



# **CORPORATE CATERING MENU**

## **(Printer Friendly)**

### **NEW OPTIONS, SAME GREAT FOOD AND SERVICE!**

TRI-STAR is excited to unveil our new menu. We've added a number of great new food offerings and kept the classics!

### **HOW TO ORDER**

**CALL 312-207-5450**

to speak with one of our catering managers  
about your specific needs

**ONLINE AT www.tristacatering.com**

you can place your order through our online portal

**E-MAIL AT info@tristarcatering.com**

where you can tell us all the details and  
special instructions to make your event a success

For most items, you can place your order by 4PM  
on the day before your event to have it ready for you on time.

If you're running a little late, use our **Express Menu**  
where you can place your order before 10AM  
and receive it by Noon the SAME DAY!

Delivery fee starts at \$15, weekend order minimum is \$200.00.

PLACE ORDERS AT  
[info@tristarcatering.com](mailto:info@tristarcatering.com)  
or call 312-207-5450

## Express Lunch Menu

Minimum 10 guests - Order before 10:00am - Receive your order by NOON!

### Express Sandwich Tray \$12.95pp

with assorted chips and homemade cookies and brownies

\*All sandwiches can be served as wraps

**Smoked Turkey & Brie** on whole wheat bread

**Monterey Chicken Wrap** with pepper jack and chipotle mayo

**Classic Italian Grinder** on a hoagie roll

**Grilled Chicken Caesar Wrap**

**Horseradish Roast Beef** with havarti on a pretzel roll

**Grilled Vegetable Stack** on roasted tomato focaccia

### Express Buffets

All express buffets come with assorted homemade cookies and brownies

#### Chicken Vesuvio

\$15.50

tossed salad, Italian bread and butter

#### Chili Dogs and Frito Pie

\$12.50

John's Northwood Chili, charred 1/4 lb all beef hot dogs, corn chips, poppy seed buns, shredded cheddar, chopped onions and mustard

#### Pesto Penne Chicken

\$15.50

tossed garden salad, Italian bread and butter

#### Momma's Meatball Sandwich

\$14.95

with spicy giardinera, tossed garden salad and chips

#### Grilled Chicken Caesar Salad

\$15.50

with fresh fruit, rolls and butter

Add sodas and bottled waters for \$2.00

Order at  
[info@tristarcatering.com](mailto:info@tristarcatering.com)  
Please call to confirm  
312-207-5450



Order by 10AM  
Delivered to you by NOON!  
Fast Loop Delivery \$25

# BREAKFAST CLASSICS

(Minimum 10 Guests)

## **TRI-STAR'S Big Breakfast Bonanza.....\$12.95**

Farm fresh scrambled eggs, crispy bacon, sausage links, and roasted breakfast potatoes served with petite breakfast pastries and fresh whole fruit

*Substitute Gourmet Chicken Sausage for an additional \$1.50*

## **French Toast or Pancakes.....\$9.95**

Light and airy buttermilk pancakes OR French toast served with whipped butter and syrup.

Crispy bacon, sliced fresh fruit platter and assorted bottled juices

Sub whole fruit at no additional cost.

## **The Continental ♡ .....\$7.95**

Platter of fresh seasonal fruits and assorted bottled juices served with muffins, Danish, bagels and breakfast breads with cream cheese, butter and assorted jams and preserves.

## **Get Started ♡ .....\$4.95**

Tri-Star's Morning Breakfast Basket filled with assorted pastries

Served with assorted bottled juices.

## **Overnight Oats ♡ ..... \$4.95**

*Original:* Oats, Vanilla Almond Milk, Greek Yogurt, Dried Blueberries, Chia Seeds, Slivered Almonds, Lemon Zest

*Chocolate-Banana:* Oats, Vanilla Almond Milk, Greek Yogurt, Sliced Banana, Chocolate Chips, Chia Seeds

## **Breakfast Parfaits ♡**

**SMALL 4.25 LARGE 5.95**

Greek Style Vanilla yogurt layered with seasonal fruit and house made granola topping

## **Breakfast Wraps .....\$9.50**

12" wraps filled with 3 farm fresh eggs, zesty potatoes and other freshly prepared ingredients.

