

Words from our Patrons

"Over the years [Trio] has catered several political events for me...as well as family occasions such as engagement parties and other celebrations. Your detailed planning and service provided at each event were outstanding. Food preparation was of the finest quality."

George A. Davis
Brookhaven Town Receiver of Taxes

"[You know] how pleased we were with the great catering job you did for our office party. I wanted to put in writing just how delighted we were with the quality of food and service we received."

Daniel C. Weber
Hometown Firefighters Services

"I highly recommend Trio Restaurant for any catered affair. My company, Moloney Family Funeral Homes, has used Trio for many affairs, including our holiday parties and Grand Openings. They did a wonderful job with my sister's wedding, as well as handles many off-site functions for my family including a luau for over 100 people. They've always provided high quality, competent and efficient service and handled themselves in a very professional manner. Their attention to detail and their approach to catered affairs gives me a level of confidence that is hard to find with other catering outfits."

F. Daniel Moloney, Jr.
Moloney Family Funeral Homes

"Excellent New American fare and an ideal location next to LI's most beautiful theater make this Patchogue production a perfect pick when you're going to dinner and a show; the service is friendly (no one rushes you out the door) and the decor is daring and tasteful"

Zagat Survey, Long Island
Restaurants
2005-06



69 East Main Street
Patchogue, NY 11772

Next to the
Patchogue Theater

Phone
631.475.4774

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info@triofinefood.com

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Excellent Location



Elegant Atmosphere



Exquisite Cuisine

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Excellent Location

next to the Patchogue Theater

Once known as one of the "Grand Dames" of Long Island's South Shore, the Patchogue Theatre on East Main Street in the heart of Patchogue Village stands as a nostalgic reminder of a bygone era. A time of vaudeville, Broadway shows and silent films, when the theatre was the primary entertainment medium and central to the development efforts of the community.

First introduced to the theater-going public as Ward & Glynne's Patchogue Theatre in 1923, the 1,800-seat structure was, from the beginning, the symbol of elegance and majesty, attracting patrons from as far east as the Hamptons and west to the county line.

Today the Theatre has been fully restored to its grandeur of days past when it first opened. It is managed by the Patchogue Village Center for the Performing Arts, Inc. During the summer months, the Gateway Playhouse produces two performances. Dinner at Trio followed by a show is an ideal way to enjoy downtown Patchogue.



Elegant Atmosphere

On & Off-site Catering



Trio hosts many special events on a day to day basis. We host events such as wine dinners, pre theatre dinners and many others. We are available for all of your dining needs. From family to corporate, your place or ours, we can help you plan any event and tailor any event to meet your needs.

Sometimes our venue is not exactly what your special event needs. We can help you plan an event at your home or the location of your choosing. We can accommodate any event from a dinner party for five to a wedding for five hundred.

Anything from food to flowers can be coordinated for your special party or event - communion, christenings, weddings, corporate events, dinner parties, and much more.

Exquisite Cuisine

Sample Selection

Appetizers

- ▼ Roasted Vegetable Risotto Cakes
- ▼ Beef Dumplings with Sesame Vinaigrette
- ▼ Roasted Vegetable and Black Olives Salad
- ▼ Crispy Polenta Cakes with Sautéed Spinach
- ▼ Carpaccio of Beef with Fresh Lemon

Salads

- ▼ Chilled Calamari and Spinach Salad
- ▼ Balsamic Red Pepper Dressing
- ▼ Wakame Seaweed Salad with Spicy Dijon

Entrees

- ▼ Chicken Breast Layered with Sundried Tomatoes, Spinach and Gorgonzola
- ▼ Pasta Shells with Sweet Italian Sausage and Fresh Mozzarella with a Tomato Garlic Sauce
- ▼ Grilled N.Y. Steak with Grape Tomatoes And Gorgonzola Vinaigrette
- ▼ Roasted Pork Loin Capped with Creamy Mashed Potatoes and Veal Reduction
- ▼ Roasted Salmon topped with Cilantro Bruschetta
- ▼ Crispy Filet Mignon with Roasted Garlic Butter
- ▼ Roasted Garlic Shrimp Trio over Crispy Polenta

