

# TRISM

## CATERING MENU

www.trismcbus.com • 1636 N High St, Columbus, OH 43201

Orders and inquiries: [info@trismcbus.com](mailto:info@trismcbus.com)

(V): Vegan, (VG): Vegetarian, (G): Gluten Free

48 hours notice required

\$100 delivery minimum, fee based on distance

## APPETIZERS

10 person  
minimum

eco-friendly plates, cutlery, and  
napkins available for \$1/person

### CHILLED OR ROOM TEMPERATURE

#### DEVILED EGGS (VG, G) \$1.75/each

Local Amish eggs with horseradish, chive and paprika.

#### BLUE CORN CHIPS (V, G) \$3/person

Served with pico, black bean & corn salsa, or house guacamole.

#### FOCACCIA CROSTINI \$2/each

MINIMUM OF 10 PER STYLE

**Beet Hummus:** goat cheese, fresh herbs.

**Spring Pea Pesto:** with radish, cucumber, feta, and dill.

**Sliced Ham:** brie, seasonal jam.

#### SMOKED TROUT DIP (G) \$3/person

Served with BBQ corn chips.

#### CHEESE BOARD (VG) \$4/person

Imported and local selection of cheese paired with seasonal jams and accompaniments.

#### CHARCUTERIE BOARD \$5/person

Soppressata, capicola, speck, and mortadella served with Crest Pantry pickles and crostini.

#### FRESH FRUIT TRAY (V, G) \$2.50/person

Seasonal fruit with peanut butter yogurt dip.

#### VEGETABLE CRUDITE (V, G) \$2.50/person

With garlic hummus and yogurt ranch.

#### HUMMUS PLATE (V, G) \$3/person

Trio of hummus: sweet potato, beet, and cilantro lime. Served with pita chips and fresh veggies.

### HOT

#### BACON WRAPPED DATES (G) \$2/each

Stuffed with goat cheese.

#### KALE ARTICHOKE DIP (VG)

\$40/half pan or \$70/full pan

Classic, with Parmesan and mozzarella. Served with crostini.

#### LAMB MEATBALLS (G) \$60 per 50 meatballs

Hand rolled, simmered in a harissa tomato sauce and topped with feta and mint.

#### SLIDERS \$3/each

MINIMUM OF 10 PER STYLE

**Cheeseburger:** with white cheddar with ketchup and Crest Pantry pickles on local mini brioche.

**Chicken Parm:** crispy Amish chicken with mozzarella and marinara on local mini brioche.

# BOXED SANDWICH LUNCHES

BOXED SANDWICH LUNCHES

<p>\$11 each, includes: eco-friendly cutlery, napkins, and choice of two sides.</p>	<p>SIDES</p>					
	<p>Simple Salad • Fresh Fruit • Blue Corn Chips • Alchemy Chocolate Peanut Butter Bite • Whole Wheat Pasta Salad • Yogurt Potato Salad</p>					
<p>Local gluten-free bread available for \$2.50. No more than three choices per order (10 person minimum) for boxed lunches. Make it a Sandwich Tray: Choose up to 3 specialty sandwiches, served cut in half on platter \$9.00/person</p>						

## ROASTED TURKEY

Oven roasted turkey on local multigrain with spinach, cheddar, tomato, red onion, and basil aioli.

## ROAST BEEF

Thinly sliced roast beef on local sourdough with arugula, tomato, caramelized red onion and horseradish aioli.

## THE ITALIANO

Mortadella, soppressata, and capicola on Italian roll with giardiniera, swiss, and roasted garlic aioli.

## GRILLED CHICKEN & BACON

Amish chicken and nitrate-free bacon on a local roll with arugula, tomato, caramelized red onion, and maple dijon.

## MEXICALI STEAK WRAP

Thinly sliced steak, black beans, corn, tomato, peppers, cilantro, queso fresco, and chili lime aioli.

## TURKEY CAESAR WRAP

Amish chicken, Parmesan, whole wheat croutons, lettuce, and house Caesar dressing.

## HAM & GRUYERE

Oven roasted ham on a local roll with arugula, tomato, Crest Pantry pickles, gruyere, and maple dijon.

## CAPRESE (VG)

Tomato, fresh mozzarella, and spinach on local focaccia with house walnut pesto and balsamic reduction.

## TOFU BANH MI (V)

Maple tamari tofu on a local bun with pickled veggies, herbed cashew cream, radish, greens, and cilantro.

# BOXED SALAD LUNCHES

BOXED SALAD LUNCHES

<p>\$10 each, includes: eco-friendly cutlery, napkins, local multigrain baguette, and choice of one side.</p>	<p>SIDES</p>	
	<p>Fresh Fruit • Blue Corn Chips • Alchemy Chocolate Peanut Butter Bite</p>	
<p>No more than three choices per order (10 person minimum)</p>		

## STRAWBERRY FIELDS (G)

Mixed greens, Amish chicken, fresh strawberries, toasted pecans, red onion, white cheddar, maple balsamic vinaigrette.

