



TRI-STAR
CATERING



CORPORATE CATERING MENU

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TRI-STAR
CATERING

215 N Clinton Street
Chicago, IL 60661
312-207-5450
info@tristarcatering.com

NEW OPTIONS, SAME GREAT FOOD AND SERVICE!

TRI-STAR is excited to unveil our new menu. We've added a number of great new food offerings and kept the classics! With the quick-click navigation bar on the right, you can click and instantly jump to your favorites!

HOW TO ORDER

CALL 312-207-5450

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

ONLINE AT www.tristarcatering.com

you can place your order through our online portal

E-MAIL AT info@tristarcatering.com

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

For most items, you can place your order by 4PM
on the day before your event to have it ready for you on time.

If you're running a little late, use our **Express Menu** where you
can place your order before 10AM and receive it by Noon the
SAME DAY!

Delivery fee starts at \$15, weekend order minimum is \$200.00.

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Railcar Club

The Railcar Club is our private event space.
Book your next office party, executive lunch,
private dinner, networking event, or cocktail
reception here!

Express Lunch Menu

Minimum 10 guests - Order before 10:00am - Receive your order by NOON!

Express Sandwich Tray \$12.95pp

with assorted chips and homemade cookies and brownies

**All sandwiches can be served as wraps*

Smoked Turkey & Brie on whole wheat bread

Monterey Chicken Wrap with pepper jack and chipotle mayo

Classic Italian Grinder on a hoagie roll

Grilled Chicken Caesar Wrap

Horseradish Roast Beef with havarti on a pretzel roll

Grilled Vegetable Stack on roasted tomato focaccia

Express Buffets

All express buffets come with assorted homemade cookies and brownies

Chicken Vesuvio \$15.50

tossed salad, Italian bread and butter

Momma's Meatball Sandwich \$14.95

with spicy giardinera, tossed garden salad and chips

Chili Dogs and Frito Pie \$12.50

John's Northwood Chili, charred ¼ lb all beef hot dogs, corn chips, poppy seed buns, shredded cheddar, chopped onions and mustard

Grilled Chicken Caesar Salad. \$15.50

with fresh fruit, rolls and butter

Pesto Penne Chicken \$15.50

tossed garden salad, Italian bread and butter

Add sodas and bottled waters for \$2.00

PLACE ORDERS at
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or call 312-207-5450
ORDERS MUST BE
CONFIRMED

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BREAKFAST

Start your day off right!

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BREAKFAST CLASSICS

(Minimum 10 Guests)

TRI-STAR'S Big Breakfast Bonanza.....\$12.95

Farm fresh scrambled eggs, crispy bacon, sausage links, and roasted breakfast potatoes served with petite breakfast pastries and fresh whole fruit
Substitute Gourmet Chicken Sausage for an additional \$1.50

French Toast or Pancakes.....\$9.95

Light and airy buttermilk pancakes OR French toast served with whipped butter and syrup.
Crispy bacon, sliced fresh fruit platter and assorted bottled juices
Sub whole fruit at no additional cost.

The Continental ♡\$7.95

Platter of fresh seasonal fruits and assorted bottled juices served with muffins, Danish, bagels and breakfast breads with cream cheese, butter and assorted jams and preserves.

Get Started ♡\$4.95

Tri-Star's Morning Breakfast Basket filled with assorted pastries
Served with assorted bottled juices.

Breakfast Parfaits ♡

SMALL 4.25 LARGE 5.95

Greek Style Vanilla yogurt layered with seasonal fruit and house made granola topping

Overnight Oats ♡ \$4.95

Original: Oats, Vanilla Almond Milk, Greek Yogurt, Dried Blueberries, Chia Seeds, Slivered Almonds, Lemon Zest

Chocolate-Banana: Oats, Vanilla Almond Milk, Greek Yogurt, Sliced Banana, Chocolate Chips, Chia Seeds

Breakfast Wraps\$9.50

12" wraps filled with 3 farm fresh eggs, zesty potatoes and other freshly prepared ingredients.

Choose two options. *Served with whole fruit.*

Chorizo - Spicy Mexican sausage, queso fresco, salsa, onions, and peppers in a chipotle wrap

Pepper & Cheese ♡ - Peppers & onions folded with Monterey jack cheese in a honey wheat wrap

Smoked Ham - Smoked ham, bell peppers, and cheddar cheese.

