

# TRIS

DINE | SIP | TASTE

## PRIVATE DINING, CATERING & EVENTS MENU

VERSION 07.17.24



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## THANK YOU

for considering TRIS for your next gathering. You found the perfect way to orchestrate your next occasion with a culinary experience you've only dreamed about. TRIS offers the benefit of re-imagined food and a private dining experience you and your guests will never forget.

Janine Jones

Private Events | Catering Director

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"Best of Houston® 2020: Best Chef" Houston Press

"One of Houston's Best New Restaurants" CultureMap Houston

"Best Upscale Restaurant in The Woodlands" Woodlands Area Foodies

"Best Restaurant of the Year" Houston Food Finder

"One of Top 12 Houston Restaurants" KPRC NBC Channel 2

"One of the Best Restaurants of Houston" Thrillist

"...tantalizingly close to a four-star" Houston Chronicle's Alison Cook

## PRIVATE ROOMS

TRIS features multiple private dining rooms to accommodate all your needs, whether you need a private room for a small intimate dinner or a larger gathering.

When you and your guests enter our private dining room, every detail will be carefully planned and accounted for you, so you can enjoy your event without a worry. As an event planner, we know you seek a custom-tailored experience with reliable service. Our partners have been carefully chosen for their high-level skill in the service industry and passion for excellence within the culinary arts. Genuine hospitality and warmth infuses the private dining experience at TRIS.

## WE'LL OPEN FOR LUNCH!

While TRIS is open only for dinner Tuesday to Saturdays, we're happy to accommodate private parties of 10 guests or more for lunch. Please see our three-course special menu options in the back and contact Janine Jones for more information.

## FULL BUYOUT

Need the whole space for your group? We can accommodate over 200 guests for a private event.





