



TRI-STAR
CATERING





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HOW TO ORDER

CALL 312.285.2200

to speak with one of our catering managers about your specific needs

E-MAIL INFO@TRISTARCATERING.COM

where you can tell us all the details and special instructions to make your event a success

TIMING

For most items, you can place your order by 2PM the day prior!

NEED SOMETHING MORE?

Reach out to us for additional needs such as on-site staff, rentals, or bar service. You name it, we can help!

GONE GREEN

All of our disposable plates, cutlery, and napkins are certified compostable!

DIETARY INDICATORS

Gluten Free (GF); Dairy Free (DF); Nut Free (NF); Vegetarian (V); Vegan (VV)
Notify us of any restrictions so we can accommodate with a modified recipe

DELIVERY

Delivery fees start at \$25

Weekend deliveries require a \$300 food and beverage minimum

COVID CHARGE

With the devastating impact of COVID-19 and rapidly rising food and production costs, we are assessing an 8% surcharge on all orders. Please connect with your sales representative if you have any questions.

Prices are subject to change.

EXPRESS LUNCH

ORDER BY 9:00AM FOR NOON DELIVERY
(MINIMUM 10 GUESTS)

EXPRESS SANDWICH TRAY \$15.95

*Choose up to three varieties with assorted chips,
house-baked cookies and brownies*

SMOKED TURKEY AND BRIE

whole wheat bread (NF)

MONTEREY CHICKEN WRAP

pepper jack and chipotle mayo (NF)

CLASSIC ITALIAN GRINDER

hoagie roll (NF)

HORSERADISH ROAST BEEF

with havarti on a pretzel roll (NF)

GRILLED VEGETABLE STACK

roasted tomato focaccia (V)

EXPRESS BUFFETS

with house-baked cookies and brownies

CHICKEN VESUVIO \$17.95

vesuvio wedge potatoes and peas, tossed green salad, fresh bread and butter (DF,NF)

CHOICE FLANK STEAK \$19.95

roasted potatoes, grilled vegetables, garden green salad, fresh bread and butter (DF,NF)

GRILLED CHICKEN CAESAR SALAD \$16.95

seasonal fruit, fresh bread and butter (NF)

ADD SOFT DRINKS OR BOTTLED WATER FOR \$3 EACH

- All sandwiches, except wraps and paninis, can be made GF -

Breakfast Classics

GREAT BEGINNINGS (MINIMUM 10 GUESTS)

BREAKFAST PARFAIT 5.50
Greek style vanilla yogurt, house granola, fresh berries (GF,V)

OVERNIGHT OATS 5.50
Steel cut oats, vanilla almond milk, chia seeds, greek style yogurt, dried blueberries, lemon zest, slivered almonds (GF,V)

THE CONTINENTAL 9.95
Platter of fresh seasonal fruits with muffins, danish, bagels, and breakfast breads. Served with cream cheese, butter, and assorted preserves (V)

BIG BREAKFAST BONANZA 15.95
Farm fresh scrambled eggs, hickory smoked bacon, breakfast sausage links, and roasted breakfast potatoes. Served with fresh whole fruit (GF,DF,NF)

CHEF'S SCRAMBLES (MINIMUM 10 GUESTS)

All scrambles are served with chef's breakfast potatoes, petite pastry basket and fresh whole fruit

SOUTHWESTERN SCRAMBLE 15.95
Chicken chorizo, sautéed sweet peppers and onions, diced tomatoes, scallions, colby-jack cheese (GF,NF)

DENVER SCRAMBLE 15.95
Cubed ham, sweet peppers and onions, cheddar cheese (GF,NF)

FLORENTINE SCRAMBLE 14.95
Spinach, mushrooms, tomatoes, feta (GF,NF,V)

GARDEN SCRAMBLE 14.95
Chef's selection of seasonal vegetables (GF,DF,NF,V)

LUMBERJACK SCRAMBLE 15.95
Hickory smoked bacon, classic breakfast sausage, cubed ham, cheddar cheese (GF,NF)

HANDHELD BREAKFAST

IF YOU LIKE YOUR BREAKFAST
EASY TO GRAB
WE'VE GOT A HANDFUL FOR YOU!