Spinach ♡ - Sautéed spinach, onions and mushrooms with feta cheese and diced tomatoes

Breakfast Egg Sandwiches\$8.95 (2pp)

Choice of two breakfast sandwiches options. Served with seasonal whole fruit

English Muffin ♡ - with Spinach, Mushroom Feta

Buttery Croissant - with crisp bacon and cheese

Pretzel Roll - with shaved ham, arugula and cheese

English Muffin - with breakfast sausage and cheese

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CHEF'S BREAKFAST RECOMMENDATIONS

Corned Beef Tater Tot Casserole

Half Pan - \$59.95 for 8-10 ppl

Full Pan - \$119.50 for 18-20 ppl

Crisp tots layered with corned beef, swiss cheese, farm fresh eggs, roasted peppers and onions. This new breakfast item is original and exciting, something to break up the humdrum of your breakfast routine.

Steak and Eggs (Min order 20 guest)

\$16.95 per person

Grilled & marinated flank steak, fluffy scrambled eggs (add cheddar cheese no extra charge), home fries, grilled sourdough, and fresh sliced fruit.

Belgian Waffles (Min order 20 guests)

\$15.95 per person

Warm authentic Liege/ Belgian style waffles, strawberry-mint compote, warm maple syrup and whipped butter, Chicken cranberry sausage and loaded breakfast potatoes (cheddar, mushroom, onions, peppers)

Smoked Salmon Platter (Min order 20 guests)

\$16.95 per person

Atlantic Smoked Salmon, assorted bagels and grilled sourdough, sliced roma tomatoes, pickled red onion, cucumber, sliced hard boiled egg, capers, dill, and cream cheese – Fresh fruit platter

Add a Bottle of Prosecco and Orange Juice ...\$35.00 (serves 6 guests)

Breakfast Beverages

Bridgeport Coffee – “Locally Roasted and Proudly Served”

Offering a direct relationship with many growers, ensuring the organic and Fair-trade produced beans that embody all the qualities we value.

Includes: cream, sugar, sweet and low, equal, cups & napkins

Box serves 10-12

Small Shuttle serves 25-30

Large Shuttle serves 50-60

\$17.95

\$40.00

\$75.00

Assorted Sodas\$2.00

Coca Cola, Diet Coke, Sprite and Diet Sprite

Bottled Water\$2.00

Assorted Juices\$2.50

Orange, Cranberry, and Grapefruit

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BUILD YOUR OWN BOWLS!

We bring the bowls and the fixings, you create your own personalized lunch!

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**Choose one:
\$18.95/
Guest
(Minimum
20 Guests)**

Bases

Protein

Toppings

Sauces

Add-Ons

**TEX
MEX**

Garlic Cilantro Rice
Vegetarian *Gluten Free*

Chopped Romaine
Vegetarian *Gluten Free*

Classic Chicken Tinga
Gluten Free

Black Beans
Grilled Vegetables
Pico De Gallo
Sour Cream
Guacamole
Shredded Cheddar

Green Tomatillo Salsa
Red Chile Salsa
Chipotle Ranch

Marinated Flank Steak- \$4
Grilled Shrimp- \$5
Pappas Con Soyrizo- \$4
Ancient 5 Grains Mix- \$3

SEOUL

Jasmine Rice
Vegetarian *Gluten Free*

Napa Cabbage Slaw
Vegetarian *Gluten Free*

Bulgogi Style Chicken
Gluten Free

Shaved Radish
Marinated Cucumber
Pickled Onion
Kimchi
Scallion
Boiled Egg
Sliced Jalapeño

Sambal
Sweet Sesame Soy
Gochujang

Bulgogi Flank Steak- \$4
Spicy Garlic Prawns- \$6
Grilled Vegetables- \$3
Kimchi Fried Rice- \$3
Ancient 5-Grain Mix- \$3

Southern

Cajun Dirty Rice
Vegetarian *Gluten Free*

Tri-Color Slaw
Vegetarian *Gluten Free*

Smokey Pulled Pork
Gluten Free

Charred Corn
Braised Greens
Pickled Jalapeño
Crispy Onions
Pinto Beans

Sweet & Smokey BBQ
Honey Mustard
Buttermilk Ranch

Smoked Brisket- \$4
Blackened Prawns- \$5
Grilled Vegetables- \$3
Ancient 5-Grain Mix- \$3

