

TRI-STAR
CATERING



2017 Holiday Buffet Menus

Buffets include:

Holiday Greens Salad

Romaine, crisphead lettuce, shredded red cabbage, carrots, thinly sliced apple and radishes
Ranch Dressing & House Vinaigrette

Fresh Rolls and Butter

-Choice of-

Roasted Turkey Breast

\$13.00 per-person

Oven roasted to perfection, juicy & tender – rich turkey gravy

John's Mashed Potatoes

Lots' of butter and a bit of cream

Classic Stuffing

Celery, peppers, onions and cranberries

Green Beans

Simple and delicious

Home-style Brisket

\$13.00 per-person

Beef brisket slow roasted on a bed of celery, carrots and onions

Whipped horseradish cream on the side

Boiled New Potatoes

Tossed with butter, fresh parsley and salt and pepper

Succotash

Corn, Lima beans, onion and touch of jalapeno, vinegar and fresh herbs

Leg of Lamb

\$17.00 per-person

Roasted boneless leg of lamb coated with a Mediterranean spice rub

Served with yogurt/harissa dressing

Vesuvio Potatoes

White wine, butter, lemon, garlic, salt and pepper with sweet peas

Grilled Carrots

Charred on a hot grill tossed with butter and a touch of brown sugar

Salmon Filet

\$18.00 per-person

Side of roasted salmon with a mustard breadcrumb crust served with classic dill sauce

Mushroom Wild-rice Casserole

Mushrooms and Minnesota wild rice baked with a creamy garlic sauce

Seasonal Veggie Bake

Carrots, parsnips, onions and other seasonal veggies baked with olive oil and fresh herbs



Add-On Sides

Green Bean Casserole \$2.50

Everybody's guilty favorite creamy mushrooms, sautéed onions and Green beans baked until lighted toasted and bubbly

Whipped Sweet Potatoes \$2.50

Fresh baked sweet potatoes whipped with brown sugar, butter and maple cream

Cranberry Sauce \$1.00

Fresh cranberries, boiled with sugar, oranges and cinnamon

Corn Bread Dressing \$2.00

Toasted corn bread, butter, turkey broth, celery, onions, pecans and dried cranberries

Roasted Brussel Sprouts \$3.50

Brussel sprout halved, roasted and tossed with bacon topped with garlic bread crumbs

Desserts

Assorted Seasonal Bars

Blood Orange and Chocolate Brownie, Pumpkin Latte Blondie, Holiday Blondie, Cranberry Orange Crumble and Peppermint Brownie

Buche de Noel (Yule Log)

Delightful chocolate sponge cake topped with chocolate filling rolled and iced with (you guessed it MORE chocolate) garnished with adorable meringue mushrooms and coated with a dusting of powdered sugar to give your classic French dessert a light covering of snow

The Holiday White Chocolate Mousse

3 layers of vanilla chiffon cake and two layers of white chocolate mousse with fresh raspberries

Peppermint Chip Layer Cake



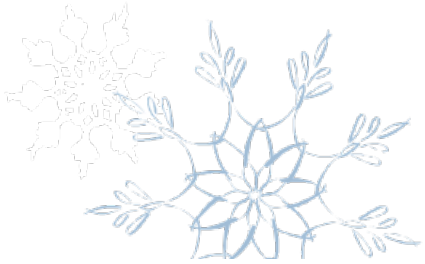
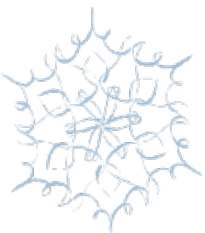
3 layers of white buttermilk peppermint cake with peppermint chip frosting, iced with a red white chocolate ganache glaze, and decorated with candy cane Hershey Kisses, white chocolate peppermint M&M's, and molded chocolate pieces.

Holiday Red Velvet Cake

Is made with 3 layers of red velvet cake and filled with 2 layers of rich dark chocolate mousse robed in a beautiful red white chocolate fondant

Cakes Available in 6", 8", and 10" rounds

Please inquire about pricing





2017 Holiday Appetizer Station Packages

Package I - \$12.95 per-person

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 Crudit 

A variety of crisp fresh vegetables, served with ranch dressing

Package II – \$13.00 person

Simply Cheese

Thin slices of sharp cheddar, Swiss, pepper jack, and dill havarti

Garnished with grapes and served with 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

Package III - \$16.00 per-person

Supper Club Crudit 

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 cr me fraiche, red onions, and capers beautifully

Presented on a tiny brioche round

Artichoke and Spinach Dip

Chopped artichoke hearts, baby spinach, saut ed onions blended with cheese

Baked until brown and bubbly topped with parmesan crust

Served with assorted crackers and grilled crostini