

TRUSS

EVENT VENUE

CORPORATE

&

SOCIAL GUIDE

TRUSS

EVENT VENUE

EXTRAORDINARY DESIGN

A modern feat in engineering, perched atop the country's largest timber structure, 'Truss' gets its name from its most defining feature—the 55-foot-long timber trusses spanning the entire venue, making it free of any interior columns. Fluted glass, steel and bronze accents, a marble bar, floor-to-ceiling windows, and a custom-designed professional audio system all contribute to a space that is unlike any other in the region, offering you a special setting, while allowing your event to shine.

DYNAMIC LOCATION

Sitting at Ohio City's most historic and well-known intersection, Truss is conveniently located just 1-mile from Downtown Cleveland. This centralized spot grants guests access to all Northeast Ohio's major highways in less than a three-minute drive. Directly across from the West Side Market, within a five-minute walk of dozens of bars and restaurants, and easily accessible to Tremont, Gordon Square, and Downtown, there's no location that compares to this special corner of Cleveland. A 450-car public parking lot just steps away assures that events of all sizes can accommodate guests from near or far.

STUNNING VIEWS

100 feet in the air is the perfect elevation for the West Side Market's famous clock tower to be the backdrop for your special day. So close it feels like you can reach out and touch it. The Venue and its nearly 4,000 square foot outdoor terrace offer 270-degree views of the Cleveland Skyline and miles of Lakefront. Being close to Downtown gives an entirely unique perspective compared to being in Downtown, and we'd put our jaw-dropping views up against anyone's.

CULINARY EXCELLENCE

Chef Michael Wendolowski takes great pride in providing exceptional cuisine. He and his team will provide all in-house culinary offerings for Truss, with a contemporary, playful yet elegant array of menus to choose from. Non-traditional items and timeless better-known dishes will all be prepared in our massive restaurant-quality kitchen using only the freshest and highest quality ingredients, while being paired with best-in-market bar packages. Fully customizable options are also available to guests upon request to make each event as memorable as can be.

UNPARALLELED EXPERIENCE

At Truss, from the moment you first engage with our sales and curation team, we promise to make you feel special, and give our absolute best to exceed all expectations in delivering your event. We aren't content with simply offering the best space in town. We aim to establish lasting quality relationships with all guests and vendors alike by outperforming everyone else in every way – food, beverage, service, design and overall ease in executing your event.

CURATED PERFECTION

Vince Iannaggi, one of Cleveland's most-respected event experts, leads the Truss team that will be planning and managing your event. As your point person, Vince brings his knowledge, personality and skillset to shepherd you through the excitement of planning your event. Always at your disposal, from your very first conversation through the completion of your event, he and the team at Truss will take care of you every step of the way.

TRUSS

EVENT VENUE

VENUE INCLUSIONS

FACILITIES & DECOR

Custom Signage & Messaging on Marquee with Covered, Heated Arrival/Departure Canopy on West 25th St Entrance

Arrival Lobby (1,300 SQ FT) with Coat Check & Attendant

Private Guest Elevators

Cocktail Gallery (1,500 SQFT) on 9th Floor, Beautifully Detailed, with 8' Linear Fireplace

Truss Main Event Hall (6,000 SQ FT) with Banquet Seating for 300 Guests

Outdoor Wrap Around Terrace with unobstructed Lake and Skyline views (4,000 SQ FT)

Green Room (530 SQ FT) with Private Restroom, Cosmetic Vanities, Designer Lounge Furniture, & Bluetooth Audio Hookup

Arrival Lounge (285 SQ FT) with Private Restroom, & Designer Lounge Furniture

Seating Clusters with Select Designer Furniture for Guest Use

Showcase 22' Full-Service Bar, with Back-lit Fluted Glass Wall, Customizable Back Bar Shelving & Décor

Nanawall Operable Glass Wall at Terrace Entrance

55' Clear Span Signature Timber Truss Ceiling Design (15'6" Height to Finished Ceiling, 11'4" Height to Bottom of Trusses)

Custom Automated Window Shades for 14' Floor to Ceiling Windows

TABLES & LINENS

8'x4' Kings Tables, 60" Round Tables, Cocktail Height Tables, 48" Round & 8'x30" accent tables and Dining Chairs

China, Flatware, and Glassware

Linen Consultation

SERVICE

Up to 5 hour event

Event Manager and Service Staff

Set Up and Breakdown of Event Spaces

Full Commercial Kitchen, with Everything Prepared & Cooked on Site by In-House Catering Team

Set Up Access at Least Three Hours Prior to Event Start Time

Loading Dock & Freight Elevator for Vendors & Service Providers

AUDIO

State of the Art Audio System, including Microphones, Speakers, and Universal Connectivity for Band & DJ*

**All entertainment required to use the house sound system provided by TRUSS. Orientation/setup included with venue booking.*

**All audio visual arrangements must be made through Truss and subject to 8% tax and 22% service fee.*

**Venue inclusions subject to change. Management reserves the right to make changes & substitutions.*

TRUSS

EVENT VENUE

BREAKFAST

25 PERSON MINIMUM

INTRO CONTINENTAL - \$24.00 PER PERSON

Assorted Fresh Pastries,
Seasonal Fresh Fruit,
Berry Yogurt Parfait

Beverage Station

Gourmet Coffee Station, Regular, Decaf, and Assorted Teas, Fresh Orange,
Cranberry, and Apple Juices, Fruit Infused Water Station

