



“Make all activities pertaining to food and eating pleasurable ones”

Are you responsible for your company's next party?

TRI-STAR Catering can help! From food and décor, to equipment rental, staffing, and full bar service, we can coordinate all of the considerable elements that make an event successful. Take advantage of our staff experience of over 50 years in the Chicago food and events industry.

Every menu can be a *custom* menu. If the great ideas on the following pages don't inspire you, one of our menu consultants will be happy to design a menu specifically for you.

As you browse through these pages, and begin to consider the perfect party menu:

- ★ Make a dramatic statement with one of our stunning, multi-level buffets, which incorporate colorful linens, serving pieces, fresh flowers, vegetables, fruits, and props
- ★ Imagine the smooth sophistication of a team of professional waitstaff passing elegant hors d'oeuvres
- ★ A combination of these elements may be the answer.

Whichever you choose, we will work with you to create a party that reflects your unique style, attitude, and budget.

Ask about our:

- ★ **Professional Wait Staff**
- ★ **China, Silver, Glassware, and Linen Rentals**
- ★ **Table and Chair Rentals**
- ★ **Fully Licensed Liquor Service**
- ★ **Floral Options**





Taste of Chicago Buffet

(This is one of our most popular items)

What is it about Chicago, the neighborhoods and their delicious foodS? Whether it's simple Chicago deep-dish pizza, Chicago-style hot dogs or one of the many ethnic cuisines of Chicago, there's a lot to taste, sample and love. Our Taste of Chicago menu offers a variety of the classics.

Slow Simmered Little Village Tacos

A must try, slow simmered chipotle chicken wrapped in soft corn tortillas for that classic taqueria flavor. Garnishes include: queso fresco, salsa verde and fresh cilantro.

TRI-STAR'S Guacamole Station

Fresh sliced and scooped avocados that are mixed with onion, chopped tomato, jalapenos and fresh cilantro. Served with multi colored tortilla chips.

Italian Beef

Slow roasted beef thinly sliced with onions and sweet peppers. Served with 3" classic crusty bread, shredded mozzarella and spicy giardinera on the side

All Beef Pups

Smaller version of the all beef Classic Chicago hot dog. Served with your choice of sport peppers, sliced tomato, dill pickle, mustard, celery salt & (gasp!) ketchup. Presented in a cute tabletop hotdog cart

Mini Deep Dish Pizzas

A bite-size assortment of pepperoni, cheese, sausage and mushroom served in tartlets.

Supper Club Crudit 

Our whimsical take on the pre- dinner relish trays served at Wisconsin supper clubs

It all starts with a **Sharp Cheddar Cheese Ball**, a classic cold pack sharp cheddar cheese covered with chopped pecans. Then a selection of fresh, grilled & pickled veggies are served which may include: carrots, cucumber slices, radishes, celery sticks, olives, pickled mushrooms, cherry peppers, roasted brussel sprouts, grilled asparagus and other tasty seasonal items. The tray is served with crackers, bread sticks and TRI-STAR's Green Goddess Dressing

Chicago Sweet Table

Bite-sized cheesecake squares, mini cannoli, assorted shortbreads, and a colorful assortment of Chicago candies: Lemonheads, Atomic Fire Balls, Boston Baked Beans and Tootsie Rolls.

Popcorn Three-Way

Bowls filled with sea salted, tangy cheddar, and sweet caramel pop corn;
Your guests mix it anyway they want.

Minimum 50 guests



BUFFET SELECTIONS

The following menu items can be combined to create a stunning personal buffet. TRI-STAR can help with linen choices, buffet decorations & rentals. Prices will vary according to number of guests and combination of items

Supper Club Crudité

Our whimsical take on the pre-dinner relish trays served at Wisconsin supper clubs

Fresh, grilled & pickled veggies are served with a **Sharp Cheddar Cheese Ball**, a classic cold pack sharp cheddar cheese covered with chopped pecans – Trays may include: Carrots, cucumber slices, radishes, celery sticks, olives, pickled mushrooms, cherry peppers, roasted brussel sprouts, grilled asparagus and other tasty seasonal items. The tray is served with crackers, bread sticks and TRI-STAR's Green Goddess Dressing

Market Vegetable Display

Trays or baskets filled with fresh vegetables served with TRI-STAR's Green Goddess Dressing

Vegetable Crudité

A variety of crisp fresh vegetables, served with ranch dressing

International Cheese Board

An abundance of imported and domestic cheeses including: Boursin; a creamy, yet crumbly blend of real cheese and fine herbs; buttery soft wedges of Brie; semi-firm rolls of Herbed Chevre; a supple and smooth smoked Gouda; and the full, nutty flavor of a semi-hard Spanish Manchego. Garnished with an assortment of fresh and dried fruits, served with Carr's crackers.

