

Triwood Catering 2025

Triwood's inhouse catering team offers a wide range of buffet options to customize your menu to suit your taste buds. With our catering, we include; Black or White Linens, Black or White Napkins, Glassware & Dishware, Set up Staff, Servers, Banquent Manager, Cooks and Executive Chef.

Buffets Available; Breakfast, Lunch and Dinner

*Please note breakfast buffet is available Saturday and Sunday only

Plated Options Available; Lunch and Dinner

* Please note Minimum of 80 guests, 40 - 80 Guests subject to $5/person surcharge

Hors' doeuvers; Minimum 5 dozen per oder

Evening Snack; Minimum 40 person per order with catering

Coffee and Tea Service are included with all meals

Please note our minimum catering requirement is $35/person

(v) vegetarian

(g) gluten free

(d) dairy free

If you are interested in an item that is not listed below, please reach out to our events manager; events@triwoodcommunity.com.

We do not allow outside catering on Saturdays, from May 1 - Sept 30.

Gala Buffet

Choice of One Carved Meat, One Meat, One starch, One Rice, One Vegetable, Three Salads, One Platter and One Dessert

Choice of One Carved Meat, One Meat, One starch, One Rice, One Vegetable, Three Salads, One Platter and One Dessert

$45 (40-79)

$40 (80-149)

$39 (150+)

Grand Gala Buffet

Choice of One Carved Meat, Two Meat, One starch, One Rice, One Vegetable, Five Salads, One Platter and One Dessert

$54.00 (40-79)

$49.00 (80-149)

$47.00 (150+)

Breakfast Buffet

Includes; Seasonal Fruit Platter, Rolled Oats & Nut Muesli, Fresh Assorted Pastries, Triple Fried Hash Browns, Bacon & Pork Sausage, Scrambled Eggs andchoice of two hot items

** Menu Options Listed Below**

$38.00 (40-79)

$33.00 (80+)