Choose two options. *Served with whole fruit.*

**Chorizo** - Spicy Mexican sausage, queso fresco, salsa, onions, and peppers in a chipotle wrap

**Pepper & Cheese ♡** - Peppers & onions folded with Monterey jack cheese in a honey wheat wrap

**Smoked Ham** - Smoked ham, bell peppers, and cheddar cheese.

**Spinach ♡** - Sautéed spinach, onions and mushrooms with feta cheese and diced tomatoes

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## **Breakfast Egg Sandwiches .....\$8.95 (2pp)**

Choice of two breakfast sandwiches.

Served with seasonal whole fruit

**English Muffin ♡** - with Spinach, Mushroom Feta

**Buttery Croissant** - with crisp bacon and cheese

**Pretzel Roll** - with shaved ham, arugula and cheese

**English Muffin** - with breakfast sausage and cheese

# CHEF'S BREAKFAST RECOMMENDATIONS

## **Corned Beef Tater Tot Casserole**

Half Pan - **\$59.95 for 8-10 ppl**

Full Pan - **\$119.50 for 18-20 ppl**

Crisp tots layered with corned beef, swiss cheese, farm fresh eggs, roasted peppers and onions. This new breakfast item is original and exciting, something to break up the humdrum of your breakfast routine.

## **Steak and Eggs (Min order 20 guest)**

**\$16.95 per person**







Grilled & marinated flank steak, fluffy scrambled eggs (add cheddar cheese no extra charge), home fries, grilled sourdough, and fresh sliced fruit.

## **Belgian Waffles (Min order 20 guests)**

**\$15.95 per person**

Warm authentic Liege/ Belgian style waffles, strawberry-mint compote, warm maple syrup and whipped butter, Chicken cranberry sausage and loaded breakfast potatoes (cheddar, mushroom, onions, peppers)

# Build Your Own Bowls!

Choose one: \$18.95/ Guest (Minimum 20 Guests)	Bases	Protein	Toppings	Sauces	Add-Ons
<b>TEX MEX</b>	Garlic Cilantro Rice  Chopped Romaine 	Classic Chicken Tinga 	Black Beans Grilled Vegetables Pico De Gallo Sour Cream Guacamole Shredded Cheddar	Green Tomatillo Salsa Red Chile Salsa Chipotle Ranch	Marinated Flank Steak- \$4 Grilled Shrimp- \$5 Pappas Con Soyrito- \$4 Ancient 5 Grains Mix- \$3
<b>SEOUL</b>	Jasmine Rice  Napa Cabbage Slaw 	Bulgogi Style Chicken 	Shaved Radish Marinated Cucumber Pickled Onion Kimchi Scallion Boiled Egg Sliced Jalapeño	Sambal Sweet Sesame Soy Gochujang	Bulgogi Flank Steak- \$4 Spicy Garlic Prawns- \$6 Grilled Vegetables- \$3 Kimchi Fried Rice- \$3 Ancient 5-Grain Mix- \$3
<b>Southern</b>	Cajun Dirty Rice  Tri-Color Slaw 	Smokey Pulled Pork 	Charred Corn Braised Greens Pickled Jalapeño Crispy Onions Pinto Beans	Sweet & Smokey BBQ Honey Mustard Buttermilk Ranch	Smoked Brisket- \$4 Blackened Prawns- \$5 Grilled Vegetables- \$3 Ancient 5-Grain Mix- \$3
<b>Fit Fare</b>	Organic Spring Greens  Ancient 5-Grain Mix 	Lemon Herb Chicken Breast 	Roasted Vegetables Red Bell Pepper Hummus Tomato & Cucumber Crumbled Feta Pickled Red Onion Olive Tapenade	Dill Yogurt Dressing Spicy Green S'hug Balsamic Vinaigrette	Steak Shawarma- \$4 Blackened Salmon- \$6 Grilled Prawns- \$5 Falafel- \$4

## Sandwiches and Salads

### **Upscale Sandwich Tray..... \$11.95**

A Selection of fresh made sandwiches and wraps  
See Page 6 for sandwich/wrap choices.