CREEKSIDE ROOM



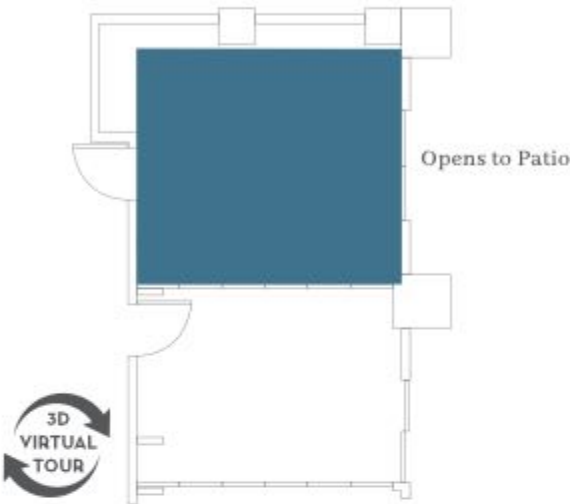
CHEF'S TABLE



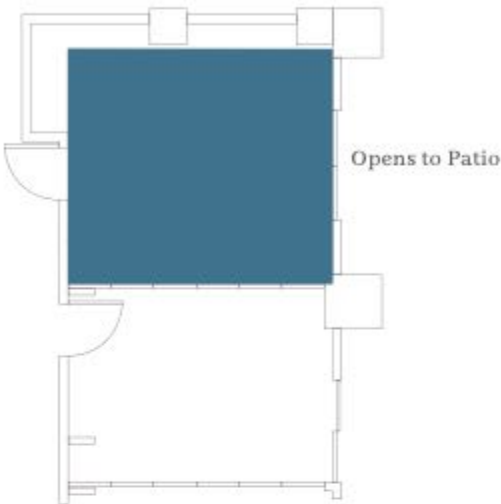
ALDEN + STERLING ROOMS

ALDEN ROOM

Sample Layout:  
8 guests | One table

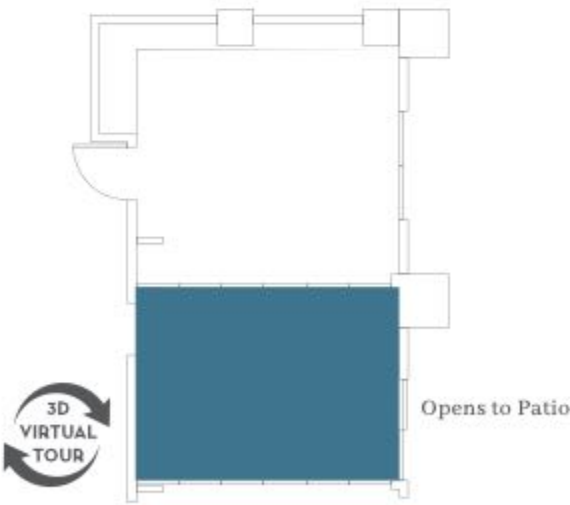


Or please draw  
your own layout:

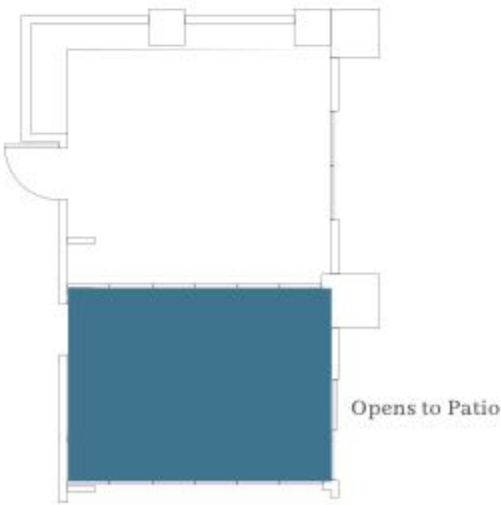


STERLING ROOM

Sample Layout:  
8 guests | One table



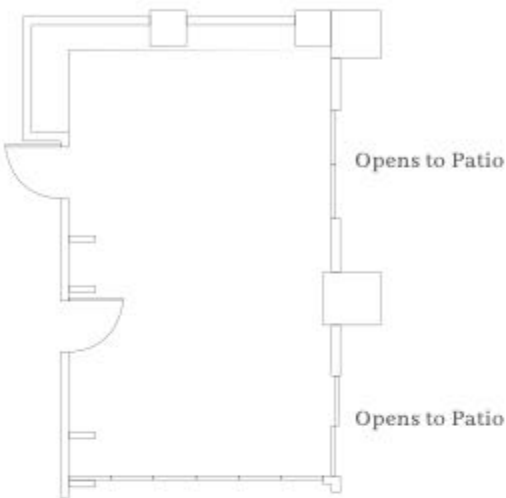
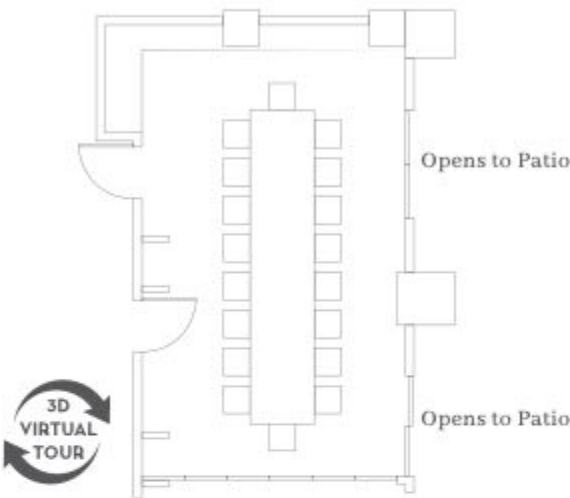
Or please draw  
your own layout:



ALDEN + STERLING ROOMS

Sample Layout:  
Up to 16 guests | One table

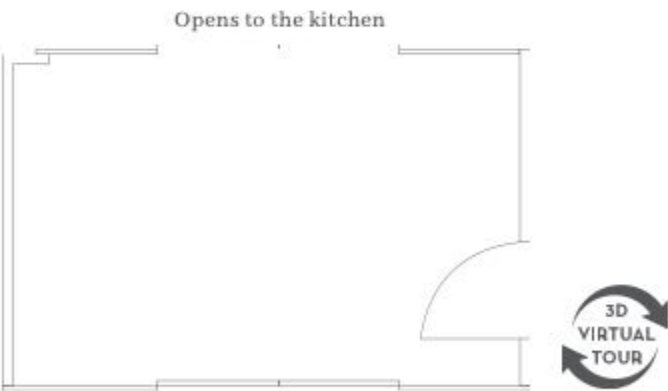
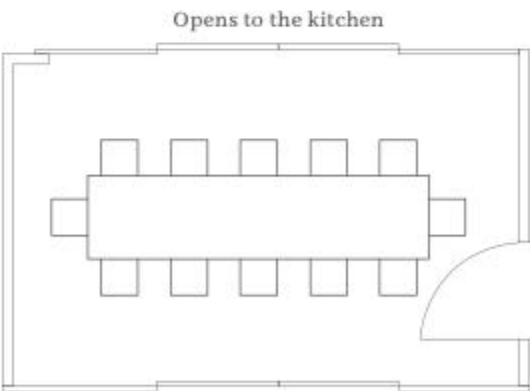
Or please draw  
your own layout:



CHEF'S TABLE

Sample Layout:  
12 guests | One table

Or please draw  
your own layout:

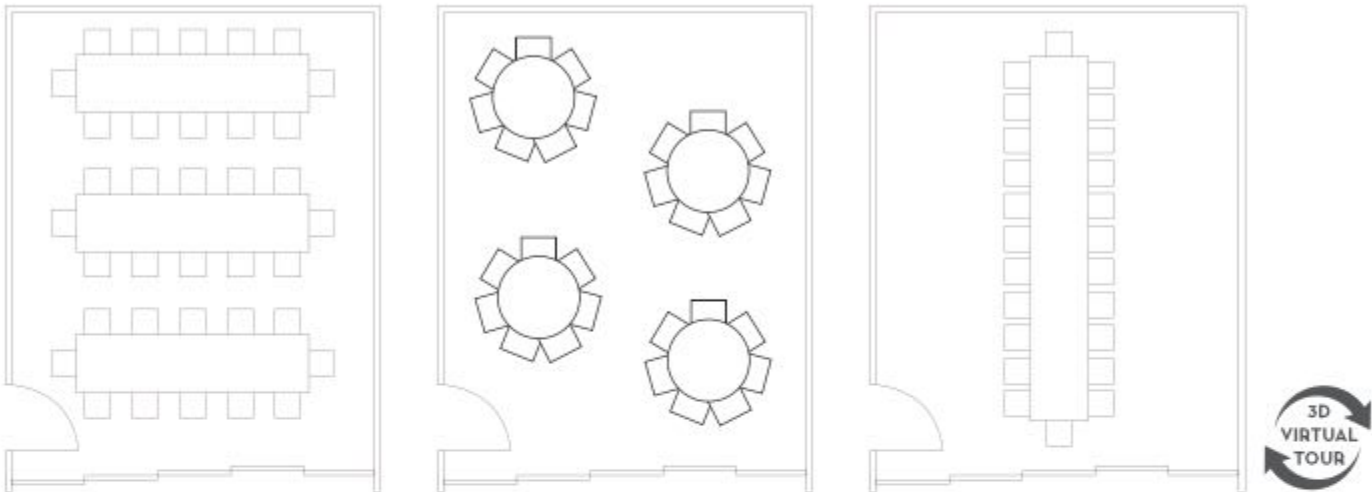


CREEKSIDE ROOM

36 guests | Three tables  
12 seats per table

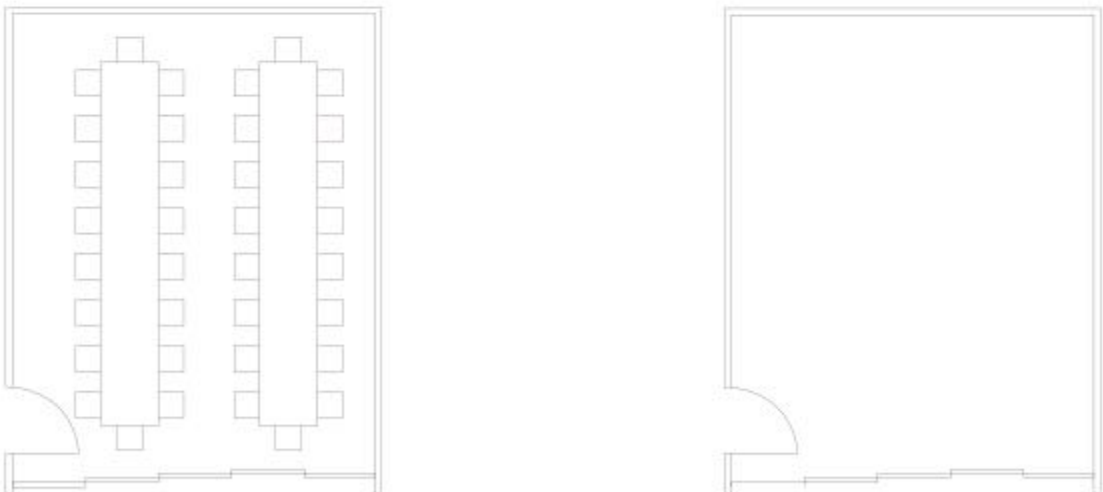
32 guests | Four tables  
Eight seats per table

20 guests | One table



36 guests | Two tables  
18 seats per table

Or please draw  
your own layout:



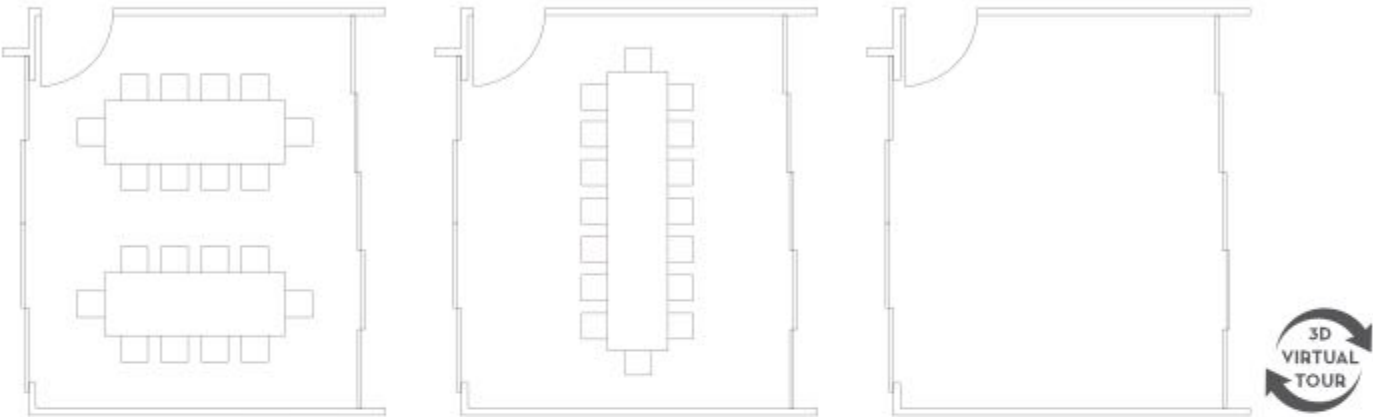


PANTHER CREEK ROOM

20 guests | Two tables  
10 seats per table

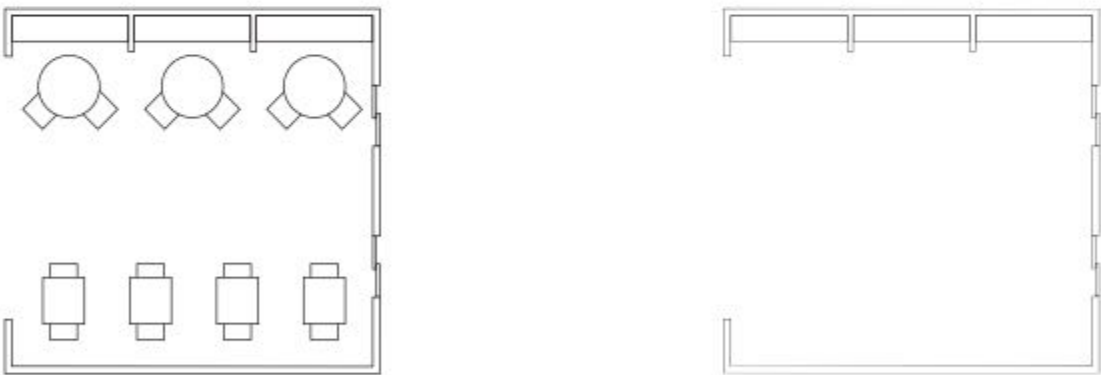
14 guests | One table

Or please draw your  
own layout.



THE LOUNGE

Up to 36 guests (Seated & Stand-In)  
Seven tables

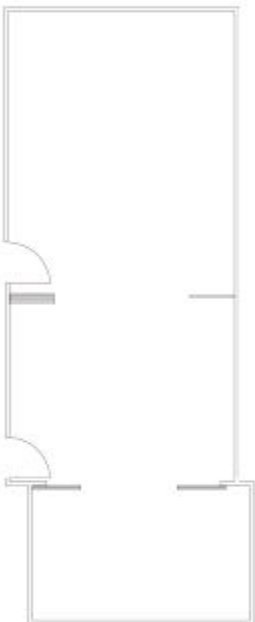
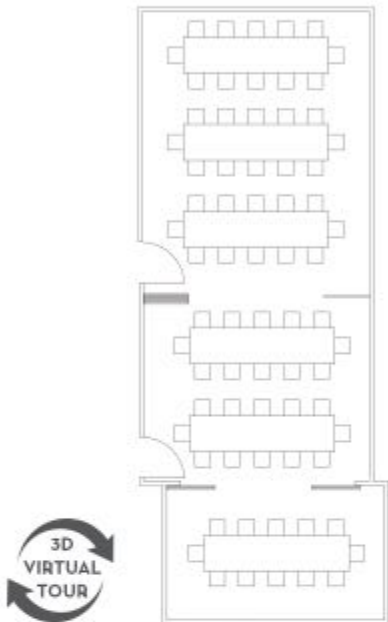


CREEKSID, PANTHER CREEK

+ CHEF’S TABLE

72 guests | Six tables  
12 seats per table

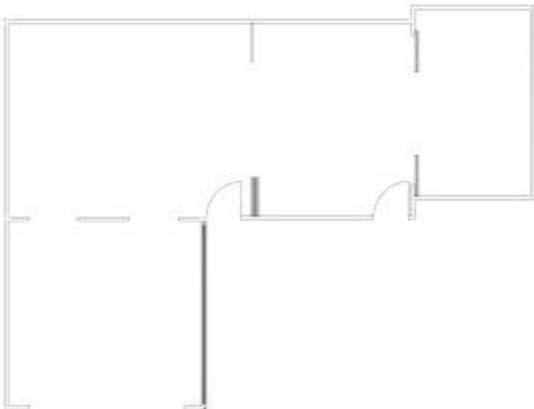
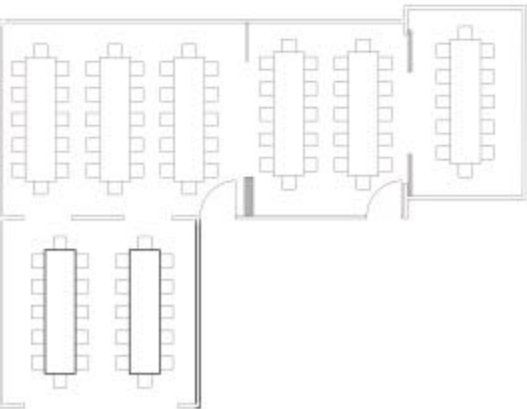
Or please draw  
your own layout:



THE LOUNGE, CREEKSID, PANTHER CREEK + CHEF’S TABLE

96 guests | 6 tables | 12 seats per table  
Lounge: Two tables | Three booths

Or please draw  
your own layout:



## MEZZANINE ROOM

Our new Mezzanine Room provides the ultimate private dining experience for groups up to 35 guests. Located on the mezzanine floor this room features a separate private entrance and restrooms.

## VANDER DYS JEWELERS



Looking for a unique dining experience? Surround yourself with the most exclusive jewelry collection in town. We can serve your group at Vander Dys Jewelers, located right next to TRIS. Available for parties any size!









## A MEAL AT TRIS IS AN EVENT IN ITSELF

Whether you are planning a family get together, birthday party, or corporate event, all of our premium menu items are made from scratch with the finest ingredients. Creativity and style sets TRIS' food apart to provide an extraordinary dining experience in The Woodlands. Our chef- inspired menu is focused on technique and quality over trend that stays true to roots of classic food executed perfectly. Each menu showcases re-imagined global flavors on familiar favorites.

Menus & pricing subject to change without notice. Please contact us on availability, pricing, contract terms and conditions. Please let us know of any food allergies in your group in advance.



## PRIVATE LUNCH EVENTS

While TRIS is open only for dinner we're happy to accommodate private parties of eight guests or more for lunch Tuesday to Saturdays.

### FIRST COURSE

*CHOICE OF*

#### CAESAR SALAD

Romaine, Herb Crouton, Caesar Dressing

#### MAINE LOBSTER BISQUE

Chives

### SECOND COURSE - ENTREE

#### \$55 PER PERSON - ENTREE

*CHOICE OF*

##### SCOTTISH SALMON (GF)

Italian Black Cashew Rice, Soy Glaze,  
Apple Curry Nage, Scallion, Cilantro

##### TRIS FRIED CHICKEN

Leg and Thigh, Kimchi Mashed Potatoes,  
Kimchi Vinaigrette, Kimchi Monte

##### STEAK SALAD

Wagyu Tenderloin Tips Mixed Greens, Pickled  
Onions, Boiled Egg, White Cheddar, Roasted  
Tomatoes, Russian Dressing

#### \$75 PER PERSON - ENTREE

*CHOICE OF*

##### SCOTTISH SALMON (GF)

Italian Black Cashew Rice, Soy Glaze,  
Apple Curry Nage, Scallion, Cilantro

##### TRIS FRIED CHICKEN

Leg and Thigh, Kimchi Mashed Potatoes,  
Kimchi Vinaigrette, Kimchi Monte

##### WAGYU FLATIRON

Butter Whipped Potatoes, Grilled Asparagus,  
Miso Aioli

##### BIG RIB BURGER

Truffle Fries

#### \$150 PER PERSON - ENTREE

##### CHEF'S STEAK BOARD

Chef Austin's favorite cuts & sides, sharable for the whole table

### THIRD COURSE - DESSERT

##### CRÈME BRÛLÉE BREAD PUDDING (V)

Croissant, Sea Salt Caramel, Vanilla Ice Cream

## PASSED APPETIZERS

Priced per piece. Minimum: Dozen

## TRUFFLE RISOTTO CAKE (V) (GF)

Balsamic Reduction, Pickled Red Onions • 4

## HAMACHI TOSTADA

Thai Slaw • 5

## TUNA TOSTADA

Shrimp Chicharrons, Miso, Orange, Serrano • 7

## CRAB CRACKER

Jumbo Lump Crab Salad • 8

## WOOD ROASTED OYSTERS

Wasabi, Miso, Radish, Brioche • 5

## MUSHROOM TART

Modern Hollandaise, Fine Herbs • 4.5

## SHRIMP COCKTAIL

Thai Chili Cocktail Sauce • 5

## WALNUT CRANBERRY TOAST (V)

Goat Cheese Mousse, Tomato Preserve • 3

## MINI LAMB &amp; BEEF MEATBALL

San Marzano Tomato Sauce, Italian Salsa Verde • 4

## FLATBREAD (VG)

EVOO, Parmigiano-Reggiano, Red Pepper Flake, Basil, Modern Hollandaise, Fine Herbs • 3.5