Brie and Grapes

Creamy brie and robust grapes served with assorted crackers

Simply Cheese

Thin slices of sharp cheddar, swiss, pepper jack, and dill havarti
Garnished with grapes and served with assorted crackers

Formaggio E Carne

Platters are brimming with domestic and imported Italian meats including prosciutto, bresaola, and salumi. An excellent selection of formaggio: gorgonzola, fresh mozzarella flavored with assorted imported oils and fresh herbs, truffle cheese, and parmigiano-reggiano.
Garnished with grapes, dried fruits, and marinated olives

BRUSCHETTA TRIO

Classic Tomato Basil - Diced tomato, fresh basil, garlic and extra virgin olive oil

Truffled White Bean - Cannelloni beans with shiitake mushrooms and truffle oil

Red Pepper Hummus - Roasted red peppers, tahini lemon, garlic and pureed garbanzos;

All served with a variety of homemade crostini and pita chips

Green Chili Polenta Squares

Creamy polenta filled with poblano peppers, onions, mascarpone and parmesan,
Drizzled with red chili sauce and crumbled queso fresco

Veggie Kabobs

Marinated, grilled mushroom, red pepper, onions, eggplant, and zucchini

Grilled Jerk Chicken Kabobs

Spicy marinated chicken breast layered with onions and peppers on a bed of sweet potato hash



MORE BUFFET SELECTIONS

Andouille & Shrimp Dip

Louisianans' holy trinity "onions, celery, and peppers", okra, Cajun seasonings and cheese baked until bubbly brown served with grilled garlic crostini

Artichoke and Spinach Dip

Chopped artichoke hearts, baby spinach, sautéed onions blended with cheese baked until brown and bubbly topped with parmesan crust Served with assorted crackers and crostini

Italian Sausage and Peppers and Onions

Grilled sweet mild Italian sausage (*you can request hot*) with sautéed onions and peppers

Tex-Mex Chicken Meatballs:

Creamy chicken meatballs with the right amount of heat, lightly tossed with chipotle bbq sauce.

Asian Meatballs

Tender pork seasoned with ginger, five spice and scallion lightly tossed with a plum sauce

Acapulco-Style Shrimp Cocktail

Plump shrimp, onion, tomato sauce, cilantro, avocado, hot sauce, and a dash of Worcestershire, must be served with saltines crackers

Mushroom Ravioli Salad

Ravioli filled with rich mushroom duxelles, tossed with asparagus tips, sundried tomatoes & parmesan cheese touched with white truffle vinaigrette

Franks in a Blanket

Miniature beef frankfurters wrapped in a blanket of puff pastry and served with a yellow mustard dipping sauce

Italian Beef

Slow roasted beef thinly sliced with onions and sweet peppers served with 3" classic crusty bread, sliced provolone and spicy giardinera on the side

Tuscano Basket

Rustic basket filled with pieces of Italian country breads, tossed with extra virgin Olive oil, herbs, fresh grated parmigiano-reggiano and sliced spicy pepperoni

Smoked Salmon Display - Duck Trap Smoked Salmon & Pastrami-style Smoked Salmon

Garnished with wasabi flying fish roe & black caviar; crème fraiche, capers, and minced onions Served w/ sliced pumpernickel & brioche toast

A Presentation of Shrimp - Shrimp Cocktail & Coyote Shrimp Kabobs

Chilled jumbo shrimp served with classic cocktail sauce and spicy remoulade

Spicy, Southwestern style grilled jumbo shrimp served with a cool lime-avocado dipping sauce

Mushroom Bruschetta

Forest mushroom with extra virgin olive oil, garlic & parmesan cheese - Served with grilled crostini



SLIDERS, MINI AND FINGER SANDWICHES

SLIDERS

Served warm on artisan bite sized rolls

Grilled Black Angus

Sirloin burgers with sharp cheddar spread, pickle and bistro sauce

Pulled Pork

Lightly smoked pulled pork shoulder, tangy BBQ sauce, slaw and dill pickles

Short Rib Sliders

Falling apart tender beef, grilled onions and bistro sauce

Pulled Chicken

Marinated chicken breast with tangy BBQ sauce and coleslaw

Chicken Schnitzel

Crispy chicken breast, pickled red cabbage and brown mustard

Chopped Brisket

16 hour smoked beef brisket dressed with sweet and tangy BBQ sauce and grilled onions