TRUSS CONTINENTAL- \$28.00 PER PERSON

Fresh Baked Croissants, Muffins, Artisan Toast,
Assorted Jams & Spreads, Seasonal Fresh Fruit,
Mango Yogurt Parfait

Beverage Station

Gourmet Coffee Station, Regular, Decaf, and Assorted Teas, Fresh Orange,
Cranberry, and Apple Juices, Fruit Infused Water Station

PLATED - \$38.00 PER PERSON

25 Person Minimum (Limit Two Selections)

BAGEL AND LOX

Smoked Salmon, Red Onion, Herb Cream Cheese, Cucumber Salad, Fennel Frawns

EGG SOUFFLE

(Choice of One) - Spinach & Feta, Wild Mushroom & Taragon, or Caprese, served
with Rosemary Marbled Potatoes

SOFRITO SHRIMP

Manchego White Hominy Grits

SWEET POTATO HASH

Pickled Beets, Poached Eggs, Za'atar & Chili Oil

VEGAN SUPER FOOD BOWL

Chef Seasonal Selection

Beverage Service

Gourmet Coffee Station, Regular, Decaf, and Assorted Teas, Fresh Orange,
Cranberry, and Apple Juices, Fruit Infused Water Station

*All plated entrees served with seasonal fresh fruit, bread basket,
butter and preserves

BREAKFAST BUFFET- \$45.00 PER PERSON

25 Person Minimum

Sausage Links or Patties, Bacon, Sweet Potato Hash, Soft Scrambled Eggs,
Seasonal Fresh Fruit, Fresh Baked Assorted Pastries and Muffins,
Butter and Preserves

FRITTATA:

(Choice of One)

Spinach & Feta

Wild Mushroom, Cheddar, & Taragon

Caprese (Tomato, Basil, Mozzarella)

Beverage Station

Gourmet Coffee Station, Regular, Decaf, and Assorted Teas, Fresh Orange,
Cranberry, and Apple Juices, Fruit Infused Water Station

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BREAKFAST ENHANCEMENTS

25 PERSON MINIMUM

GOURMET OMELET STATION - \$18 PER PERSON

Eggs, Egg Whites, & Egg Beaters
Roasted Red Peppers, Diced Spanish Onion, Tomatoes,
Mushrooms, Spinach, Sausage, Bacon,
Sharp Cheddar Cheese, Feta, Gruyere

PANCAKE STATION - \$24 PER PERSON

Buttermilk Pancakes
Sliced Banana, Seasonal Berries,
Chopped Candied Pecans, Berry Compote
Bourbon Maple Syrup, Vanilla Whip, House Butter

CARVING STATION

Served with Rolls and Mini Croissants

\$16 PER PERSON (SELECT ONE)

Honey Glazed Ham with Browned Butter
Bacon Wrapped Pork Tenderloin with Whiskey Barbecue

\$32 PER PERSON (SELECT ONE)

Herb Crusted Chateaubriand with Béarnaise
Dry Rubbed Angus Cowboy Strip Loin with Brandied Green
Peppercorn Cream

Attendant Fee \$80 (up to 2 Hours)

A LA CARTE ENHANCEMENTS

Bacon (3pc) – \$4
Breakfast Sausage Links or Patties (2pc) – \$4
Seasonal Fresh Fruit and Berries – \$10
Homestyle Potatoes – \$4
French Toast with Bourbon Maple – \$6
House Granola – \$4

PRE-WRAPPED BREAKFAST SANDWICHES – \$8

(MINIMUM 25 PER SELECTION)

Bacon, Egg, and Cheese on Croissant
Sausage, Egg, and Cheese on English Muffin
Roasted Peppers, Onions, and Fried Egg on English Muffin

BEVERAGE ENHANCEMENTS

MIMOSA BAR - \$12 PER GUEST

(10 GUEST MINIMUM)

Chilled Cava, Fresh Orange & Orange-Mango Juices,
Fresh Raspberries for Garnishing

BLOODY MARY BAR- \$15 PER GUEST

(10 GUEST MINIMUM)

Housemade Bloody Mary Mix with Vodka, Celery Sticks,
Blue Cheese Stuffed Olives, Lemon & Lime Wedges, Cracked
Pepper, Hot Sauce, Worstershire

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PLATED LUNCH PACKAGES

25 PERSON MINIMUM

Price listed per guest, exclusive of venue fees, taxes, and service charges. Menu includes bread service, freshly brewed coffee, iced tea, soft drinks, and water.