Served with a fresh fruit tray and your choice of  
**pasta salad, green salad, firecracker coleslaw,  
OR dijon potato salad**

### **Entrée Salad..... \$8.95**

Choice of Entrée salad found on page 6.  
Served with Artisanal Roll and Butter

### **Italian Sandwich Bar..... \$11.95**

Classic Italian Beef, Momma' Meatballs, Baked  
Penne, Caesar salad.

Served with **Pre-Split Sub Rolls, Shredded  
Mozzarella, & Spicy Giardiniera**

### **Executive Boxed Lunch..... \$12.95**

Choice of Sandwich, Panini, Wrap, or Salad.  
See Page 6 for options.

Served in a clear top box with **pasta salad, fresh  
fruit, & Chef's choice of dessert**

## SOUP

Add one of our three signature soups to any lunch!

**\$40.00 for 1/2 Gallon (Serves 8)**

**\$80.00 for 1 Gallon (Serves 16)**

### **Organic Lentil & Chickpea**

This tasty organic soup features lentils, chickpeas and tomatoes simmered in an herbed stock  
with select vegetables.

### **Steak & Ale Chowder**

Ale enhances the hearty flavor of this rich chowder brimming with tender beef, potatoes and  
onions.

### **Organic Chicken Noodle Soup**

Packed with diced chicken, a medley of vegetables and tender pasta in a savory broth.

## Sandwiches

**Smoked Turkey & Brie** - With cranberry sauce, Dijon mustard and lettuce on a whole wheat roll

**Southwestern Club** - House smoked turkey and jalapeno bacon with lettuce, tomato and chipotle mayonnaise on whole wheat bread

**Turkey Cobb** – Crisp lettuce, bacon, avocado, sliced tomato, crumbled blue cheese, ranch dressing and hardboiled egg in a spinach wrap

**Chicken Caprese** - Marinated grilled chicken breast, fresh mozzarella, roma tomato, and basil on French bread

**Spicy Buffalo Chicken** – Grilled buffalo chicken breast on a Kaiser roll topped with, celery, lettuce, tomato and blue cheese

**Monterey Chicken Wrap** - Thin slices of marinated grilled chicken breast, pepper jack cheese, black beans, pico de gallo, lettuce and chipotle mayo in a wrap

**Grilled Chicken Panini** – Grilled sourdough bread filled with grilled chicken breast, arugula, parmesan cheese, roasted red pepper and homemade pesto

**Tuna Salad** - Creamy tuna salad tossed with diced apples, pecans, lettuce, and tomato on a flaky croissant

**Italian Grinder** - Genoa salami, capicola, ham, and provolone on an Italian sub roll with lettuce, tomato, onion, pepper rings, classic vinaigrette and garlic mayo

**Bistro Steak Sandwich** – Hearty French baguette topped with grilled steak, baby greens, oven roasted tomato, caramelized onions, and creamy garlic mayo

**Horseradish Roast-Beef** - Lean roast-beef piled on pretzel roll topped with dill havarti cheese, lettuce, tomato, and red onion with our horseradish dressing

**Tex-Mex Steak Wrap** - Grilled marinated steak, black beans, guacamole, corn, pico de gallo and salsa wrapped in a red chile wrap

**Thai Veggie Wrap** 🌱🌱 Noodles in peanut sauce, cilantro, carrots, cucumber, and peppers in a spinach wrap

**Adult PBJ** 🌱 - Thick slices of multi grain bread smeared with creamy peanut butter layered with cranberry jam,

## Salads

**Cobb Salad** 🌱 Iceberg lettuce topped with grilled chicken, bacon, tomato, avocado, hard-boiled egg and crumbled blue cheese. Served with ranch dressing

**Chopped Salad** ♥️

Chopped romaine, roma tomatoes, green onion, black olives, shredded carrot, cucumber, radishes, penne pasta and crumbled gorgonzola cheese croutons and balsamic vinaigrette

**Asian Beef Salad** Baby field greens with marinated grilled steak, julienne veggies, scallions and ginger-soy dressing.

**Tuna Nicoise Salad** 🌱 White albacore tuna, Nicoise olives, boiled new potato, hardboiled egg, and tomato over mesclun lettuce with balsamic vinaigrette.