BREAKFAST WRAPS

GIANT TORTILLAS FILLED
WITH FARM FRESH EGGS.
WRAPPED AND HALVED

TURKEY CUBANO
ROAST TURKEY,
HAM AND SWISS (NF)

SPICY GARDEN
SPINACH, MUSHROOM,
ONIONS, PEPPER JACK
AND SALSA (NF,V)

DENVER
HAM, CHEDDAR,
PEPPERS, ONIONS (NF)

MEXICAN
CHORIZO, POTATOES
PEPPERS, ONIONS,
CHEDDAR JACK
AND SALSA (NF)

EGG SANDWICHES

WE'RE GIVING YOUR EGG
A HOME IN YOUR HAND
WITH THESE GREAT
SANDWICH COMBINATIONS

**BACON, AVOCADO
& CHEESE
CROISSANT**
(NF)

**SAUSAGE & CHEDDAR
COUNTRY BISCUIT**
(NF)

**SMOKED HAM &
CHEDDAR
PRETZEL ROLL**
(NF)

**SPINACH &
ROASTED TOMATO
CIABATTA ROLL**
(DF,NF,V)

CHOOSE ANY TWO VARIETIES
SERVED WITH A FRUIT TRAY
\$11.95

SIDES (MINIMUM 10 GUESTS)

CHEF'S PASTRY BASKET (V)	\$4.50
FRESH SLICED SEASONAL FRUIT (GF,DF,NF,V)	\$3.95
BREAKFAST POTATOES (GF,DF,NF,V,VV)	\$4.50



Handheld Breakfasts

Between Bread*

Bistro Steak

Grilled steak, caramelized onions
baby greens, oven roasted tomato
creamy garlic mayo
French baguette (NF)

Little Italy

Genoa salami, capicola, ham
provolone, lettuce, tomato, pepper rings
classic vinaigrette and garlic mayo
Sub roll (NF)

Horsey Roast Beef

Lean roast beef, dill havarti
horseradish mayo, lettuce, tomato, red onion
Pretzel roll (NF)

Tex Mex Steak Wrap

Grilled marinated steak, black beans
guacamole, corn, pico de gallo and salsa (NF)

Turkey Cobb Wrap

Turkey, bacon, lettuce, tomato, egg, avocado
crumbled blue cheese, ranch dressing (NF)

Thai Veggie Wrap

Noodles, peanut sauce, cilantro, carrots,
cucumber, peppers
Spinach wrap (DF,V,VV)

Upscale Sandwich Tray \$14.95

with fresh sliced fruit, and your choice of
pasta salad, green salad, or dijon potato salad.

Executive Boxed Lunch \$14.95

Choice of sandwich, wrap or panini with chef's
pasta salad, fresh fruit, chef's choice of dessert.

Served in a clear top bento box!

*1 choice per every 5 sandwiches

Grilled Chicken Panini

Grilled chicken breast, arugula, parmesan
cheese, roasted red pepper,
homemade pesto
Grilled sourdough

Chicken Caprese

Marinated chicken, fresh mozzarella
Roma tomato, basil leaves
French roll (NF)

Monterey Chicken Wrap

Grilled chicken, romaine, pico de gallo
black beans, pepper jack
chipotle mayo (NF)

Southwestern Club

Smoked turkey, jalapeno bacon, lettuce
tomato, chipotle mayo
Whole wheat bread (NF)

Apple-Pecan Tuna Croissant

Apple-pecan tuna salad, lettuce and tomato
Flaky croissant

- All sandwiches, except wraps and paninis, can be made GF -

Executive Salad Lunch \$14.95

Choice of salad, with fresh fruit, artisan roll, butter, and chef's choice of dessert.