MINI SANDWICHES

Served room temp on artisan bite sized rolls

Grilled Veggie Stack

Marinated grilled veggies with pesto

Jerk Chicken

Breast marinated in Jerk spices with caramelized onions and Pick-a-Peppa BBQ sauce

Ham and Brie

Tavern ham with creamy brie and Dijon mustard

Muffaletta

Capicola, salami, ham, provolone crowned with olive salad

Smoked Turkey Breast

Swiss cheese topped with honey mustard and spicy cranberry relish

Sirloin

Roasted eye of sirloin with caramelized onions and garlic mayo

FINGER SANDWICHES

Tea Sandwiches on thinly sliced Pullman

Cucumber

Thinly sliced English cucumber, watercress and Boursin

Chicken Salad

All white breast meat, tarragon, red grapes, celery, and sweet red onion

Smoked Salmon

Savory smoked salmon, cream cheese with herbs, capers & red onion,

Topped with thinly sliced cucumber

PBJ

Creamy peanut butter blended with honey, topped with crisp apple and bananas



TRI-STAR Catering Tapas Menu

Pincho De Solomillo A La Pimienta

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

Champinones Rellenos

Mushroom caps filled with cheese and spinach

Patatas Bravas Sol Y Nieve

Spanish style spicy potatoes with parmesan cheese

Gambas A La Plancha

Grilled shrimp with aioli

Queso De Carba Al Horno

Baked goat cheese with tomato sauce and olives served with garlic toast

Dátiles Con Tocino

Dates wrapped in bacon

Plato De Jamon Serrano/Chorizo

Imported Spanish Serrano ham and chorizo served with Manchego cheese & olives

Served with grilled toast

Cordero Asado De Albóndigas

Freshly ground lamb meatball mixed with garlic, fresh mint, oregano,

Onion and cracked black pepper

Bacon Y Mordeduras De La Patata Dulce

Creamy sweet potato bites wrapped with crisp bacon - Paprika infused sour cream for dipping

Espárragos A La Parrilla Lanza Envuelto Con Serrano

Grilled asparagus spear wrapped with imported Spanish Serrano ham served with aioli

Brochetas De Pollo Con Pimientos Y Cebollas

Marinated chicken breast skewers layered with peppers and onions

Served with garlic aioli

Price depends on selection combination



Selection of Passed Hors d'oeuvres

Steakhouse Kabob

Grilled tender sirloin steak, red skin potato and onion, basted with homemade steak sauce

Chicken Satay

Garnished with a blend of fresh shaved scallions, white and dark sesame seeds;

Served with a peanut dipping sauce

Coconut Shrimp Kabobs

Crispy shrimp in a light coating of shredded coconut dusted with Sriracha salt

Roasted Lamb Meatball

Freshly ground lamb d with garlic, fresh mint, oregano, onion and cracked black pepper

Served on a dollop of tzatziki

Poke Skewer

Sushi grade Ahi tuna marinated in soy, ginger, garlic and red pepper flakes

Mushroom Bruschetta -Assorted forest mushroom tossed with extra virgin olive oil, garlic & parmesan cheese served on grilled crostini

Grilled Asparagus Spear -Wrapped with pastrami style smoked salmon, Dijon

Empanada w/ Serrano Chile & Green Olives - Achiote empanada dough gets a zesty kick from a filling of spicy serrano chilies, cotija cheese and green olives

Avocado Crostini -Grilled crostini topped with silky avocado tossed with lemon, Garlic & fresh herbs

Mushroom Truffle Risotto -Luxurious buttery flavors of mushrooms, white wine, Arborio rice & black truffle oil in a crisp phyllo

Sweet Potato Bites - Creamy sweet potato bites wrapped with crisp bacon
Dill sour cream for dipping

Fresh Apple Chutney & Brie -Our own delicious chutney of Granny Smiths, Jalapeño, spices in white wine marinade and Brie in our hand-made flower bundle.