INTRO PLATED LUNCH

(SELECT ONE - CHOOSE YOUR SALAD & PROTEIN)

CLASSIC CAESAR (VG)

Local Greens, Rosemary Focaccia Crouton, Shaved Parm,
Classic Caesar

TRUSS SALAD - Local Greens, Arcadian Harvest, Shredded
Carrot, Cucumber, Grape Tomato, Herb Vinaigrette (VEGAN)

PROTEIN OPTIONS:

CLASSIC \$30

CHICKEN \$35

STEAK \$38

SALMON \$38

TRUSS PLATED LUNCH - \$45 PER PERSON

TRUSS SALAD - Local Greens, Arcadian Harvest, Shredded
Carrot, Cucumber, Grape Tomato, Herb Vinaigrette (VEGAN)

ENTREE (SELECT THREE)

(PLEASE CHOOSE TWO PROTEINS AND ONE VEGETARIAN)

GRILLED HANGER STEAK - Chimichurri, Sweet Corn Puree,
Roasted Fingerling Potatoes (GF)

BACON WRAPPED CHICKEN BREAST - Potato Puree,
Broccolini, Garlic Jus (GF)

CHICKEN FRANCESE - Lemon Basil Asparagus, Chive Garlic
Mash, Lemon Cream Sauce

GRILLED SALMON - Wild Rice Pilaf, Asparagus, Honey
Aleppo (GF)

CAVATAPPI - Roasted Red Pepper, Spinach, Roasted Tomato,
Broccolini, Basil Pesto (VG)

CHARRED CAULIFLOWER STEAK - Grilled Glazed Carrots,
Muhammara, Olive-Tomato Relish, Toasted Pine Nuts
(VEGAN)

DESSERT - (SELECT ONE)

MASCARPONE CHEESECAKE - Luxardo Cherries, Whipped Cream (VG)

SALTED CARAMEL CHOCOLATE TART - Kahlua Cream (VG)

CRÈME BRULÉE - Raw Sugar, Macerated Berry, Maple Whip (VG)

TIRAMISU - Chocolate Ganache, Powdered Sugar. (VG)

BANANA PUDDING TART - Vanilla Bean Whip, Graham Crumble, Caramelized Banana (VG)

SORBET - Blackberry Cabernet (VEGAN)

(DF) - DAIRY FREE, (GF) - GLUTEN FREE (VG) - VEGETARIAN, VEGAN

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BOXED LUNCHES- \$38.00 PER PERSON

MINIMUM 25 PER SELECTION

ALL BOXED LUNCHES INCLUDE GRAIN SALAD OR CRUDITE CUP WITH HUMMUS, BAG OF CHIPS, COOKIE OR BROWNIE, AND BOTTLED WATER.

Choice of:

CHICKEN CAESAR WRAP - Grilled Chicken, Provolone, Tomato, Mixed Greens, Spinach Wrap

ROAST BEEF SANDWICH - Roast Beef, White Cheddar, Tomato, Mixed Greens, Horseradish Crema, Deluxe Kaiser,

TURKEY SANDWICH - Roasted Turkey, Cheddar, Bacon, Lettuce, Sage Aioli, Multi-Grain Bread

GRILLED VEGETABLE WRAP - Roasted Red Pepper, Grilled Zucchini and Squash, Onion, Mixed Greens, Spinach Wrap **(VEGAN)**

ROASTED RED PEPPER HUMMUS WRAP- Roasted Red Pepper Hummus, Cucumber, Cherry Tomato, Arugula, Crispy Chickpea, Spinach Wrap **(VEGAN)**

LUNCH BUFFET

25 PERSON MINIMUM

Price listed per guest, exclusive of venue fees, taxes, and service charges. Menu includes truss house chips, assorted cookies and brownies, freshly brewed coffee, iced tea, soft drinks, and water.

INTRO LUNCH BUFFET- \$48.00/PER PERSON

CHICKEN CAESAR WRAP - Grilled Chicken, Provolone, Tomato, Mixed Greens, Spinach Wrap

ROAST BEEF SANDWICH - Roast Beef, White Cheddar, Tomato, Mixed Greens, Horseradish Crema, Deluxe Kaiser,

TURKEY SANDWICH - Roasted Turkey, Cheddar, Bacon, Lettuce, Sage Aioli, Multi-Grain Bread

GRILLED VEGETABLE WRAP - Roasted Red Pepper, Grilled Zucchini and Squash, Onion, Mixed Greens, Spinach Wrap **(VEGAN)**

ROASTED RED PEPPER HUMMUS WRAP- Roasted Red Pepper Hummus, Cucumber, Cherry Tomato, Arugula, Crispy Chickpea, Spinach Wrap **(VEGAN)**

CRUDITE - With Hummus House Made-Ranch, and Green Goddess Dressing. **(VG)**, **(GF)**

PASTA SALAD - With Mozzarella, Cherry Tomatoes, Arugula, Basil Herb Vinaigrette. **(VG)**,

TRUSS HOUSE SALAD - Mixed Greens, Shredded Carrot, Cucumber, Grape Tomato, Fresh Herb Vinaigrette **(GF)** **(VEGAN)**

(DF) - DAIRY FREE, **(GF)** - GLUTEN FREE **(VG)** - VEGETARIAN, **VEGAN**

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TRUSSCLEVELAND.COM

2061 W 25TH STREET | CLEVELAND, OH | 216.294.1900 | INFO@TRUSSCLEVELAND.COM

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LUNCH BUFFET

25 PERSON MINIMUM

TRUSS LUNCH BUFFET- \$58.00/PER PERSON

Price listed per guest, exclusive of venue fees, taxes, and service charges. Menu includes freshly brewed coffee, iced tea, soft drinks, and water.