Served in a clear top bento box!

Salad Entrees \$14.95

with artisan rolls and butter

Salad As A Side \$6.95

Add half portion salad service to your meal as a side

Cobb Salad

Greens topped with grilled chicken, bacon, avocado, tomato, egg, blue cheese. Ranch dressing (GF,NF)

Asian Beef

Baby greens, marinated steak, julienned peppers, carrots, red cabbage. Ginger soy dressing (GF,DF,NF)

Tuna Nicoise

Mesclun greens, albacore tuna, new potato, Nicoise olives, egg, tomato. Balsamic vinaigrette (GF,DF,NF)

Chopped Kale

Healthy kale, savory bacon, cherry tomatoes, shaved parmesan. Citrus vinaigrette (GF,NF)

Salad Days

Asian Noodle

Gluten free lo mein, scallions, carrots, cabbage and sesame seeds. Spicy black bean vinaigrette (GF,DF,V,VV)

Grilled Chicken Caesar

Crisp romaine, grilled chicken, cherry tomatoes, homemade croutons, parmesan. Classic Caesar dressing (NF)

Vegetable Skewers

Grilled skewers of zucchini, mushroom, onion, yellow squash over baby greens. Balsamic vinaigrette (GF,DF,NF,V,VV)

House Chopped

Romaine, roma tomato, cucumber, radish, scallion, olive, penne, gorgonzola, croutons. Balsamic vinaigrette (GF,NF)

Ancient Grains Speziato

Toasted red quinoa, barley, wild rice, bulgur, roasted cremini, garlic, chilies, EVOO. (GF,DF,NF,V,VV)

HOT Buffets

COME & GET IT!

Homestyle Pot Roast \$17.95

*Roasted Cauliflower Steak (V)
Braised Vegetables
Mashed Potatoes & Gravy
Garden Green Salad
Artisanal Rolls

Kabob Trio \$18.95

Yogurt Marinated Chicken
Charred Spiced Beef
*Balsamic Glazed Vegetable (V)
With Wild Rice Pilaf
Cucumber Dill Sauce
Green Garden Salad
Artisanal Rolls

Chicken Florentine \$18.95

*Eggplant & Ricotta Rollatini (V)
Stuffed with Spinach, Roasted Red Peppers, Parmesan and Fresh Herbs
Herb Roasted Potatoes
Green Garden Salad
Artisanal Rolls

Italian Sandwich Bar \$14.95

Classic Italian Beef
Mamma's Meatballs
*Grilled Portobello, Pepper, Onions (V)
Baked Penne
Caesar Salad
Pre-Split Sub Rolls
Shredded Mozzarella
Spicy Giardiniera

Chicken Vesuvio \$16.95

*Eggplant Parmesan (V)
Vesuvio Potatoes
Sweet Peas
Garden Green Salad
Crusty Bread

Fajita Combo \$19.95

Marinated Grilled Flank Steak
Tender Grilled Chicken
*Roasted Sweet Potato (V)
Grilled Onions and Peppers
With Spanish Rice & Refried Beans
Guacamole, Shredded Cheddar
Sour Cream, Salsa Rojo
Soft Flour Tortillas

Atlantic Salmon \$19.95

Grilled Filet of Salmon
*Seasonal Grilled Vegetable Stack (V)
Tomato Concasse, Lemon
Wild Rice Pilaf
Grilled Asparagus
Garden Greens Salad
Artisanal Rolls

Crunchy Tacos \$13.95

Tex-Mex Beef Picadillo
*Roasted Sweet Potato (V)
Traditional Garnishes
Spanish Style Rice
Refried Beans
Crunchy Corn Taco Shells
Add Spicy Chicken Tinga for +\$3

Vegetarian Option Available Upon Request or as a \$4 Add-On
- All Buffets are Nut Free -

LOVE THY SELF!