**Grilled Chicken Caesar Salad** - Marinated chicken, crisp romaine, cherry tomatoes, parmesan cheese, homemade croutons, and classic dressing

**Grilled Vegetable Kabobs Salad** 🌱🌱 Grilled zucchini, onion, mushroom, tomato, and yellow squash skewers with balsamic vinaigrette served on a bed of baby field greens

**Chopped Kale Salad** 🌱

Crisp kale tossed with savory bacon, shaved parmesan cheese, cherry tomato and citrus vinaigrette

**Spinach Salad** ♥️🌱 Dried cranberries, red onion, feta cheese and toasted pine nuts over fresh spinach leaves, with lime crème fraiche dressing.

**Fresh from the Garden Salad** 🌱🌱 Generous portions of mushrooms, grape tomatoes, red onion, and sweet bell peppers over a bed of fresh greens

**Ancient Grains Speziato** 🌱

5 ancient grains blend of red quinoa, barley, wild rice, wheat berries, & bulgur. Tossed with garlic, EVOO, roasted cremini mushrooms, & Calabrian chiles

# HOT BUFFETS

## **Crunchy Taco Bar ⑧.....\$10.75**

Tex-Mex Seasoned Beef Picadillo with crisp lettuce, mild salsa, diced onions, cilantro, and shredded cheese.

Served with **Crunchy Corn Taco Shells, Spanish Style Rice, Refried Beans.**

Sub **Chicken Tinga** for \$3

## **Maxwell Street Grilled Polish Sausage..... \$10.95**

Juicy Char-Grilled smoked polish sausage with fresh soft buns, yellow mustard, grilled sweet onions, sport peppers.

Served with **Chopped Salad** and **Tater Tots** with spicy ketchup

## **Pulled Pork Sandwiches.....\$11.95**

Lightly smoked tender pork shoulder, soft rolls, sweet and smokey BBQ sauce, & crisp dill pickles.

Served with **Classic Mac 'n Cheese** and **Fire Cracker Cole Slaw**

Add to Mac: **Bacon, Andouille Sausage,**  
**or Roasted**  
**Green Chilies \$2**

## **BBQ Grilled Chicken Breast Sandwich..... \$11.95**

Tender Chicken Breast grilled and basted with sweet and tangy BBQ Sauce.

Served with **Picnic Macaroni Salad** and **Fire Cracker Cole Slaw**

Sub a **Chopped Salad** and **Tater Tots** at no extra cost!

## **Classic Chicken & Steak Fajitas.....\$15.95**

Marinated grilled flank steak, tender grilled chicken, grilled seasonal vegetables.

Served with **Spanish Style Rice, Classic Refried Beans, Salsa Rojo, Guacamole, Cheddar Cheese, Sour Cream, Soft Flour Tortillas**

Add **Zesty Shrimp** for \$3.00

## **Asian Lettuce Wraps⑧ .....\$13.95**

Spears of romaine lettuce filled with guests choice of **Grilled Teriyaki Chicken or Hoisin Glazed Steak.** Garnished with chopped peanuts, chili flakes, and plum sauce.

Served with **TSC Spicy Noodle Salad**

## **Classic Chicken Vesuvio.....\$12.95**

Oven baked breast of chicken seasoned with oregano, garlic, and extra virgin olive oil.

Served with **Vesuvio Potato Wedges,** sweet peas, **Tossed Green Salad, & Crusty Bread with Butter**

## **Home Style Pot Roast.....\$13.95**

Slow braised beef roast and root vegetables in a rich hearty jus.

Served with **Creamy Mashed Potatoes, Garden Salad, Artisanal Rolls & Butter**

## **Stuffed Chicken Florentine.....\$14.95**

Juicy chicken breast stuffed with spinach, roasted red bell peppers, parmesan and fresh herbs.

Served with **Herb Roasted Potatoes, Garden Salad, Artisanal Rolls, & Butter**

## **Kabob Trio..... \$15.95**

Guests mix and match their choice of Kabob: Yogurt Marinated Chicken, Grilled Beef, & Balsamic Glazed Vegetables.

Served with **Wild Rice Pilaf, Cucumber Dill Sauce, Garden Salad, Artisanal Rolls & Butter**

## **Tilapia Veracruz..... \$13.95**

Roasted Tilapia filet on a bed of tomatoes, onion, cilantro, & green olives.