SALADS (SELECT ONE)

CAESAR - Local Greens, Rosemary Focaccia Crouton, Shaved Parm, Classic Caesar. (VG)

TRUSS HOUSE SALAD - Mixed Greens, Shredded Carrot, Cucumber, Grape Tomato, Fresh Herb Vinaigrette VEGAN

ENTREES (SELECT THREE)

HANGER STEAK (GF), (DF)

BEEF SHORT RIB (GF), (DF)

SLOW-ROASTED BRISKET (GF), (DF)

PORK TENDERLOIN - (GF)

CHAR-GRILLED ITALIAN SAUSAGE AND PEPPERS

PENNE PASTA AND HOUSE-MADE ITALIAN MEATBALLS

CHICKEN FLORENTINE PASTA

HERB-GRILLED CHICKEN BREAST

BACON WRAPPED CHICKEN BREAST (GF), (DF)

CHICKEN FRANCESE

CHICKEN MILANESE (DF)

HERB CRUSTED SALMON (GF), (DF)

GRILLED SALMON

VERACRUZ BAKED COD (GF), (DF)

CAVATAPPI (VG)

CHARRED CAULIFLOWER STEAK (VEGAN)

PANEER TIKKA MASALA (VG)

WHITE BEAN CASSOULET - (VEGAN, GF, DF)

EGGPLANT PARMESAN & MARINARA (VG)

SIDES (SELECT THREE)

PASTA SALAD (VG)

WATERMELON SALAD (VG)

JICAMA SLAW (VG)

CORN SUCCOTASH (VG)

GRILLED VEGETABLE FARRO (DF), (VG)

ASPARAGUS (VG)

BROCCOLINI (VG)

ROASTED BRUSSELS (VG)

GLAZED RAINBOW CARROTS (VG)

ROASTED VEGETABLE MEDLEY (VG), (GF), (DF)

ROASTED GARLIC SPINACH (VG)

LEMON SCENTED JASMINE RICE (GF), (DF), (VG)

WILD MUSHROOM RISSOTO (VG)

CREAMY POLENTA (VG)

ROASTED FINGERLING POTATOES (VG)

PARMESAN POTATO GRATIN (VG)

YUKON GOLD MASH (VG)

CAULIFLOWER MASH (VG)

SWEET ROOT VEGETABLE MASH (VG)

DESSERTS (SELECT ONE)

MINI CHEESECAKE, COOKIE & FRESH FRUIT (VG)

DESSERT PARFAITS (VG)

CHURROS (VG)

(DF) - DAIRY FREE, (GF) - GLUTEN FREE

(VG) - VEGETARIAN, VEGAN

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BREAKS AND BEVERAGES

DELUXE CUPS - \$10 (25 GUEST MINIMUM PER SELECTION)

Taco Salad
Charcuterie
Crudite & Hummus
Seasonal Fruit and Berries

YOGURT PARFAIT - \$10 (25 GUEST MINIMUM PER SELECTION)

BERRY - Whipped Greek Yogurt, Seasonal Fresh Mixed Berries, Torn Mint, House Granola, Honey Drizzle
MANGO - Whipped Greek Yogurt, Caramelized Mango, Fresh Berries, Torn Mint, Pepita Granola, Zested Lemon

GOURMET POPCORN - \$10 (25 GUEST MINIMUM)

Includes Assortment of Cheesy, Garlic and Herb, Seasalt Caramel

GRAB & GO SNACKS (25 GUEST MINIMUM)

Individually Bagged Chips & Pretzels (Assorted) \$8
Protein Bars \$3.75
Granola Bars \$3.75
Fresh-Baked Assorted Cookies \$3.50

BEVERAGES

GOURMET COFFEE STATION

Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas, Sweeteners, Honey, Lemon Wedges, Creamer, Flavored Syrups **\$8.75 per person**

ASSORTED CANNED SODAS \$3

BOTTLED WATER \$3

JUICE BY THE CARAFE (Orange, Cranberry, or Apple) **\$15**

LEMONADE STATION

2Gal, Serves 32 **\$85**

ICED TEA STATION

2Gal, Serves 32) **\$85**

COFFEE BY THE URN

3Gal, Serves 64 - **\$140**

5Gal, Serves 106 - **\$225**

BEVERAGE ENHANCEMENTS

MIMOSA BAR - \$12 PER GUEST

(10 GUEST MINIMUM)

Chilled Cava
Fresh Orange & Orange-Mango Juices,
Fresh Raspberries for Garnishing

BLOODY MARY BAR- \$15 PER GUEST

(10 GUEST MINIMUM)

Housemade Bloody Mary Mix with Vodka
Celery Sticks, Blue Cheese Stuffed Olives, Lemon & Lime Wedges,
Cracked Pepper, Hot Sauce, Worstershire

NON-ALCOHOLIC PACKAGE - \$25 PER GUEST

(10 GUEST MINIMUM)

Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas, Sweeteners, Honey, Lemon Wedges, Creamer, Flavored Syrups, Assorted Sodas, Juices (Cranberry Juice, Orange, Pineapple, Grapefruit Juices), and Infused Water Station.