Fit Fare

Organic Spring Greens
Vegetarian *Gluten Free*

Ancient 5-Grain Mix
Vegetarian

Lemon Herb Chicken Breast
Gluten Free

Roasted Vegetables
Red Bell Pepper Hummus
Tomato & Cucumber Crumbled Feta
Pickled Red Onion
Olive Tapenade

Dill Yogurt Dressing
Spicy Green S'hug
Balsamic Vinaigrette

Steak Shawarma- \$4
Blackened Salmon- \$6
Grilled Prawns- \$5
Falafel- \$4

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SANDWICHES

Upscale Sandwich Tray..... \$11.95

A Selection of fresh made sandwiches and wraps
(see next page for sandwich choices)
Served with a fresh fruit tray and your choice of
pasta salad, green salad, firecracker coleslaw,
OR dijon potato salad

Entrée Salad..... \$8.95

Choice of Entrée salad found on following pages.
Served with Artisanal Roll and Butter

Italian Sandwich Bar..... \$11.95

Classic Italian Beef, Momma' Meatballs, Baked
Penne, Caesar salad.
Served with **Pre-Split Sub Rolls, Shredded
Mozzarella, & Spicy Giardiniera**

Executive Boxed Lunch..... \$12.95

Choice of Sandwich, Panini, Wrap, or Salad.
See following pages for options.
Served in a clear top box with **pasta salad, fresh
fruit, & Chef's choice of dessert**

SOUP

Add one of our 3 signature soups to any lunch!

\$40.00 for 1/2 Gallon (Serves 8)

\$80.00 for 1 Gallon (Serves 16)

Signature Soups

Organic Lentil & Chickpea

This tasty organic soup features lentils, chickpeas and tomatoes simmered in an herbed stock with select vegetables.

Steak & Ale Chowder

Ale enhances the hearty flavor of this rich chowder brimming with tender beef, potatoes and onions.

Organic Chicken Noodle Soup

Packed with diced chicken, a medley of vegetables and tender pasta in a savory broth.

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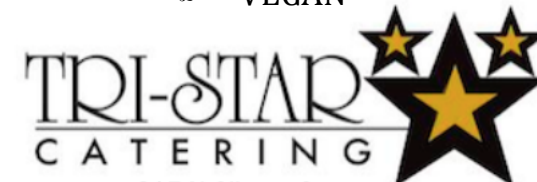
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SANDWICH CHOICES

All sandwiches can be made with a gluten free roll for no additional cost!

Smoked Turkey & Brie - With cranberry sauce, Dijon mustard and lettuce on a whole wheat roll

Southwestern Club - House smoked turkey and jalapeno bacon with lettuce, tomato and chipotle mayonnaise on whole wheat bread



Turkey Cobb Wrap- Crisp lettuce, bacon, avocado, sliced tomato, crumbled blue cheese, ranch dressing and hardboiled egg in a spinach wrap


Chicken Caprese- Marinated grilled chicken breast, fresh mozzarella, roma tomato, and basil on French bread

Spicy Buffalo Chicken- Sliced buffalo chicken on a Kaiser roll topped with, celery, lettuce, tomato and blue cheese

Monterey Chicken Wrap - Thin slices of marinated grilled chicken breast, pepper jack cheese, black beans, pico de gallo, lettuce and chipotle mayo in a wrap

Grilled Chicken Panini -Grilled sourdough bread filled with grilled chicken breast, arugula, parmesan cheese, roasted red pepper and homemade pesto

Veggie Stack   - Grilled/Balsamic Glazed eggplant, sweet red peppers, onion and mushrooms – on a gluten free roll

Hummus and Veggies  - Pita triangles and hummus with carrots & celery


Tuna Salad -Creamy tuna salad tossed with diced apples, pecans, lettuce and tomato on a flaky croissant


Italian Grinder -Genoa salami, capicola, ham, and provolone on an Italian sub roll with lettuce, tomato, onion, pepper rings, classic vinaigrette and garlic mayo

Bistro Steak Sandwich -Hearty French baguette topped with grilled steak, baby greens, oven roasted tomato, caramelized onions, and creamy garlic mayo

Horseradish Roast-Beef -Lean roast-beef piled on pretzel roll topped with dill Havarti cheese, lettuce, tomato, and red onion with our horseradish dressing

Tex-Mex Steak Wrap -Grilled marinated steak, black beans, guacamole, corn, pico de gallo and salsa wrapped in a red chile wrap

Thai Veggie Wrap  -Noodles in peanut sauce, cilantro, carrots, cucumber, and peppers in a spinach wrap

Adult PBJ  -Thick slices of multigrain bread smeared with creamy peanut butter layered with cranberry jam, crisp slices of apple

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SALAD CHOICES

Cobb Salad Iceberg lettuce topped with grilled chicken, bacon, tomato, avocado, hardboiled egg and crumbled blue cheese. Served with ranch dressing.

