

TRYST *Cafe* CATERING & ON SITE EVENTS

Thank you for considering Tryst Cafe for your special occasion. We are delighted to present you with our dining options and menu. Our goal is to work with you in personalizing your event and offering you options that will complement your event. We cater all types of occasions, including business or educational lunches where boxed lunches are perfect, or house parties or larger events where a buffet would be ideal.

Once you have reviewed our event information, please do not hesitate to contact us for a tour, or simply to ask any questions you may have. We look forward to working with you to make your event special!

Opened in 2010, Tryst Café is locally owned with locations in Chandler and Phoenix. Tryst provides a unique, tasty and visually tantalizing menu, while creating a very warm, hospitable atmosphere. Tryst exudes a unique urban vibe. Bright, energetic and inviting, patrons can dine inside, or on patio, or enjoy the indoor /outdoor ambiance. Tryst has a full bar and surprises guests with over 30 craft cocktails and premium liquor options.



Often defined as “a place to expect the unexpected”, your palate will be pleased with organic ingredients, and global flavors from breakfast thru dinner. Tryst caters to a variety of dietary preferences, offering vegetarian and vegan options, and a majority of the menu can be prepared gluten free. Tryst Café is certain to delight.



An Affaire With Naturally Delicious Food

Contact us
with questions!



Lisa Khanisho
OWNER

PHOENIX
480-585-7978

CHANDLER
480-656-1011

FIND US AT
TRYSTCAFE.COM

Some of our recent accolades



Select the Perfect Space!

Tryst Cafe Phoenix

21050 N. Tatum Blvd. #108

Phoenix, AZ 85050

(480) 585-7978



Inside dining accommodates 60



Bar accommodates 22



Private room seats 12-14



Patio accommodates 100

Tryst Cafe Chandler

4205 S. Gilbert Rd.

Chandler, AZ 85249

(480) 656-1011



Inside dining



Inside dining



Patio dining



Patio dining

Select the Perfect Space!

Phoenix Amenities

- Patio misters, fans, heaters
- Recommendations for florists & musical entertainment
- For a very large events, we offer the opportunity to privatize the entire restaurant.

Chandler Amenities

- Indoor / outdoor bar
- Patio misters, fans, heaters
- Full service barista service
- Smoothie bar
- Recommendations for florists & musical entertainment
- For very large events we offer the opportunity to privatize the entire restaurant

Offsite

Your location!



With advance notice and collaboration, we are also delighted to bring the affair with food to you. Whether it be a boxed lunch to your company, or a birthday party, reception, or graduation at your home.



Catering Details



CATERING DETAILS

Servers/Bartenders: \$40/hr, 3 hour minimum. Tax not included.

Plates, napkins and all utensils are all included at no extra charge. Disposable or formal chafing dishes extra.

DELIVERY

\$20 delivery charge; \$25 beyond 5 miles. Minimum purchase for delivery \$150.

CANCELLATIONS

Please provide 72 hour notice. If there is a cancellation of 72 hours or less, the deposit will not be refunded. Due to supply chain issues, menu and prices are subject to change without notice.

BOOKING & DEPOSIT

If you'd like to move forward with the event, you'll sign and return the catering order form. When you have approved the order, we require 50% deposit on the food and beverage minimum. The event space is not reserved until your approval has been received and processed.

EVENT MINIMUM, TAX & GRATUITY

There is a food and beverage minimum for all events. Please consult with the Event Coordinator to find out the minimum for your event. Prevailing Arizona sales tax and gratuity are additional and not included in the event minimum. Gratuity can be added to the final bill at your discretion. We recommend 20%.

ADMINISTRATION FEE

There is an 18% administration fee for all events. This is not a gratuity and is served to offset ancillary expenses associated with the planning and administration of the event.

GUEST COUNT

The final guest count is due 5 days prior to the event.

CHILDREN

We have limited high chairs available for our young guests. We offer a Children's Menu for any child 10 years of age or younger.



Catering Menu

Thank you for considering Tryst Cafe for your special occasion.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Items may be served undercooked or cooked to order.