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MENU SELECTIONS

PASSED HORS D 'OEUVRES (MINIMUM 100 PIECES PER SELECTION)

- THAI CHICKEN MEATBALL - Sweet Chili, Scallion, Toasted Sesame **\$3.50 (DF)**
- CHICKEN SPRING ROLL - Soy, Yuzu **\$4.50 (DF)**
- SMOKED CHICKEN ARANCINI - Red Pepper Romesco Sauce **\$3.50**
- MINI CHICKEN N' WAFFLE - Sriracha, Maple **\$4.50**
- SOUS VIDE PORK BELLY - Fried Green Tomato, Spiced Tomato Jam **\$3.25**
- SEA SALT CRACKER - Goat Cheese, Bacon Jam, Candied Apple **\$3.25**
- SHAVED RIBEYE - Chive Potato Pancake, Horseradish Creme Fraiche **\$5.50 (GF)**
- TENDERLOIN SKEWER - Pineapple, Red Onion, Soy-Apple, Sesame Seed **\$5.50**
- PROSCIUTTO APPLE BRIE - Charred Bread, Onion Jam **\$4.50**
- CHARRED SHRIMP - Whipped Avocado, Chimichurri **\$4.50 (DF), (GF)**
- SEARED AHI WONTON - Citrus Ponzu **\$5.50 (DF), (GF)**
- WHITE CHEDDAR MAC - Pepper Relish **\$3.25 (VG)**
- AVOCADO - Blistered Tomato, Burrata, Toasted Focaccia **\$3.25 (VG)**
- EGGPLANT CAPONATA - Butternut Squash Cup, Crumbled Goat Cheese **\$3.25 (GF)**

STATIONED HORS D 'OEUVRES (50 GUEST MINIMUM PER SELECTION)

CHARCUTERIE - \$15 PER GUEST

Cured Meats, Assorted Cheeses, Fruits, Crackers, Bread, Spreads & Jams

MEZE - \$10 PER GUEST

Muhammara, Garlic Hummus, Olive Tapenade, Grilled Vegetables, Mini Naan Bread, Everything Crackers

CHIP N' DIP - \$10 PER GUEST

Tri-Color Tortilla Chips, Plantain Chips, Tomato Pico, Corn Salsa, Queso, Guac

CRUDITE - \$10 PER GUEST

Fresh Vegetables, Onion Dip, House Ranch

RAW BAR - MARKET PRICE

Shrimp Cocktail, King Crab Legs, Smoked Salmon Filet, Smoked Salmon Bacon, Blue Point Oysters on the Half Shell, Ahi Tuna Poke, Lemon Wedges, Mignonette, Housemade Cocktail Sauce

Ice Sculpture Additional - Pricing Varies Based on Size & Style of Sculpture

(DF) - DAIRY FREE, (GF) - GLUTEN FREE (VG) - VEGETARIAN, VEGAN

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STATIONS & DISPLAYS

(50 GUEST MINIMUM PER SELECTION)

MAXIMUM SERVICE TIME OF 2 HOURS APPLIES

SLIDERS – \$5 PER PERSON

BEEF – Cheddar, Sweet Pickle, Dijonnaise, Diced Onion

CHICKEN – Fried or Grilled, Gouda, Mixed Greens, Roasted Tomato, Tarragon Aioli

BBQ PORK - Bourbon BBQ, Cheddar, Slaw, Sweet Pickle

FRIED FISH FILET - Truss Tartar, Coleslaw, Sweet Pickle

CUBAN - Sliced Ham & Pork Loin, Honey Mustard, Swiss, Lemon Arugula

FRIED GREEN TOMATO - Fresh Motz, Avocado, Basil Aioli (VG)

BLACK BEAN - Lemon Arugula, Cheddar, Chipotle Aioli (VG), VEGAN

TOFU BAHN MI - Grilled Marinated Tofu, House Pickle, Cilantro, Pickled Carrot+Daikon, Garlic Aioli (VG), VEGAN

FLATBREAD – \$5 PER PERSON

MARGHERITA - Tomato, Fresh Mozzarella, Basil VG

OLD SCHOOL - Pepperoni, Sausage, Cheese

TRUSS - Prosciutto, Banana Peppers, Arugula

BACON & BRUSSELS - Slab Bacon, Brussel Sprouts, Balsamic Reduction, Goat Cheese, Pickled Onion.

CURRY VEGGIE - Curry Cauliflower-Garlic Hummus Spread, Cilantro Chimichurri, Pickled Fresno, Arugula (VG)

SPINACH-ARTICHOKE TOMATO - Boursin Cheese, Garlic & Herb Oil (VG)

ROASTED VEGETABLE - Mushroom, Sundried Tomato, Red Onion, Zucchini, Bell Pepper, Lemon Ricotta (VG)

(DF) - DAIRY FREE, (GF) - GLUTEN FREE
(VG) - VEGETARIAN, VEGAN

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TACO BAR – \$8 PER PERSON

Choice Of One Protein On A Soft Flour Tortilla Or Crunchy Corn Shell. Self Serve Toppings : Lettuce, Pickled Onions, Mexican Cheese, Pico, Corn Salsa, Guac, Cilantro Cream

SEASONED BEEF (GF)

CHIPOTLE CHICKEN (GF)

LEMON-BUTTER SHRIMP (GF)

ROASTED CITRUS PORK (GF)

PONZU MARINATED ROASTED TOFU (VG), VEGAN

HERB MARINATED GRILLED TOFU (VG), VEGAN

ROASTED BUFFALO CAULIFLOWER (VG)

