



EVENTS + WEDDINGS



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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 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



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 Cрудité
 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



WEDDINGS



YOUR SPECIAL DAY

We approach each wedding planning process knowing that no two weddings are the same! We strive to make each wedding as perfect as the couple can dream!

SERVICES & PACKAGES

No such thing as a cookie cutter wedding so reach out to us to discuss your options!

MULTIPLE DINING OPTIONS

- Full plated service
- Live action stations
- Buffet
- Cocktail Reception
- Grand Grazing Tables



CURATED BEVERAGE OPTIONS

- Full open bar
- Consumption bar
- Cash Bar
- Bring-Your-Own-Alcohol Options

DECOR AND RENTALS

- Expansive furniture and equipment rental options
- Myriad of linen options
- Fully customized decor options





SAMPLE WEDDING PLATED DINNER

First Course

Fresh Spring Salad
spring mix lettuces, crispy chickpeas, roasted asparagus spears, Michigan blackberries, blood orange shallot vinaigrette

Chef's Bread Basket with whipped butter

Second Course (pre-selected choice of entrée)

Barrel Cut Filet of Beef
mushroom confit, pomme fondant, heirloom carrot, red wine demi glace

Pan Roasted Salmon
preserved lemon, roasted red peppers and onion, robust mushroom soft polenta, Calabria pepper vinaigrette

Grilled Amish Chicken
confetti israeli couscous, roasted asparagus, red chermoula

Root Vegetable Tagine
seasonal vegetables, green coconut curry, puff pastry

Third Course

Chef's Assortment of Petit Fours and Sweet Bites
(Served family style)

Traditional Wedding Cake
(Referral for baker)





Bar Packages

WHAT'LL YA HAVE?

Open Bar

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

Consumption Bar

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

BYOA Bar

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