Ahi Tuna Mini Tacos -Chef's poke, thin mini taco shell, crisp pickled red onion
With wasabi crème

Smoked Salmon Flower – Duck trap smoked salmon with crème fraiche, red onions, and capers beautifully presented on a tiny brioche round

Antipasto Kabob – Tri-color tortellini, roasted tomato, and kalamata olives hand threaded on a skewer and drizzled with extra virgin olive oil

Crab Cakes - Lump crabmeat formed into bite-sized tender cakes
Served with a tangy Cajun remoulade dressing

Mini Beef Wellington – Savory beef tenderloin with a mushroom Duxelles wrapped in puff pastry

Wild Mushroom in Phyllo Beggar's Purse – Blend of wild mushrooms with savory seasonings and a hint of brandy; wrapped in crispy phyllo

Franks in a Blanket – Miniature beef frankfurters wrapped in a blanket of puff pastry and served with a yellow mustard dipping sauce

Grilled Jerk Chicken Kabobs - Spicy marinated chicken breast layered with onions and peppers

Mushroom Caps Florentine - Large whole mushroom caps overflowing with a delicate blend of spinach, cheese and spices

Shrimp and Andouille Skewers - shrimp and spicy grilled Andouille sausage dusted with Cajun spices



STATIONS

Carving Board Options

Leg of Lamb: Slow roasted boneless leg of lamb rubbed with garlic, salt and pepper, and Mediterranean spices, lemon and extra virgin olive oil. Served to mini pita, with Greek yogurt dressing, pickled red onion and harissa with whipped feta

Seattle Style Asian BBQ Glazed Roasted Salmon Filet: Served to BAO pockets with Thai style fresh veggies – Hoisin sauce and wasabi cream

Certified Black Angus Prime Rib: Roasted prime rib crusted with sea salt, fresh ground pepper and studded with garlic cloves

Served to assorted rolls, au jus, whipped horseradish & mushroom ragout

12 Hour Slow Smoked Brisket: Melt in your mouth slow smoked brisket carved to order

Served to Parker house rolls with assorted BBQ sauces

Garlic Roasted Sirloin: Eye of sirloin crusted with 100 cloves of garlic, sea salt and fresh cracked pepper, horseradish cream sauce and sautéed red wine onions

Oven Roasted Turkey Breast: Everybody's favorite slow roasted turkey breast tender and juicy
Spicy cranberry relish, Garlic mayo and Honey mustard

Manned Pasta Station (choose two pastas and two sauces)

Grilled Vegetable Filled Ravioli

Rustic Tomato

Hanger Steak Filled Ravioli

Creamy Basil

Chicken and Spinach Ravioli

Mushroom Pesto

Mushroom Filled Ravioli

Creamy Tomato Vodka

Gluten Free Penne

Spicy Arrabiata

Garnished with toasted pine nuts, Parmesan cheese and red-pepper flakes

Fresh Italian sliced bread with whipped roasted garlic butter

Manned Top-shelf Taco Bar

Choose 3 from this list of delicious Tacos

Served with warm corn tortillas -Guests add their own toppings:

Queso fresco, cilantro, shredded lettuce, pickled red onion & chopped tomato

Chicken Tinga (gf)

Roasted pulled chicken marinated with tomatoes, garlic, onion, and chipotle peppers.

Roasted Hongos (v, vegan, gf)

Peppery Woodland mushrooms doused with a dark mole

Carnitas (gf)

Pork shoulder seared for a golden exterior, cooked sous vide until it reaches its peak tenderness

Grilled Shrimp (gf)

Tossed with a mild green tomatillo salsa

Traditional Beef Picadillo (gf)

Seasoned ground beef with adobo and fresh veggies

16 hr Smoked Chopped Brisket (gf)

Tossed with Ancho bbq sauce

Marinated Grilled Flank Steak (gf)

Fajita style tender steak served with peppers and onions

Marinated Grilled Chicken Breast (gf)

Fajita style chicken breast served with peppers and onions



BUFFET MENUS

BUFFET I

Classic Tomato Bruschetta

Fresh tomatoes, garlic, basil, oregano, and extra virgin olive oil with crostini

Jerk Chicken Sliders

Breast marinated in Jerk spices with caramelized onions and Pick-a-Peppa BBQ sauce

Ham and Brie Sliders

Tavern ham topped with creamy brie and Dijon mustard

Vegetable Crudité

A variety of crisp fresh vegetables, served with ranch dressing

BUFFET II

Simply Cheese

Thin slices of sharp cheddar, Swiss, pepper jack, dill havarti with grapes and assorted crackers

Veggie Kabobs

Marinated, grilled mushroom, red pepper, onions, eggplant, and zucchini

Tuscano Basket

Rustic basket filled with pieces of Italian country breads, tossed with extra virgin olive oil, Italian herbs, fresh grated Parmigiano-Reggiano and sliced spicy pepperoni

Roasted Red Pepper Hummus

Sweet roasted red pepper hummus served with spicy pita toast points garnished with crumbled feta cheese, chopped tomatoes, and Kalamata olives

BUFFET III

Fiesta Suprema

Top- shelf Queso (gf)

Silky queso balanced with a touch of roasted jalapeño, cilantro, garlic and tomato