PIEROGI – \$55 PER PERSON

POTATO & CHEESE PIEROGI

OG – Caramelized Onion, Sour Cream, Chive (VG)

OSCAR - Butter Poached Lobster, Parmesan Bechamel, Fried Rosemary

SHORT RIB- Red Wine Braised, Picked Onion, Veal Demi Glaze

INTRO CARVING STATION* \$20 PER PERSON

(SELECT ONE)

Honey Glazed Ham with Browned Buttern

Bacon Wrapped Pork Tenderloin with Whiskey Barbecue

Assorted Artisan Rolls

TRUSS CARVING STATION* \$38 PER PERSON

(SELECT ONE)

Herb Crusted Chateaubriand with Béarnaise

Dry Rubbed Angus Cowboy Strip Loin with Brandied Green Peppercorn Cream

Assorted Artisan Rolls

* Attendant Fee \$80 (up to 2 Hours)

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PLATED DINNER PACKAGES - \$85.00 PER PERSON

Price listed per guest, exclusive of venue fees, taxes, and service charges. Menu includes bread service, freshly brewed coffee, iced tea, soft drinks, and water.

DINNER SALADS (SELECT ONE)

CAESAR - Local Greens, Rosemary Focaccia Crouton, Shaved Parm, Classic Caesar (VG)

BLACK KALE - Pomegranate, Butternut Squash, Almond, Honey Dijon (DF), VEGAN

APPLE - Frisee, Shaved Apple, Dried Cranberry, Candied Pecan & Bacon, Crumbled Goat Cheese, Vanilla Champagne Vinaigrette (GF)

TRUSS HOUSE SALAD - Mixed Greens, Shredded Carrot, Cucumber, Grape Tomato, Fresh Herb Vinaigrette VEGAN

SORBET INTERMEZZO

PLATED ENTRÉES (SELECT THREE - PLEASE CHOOSE TWO PROTEINS AND ONE VEGETARIAN)

HANGER STEAK - Chimichurri, Sweet Corn Puree, Roasted Fingerling Potatoes (GF)

STRIP STEAK - Yukon Gold Mash, Broccolini, Demi +\$10 (GF)

BEEF SHORT RIB - Parmesan Potato Gratin, Roasted Brussel Sprouts, Braising Jus (GF)

PORK TENDERLOIN - Root Vegetable Mash, Roasted Garlic Spinach, Whiskey Maple (GF)

GRILLED AIRLINE CHICKEN - Spice Rub, Charred Corn Salad, Pepper Relish (GF)

BACON WRAPPED CHICKEN BREAST - Potato Puree, Broccolini, Garlic, Jus (GF)

CHICKEN FRANCESE - Lemon Basil Asparagus, Chive Garlic Mash, Lemon Cream Sauce (GF)

CHICKEN FLORENTINE PASTA - Roasted Red Peppers, Wilted Spinach, Florentine Cream Sauce

CHILEAN SEA BASS - Israeli Couscous, Sundried Tomato Pesto, English Peas, Lemon-Shallot Beurre +10

HALIBUT Jasmine Rice Pilaf, Mirin Bok Choy, Peach-Yuzu Coulis (GF) (DF)

CAVATAPPI Roasted Red Pepper, Spinach, Roasted Tomato, Broccolini, Basil Pesto (VG)

CHARRED CAULIFLOWER STEAK Grilled Glazed Carrots, Muhammara, Olive-Tomato Relish, Toasted Pine Nuts (VG), (DF), VEGAN

PANEER TIKKA MASALA Paneer Masala, Coconut-Cilantro Rice, Grilled Naan Bread (VG)

DESSERT (SELECT ONE)

MASCARPONE CHEESECAKE - Luxardo Cherries, Whipped Cream (VG)

SALTED CARAMEL CHOCOLATE TART - Kahlua Cream (VG)

CRÈME BRULÉE - Raw Sugar, Macerated Berry, Maple Whip (VG)

TIRAMISU - Chocolate Ganache, Powdered Sugar (VG)

BANANA PUDDING TART - Vanilla Bean Whip, Graham Crumble, Caramelized Banana (VG)

(DF) - DAIRY FREE, (GF) - GLUTEN FREE (VG) - VEGETARIAN, VEGAN

***Price Listed is Per Guest. Exclusive of Venue Fees. Taxes (8%) and Service Charges (22%) are Additional. All Food, Beverage, and Prices are Subject to Change.
If a Fourth Entree is Selected an Additional Fee Per Guest will Apply. Duo Plate Options Available Upon Request.*

TRUSS

EVENT VENUE

TRUSS DINNER BUFFET - \$95.00 PER PERSON

50 PERSON MINIMUM

Price listed per guest, exclusive of venue fees, taxes, and service charges. Menu includes Truss assorted bread basket, freshly brewed coffee, iced tea, soft drinks, and water.