## CHICKEN FLATBREAD

Madras Curry, Tzatziki, Parmigiano-Reggiano • 4.5

## HUMMUS (VG) (GF)

Cucumber, Paprika • 3

## KOREAN BUTTER POACHED CRAB

Kimchi Pancake Crouton, Kimchi Brown Butter, Scallion • 9

## BEEF TARTARE

Korean Vinaigrette, Asian Pear • 7

## BRIE &amp; APPLE

Crostini, Truffle Honey • 4

## TRUFFLE GRILLED CHEESE (V)

Seasonal • Ask for pricing &amp; availability

## SMOKED SHORT RIB (GF)

Kimchi Vinaigrette • 175 Serves 30 bites

## SHARABLE APPETIZERS

Priced per each serving. Serves two to four.

## KOREAN BUTTER POACHED CRAB

Kimchi Pancake, Brown Butter, House Kimchi • 27

## LAMB &amp; BEEF MEATBALL

San Marzano Tomato Sauce, Pecorino Romano, Italian Salsa Verde • 14

## CRISPY BRUSSELS SPROUTS

White Soy, Parmigiano-Reggiano • 9

## SPANISH GOAT CHEESE TERRINE

Leonora Cheese, Avocado, Tomato Preserve, Cranberry Sunflower Bread • 14

## BLISTERED SHISHITO PEPPERS (VG)

Miso Aioli • 7

## HUMMUS (VG) (GF)

Cucumber, Paprika • 9

## WOOD ROASTED OYSTERS

Wasabi, Miso, Radish, Brioche • 17/FIVE

## PULLED PORK KIMCHI FRIES

Kimchi, Scallion • 14

## SLICED BIG RIB (SERVES 4) (GF)

Kimchi Vinaigrette • 72

## CHEESE &amp; CHARCUTERIE (SERVES 10-15)

Assorted Cheeses, Prosciutto, Dried Fruit &amp; Nuts, Walnut Cranberry Bread, Truffle Honey • 100

CHEF’S TASTING MENU | \$210 PER PERSON

APPETIZERS  
INDIVIDUAL

KOREAN BUTTER POACHED CRAB  
Kimchi Pancake, Brown Butter, House Kimchi

HAMACHI SASHIMI  
Ponzu Dashi, Orange, Serrano, Garlic

WOOD ROASTED OYSTERS  
Wasabi, Miso, Radish, Brioche

MAIN COURSE  
SHAREABLE

STEAK BOARD  
Chef’s favorite cuts.  
Served with Mushroom Tarts, Asparagus, Kimchi Mashed Potatoes, Brussels Sprouts