Chopped Salad ♡ Chopped romaine, roma tomatoes, green onion, black olives, shredded carrot, cucumber, radishes, penne pasta and crumbled gorgonzola cheese croutons and balsamic vinaigrette.

Asian Beef Salad Baby field greens with marinated grilled steak, julienne veggies, scallions and ginger-soy dressing.

Tuna Nicoise Salad White albacore tuna, Nicoise olives, boiled new potato, hardboiled egg, and tomato over mesclun lettuce with balsamic vinaigrette.

Grilled Chicken Caesar Salad Marinated chicken, crisp romaine, cherry tomatoes, parmesan cheese, homemade croutons, and classic dressing

Grilled Vegetable Kabobs Salad 🌱 🌾 Grilled zucchini, onion, mushroom, tomato, and yellow squash skewers with balsamic vinaigrette served on a bed of baby field greens

Chopped Kale Salad Crisp kale tossed with savory bacon, shaved parmesan cheese, cherry tomato and citrus vinaigrette

Spinach Salad ♡ Dried cranberries, red onion, feta cheese and toasted pine nuts over fresh spinach leaves, with lime crème fraiche dressing.

Fresh from the Garden Salad 🌱 🌾 Generous portions of mushrooms, grape tomatoes, red onion, and sweet bell peppers over a bed of fresh greens

Ancient Grains Speziato 🌱 5 ancient grains blend of red quinoa, barley, wild rice, wheat berries, & bulgur. Tossed with garlic, EVOO, roasted cremini mushrooms, & chilies.

Asian Noodle Salad 🌱 🌾 Gluten free Lo Mien noodles served with spicy seasonal vegetables, cabbage and garlic black bean vinaigrette dusted with sesame seeds

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Hot Buffets

Freshly prepared for you!

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HOT BUFFETS

Crunchy Taco Bar\$10.75

Tex-Mex Seasoned Beef Picadillo with crisp lettuce, mild salsa, diced onions, cilantro, and shredded cheese. Served with **Crunchy Corn Taco Shells, Spanish Style Rice, Refried Beans.**

Sub **Chicken Tinga** for \$3

Maxwell Street Grilled Polish Sausage.....\$10.95

Juicy Char-Grilled smoked polish sausage with fresh soft buns, yellow mustard, grilled sweet onions, sport peppers.

Served with **Chopped Salad** and **Tater Tots** with spicy ketchup

Pulled Pork Sandwiches.....\$11.95

Lightly smoked tender pork shoulder, soft rolls, sweet and smokey BBQ sauce, & crisp dill pickles.

Served with **Classic Mac 'n Cheese** and **Fire Cracker Cole Slaw**

Add to Mac: **Bacon, Andouille Sausage, or Roasted Green Chilies** \$2

BBQ Grilled Chicken Breast Sandwich.....\$11.95

Tender Chicken Breast grilled and basted with sweet and tangy BBQ Sauce.

Served with **Picnic Macaroni Salad** and **Fire Cracker Cole Slaw**

Sub a **Chopped Salad and Tater Tots** at no extra cost!

Classic Chicken & Steak Fajitas.....\$15.95

Marinated grilled flank steak, tender grilled chicken, grilled seasonal vegetables.

Served with **Spanish Style Rice, Classic Refried Beans, Salsa Rojo, Guacamole, Cheddar Cheese, Sour Cream, Soft Flour Tortillas**

Add **Zesty Shrimp** for \$3.00

Asian Lettuce Wraps\$13.95

Spears of romaine lettuce filled with guests choice of **Grilled Teriyaki Chicken or Hoisin Glazed Steak.**

Garnished with chopped peanuts, chili flakes, and plum sauce.

Served with **TSC Spicy Noodle Salad**

Classic Chicken Vesuvio.....\$12.95

Oven baked breast of chicken seasoned with oregano, garlic, and extra virgin olive oil.

Served with **Vesuvio Potato Wedges, sweet peas, Tossed Green Salad, & Crusty Bread with Butter**

Home Style Pot Roast.....\$13.95

Slow braised beef roast served and root vegetables in a rich hearty jus.