SALADS (SELECT ONE)

CAESAR - Local Greens, Rosemary Focaccia Crouton, Shaved Parm, Classic Caesar. (VG)

TRUSS HOUSE SALAD - Mixed Greens, Shredded Carrot, Cucumber, Grape Tomato, Fresh Herb Vinaigrette **VEGAN**

ENTREE (SELECT THREE)

HANGER STEAK (GF), (DF)

BEEF SHORT RIB (GF), (DF)

SLOW-ROASTED BRISKET (GF), (DF)

PORK TENDERLOIN - (GF)

CHAR-GRILLED ITALIAN SAUSAGE AND PEPPERS

PENNE PASTA AND HOUSE-MADE ITALIAN MEATBALLS

CHICKEN FLORENTINE PASTA

HERB-GRILLED CHICKEN BREAST

BACON WRAPPED CHICKEN BREAST (GF), (DF)

CHICKEN FRANCESE

CHICKEN MILANESE (DF)

HERB CRUSTED SALMON (GF), (DF)

GRILLED SALMON

VERACRUZ BAKED COD (GF), (DF)

CAVATAPPI (VG)

CHARRED CAULIFLOWER STEAK (VEGAN)

PANEER TIKKA MASALA (VG)

WHITE BEAN CASSOULET - (VEGAN, GF, DF)

EGGPLANT PARMESAN & MARINARA (VG)

SIDES (SELECT THREE)

PASTA SALAD (VG)

WATERMELON SALAD (VG)

JICAMA SLAW (VG)

CORN SUCCOTASH (VG)

GRILLED VEGETABLE FARRO (DF), (VG)

ASPARAGUS (VG)

BROCCOLINI (VG)

ROASTED BRUSSELS (VG)

GLAZED RAINBOW CARROTS (VG)

ROASTED VEGETABLE MEDLEY (VG), (GF), (DF)

ROASTED GARLIC SPINACH (VG)

LEMON SCENTED JASMINE RICE (GF), (DF), (VG)

WILD MUSHROOM RISSOTO (VG)

CREAMY POLENTA (VG)

ROASTED FINGERLING POTATOES (VG)

PARMESAN POTATO GRATIN (VG)

YUKON GOLD MASH (VG)

CAULIFLOWER MASH (VG)

SWEET ROOT VEGETABLE MASH (VG)

DESSERTS (SELECT ONE)

MINI CHEESECAKE, COOKIE & FRESH FRUIT (VG)

DESSERT PARFAITS (VG)

CHURROS (VG)

(DF) - DAIRY FREE, (GF) - GLUTEN FREE

(VG) - VEGETARIAN, VEGAN

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TRUSS

EVENT VENUE

STATIONED SMALL PLATES STYLE DINNER - \$115.00 PER PERSON

Menu includes bread service, freshly brewed coffee, tea, soft drinks, and water.

DINNER SALADS (SELECT ONE)

CAESAR - Local Greens, Rosemary Focaccia Crouton, Shaved Parm, Classic Caesar (VG),

BLACK KALE - Pomegranate, Butternut Squash, Almond, Honey Dijon (VEGAN, DF)

APPLE - Frisee, Shaved Apple, Dried Cranberry, Candied Pecan & Bacon, Crumbled Goat Cheese, Vanilla Champagne Vinaigrette (GF)

TRUSS HOUSE SALAD - Mixed Greens, Shredded Carrot, Cucumber, Grape Tomato, Fresh Herb Vinaigrette (VEGAN)

SMALL PLATES (SELECT THREE)

BEEF SHORT RIB - Parmesan Potato Gratin, Roasted Brussel Sprouts, Braising Jus

SEARED PICANHA - Braised Mushroom Leek Spinach, Lemon Parsnip Puree, Bordelaise (GF), +10

CHARRED GRILLED ITALIAN SAUSAGE - Roasted Peppers, Caramelized Onions, Creamy Polenta

BACON WRAPPED CHICKEN BREAST - Potato Puree, Broccolini, Garlic, Jus (GF)

CHICKEN FRANCESE - Lemon Basil Asparagus, Chive Garlic Mash, Lemon Cream Sauce

CHICKEN FLORENTINE PASTA - Roasted Red Peppers, Wilted Spinach, Florentine Cream Sauce (GF)

CHILEAN SEA BASS - Israeli Couscous, Sundried Tomato Pesto, English Peas, Lemon-Shallot Beurre +10

VERACRUZ BAKED FISH - Cilantro Lime Rice, Grilled Vegetables (GF), (DF)

CAVATAPPI Roasted Red Pepper, Spinach, Roasted Tomato, Broccolini, Basil Pesto (VG)

PANEER TIKKA MASALA Paneer Masala, Coconut-Cilantro Rice, Grilled Naan Bread (VG)

DESSERT - Mini Cheesecake, Cookie, and Seasonal Fresh Fruit Display.

DESSERTS ENHANCEMENTS

CUPCAKES – \$5 EACH

(One Dozen Minimum Per Flavor)

Select up to 6 Flavors. Menu of Flavors to be Provided

DONUT BAR– \$5 EACH

Select up to 8 Flavors. Menu of Flavors to be Provided

MINI PASTRIES – \$35 PER GUEST

Assortment of Dessert Bars, French Macarons, Tartlets, Linzer Cookies & Mexican Wedding Cookies and Shot Glass Parfaits.

DESSERT PARFAIT DISPLAY – \$8 PER GUEST

Assorted Parfaits to Include Banana Cream Pie, Chocolate Mousse with Berry, Cassata Cake, Key Lime Pie. Custom Flavors Available Upon Request.

