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In the kitchen

Staying connected with Tri-Star Catering



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We hope your summer is going well thus far. Looking forward to serving you soon! Stay Safe!

The Tri-Star Catering Team



Fish Fry @ Home

The Classic

Ingredients

Batter:

- 1C AP Flour
- 1C Corn Starch
- 1 12oz Beer (ale, lager)
- 1 Large Egg
- 1t Kosher Salt

Fish:

- 6C Peanut or Canola Oil
- 15 lb Cod cut into 1" slabs
- Salt and Pepper
- Sliced lemon wedges

Chips:

- 2 LB Russet or Yukon Gold Potatoes
- Kosher Salt

Tartar Sauce:

- 1C Mayo
- 1/3C Minced Dill Pickles
- 2T Capers
- 1T Minced Shallot
- 1.5t Dijon Mustard
- 1T Lemon Juice
- 1/2t Hot Sauce

Method

1. For the Fish: Whisk together flour, cornstarch, beer, egg, and salt in a medium-sized bowl. Cover bowl and place in fridge for at least 20 minutes. After resting time, place fish pieces into batter.

2. Preheat oil to 375F, remove one piece of fish out with a pair of tongs, letting the excess batter drip back into the bowl. Then lower it into the oil, holding on to it for a few seconds to keep it from sticking to the bottom. Cook until fillets are golden brown, about five minutes. Drain on paper towels and season with kosher salt.

3. For the Chips: Cut potatoes into 1/4" fries (remove skin if desired), par cook fries in 275F oil till pale and limp, drain on paper towels. When ready to eat, fry fries again at 375F till golden and crisp, season immediately with kosher salt.

4. For the Tartar: Mix all ingredients in a medium bowl and let sit for 30 minutes in the fridge. Sauce will store well for up to a week in an airtight container!



Employee Profile

Ian Del Castillo, Director of Operations

- University of California, Davis
 - B.A. Economics 2009
- City College of San Francisco
 - A.S. Culinary Arts 2015
- Born & raised in Daly City (suburb 15 mins south of San Francisco)
- 17.2 Golf handicap index (and continually dropping)

My professional working career started in the finance sector. I held a few banker/loan officer jobs with large retail banks leading up to a position as a licensed broker for a large investment firm. Despite experiencing success and growth and much to my parents' surprise, I woke up one morning and decided the finance game was not for me! I enrolled in culinary school at the City College of San Francisco, one of the oldest programs in the country. From there, I worked in a few restaurants ranging from Michelin starred kitchens to local grills. Realizing that I did not want the full-on "Chef" life, I moved into catering and events. Ironically, while working for a few catering companies, my business/sales prowess eventually emerged and I found myself spending less time in the kitchen and more time in the office.

With Tri-Star, I've been lucky to be allowed to strike a happy medium; enjoying recipe/menu development (with the occasional foray back on the cooking line) while focusing primarily on operations and business development.

If I'm not doing anything food related my time is split between my obsession with golf, enjoying the opera (my girlfriend is a professional opera singer), and playing with our tuxedo cat Mr. Louie.

Meet me on the course or in the kitchen!



Did you know?

Chicago and North Western Railway Power House

Our home, the historic
power house!

Our commissary kitchen and private event space, The Railcar Club, was formerly **The Chicago and North Western Railway Power House** which served the 1911 Chicago and North Western Terminal. The building was designed by Frost & Granger in 1909; it was mainly designed in the Beaux Arts style but also exhibits elements of the Italian Renaissance Revival style. Construction on the building finished in 1911, the same year the terminal opened.

The power house was built in cream brick with terra cotta trim, cornices, and ornamentation; the corner of the house at Clinton and Milwaukee features a 227-foot brick smokestack. The building contained four rooms, a large engine room and boiler room and a smaller engineer's office and reception room. The Chicago Tribune reported in 1948 that the power house output enough power to serve a city of 15,000 people. The power house ceased to serve the station in the 1960s, but when the terminal was demolished and replaced by Ogilvie Transportation Center in 1984, the power house survived. It is one of two remaining railroad power houses in Chicago.

The power house was added to the National Register of Historic Places on December 10, 2004. It was designated as a Chicago Landmark on January 11, 2006.



As we move into phase 4 of reopening, consider the Railcar Club for your small events, seminars, and classes!

- **Full service on-site catering and bar packages available.**
- **Outside food service welcome.**
- **Outdoor patio space!**
- **Prime west loop/fulton market location!**

E-Mail us:
info@therailcarclub.com



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questions, comments or suggestions!

Thanks for being a part of our
community!

