



TRIGG'S HUMBLE INN & TRIGG'S CATERING CO.

281/540-2700

www.TriggFoods.com

The Trigg's family involvement in the food services began in 1939, and now includes Trigg's Humble Inn which is the oldest café in the Humble area, and the larger than you can imagine Trigg's Catering Company.

Most people will need to hire a caterer at least twice in their lifetimes. When you choose Trigg's Catering, you are selecting a catering company that has your best interests at heart. You are being served by a kitchen that is open seven days a week and virtually 24 hours a day. You can be served morning noon and night. There is no sleep until your event is a success.

Trigg Foods is based here in the Humble area and there is nothing more gratifying than to serve our neighbors. If you are planning any kind of business or personal get-together during the next several months, please give us a call.

Our most popular menus are below but we can always custom make a menu for your event.

Our Most Popular Specialties...

Our Signature Barbecue Barbecued Beef Brisket, Smoked Ham, & Smoked Sausage, Homestyle Potato Salad, Creamy Cole Slaw, Fresh Pinto Beans, Barbecue Sauce, Pickles, Onions, & Jalapeno Peppers, Plenty Bread **\$ 12.50**
Add Jambalaya for \$1.00 per person

Our Basic Barbecue Barbecued Beef Brisket, & Smoked Sausage, Homestyle Potato Salad, Fresh Pinto Beans, Barbecue Sauce, Pickles, Onions, & Jalapeno Peppers, Plenty of Bread **\$ 11.00**

You may **SUBSTITUTE** or **ADD** the following to the above menus for an **additional** cost:
Barbecued Chicken, Smoked Turkey, Barbecued Pork Ribs

Fish Fry Menu (We do not require the use of a kitchen Facility. Our personnel will cook the fish on site using our equipment) **\$60.00** Equipment Rental fee required. **\$ 16.00**
Farm Raised Catfish Filets, Hushpuppies, Homestyle Potato Salad, Creamy Cole Slaw, French Bread & Condiments

Custom Pasta Bar Grilled Chicken Breast AND Italian Sausage sautéed with Onions & Peppers OR Meatballs, Fettuccini and Rotini Pastas, Marinara and Alfredo Sauces, served with a Garden Salad, Ranch & Italian Dressings, Fresh Bread, Butter & Parmesan Cheese. **\$ 15.00**
For all three meats add \$2.00 per person

Cajun Combo Blackened Chicken Breast, Grilled Vegetables, Choice of Crawfish Etouffee, Shrimp Creole or Gumbo, Choice of Red Beans & Rice, Dirty Rice or Jambalaya, French Bread **\$ 16.50**
Add Catfish! Blackened or Fried for \$2.00 per person

Chicken & Beef Fajitas Served with Flour Tortillas, Spanish Rice & Charro Beans, Homemade Pico de Gallo, Shredded Cheese, Sour Cream, Lettuce, Jalapenos, Chips & Salsa (Avg. 2.5 per person) **\$ 13.25**

Add Guacamole for \$1.50 more per person, Chile Con Queso for \$2.00 more per person

Chicken Fried Steak Or Chicken Fried Chicken Breast Fried Fresh, served with choice of two sides, Fresh Rolls & Butter **\$ 12.25**

Parmesan-Crusted Chicken Breast Served with Garden Salad, choice of one side, Pasta, Marinara & Alfredo Sauces, Fresh Bread, Butter **\$ 12.25**

Pan-Fried Chicken Breast Or Char-Grilled Chicken Breast Served with choice of two sides, Fresh Rolls & Butter **\$ 11.75**

Tender Roast Beef Served with choice of two sides, Fresh Rolls & Butter **\$ 11.25**

Turkey & Dressing Served with Mashed Potatoes or Candied Yams, Choice of Vegetable, Giblet Gravy, Cranberry Sauce, Fresh Rolls & Butter **\$ 10.25**

Add Smoked Ham for an additional \$1.00 per person

Chicken Fettuccine Alfredo Served with Garden Salad, choice of one side, Fresh Bread & Butter **\$ 10.25**

Five-Layer Lasagna Served with Garden Salad, choice of one side, Fresh Bread & Butter **\$ 10.25**

Hamburger Steak with Grilled Onions Served with choice of two sides, Fresh Rolls & Butter **\$ 10.00**

Prices are based per person, prices are subject to change at any time always call to confirm pricing.

A sample of our Vegetables & Side items...

VEGETABLES

The Best Green Beans in Texas
Buttered Carrots
Buttered Corn
Sauteed Yellow Squash
California Blend Vegetables
*Steamed Broccoli**
*Broccoli Casserole**
*Glazed Baby Carrots**
*Italian Blend Vegetables**

STARCHES

Mashed Potatoes & Gravy
Buttered New Potatoes
*Au Gratin Potatoes**
*Garlic Mashed Potatoes**
Jambalaya
Baby Lima Beans
Cornbread Dressing
Black Eyed Peas
Fresh Pinto Beans
Baked Beans

SALADS

Potato Salad
Cole Slaw
*Wild Field Greens Salad**
*Caesar Salad**
*Spinach Salad**
*Pasta Salad**

****Denotes Specialty side items***

Additions! *You may add a Garden Salad, additional side item, or Specialty side OR add Gumbo to any meal for \$1.85 per person*

Delicious Desserts

Fresh Baked Cobblers: Peach, Apple, Cherry, Blackberry, & Pecan **\$2.50**

Premium Pies: Apple, Pumpkin, Peach, Cherry & Pecan **\$3.00**

Homemade Puddings: Banana Pudding, Bread Pudding **\$2.75**

Gourmet Cakes: Carrot, Coconut, German Chocolate, Italian Crème, Carrot & Cheesecake **\$3.00**

Cookies, Brownies & Harvey's Pecan Pie Tarts **\$2.75**

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Breakfast Choices

Breakfast Tacos with Scrambled Eggs with Ham, Scrambled Eggs with Chorizo, Hashbrowns, Shredded Cheese, Flour Tortilla & Salsa **\$12.50**

Big Breakfast: Scrambled Eggs, Bacon, Sausage, Hashbrowns, Biscuits & Gravy **\$11.00**

Big Breakfast: with Bacon **OR** Sausage **\$10.50**

Pancakes, Scrambled Eggs, Bacon, Sausage, Hashbrowns, **OR** Grits **\$10.50**

Pancakes, Scrambled Eggs, Hashbrowns, Whole Fruit **\$10.25**

Scrambled Eggs, Ham, Sausage, Grits, Biscuits & Gravy **\$10.25**

Additional costs for Orange Juice & Coffee **\$1.75**

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