Served with **Creamy Mashed Potatoes, Garden Salad, Artisanal Rolls & Butter**

Stuffed Chicken Florentine.....\$14.95

Juicy chicken breast stuffed with spinach, roasted red bell peppers, parmesan and fresh herbs.

Served with **Herb Roasted Potatoes, Garden Salad, Artisanal Rolls, & Butter**

Kabob Trio..... \$15.95

Guests mix and match their choice of Kabob: Yogurt Marinated Chicken, Grilled Beef, & Balsamic Glazed Vegetables.

Served with **Wild Rice Pilaf, Cucumber Dill Sauce, Garden Salad, Artisanal Rolls & Butter**

Tilapia Veracruz..... \$13.95

Roasted Tilapia filet on a bed of tomatoes, onion, cilantro, & green olives.

Served with **Cilantro Rice, Garden Salad, Artisanal Rolls & Butter**

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CHEF'S BUFFET RECOMMENDATIONS

Gaucho Steak & Chicken.....\$18.95

Argentinian style marinated and grilled chicken and flank steak on a bed of grilled potatoes and onions.
Served with **Grilled Vegetable Kabobs, Warm Pita, Green Salad with Chipotle Lime Vinaigrette & Zesty Chimichurri Sauce**

Atlantic Salmon..... Market Price

Grilled Filet of Salmon with tomato concasse & lemon wedges.
Served with **Wild Rice Pilaf, Grilled Asparagus, Garden Greens Salad, Artisanal Rolls & Butter**

El Paso Meatloaf..... \$11.95

Ground beef and pork, mixed with spicy tomatoes and chilies. Topped with picante tomato glaze.
Served with **Garlic Mashed Potatoes, Sautéed Green Beans, Tossed Green Salad.**
Sub Chipotle Mashed Potatoes at no extra cost.

Mediterranean.....\$17.25

Lemon Herb Chicken with white wine, lemon, garlic sauce. Flaky Spanikopita.
Served with **Herb Roasted Potatoes, Greek Peasant Salad, Crusty Bread & Butter**

Chili Dogs and Frito Pie\$9.95

John's Northwood Chili, Charred 1/4 pound all beef hot dogs, corn chips, poppy seed buns, classic stadium warm cheese sauce, chopped onion, & mustard
Served with **Picnic Macaroni Salad and Fire Cracker Cole Slaw.**

Add: Vegetarian Chili.... \$3/guest
Tofu Dogs..... \$3/guest
Assorted Chips.....\$2/guest

Seoul Taco Buffet.....\$18.95

Bulgogi Style Steak, Spicy Korean Chicken, Sweet Soy Glazed Grilled Vegetables, Avocado Crema
Served with **Soft Corn Tortillas & Kimchi Fried Rice**

Classic Lasagna Bolognese.....\$12.95

Layered pasta with classic meat bolognese, ricotta, mozzarella, & parmesan cheeses, Italian herbs.

Served with **Caesar salad and Garlic Bread**

SIDES AND EXTRAS

(Minimum 10 Guests)

Greek Peasant Salad\$4.00

Seasonal Greens with Feta, cherry tomato, red onion, cucumbers, & kalamata olives

Spanish Style Rice \$2.50

Zesty rice seasoned with savory tomato, spices, and cilantro

Classic Refried Beans\$2.50

Slow stewed and smashed pinto beans with latin spices

Crisp Tater Tots\$2.50

Served with spicy ketchup

Add Parmesan & Truffle Oil \$1.50

Classic Mac 'n Cheese\$3.00

Tender elbow pasta mixed into a luscious cheese sauce

Add Bacon, Andouille Sausage, or

Roasted Green Chilies \$2.00

Picnic Macaroni Salad\$2.50

Classic macaroni salad with celery, diced onion, dijonnaise, and sweet relish

Firecracker Cole Slaw\$2.50

Tri-Color Cabbage Slaw with zesty slaw dressing

Ancient Grains Blend\$2.50

Red quinoa, barley, wild rice, wheat berries, bulger.

TSC Spicy Noodle Salad\$3.50

Rice noodles tossed with Thai Style Peanut Dressing, julienned carrots, cucumbers, & peppers. Garnished with fresh cilantro and crushed peanuts.

Creamy Mashed Potatoes\$3.00

Smashed potatoes with plenty of butter and cream

Sub Chipotle Mash at no additional cost!

