



EVENTS + WEDDINGS



fb.com/tristarcatering



@tristarcatering

Chicago, IL
312-285-2200
info@tristarcatering.com

WWW.TRISTARCATERING.COM

OVER 25 YEARS OF MAKING MEMORIES

From the first call to the final guest departing, every event or wedding we produce is customized to our clients' wants and needs.

Our seasoned consultants help guide clients through the planning process and our veteran culinary team under the guidance of Executive Chef John Skaggs produce seasonal fresh fare that delights both the palate and the eye.

We pride ourselves on our flexibility and ability to work with all budgets.

Please note that the menus and pricing found in this guide are purely samples and we will happily curate an event to your exact specifications!





Sample Cocktail Reception Options

PETITE BITES

Angus Beef Sliders
 Bacon Wrapped Dates
 Acapulco Shrimp Cocktail
 Chicken and Waffle Bites
 Greek Style Lamb Meatballs
 Andouille and Shrimp Trinity Dip
 Green Chili Polenta Triangles
 Grilled Jerk Chicken Skewers
 Smoked Salmon Flower
 Ahi Tuna Poke Mini Tacos
 Petite Beef Wellingtons
 and much more...just ask!



CARNE E FORMAGGIO

Imported and Domestic Artisanal Meats
 Imported and Domestic Artisanal Cheeses
 Tomato and Basil Bruschetta
 Green Goddess Dressing
 Red Bell Pepper Hummus
 Fiery Feta Spread
 Marinated and Fresh Vegetables
 Fresh and Dried Fruits
 Toasted Nuts, Conservas, Spreads
 Fresh Breads, Crackers, and Chips

TASTE OF CHICAGO



Little Village Chicken Tinga Tacos
 Tri-Star's Guacamole Station
 Classic Italian Beef
 All Beef Mini Chicago Dogs
 Mini Deep Dish Pizzas
 Supper Club Crudit 
 Chicago Sweets Table
 Popcorn Three-Way

THE CARVERY



LIVE ACTION CHEFS

Whether a carved prime rib or a freshly prepared pasta, our uniformed, live action chefs are on site and ready to serve your guests!

SAMPLE OPTIONS

HERB ROASTED PRIME RIB

- Horseradish cream
- Artisanal rolls and whipped butter
- Natural jus

ROASTED ATLANTIC SALMON

- Sriracha bourbon glaze
- Forbidden rice pilaf
- Grilled lemon wedges

FRESHLY MADE PASTAS

- Cavatappi and Rotini
- Zesty marinara and Genovese Pesto
- Grated parmesan, fresh baked garlic bread

OVEN ROASTED TURKEY

- Pan gravy
- Cornbread dressing
- Fresh cranberry sauce





Bar Packages*

WHAT'LL YA HAVE?

CONTACT US FOR PRICING AT YOUR EVENT

Open Bar

TSC Selected Spirits
House Selected Wines
Goose Island 312, Bud Light, Lagunitas IPA
Specialty Cocktails
Assorted Soft Drinks and Water

Consumption Bar

All components of the open bar charged by the beverage. (Minimum \$500 consumption applies)

BYOA Bar

You supply the alcohol, we supply the rest!
Traditional bar mixers, bar fruit, soft drinks, water

*Includes disposable tumblers & cocktail napkins and TSC on-site liquor license and insurance



Open Bar Packages

2 HOURS OF SERVICE

Beer & Wine

\$22/pp

+\$9 for each add. hour

- Goose Island 312, Bud Light, Lagunitas IPA
- Chardonnay & Cabernet Sauvignon Wines
- Coke, Diet Coke, Sprite, Ginger Ale, Water, Ice

Premium

\$33/pp

+\$14 for each add. hour

- Tito's vodka, Citadelle gin, Bacardi rum, Jack Daniel's, Dewar's scotch, Seagram's V.O., Olmeca Altos tequila
- Goose Island 312, Bud Light, Lagunitas IPA
- Chardonnay & Cabernet Sauvignon Wines
- Margarita Mix, Sweet & Sour Mix, Bloody Mary Mix, Triple Sec, Grenadine, Bitters, Sweet & Dry Vermouths
- Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Soda Water, Tonic Water, OJ, Cranberry Juice, Water, Bar Fruit, Ice

Details

- Includes disposable tumblers & cocktail napkins
- TSC on-site liquor license and insurance
- 1 Bartender per 50 guests for \$200
 - +\$50 for each additional hour