At Tryst Café, we are committed to providing every guest with a fresh, flavorful mix of organic, natural, and local food and beverages coupled with a great dining experience. And, in cooperation with the Gluten Intolerance Group (GIG), we have created a gluten-free menu based on the most current ingredient information from our food suppliers and their stated absence of wheat/gluten protein within these items. Please inform us if you want the gluten-free option as modifications may be necessary. There will be an additional charge for gluten-free bread, pancakes or other gluten-free items.

T SIGNATURE DISH GF GLUTEN-FREE V VEGETARIAN V+ VEGAN

Breakfast Buffet or Boxed Per Person

Serves minimum 10. Includes red roasted potatoes. Please see our regular menu for other individual options.

Tryst Breakfast 148

Scrambled eggs and choice of bacon or pork sausage

Breakfast Sandwich GF 148

Scrambled eggs, applewood smoked bacon, and pepper jack served on a croissant
V: substitute avocado for bacon

Breakfast Burrito GF 145

Scrambled eggs, chorizo, black beans, pepper jack and fresh pico de gallo wrapped in a fresh tomato basil tortilla.
V: substitute avocado for chorizo

On The Lite Side

Breakfast Tray

Small serves 8-10 74
Large serves 14-18 110

Bagels, croissants, jelly, butter and cream cheese. Muffins, pastries available with 48 hour notice.

Fresh Fruit Platter

Small serves 4-6 39
Medium serves 8-12 63

Avocado Toast GF 14.75 ea

Caprese Avocado Toast GF 15.75 ea

From The Griddle

Serves 10. Gluten Free +25

Buttermilk Pancakes 65

Add bacon, blueberry, strawberry, chocolate chips +2.50pp

Banana Quinoa Pancakes GF V 80

No additional fee for GF

French Toast GF 60

Pecan French Toast GF 70

Strawberry Custard French Toast GF 75

SIDES

Serves 10.

Chorizo 58

Corned Beef Hash 60

Red Roasted Potatoes 42

Applewood Bacon 45

Chicken Sausage 58

Pork Sausage 58

Organic / Cage Free Eggs 34

APPETIZERS (HOT)

Additional items available upon request.
Minimum serves 8-10.

Quesadillas GF

Cheese 52 | Chicken 78 | Steak 88

Buffalo Cauliflower GF V 48

Crab Cakes Market Price

Bacon Wrapped Dates 55

Stuffed Mushrooms 45

Stuffed Mushrooms With Chorizo 63 V 53

Meatballs 62

Chicken Satay 49

Bacon Wrapped Shrimp Market Price

Riblettes 59

APPETIZERS (COLD)

Additional items available upon request.
Minimum serves 8-10.

Housemade Hummus Trio 46

(Traditional, Red Beet or Serrano Cilantro) with house made pita chips or cucumbers

Prosciutto Wrapped Melon Market Price

Caprese Kebobs 59 / Platter 49

Mini Peppers Stuffed With Goat Cheese 44

Charcuterie Cups 56

Shrimp Platter Market Price

Catering Menu

BOXED SANDWICHES & WRAPS

17 per person. All sandwiches/wraps can be made gluten free +2.50; includes your choice of one side and a freshly baked natural chocolate chip cookie.

Roast Beef

With white cheddar, caramelized onion and Horseradish aioli on a ciabatta

Turkey Wrap

All natural, slow roasted turkey breast, fresh mozzarella, lettuce, tomatoes and pesto in a whole wheat tortilla or ciabatta

Grilled Chicken Salad (Minimum 12)

With apple, pecan, lettuce and tomato served on a croissant

Tuna Salad* (Minimum 12)

With water chestnuts, grapes, lettuce and tomato and a hint of dill served on a croissant

Grilled Vegetable V V+

Roasted Portobello, eggplant, tomato, zucchini, yellow squash and onions on ciabatta

BLT Wrap GF

Applewood smoke bacon, lettuce tomato wrapped in a tomato basil tortilla

Kale Wrap GF V V+

Hummus, kale, spring mix, avocado, roasted carrots and flax seeds tossed lightly in balsamic vinaigrette, wrapped in a vegan tortilla.
Chicken +6

Buffalo Chicken Wrap or Sandwich GF

Chicken tossed in a spicy buffalo sauce, lettuce, tomato, pepper jack cheese and ranch dressing in a tomato basil tortilla or brioche bun

Sides (Select 1)

Mixed Green Salad / Fruit / Chips

SALADS

Chicken +6; Steak/Salmon +9. Prices may vary pending market prices of protein.

