

CELEBRATE ST. PADDY'S DAY!

Bridgeport Big Irish Breakfast \$14.95
Scrambled eggs, potatoes O'Brien, bacon and bangers - Irish style sausages
Parfait muffins filled with strawberry/rhubarb yogurt and lemon /blueberry yogurt
Served with fresh fruit, caraway rye & butter



Roasted Black & Tan Pork Loin \$13.95
A little Irish, a little Asian. Pretty terrific!
Harp marinated pork loin with a Guinness, five spice and soy glaze
Grilled Potatoes tossed with bulgogi butter
Spicy Ale Slaw dressed with a Guinness, garlic, honey, ginger vinaigrette,
rolls & butter

Founders Big Bratwurst \$12.95
Char grilled 1/3 pound brat kissed with Founders Dirty Bastard Ale
Served with homemade apple, onion and bacon kraut and brown mustard Smoked Salmon
Potato Salad with red onion, celery, capers, English cucumber with classic dressing
Kale salad with mustard vinaigrette and rolls & butter

Shepherd's Pie Buffet \$13.95
Traditional Shepherd's Pie
A crust of browned buttery mashed potato covers a filling of seasoned ground chuck
in rich stock with onions, peas, parsnips, celery and carrots.
Vegetarian Shepherd's Pie (vegan)
Seasoned **IMPOSSIBLE BURGER** is the star here! Served in a rich vegetable stock with onions,
parsnips, peas, celery and carrots under a bed of browned mashed potato.
Kale Salad with mustard vinaigrette and rolls & butter

Corned Beef \$14.95
Traditional Chicago preparation thick slices, moist and flavorful
Served with cabbage, boiled potatoes and sweet peas
Kale salad with mustard vinaigrette and rolls & butter



Roasted Salmon Fillet \$19.95
Topped with seasoned bread crumbs
Coleannon: a traditional Irish side dish of cabbage and mashed potatoes,
Sautéed green beans with pearl onions
Kale salad with mustard vinaigrette and rolls & butter

Potato Cheese Beer Soup \$75 serves up to 15
Creamy slow cooked soup with a touch of ale served with soft pretzel sticks

Available throughout the month of March



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