## SPRING QUINOA TABBOULEH (VG, G)

Baby kale, radish, peas, beet hummus, roasted chickpeas, feta, and lemon olive oil vinaigrette.

## MEXICALI STEAK (G)

Mixed greens, thinly sliced steak, black beans, corn, tomato, peppers, cilantro, queso fresco, blue corn chips, and cilantro lime hemp vinaigrette.

## TURKEY CAESAR

Romaine, oven roasted turkey, Parmesan, whole wheat croutons, house Caesar dressing.

## MEDITERRANEAN CHICKEN

Romaine, Amish chicken, tomato, cucumber, feta, parsley, pita chips, roasted red peppers, red wine vinaigrette.

## TOFU BANH MI (V)

Mixed greens, maple tamari tofu, pickled veggies, whole wheat croutons, herbed cashew cream, radish, and cilantro.

# FAMILY STYLE SALADS

\$40/small (serves 10-15) or \$75/large (serves 20-30)

## CITRUS BEET (VG, G)

Spinach, roasted beets, mandarin orange, pistachios, goat cheese, and vanilla herb vinaigrette.

## MISO BABY KALE (V, G)

Toasted five spice cashews, cucumber, shaved carrot, golden raisins and miso vinaigrette.

## STRAWBERRY FIELDS (VG, G)

Mixed greens, fresh strawberries, toasted pecans, red onion, white cheddar, maple balsamic vinaigrette.

## MEDITERRANEAN (VG)

Mixed greens, tomato, cucumber, feta, pita chips, roasted red peppers, parsley, and red wine vinaigrette.

## MEXICALI (VG, G)

Mixed greens, black beans, corn, tomato, peppers, cilantro, queso fresco, blue corn chips, and cilantro lime hemp vinaigrette.

## CAESAR (VG)

Romaine, oven roasted turkey, Parmesan, whole wheat croutons, house Caesar dressing.

# SHAREABLE MEALS

## SIDES

Eco-friendly plates, cutlery, and napkins available for \$1/person. Includes choice of one side.

Beer Mac & Cheese • Asparagus with Lemon and Feta • Herbed Jasmine Rice  
Oven Roasted Seasonal Vegetables • Pasta Salad • Green Beans with Miso  
Roasted Garlic & Herb Focaccia • Braised Collard Greens • Herb Roasted Potatoes  
Mashed Sweet Potatoes • Garlic & Herb Mashed Potatoes • Seasonal Fruit Salad

15 person minimum. Disposable chafer kit available for \$10.

## CHICKEN PARMESAN \$12/person

Crispy Amish chicken with fresh mozzarella, house marinara, and fresh basil. *Suggested side: garlic and herb focaccia.*

## LEMON SHRIMP PASTA \$13/person

Spring onions, peas and broccolini in a meyer lemon sauce with pecorino romano cheese (vegetarian option available upon request). *Suggested side: asparagus with lemon and feta.*

## SPRING HERB SALMON (G) \$15/person

Asparagus, fava beans, lemon and dill. *Suggested side: herbed jasmine rice.*

## GRILLED FLANK STEAK (G) \$14/person

Topped with ramp chimichurri. *Suggested side: garlic & herb mashed potatoes.*

## COFFEE CRUSTED PORK LOIN (G) \$13/person

With blueberry balsamic reduction. *Suggested side: herb roasted potatoes.*

## NASHVILLE HOT CHICKEN \$12/person

Crispy Amish chicken. *Suggested side: beer mac and cheese.*

## LOCAL CHEESE RAVIOLI (VG) \$11/person

Three cheese ravioli in house marinara or walnut pesto. *Suggested side: oven-roasted seasonal vegetables.*

## QUINOA "FRIED RICE" (V, G) \$11/person

White quinoa tossed with broccoli, carrots, kale, and spicy soy ginger dressing. *Suggested side: oven roasted veggies.*

## VEGAN YELLOW CURRY (V, G) \$11/person

Cauliflower, squash, chickpeas and spinach simmered in madras curry broth with coconut and cilantro served with naan. *Suggested side: herbed jasmine rice.*

## THAI PEANUT NOODLES (V) \$11/person

Whole wheat pasta tossed in house peanut sauce with bell peppers, red cabbage, carrots, and cilantro. *Suggested side: green beans with miso*

## GARLIC ROSEMARY ROAST TURKEY (G)

\$12/person

Slow roasted turkey breast, hand carved. *Suggested side: herb roasted potatoes.*

## MAPLE-CITRUS GLAZED HAM (G) \$12/person

Whole roast ham glazed with maple and orange, hand carved and topped with fresh rosemary. *Suggested side: mashed sweet potatoes.*

# BUILD YOUR OWN

Served  
buffet style

Eco-friendly plates, cutlery, and  
napkins available for \$1/person

Disposable chafer  
kit available for \$10

15 person  
minimum

## LUNCH AND DINNER

### TACO BAR \$12

Corn and flour tortillas with pico, corn & black bean salsa, queso fresco, lettuce, peppers and onions, and cilantro-lime crema. Choose from pulled pork, pulled chicken, or marinated grilled portobello mushrooms.