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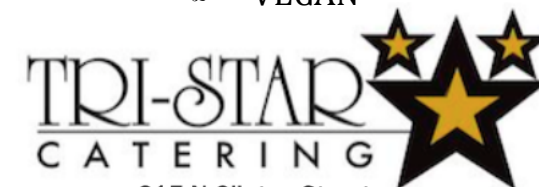
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A taste of the future!



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Introducing the IMPOSSIBLE Burger!

The Impossible Burger is a revolutionary vegetarian product that provides a true burger experience from a healthier, more sustainable source. Compared to a burger made from cows, making an Impossible Burger uses about 1/20th the land, 1/4th the water, and produces 1/8th the greenhouse gas emissions. We are the first Chicago caterer to offer this truly amazing product on our menu. The IT vegetarian meat replacement- so delicious, the only way your guests will know it's not beef is if you tell them!

Visit www.impossiblefoods.com for more information!

Impossible Burger Options

Build Your Own Burger Bar ♡.....\$14.95

4oz Impossible Burger Patties, sesame seed Buns, Classic Burger Sauce, Butter Lettuce, Sliced Tomato, Sliced Onion, Dill Pickle Chips
Served with **Sidewinder fries and Garden Salad**

Shepherd's Pie ♡.....\$14.95

Seasoned impossible burger served in a rich vegetable stock with parsnips, peas, celery, & carrots, under a bed of golden brown mashed potatoes.
Served with **Kale Salad and Artisanal Rolls & Butter**

Pasta Bolognese ♡.....\$14.95

Penne pasta with bolognese sauce featuring herbed Impossible Burger, carrots, tomatoes, & parmesan.
Served with **Caesar salad & Garlic Bread**

Taco Bar ♡.....\$14.95

Savory Impossible burger picadillo, Grilled Seasoned Vegetables, Pico de Gallo, Sour Cream, Shredded Cheese, Onions & Cilantro, Soft Corn Tortillas
Served with **Spanish Rice and Black Beans**

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DIETARY KEY

♡ = VEGETARIAN

Ⓜ = GLUTEN FREE

🌱 = VEGAN



215 N Clinton Street
Chicago, IL 60661
312-207-5450
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A la Carte Appetizers

(Priced Per Person, unless otherwise stated)

International Cheese Board ♡\$5.95

Imported and Domestic Cheeses including garlic-herb boursin, triple cream brie, smoked gouda, and Spanish manchego. Garnished with fresh and dried fruits, nuts. Served with assorted artisanal crackers and sliced French Baguette

Simply Cheese ♡\$4.25

Thin slices of locally produced cheddar, swiss, pepper jack, & dill havarti garnished with sweet grapes
Served with assorted artisanal crackers

Formaggio e Carne.....\$10.95

Chef's selection of artisanal domestic and imported charcuterie paired with seasonal cheeses. Garnished with marinated olives, dried and fresh fruits, toasted nuts. Served with assorted artisanal crackers and sliced French Baguette

Market Vegetable Crudité ♡♻️\$3.50

Fresh seasonal vegetables blanched till tender and crisp
Served with TSC Green Goddess Dressing

Petite Deli Sliders.....\$7.00

Assortment of Smoked Turkey Breast, Slow Roasted Beef, & Grilled Vegetable Stack served on Mini Brioche Buns
(2 per guest)

Tomato Bruschetta ♻️\$3.50

Grilled country bread with a diced sweet tomato, garlic, basil, & EVOO

Make it *Caprese Style* with fresh mozzarella & balsamic glaze for \$1.00

Roasted Red Pepper Hummus ♡\$3.00

Sweet roasted red bell pepper, tahini, lemon, garlic, & puréed garbanzos
Served with Pita Chips

Make it Super with chopped kale & herbs \$1.00

Old Bay Shrimp Salad Spears 🍷\$4.50

Crisp Belgian Endive filled with old bay shrimp salad garnished with chives.

Mac 'n Cheese Bites ♡\$3.50

Mini Mac 'n cheese bites crisped and drizzled with Truffle oil

Beef Brochette 🍷\$4.00

Grilled beef brochette rolled in fresh cracked pepper, served with horseradish sauce

Atlantic Smoked Salmon Potato.....\$4.00

Silky Atlantic smoked salmon. Creole mustard vinaigrette, dill, creme fraiche.
Served in a hollowed red skin potato.