**MAKE YOUR OWN BOWLS
WITH GREAT FLAVORS YOU'LL LOVE
\$19.95**

**START YOUR BOWL WITH GREENS OR GRAINS
TOP IT WITH A FLAVORFUL PROTEIN* OR KEEP IT VEGETARIAN
GARNISH WITH A SELECTION OF TOPPINGS AND SAUCES**

TEX MEX BOWLS

Garlic Cilantro Rice
Chopped Romaine
Classic Chicken Tinga
Black Beans
Grilled Vegetables
Pico De Gallo
Sour Cream
Guacamole
Shredded Cheddar
Green Tomatillo Salsa
Red Chile Salsa
Chipotle Ranch

SEOUL BOWLS

Jasmine Rice
Napa Cabbage Slaw
Bulgogi Chicken
Shaved Radish
Marinated Cucumber
Pickled Onion
Kimchi
Scallion
Boiled Egg
Sliced Jalapeno
Sambal
Sweet Sesame Soy
Gochujang

FIT FARE BOWLS

Organic Spring Greens
Ancient Grains
Lemon Herb Chicken Breast
Roasted Vegetables
Red Bell Pepper Hummus
Tomato & Cucumber
Crumbled Feta
Pickled Red Onion
Olive Tapenade
Dill Yogurt Dressing
Spicy Green S'hug
Balsamic Vinaigrette

TIKKA BOWLS

Basmati Rice
Chopped Green Leaf Lettuce
Chicken Tikka Masala
Chickpea Chana Masala
Braised Greens
Pickled Red Onions
Shredded Red Cabbage
Shredded Carrot
Fresh Chopped Parsley
Herbed Farmer's Cheese
Cumin Yogurt Sauce
Turmeric Vinaigrette

***ADD FLANK STEAK OR SHRIMP TO ANY BOWL
FOR AN ADDITIONAL \$5 PP**

- All Bowls are Nut Free -

Make it a Party!

EASY PARTY PLANNER

CREATE YOUR OWN MENU*

PICK THREE: \$12.95 PP (3 PCS TOTAL)

PICK FOUR: \$16.95 PP (4 PCS TOTAL)

PICK FIVE: \$19.95 PP (5 PCS TOTAL)

FAVORITES

MUFFALETTA PINWHEEL

CLASSIC FILLINGS, PUFF PASTRY (NF)

SMOKED SALMON ASPARAGUS

PASTRAMI STYLE SMOKED SALMON,
DIJON MUSTARD (GF,DF,NF)

BRUSCHETTA TRIO

TRUFFLED WHITE BEAN, TOMATO BASIL,
RED PEPPER HUMMUS (GF,DF,NF,V)

SIRLOIN 'N BLEU BITE

ROLLED SIRLOIN, BLEU CHEESE,
RED ONION, ARUGULA (GF,NF)

ITALIAN SAUSAGE

SWEET AND MILD ITALIAN SAUSAGE, SAUTÉED
ONIONS AND PEPPERS (GF,DF,NF)

BETWEEN BREAD

JERK CHICKEN

CARAMELIZED ONION, PICK-A-PEPPA SAUCE
(GF,DF,NF)

SHAVED TAVERN HAM & BRIE

DIJON MUSTARD, PRETZEL BUN (NF)

SMOKED TURKEY BREAST

HONEY MUSTARD, CRANBERRY, ARUGULA (DF,NF)

FRANKS IN A BLANKET

MINI BEEF FRANKS, PUFF PASTRY, MUSTARD (NF)

GOURMET SLIDERS

GRILLED BLACK ANGUS, PULLED PORK, BBQ CHICKEN
(NF)

GRILLED VEGETABLE STACK

MARINATED VEGETABLES, BASIL PESTO (V)

SKEWERED

GRILLED VEGETABLE KABOB

MARINATED GRILLED VEGETABLES,
BALSAMIC REDUCTION, HERBS (GF,DF,NF,V,VV)