Green Tomatillo & Red Chile Salsas (v, gf vegan)

Black Bean Dip (v, gf vegan)

Black beans blended with smoky Chipotle, roasted garlic, onions and sweet red peppers

Guacamole (v, gf vegan)

Smashed avocado, jalapeño, sea salt, chopped tomato, cilantro & onions with crisp corn chips

BUFFET IV

All Beef Pups

Smaller version of the all beef Classic Chicago hot dog

Served with your choice of sport peppers, sliced tomato, dill pickle, mustard,

Celery salt & (gasp!) ketchup. Presented in a cute tabletop hotdog cart

Nachos (gf)

Silky queso balanced with a touch of roasted jalapeño, cilantro, garlic and tomato

Served with crisp corn chips (v, gf vegan) sliced jalapenos, guacamole, salsa & sour cream

Buffalo Chicken Fingers

Crisp boneless all white meat fingers tossed in classic buffalo sauce

Served with blue cheese dressing, carrots and celery sticks

Red Pepper Hummus

Roasted red peppers, tahini lemon, garlic and pureed garbanzos;

Served with a variety of homemade crostini and pita chips



BUFFET V

Smoked Salmon Display

Duck Trap Smoked Salmon & Pastrami-style Smoked Salmon

Garnished with domestic caviar; crème fraiche, capers, and minced onions

Served w/ sliced pumpernickel & brioche toast

Grilled Asparagus Spears – served with a creamy Dijon dressing

Finger Sandwiches

Tea Sandwiches on thinly sliced Pullman

Cucumber

Thinly sliced English cucumber, watercress and Boursin

Chicken salad

All white breast meat, tarragon, red grapes, celery, and sweet red onion

Brie and Grapes

Creamy brie and robust grapes served with assorted crackers

BUFFET VI

Supper Club Crudité

Our whimsical take on the pre-dinner relish trays served at Wisconsin supper clubs

Fresh, grilled & pickled veggies are served with a **Sharp Cheddar Cheese Ball**: classic cold pack sharp cheddar cheese covered with chopped pecans – Trays may include: carrots, cucumber slices, radishes, celery sticks, olives, pickled mushrooms, cherry peppers, roasted brussel sprouts, grilled asparagus and other tasty seasonal items

The tray is served with crackers, bread sticks and TRI-STAR's Green Goddess Dressing

Steakhouse Kabobs - Grilled tender sirloin steak, red skin potato and onion

Basted with homemade steak sauce

Smoked Salmon Flower – Duck trap smoked salmon with crème fraiche, red onions, and capers beautifully presented on a tiny brioche round

Artichoke and Spinach Dip

Chopped artichoke hearts, baby spinach, sautéed onions blended with cheese

Baked until brown and bubbly topped with parmesan crust

Served with assorted crackers and grilled crostini

BUFFET VII

Italian Sausage and Peppers and Onions

Grilled sweet mild Italian sausage (you can request spicy sausage)

Tossed with sautéed onions and peppers

Mushroom Ravioli Salad

Ravioli filled with rich mushroom duxelles, tossed with asparagus tips, sundried tomatoes & parmesan cheese touched with white truffle vinaigrette

Classic Tomato Basil Bruschetta

Diced tomato, fresh basil, garlic and extra virgin olive oil served with homemade crostini

Baked Goat Cheese

Baked goat cheese with tomato sauce and olives served with garlic toast

Shrimp and Pesto

Plump shrimp tossed with bright pesto, cherry tomatoes and slivered red onion

Served on a bed of grilled lemon wheels



FULLY INSURED LIQUOR PACKAGES

Below are our bar packages.

TRI-STAR is licensed and insured for all liquor services offered

We can also help you select comparable beers, a specific wine, or special spirit

Non – Alcoholic Bar

Assorted Sodas and Bottled Water

Regular and Decaf Coffee with Hot Water for Tea

Beer and Wine Service

Bud Light and Goose Island 312

Sauvignon Blanc and Cabernet Sauvignon Wines

Ice, cups, assorted sodas and bottled water

Premium Bar Package

Featuring Tito's vodka, Bombay gin, Bacardi rum,

Dewar's scotch, Jack Daniel's, Seagram's V.O.,

Bud Light and Goose Island 312

Sauvignon Blanc and Cabernet Sauvignon Wines

Ice, bar garnishes, mixers, assorted Sodas and Bottled Water

Host Supplied Bars

Guests may supply their own liquor if permitted by the venue

TRI-STAR offers a bar setup package: ice, bar garnishes, sodas, and mixers

Specialty Drinks Available Upon Request!