Southwest Chicken GF

Small serves 4-8 54

Medium serves 10-14 84

Large serves 16-20 114

Local romaine, tomato, black bean, corn, cheese, avocado, tortilla strips w/ house chipotle dressing

Steak Salad* GF

Small serves 4-8 73

Medium serves 10-14 117

Large serves 16-20 167

Naturally raised beef, organic greens, romaine, tomato, onion strips, Gorgonzola crumble, candied walnuts w/ cilantro dressing

Grilled Chicken and Goat Cheese Salad GF

Small serves 4-8 65

Medium serves 10-14 109

Large serves 16-20 135

Served with asparagus, pears, raspberries and candied walnuts and raspberry vinaigrette

Seared Ahi Tuna Salad* GF

Small serves 4-8 70

Medium serves 10-14 114

Large serves 16-20 162

Served rare, cajun crusted, seared, ahi tuna, organic greens, daikon sprouts, grilled portobello mushrooms, carrots, tomatoes with a honey-lime vinaigrette and a wasabi aioli and wonton crisps

Roasted Beet Salad GF V

Small serves 4-8 44

Medium serves 10-14 74

Large serves 16-20 104

Organic arugula, roasted yellow and red beets, goat cheese, w/ honey lime vinaigrette

House Salad V V+

Small serves 4-8 36

Medium serves 10-14 59

Large serves 16-20 81

Organic spring mix, roasted carrots and corn, fresh tomato w/ house made balsamic vinaigrette

Buffet Style

Sandwich & House Salad Combo

20 per person

Catering Menu

ENTREES

Minimum serves 8-10.

Pasta

Creamy Penne Pasta 95
Ravioli (Variety) *Market Price*
Chicken Picata 115
Shrimp Mac and Cheese *Market Price*
Lobster Mac and Cheese *Market Price*

Chicken *Market Price*

Mediterranean Chicken Breast
Chicken Marsala
Kebob

Beef *Market Price*

Kebob
Beef Tenderloin
Filet Mignon
Hamburger Sliders
Hamburger 8oz

Pork *Market Price*

Kebob
Pork Tenderloin
Pork Chop
Ribs
Kalua Pork

Seafood *Market Price*

Grilled Salmon (Anaheim, Teriyaki)
Shrimp Kebob
Tilapia

Plant Based

Jackfruit Bowl 155
Hemp Seed Tamale 167
Sweet Potato Veggie Burger (housemade) 170

BEVERAGES

Serves 8-10

Organic Coffee Carafe 26

Fresh Squeezed OJ (1 gallon) 43

Organic Iced Tea (1 gallon) 28
Green or Black

Water Bottles 2.50

Soda Cans 2 ea

SIDES

Minimum serves 10.

Rice 50
Dill Red Roasted Potatoes 60
Quinoa 50
Garlic Mashed Potatoes 70
Sweet Potato Hash 70
Asparagus 60
Mixed Seasonal Vegetables 60
Green Beans 50
Carrots 50
Broccoli 50
Mixed Green Salad 50
Cauliflower 50
Brussel Sprouts 60

DESSERT

Minimum 10

All Natural Chocolate Chip Cookies 40
GF 50

Fruit Kebobs GF V+ 47

Turtle Cheesecake 115
Serves 14

Grand Teton 84
Pyramid shaped hard chocolate exterior,
with chocolate cake and hazelnut
chocolate mousse inside

Carrot Cake 115
Serves 14. 48 hr notice.

Chocolate Mousse 60
48 hr notice

Chocolate Ganache GF V+

Coconut Macaroons GF V+

Brownies GF 60
Special order GF V+ 72 hour notice.