Platters

(Serve 25-30 Guests)

Classic Buffalo Wings.....\$135.00

Full Pan of classic buffalo hot wings that can be made mild, medium, or HOT.
Served with celery, carrot sticks, & bleu cheese dressing

Lamb Scottaditto 🍷Market Price

Chargrilled lamb chops served with herb salsa verde

Cajun Prawns 🍷\$135.00

Fire grilled prawns dusted with house made cajun seasoning.
Served with Classic Remoulade and Lemon Wedges

Lobster Rolls.....Market Price

Tender butter poached lobster tossed in a light dressing served in toasted split top buns.

THE ABBODANZA

Inquire for More Details!

Fully tailored appetizer buffet built to satisfy and delight all the senses! A true showstopper at your next event!



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Build Your Own Cocktail Party

Couldn't be simpler!

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Build Your Own Cocktail Party

Pick Your Own Combination amongst the following options:

Pick Three: \$10.50 per guest (3 pcs total)

Pick Four: \$14.50 per guest (4 pcs total)

Pick Five: \$17.50 per guest (5 pcs total)

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SKEWERED

Grilled Vegetable

Kabob

Marinated Grilled Vegetables, Balsamic Reduction, Herbs

Shrimp and Pesto

Kabob

Plump Shrimp, Cherry Tomato, Basil Pesto

Tuscano Kabob

Cubed Italian Country Bread, Black Truffle Oil, Parmesan, Spicy Pepperoni

Spanish Chorizo

Pinxto

Chorizo, Manchego, Olive

filled

'Nduja Deviled Egg

Hard Boiled Egg, Whipped 'Nduja, Herbs

Atlantic Smoked Salmon Cups

Smoked Salmon, Caper, Pickled Onion, Creole Mustard Vinaigrette, Cucumber Cup

Caprese Stuffed Cherry Tomato

Cherry Tomato, Mozzarella, Basil, EVOO

Roasted Red Pepper Hummus Cucumber

Cup

Cucumber Cup, Kalamata Olive, Feta

BETWEEN BREAD

Jerk Chicken

Caramelized Onion, Pick-A-Peppa BBQ Sauce

Shaved Tavern Ham & Brie

Dijon Mustard, Pretzel Bun

Smoked Turkey Breast

Honey Mustard, Cranberry Relish, Arugula

Grilled Vegetable Stack

Marinated Grilled Vegetables, Basil Pesto

Favorites

Muffaletta Pinwheel

Classic Fillings, Puff Pastry

Pastrami Style Salmon Wrapped Asparagus Spear

Pastrami Style Smoked Salmon, Dijon Mustard

Roasted Five Spice

Carrots

Sesame Seeds, Herbs

Sirloin 'n Bleu Bite

Rolled Sirloin, Bleu Cheese, Diced Red Onion, Arugula

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Desserts

House Baked Cookies (2 pp).....\$2.50

A variety of our house made cookies

Chocolate Brownies.....\$2.50

One large square each of our famous recipe chocolate brownies.

Bar Cookies.....\$2.50

Our bar cookies change with the seasons, please inquire for our current offerings.

Cookies, Brownies, & Bar Cookies.....\$2.50

Chef's selection of our assorted gourmet house made items.

Fresh Fruit Salad.....\$3.75

Seasonal Fresh Fruit.

Assorted Petite Desserts (2pp).....\$5.00

An assortment that may include mini cheesecakes, carrot cake bites, fresh fruit tarts, macarons, assorted petit fours, mini fancy cookies.

Build Your Own S'More.....\$5.50

Your guests have fun building these campsite favorites. Decadent chocolate mousse, mini marshmallows, and classic graham crackers.

Build Your Own Strawberry Shortcake.....\$5.50

Your guests pile on sweet macerated strawberries onto fresh baked vanilla cake and top with whipped cream and sliced almonds!

Please ask about our specialty cakes and seasonal fruit desserts!

Beverages

Bridgeport Coffee Service

"Locally Roasted and Proudly Served"

Offering a direct relationship with many growers, ensuring the organic and Fair-trade produced beans that embody all the qualities we value.

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

Box serves 10-12.....\$17.95

Small Shuttle serves 25-30 ...\$40.00

Large Shuttle serves 50-60...\$75.00

Assorted Sodas\$2.00

Coca Cola, Diet Coke, and Sprite

Bottled Water\$2.00

Assorted Juices\$2.50

Orange, Cranberry, and Grapefruit

***Inquire about our full service,
licensed, offsite bar programs!***

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