DESSERT  
CHOICE OF

CRÈME BRÛLÉE BREAD PUDDING (V)  
Croissant, Sea Salt Caramel, Vanilla Ice Cream

CHEF’S TEXAS CARROT CAKE  
Pecans, Whipped Vanilla Bean, White Raisins

SWEET ENDING

PETIT FOURS

## \$125 PER PERSON

FIRST COURSE  
*SHAREABLE*

## SPANISH GOAT CHEESE TERRINE

Leonora Cheese, Avocado, Tomato Preserve, Cranberry Sunflower Bread

## LAMB &amp; BEEF MEATBALL

San Marzano Tomato Sauce, Parmigiano-Reggiano, Salsa Verde

## CRISPY BRUSSELS SPROUTS

SECOND COURSE  
*CHOICE OF*

## CAESAR SALAD

Romaine, Herb Crouton, Caesar Dressing

## MAINE LOBSTER BISQUE

Chives

*ARTISAN BREAD SERVED WITH HONEY WHIPPED BUTTER*THIRD COURSE  
*CHOICE OF*

## 8 OZ. WAGYU FILET (GF)

Yukon Gold Mashed Potatoes, Grilled Asparagus, Kimchi Brown Butter

Add Butter Poached Crab • 30

## CHILEAN SEABASS

Italian Black Cashew Rice, Soy Glaze, Apple Curry Nage, Scallion, Cilantro

## TRIS FRIED CHICKEN

Leg and Thigh, Kimchi Mashed Potatoes, Kimchi Vinaigrette, Kimchi Monte

## CRAB &amp; TRUFFLE PASTA (V)

Butter Poached Crab, Mushroom Ravioli, Brioche Bread Crumbs, Parmigiano-Reggiano

FOURTH COURSE  
*CHOICE OF*

## CRÈME BRÛLÉE BREAD PUDDING (V)

Croissant, Sea Salt Caramel, Vanilla Ice Cream

## CHEF'S TEXAS CARROT CAKE

Pecans, Whipped Vanilla Bean, White Raisins

## \$90 PER PERSON

## FIRST COURSE

SHAREABLE

## SPANISH GOAT CHEESE TERRINE

Leonora Cheese, Avocado, Tomato Preserve, Cranberry Sunflower Bread

## LAMB &amp; BEEF MEATBALL

San Marzano Tomato Sauce, Parmigiano-Reggiano, Salsa Verde

## CRISPY BRUSSELS SPROUTS

## SECOND COURSE

CHOICE OF

## MIXED GREEN SALAD (V)

Cucumber, Cherry Tomatoes, Pickled Red Onion, Balsamic Vinaigrette

## SEASONAL SOUP

ARTISAN BREAD SERVED WITH WHIPPED BUTTER

## THIRD COURSE

CHOICE OF

## 8 OZ. BLACK ANGUS FILET (GF)

Yukon Gold Mashed Potatoes, Grilled Asparagus, Kimchi Brown Butter

Add Butter Poached Crab • 30

## SCOTTISH SALMON (GF)

Italian Black Cashew Rice, Soy Glaze, Apple Curry Nage, Scallion, Cilantro

## TRIS FRIED CHICKEN

Leg and Thigh, Kimchi Mashed Potatoes, Kimchi Vinaigrette, Kimchi Monte

## CRAB &amp; TRUFFLE PASTA (V)

Butter Poached Crab, Mushroom Ravioli, Brioche Bread Crumbs, Parmigiano-Reggiano

## FOURTH COURSE

CHOICE OF

## CRÈME BRÛLÉE BREAD PUDDING (V)

Croissant, Sea Salt Caramel, Vanilla Ice Cream

## CHEF'S TEXAS CARROT CAKE

Pecans, Whipped Vanilla Bean, White Raisins







## YOUR VENUE, WITH OUR MENU

TRIS is ready to turn your home, office or venue of choice into a private dining experience your guests will remember. We can deliver a turnkey high-end event experience - seated or cocktail style, and you only need to focus on your guest list!

Here, no request is too extravagant from start to finish – from your first email to your last course, start your TRIS private event journey by contacting us for a custom menu.

# *Cureight*

Experience Cureight At Home! Our famous eight-course progressive chef tasting menu is now available for you to enjoy it anywhere you want! Let us curate a sit-down eight-course fine-dining experience at your own residence (or workplace). Cureight At Home is an all-inclusive experience, with Wine Pairings.

Contact us for a custom menu, pricing details and to book your experience.



# TRIS

DINE | SIP | TASTE

## FOR MORE INFORMATION

Janine Jones

Private Events | Catering Director

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D: (281) 203-5621 | C: (281) 841-9410

Menus & pricing subject to change without notice.

Please contact us on availability, contract terms and conditions.

Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness. Some dishes may contain nuts, raw or undercooked ingredients. Please let us know of any food allergies in your group.

VERSION 07.17.24

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