### CAESAR SALAD BAR \$11

Chopped romaine, shaved pecorino romano cheese and whole wheat croutons. House caesar dressing. Choose from grilled chicken, grilled flank steak, or baked Verlasso salmon (+\$3/person).

### SANDWICH BAR \$11

*Toppings and sauces served on side, comes with choice of beer mac & cheese or potato salad.*

**Pulled Pork:** red cabbage slaw, greens, red onion, tomato, house BBQ sauce, local buns.

**Ohio Grilled Chicken:** white cheddar, bacon, caramelized onion, lettuce, tomato, maple dijon, garlic aioli, local buns.

### GYRO BAR \$12

Soft flatbread with mixed greens, tomatoes, red onion, Crest Pantry pickled turnips, feta, tzatziki sauce and hummus. Choose from slow cooked lamb shoulder or house falafel.

### PASTA BAR \$11

Penne with house marinara or pesto sauce and choice of marinated grilled chicken or hand-rolled meatballs, served with salad, house italian dressing and local multigrain baguette.

### ASIAN RICE BOWL \$12

Herbed jasmine rice with cucumber, edamame, pickled radish, soy marinated shiitakes, crispy sesame wontons, scallions, and peanut sauce. Choose from marinated grilled chicken, maple tamari tofu, or baked Verlasso salmon (+\$3/person).

### SOUL BOWL BAR (G) \$12

Herbed jasmine rice, braised collard greens, red cabbage slaw, glazed sweet potatoes and carrots and chipotle sweet potato hummus. Choose from BBQ pulled pork, grilled chicken or maple tamari tofu.

### POWER BOWL BAR (G) \$12

Herbed quinoa, massaged kale, feta, shredded beets, carrot, pepitas, herbed tahini. Choose from grilled chicken or roasted chickpeas.

## BREAKFAST

### CLASSIC BREAKFAST BAR \$10/person

Smoked bacon or breakfast sausage, home fried potatoes with rosemary and garlic, scrambled eggs, buttermilk biscuits.

### WAFFLE BAR \$9/person

Belgian waffles, Ohio bourbon-maple syrup, honey whipped mascarpone cheese, and choice of bacon or sausage.

### BISCUITS & GRAVY BAR \$9/person

Buttermilk biscuits and sausage gravy, rosemary garlic home fries, scrambled eggs.

### YOGURT PARFAIT BAR \$5/person

Plain Greek yogurt, house golden granola, honey, walnuts, dried cranberries.

### BREAKFAST TACO BAR \$9/person

Corn and flour tortillas, scrambled eggs, breakfast sausage, cheddar, pico, cilantro lime crema, hot sauce.

### ACAI BOWL BAR \$10/person

Acai, banana, and orange juice blended base served with golden granola, flaked coconut, local peanut butter, cacao nibs, and fresh fruit.

# SMOOTHIES

\$7.50/each

SMOOTHIES

## BREAKFAST

Blueberries, banana, almond butter, oats, Ohio maple, house almond milk.

## PEANUT BUTTER POWER

Banana, local peanut butter, cacao, Ohio maple, house almond milk.

## GREEN MONSTER

Banana, kale, spirulina, pineapple, orange juice.

## MORNING GLORY

Strawberry, banana, orange juice.

# SWEETS

SWEETS

## SUPERFOOD BAKED DONUTS (V, G) \$3.50/EACH

Seasonal rotating flavors

## ALCHEMY NO-BAKE BITES (V, G) \$1.50/EACH

Cranberry pecan, matcha pistachio, cookie dough, and chocolate peanut butter.

## DOUBLE FUDGE BROWNIE \$2.25/EACH

Toasted pecans and sea salt.

## BLONDIES \$2.25/EACH

Bourbon maple toffee.

## ASSORTED COOKIE TRAY \$2.25/EACH

May include chocolate chip, oatmeal raisin, peanut butter, and sugar.

## GOOEY BUTTER CAKE \$2.25/EACH

Classic southern treat.

# DRINKS

DRINKS

**HOUSE LEMONADE** \$20, serves 10 per gallon  
(includes cups)

**UNSWEETENED ICED TEA** \$20, serves 10 per gallon  
(black orange pekoe, ginger pear, raspberry nectar, hibiscus berry green tea, or moroccan mint green tea)

**LA CROIX CANS** \$1.50/each, assorted flavors

**WATER BOTTLES** \$1.50/each

**SODA CANS** \$1.50/each (Coke, Diet Coke, Sprite)

www.trismcbus.com • 1636 N High St, Columbus, OH 43201

Orders and inquiries: [info@trismcbus.com](mailto:info@trismcbus.com)

(V): Vegan, (VG): Vegetarian, (G): Gluten Free

48 hours notice required

\$100 delivery minimum fee, based on distance