SHRIMP AND PESTO KABOB

SHRIMP, CHERRY TOMATO, BASIL PESTO (GF,DF)

TUSCANO KABOB

CUBED ITALIAN COUNTRY BREAD, PARMESAN,
BLACK TRUFFLE OIL, SPICY PEPPERONI (NF)

TUNA POKE

AHI TUNA, SOY, GINGER, GARLIC, RED PEPPER
(GF,DF,NF)

SPANISH CHORIZO PINXTO

CHORIZO, MANCHEGO, OLIVE (GF,NF)

ASIAN MEATBALLS

GINGER & 5-SPICE PORK, SCALLION, PLUM SAUCE
(DF,NF)

FILLED/WRAPPED

'NDUJA DEVEILED EGG

WHIPPED 'NDUJA, HERBS (GF,DF,NF)

MINI BEEF WELLINGTON

BEEF TENDERLOIN, MUSHROOM DUXELLES (NF)

SMOKED SALMON CANAPES

CAPER, PICKLED ONION,
CREOLE MUSTARD VINAIGRETTE (NF)

CAPRESE CHERRY TOMATO

MOZZARELLA, BASIL, EVOO (GF,NF,V)

DATILES CON TOCIO

DATES, BACON (DF,NF)

RED HUMMUS CUCUMBER CUP

KALAMATA, FETA (GF,V,VV)

*PRICING MAY VARY FOR PREMIUM SELECTIONS



CARNE E FORMAGGIO GRANDE

CHEF'S SELECTION OF ARTISANAL
DOMESTIC AND IMPORTED
CHARCUTERIE WITH CLASSIC CHEESES.
GARNISHED WITH
MARINATED OLIVES, TOASTED NUTS,
DRIED AND FRESH FRUITS.
SERVED WITH ARTISANAL CRACKERS
AND SLICED FRENCH BAGUETTE

\$21.95

SATISFY YOUR SWEET TOOTH

COOKIES ^(V)
OR
BROWNIES ^(V)
OR
BAR COOKIES ^(V)
OR
CHURROS ^(NF,V)
\$3.50

PETITE DESSERTS

A SELECTION OF

MINI CHEESECAKES ^(NF,V)
CARROT CAKE BITES ^(NF,V)
FRESH FRUIT TARTS ^(NF,V)
ASSORTED PETIT FOURS ^(NF,V)
MINI FANCY COOKIES ^(NF,V)
FRENCH MACARONS ^(NF,V)
MINI CANNOLIS ^(NF,V)
- TWO PER PERSON -
\$7.95

ASK US ABOUT OUR FULLY CUSTOMIZABLE
ICE CREAM SUNDAE BAR!

HOT

Coffee

Service

(GF, DF,NF, V)



Our blends are carefully procured based on adherence to uncompromising standards. Discover blends that we trust as the truest expression of the coffee roaster's craft.

Airpot/box serves 10-12	\$25
Small shuttle serves 25-30	\$50
Large shuttle serves 50-60	\$95

Includes: half and half, sugar, sweet and low, equal, compostable cups, stirrers, & napkins

HOT FOOD &



CLASSIC BUFFALO WINGS

**MILD, MEDIUM, OR HOT
CELERY, CARROT STICKS, &
BLUE CHEESE DRESSING (NF)
\$150.00 (SERVES 30-35)**

SLIDERS

**POT ROAST & KIMCHI (NF)
OR
CLASSIC CHEESEBURGER (NF)
OR
CARNITAS & JALAPENO SLAW (NF)
\$4.95**

**FULL PREMIUM BAR
AND**

**BEER, WINE & SODA
PACKAGES**

**ARE AVAILABLE
WITH OUR LICENSED,
PROFESSIONAL BARTENDERS.
PLEASE CALL FOR RATES!**

**SODAS, JUICES AND
BOTTLED WATERS**

\$3.00