



Tri-Star Catering Winter Specials 2020

Call 312.207.5450

Email info@tristarcatering.com



Warm Eats for Cool Months **\$18** *Minimum 10 guests except where noted*

Choose one entree below, then add a salad, starch and vegetable to build your buffet.



Grilled Chicken Breast

Herbs De Provence, Jus



Roasted Lemon Chicken

Caper Sauce



Oven Roasted Chicken

Creole Tomatoes



Kansas City BBQ Grilled Chicken

KC BBQ Sauce



Roasted Garam Masala Cauliflower

Raisins, Carrots, & Onion



Seattle Style Rubbed Salmon Filet

Brown sugar, thyme, paprika *(add \$4.50pp)*



Slow Roasted Homestyle Brisket

Horseradish Cream *(add \$4.50pp)*

Min 20 guests and 48 hours notice

Salad

Garden Salad

Greek Peasant Salad

Classic Caesar Salad

Starch

Roasted Baby Redskin Potatoes

John's Garlic Mashed Potatoes

Mushroom Dirty Rice

Baked Cheesy Penne Pasta with Red Sauce

Vegetable

Grilled Vegetables with Balsamic Reduction

Sautéed Green Beans Toasted Almonds

Mixed Vegetables

Roasted Ginger Carrots

**Add an additional starch, salad or veg
for just \$3.50pp*



Salads, Wraps and Paninis

Add any of these new treats to an Upscale Sandwich Tray or Executive Box Lunch order.

Each one can be served as either a salad, wrap or panini!

Blackened Steak

Blackened sliced steak, tomatoes, shaved red onions, blue cheese crumbles, & creole mustard dressing



Buffalo Chicken

Thinly sliced grilled chicken breast, havarti dill, Frank's buffalo dressing, and carrot-celery slaw

Roasted Broccoli

Roasted broccoli florets with farro, chickpeas, pickled red onion, sliced almonds, & lemon yogurt dressing

Asian Tuna

Albacore tuna, julienned sweet peppers, carrots, red onion, celery, diced tomatoes & creamy ginger-soy dressing,