SEASONAL FRESH FRUIT - \$10 PER GUEST

Sliced Fruit to Include Berries, Melons and Citrus Fruits

CHURROS – \$5 PER GUEST

Chocolate Filled, Fried & Rolled in Cinnamon Sugar

ICE CREAM SUNDAE STATION - \$12 PER GUEST

Two Flavors of Ice Cream and 5 Toppings

Flavors and Toppings to be Provided, Includes Attendant

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TRUSS

EVENT VENUE

DESSERTS

CUPCAKES – \$5 EACH

(One Dozen Minimum Per Flavor)

Select up to 6 Flavors. Menu of Flavors to be Provided

DONUT BAR – \$5 EACH

Select up to 8 Flavors. Menu of Flavors to be Provided

MINI PASTRIES – \$35 PER GUEST

Assortment of Dessert Bars, French Macarons, Tartlets, Linzer Cookies & Mexican Wedding Cookies and Shot Glass Parfaits

MINI CHEESECAKE, COOKIE & FRESH FRUIT – \$20 PER GUEST

Assortment of Mini Cheesecake Bites, Fresh Baked Cookies, Seasonal Fresh Fruit.

DESSERT PARFAIT DISPLAY – \$8 PER GUEST

Assorted Parfaits to Include Banana Cream Pie, Chocolate Mousse with Berry, Cassata Cake, Key Lime Pie. Custom Flavors Available Upon Request

FRESH FRUIT - \$10 PER GUEST

Seasonal Fresh Fruit and Berries.

CHURROS – \$5 PER GUEST

Chocolate Filled, Fried & Rolled in Cinnamon Sugar

ICE CREAM SUNDAE STATION - \$12 PER GUEST

Two Flavors of Ice Cream and 5 Toppings

Flavors and Toppings to be Provided, Includes Attendant

PLATED DESSERT – \$12 EACH

MASCARPONE CHEESECAKE – Luxardo Cherries, Whipped Cream (VG)

SALTED CARAMEL CHOCOLATE TART– Kahlua Cream (VG)

CRÈME BRULÉE - Raw Sugar, Macerated Berry, Maple Whip (VG)

TIRAMISU - Chocolate Ganache, Powdered Sugar (VG)

BANANA PUDDING TART - Vanilla Bean Whip, Graham Crumble, Caramelized Banana (VG)

SORBET - Blackberry Cabernet (VEGAN)

(DF) - DAIRY FREE, (GF) - GLUTEN FREE (VG) - VEGETARIAN, VEGAN

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TRUSS

EVENT VENUE

BAR PACKAGES

INTRO - 5 HOURS

1 Selection from each category

Vodka - Absolut, Watershed

Gin - Beefeater, Tanqueray

Rum - Captain Morgan, Bacardi Superior

Tequila - Jose Cuervo, El Jimador Reposado

Whiskey - Jack Daniels, George Dickel

Scotch - Dewar's

Bourbon - Jim Beam, Evan Williams

Priced Per person | Two Hour \$28 | Three Hour \$36 | Four Hour \$44 | Five Hour \$52 | Each Additional Hour \$8

TRUSS - 5 HOURS

1 selection from each category on either the INTRO or TRUSS lists

Vodka - Ketel One, Titos

Gin - Bombay Sapphire, Aviation, Vim & Petal

Rum - Sailor Jerry, Western Reserve

Tequila - 1800 Silver, 1800 Reposado, Milagro

Whiskey - Buelleit Rye, Jameson

Scotch - Johnny Walker Red

Bourbon - Four Roses, Bulleit

Effervescent - Acinum Prosecco, Cordoniu Cava

Priced Per person | Two Hour \$36 | Three Hour \$46 | Four Hour \$56 | Five Hour \$66 | Each Additional Hour

PENTHOUSE - 5 HOURS

1 selection from each category on either the INTRO, TRUSS or

PENTHOUSE lists

Vodka - Grey Goose, Belvedere

Gin - The Botanist, Watershed

Rum - Bacardi Reserva Ocho, Seven Brothers Spiced

Tequila - Patron Silver, Casamigos Blanco, Espalón Reposado

Whiskey - Suntory Toki, Glenmorangie 10 year

Scotch - Johnny Walker Black

Bourbon - Elijah Craig, Woodford Reserve, Knob Creek

Effervescent - Chandon Brut

1 Specialty Cocktail - to be designed with our beverage team

Priced Per person | Two Hour \$42 | Three Hour \$54 | Four Hour \$66 | Five Hour \$78 | Each Additional Hour \$12

EACH PACKAGE ALSO INCLUDES THE FOLLOWING:

Draft Beer - Two Domestic, One Craft, One Import

Bottled / Canned Beer - Selection of Local Craft Beers, Domestic Bottles, and Hard Seltzers

Wine - One Red, One White and One Rose Option Included at Each Package (Options vary by tier)

Mixers & Garnishes - Cranberry Juice, Orange, Pineapple, Lime & Grapefruit Juices. House Made Sour Mix & Simple Syrup. Soda, Tonic & Soft Drinks. Dry Vermouth, Sweet Vermouth, Grenadine, Triple Sec, Amaretto, Peach Schnapps & Bitters. Garnishes Include Lemons, Limes, Oranges, Cherries & Olives

*SPECIALTY AND RARE LIQUOR OPTIONS ALSO AVAILABLE UPON REQUEST, SUBJECT TO ADDITIONAL PRICING & AVAILABILITY.

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