatoes
- Sauteed Green Beans
- Fiesta Corn
- Oven-Roasted New Potatoes
- Herb Basmati Rice

Premium- each side from this tier adds \$3 per person

- Grilled Seasonal Vegetable Medley
- Loaded Mashed Potatoes
- Brussels Sprouts with Bacon
- Grilled Asparagus
- Green Bean Casserole
- Potato Au Gratin

DESSERTS

PLATED DESSERTS *full size desserts from our regular dessert menu*

- Tiramisu - *classic presentation, cocoa powder, whipped cream \$8*
- New York Style Cheesecake - *graham cracker crust, berry compote, whipped cream \$9*
- Seasonal Cheesecake - *ask about seasonal options \$10*
- Lemon Bars - *lemon curd, powdered sugar, raspberry compote \$8*
- Flourless Chocolate Cake (GF) - *chocolate mousse, ganache, raspberry compote, whipped cream \$10*

DESSERT PLATTERS *\$6 per person*

- Assorted Cookie Platter - *choice of chocolate chip, peanut butter, oatmeal raisin, or assorted variety*
- Chocolate Brownies
- Lemon Bars
- Assorted Cookie & Brownie Combo Platter
- Cookie, Brownie & Lemon Bar Combo Platter

TREZO TASTERS *\$5 per person*

Deconstructed desserts, layered in small glasses

- Tiramisu *with chocolate sauce & whipped cream*
- Cheesecake *with berry compote*
- Lemon Bars *with raspberry compote*
- Chocolate Cake *with caramel sauce & raspberry compote*

CHOCOLATE FONDUE *\$8 per person*

Chocolate fountain with assorted dippers.

Updated January 2025 Price & menu descriptions subject to change at anytime