Served with **Cilantro Rice, Garden Salad, Artisanal Rolls & Butter**

# Chef's Hot Buffet Recommendations

## **Gauche Steak & Chicken.....\$18.95**

Argentinian style marinated and grilled chicken and flank steak on a bed of grilled potatoes and onions.  
Served with **Grilled Vegetable Kabobs, Warm Pita, Tossed Green Salad, & Zesty Chimichurri Sauce**

## **Atlantic Salmon..... Market Price**

Grilled Filet of Salmon with tomato concasse & lemon wedges.  
Served with **Wild Rice Pilaf, Grilled Asparagus, Garden Greens Salad, Artisanal Rolls & Butter**

## **El Paso Meatloaf..... \$10.95**

Ground beef and pork, mixed with spicy tomatoes and chilies. Topped with picante tomato glaze.  
Served with **Garlic Mashed Potatoes and Sautéed Green Beans**  
Sub Chipotle Mashed Potatoes at no extra cost.

## **Mediterranean.....\$17.25**

Lemon Herb Chicken with white wine, lemon, garlic sauce. Flaky Spanikopita.  
Served with **Herb Roasted Potatoes, Greek Peasant Salad, Crusty Bread & Butter**

## **Chili Dogs and Frito Pie .....\$9.95**

John's Northwood Chili, Charred 1/4 pound all beef hot dogs, corn chips, poppy seed buns, classic stadium warm cheese sauce, chopped onion, & mustard  
Served with **Picnic Macaroni Salad and Fire Cracker Cole Slaw.**  
Add: Vegetarian Chili.... \$3/guest  
Tofu Dogs..... \$3/guest  
Assorted Chips.....\$2/guest

## **Seoul Taco Buffet.....\$18.95**

Bulgogi Style Steak, Spicy Korean Chicken, Sweet Soy Glazed Grilled Vegetables, Avocado Crema  
Served with **Soft Corn Tortillas & Kimchi Fried Rice**

## **Classic Lasagna Bolognese.....\$12.95**

Layered pasta with classic meat bolognese, ricotta, mozzarella, & parmesan cheeses, Italian herbs.  
Served with **Caesar salad and Garlic Bread**

# **SIDES AND EXTRAS**

(Minimum 10 Guests)

## **Greek Peasant Salad** .....\$4.00

Seasonal Greens with Feta, cherry tomato, red onion, cucumbers, & kalamata olives

## **Spanish Style Rice** ..... \$2.50

Zesty rice seasoned with savory tomato, spices, and cilantro

## **Classic Refried Beans** .....\$2.50

Slow stewed and smashed pinto beans with latin spices

## **Crisp Tater Tots** .....\$2.50

Served with spicy ketchup

Add Parmesan & Truffle Oil \$1.50

## **Classic Mac 'n Cheese** .....\$3.00

Tender elbow pasta mixed into a luscious cheese sauce

Add Bacon, Andouille Sausage, or

Roasted Green Chilies \$2.00

## **Picnic Macaroni Salad** .....\$2.50

Classic macaroni salad with celery, diced onion, dijonaise, and sweet relish

## **Firecracker Cole Slaw** .....\$2.50

Tri-Color Cabbage Slaw with zesty slaw dressing

## **Ancient Grains Blend** .....\$2.50

Red quinoa, barley, wild rice, wheat berries, bulger.

## **TSC Spicy Noodle Salad** .....\$3.50

Rice noodles tossed with Thai Style Peanut Dressing, julienned carrots, cucumbers, & peppers. Garnished with fresh cilantro and crushed peanuts.

## **Creamy Mashed Potatoes** .....\$3.00

Smashed potatoes with plenty of butter and cream



# Introducing the IMPOSSIBLE Burger!

The Impossible Burger is a revolutionary vegetarian product that provides a true burger experience from a healthier, more sustainable source. Compared to a burger made from cows, making an Impossible Burger uses about 1/20th the land, 1/4th the water, and produces 1/8th the greenhouse gas emissions. We are the first Chicago caterer to offer this truly amazing product on our menu. The IT vegetarian meat replacement- so delicious, the only way your guests will know it's not beef is if you tell them!

## Impossible Burger Options

### **Build Your Own Burger Bar** ♡.....\$14.95

4oz Impossible Burger Patties, sesame seed Buns, Classic Burger Sauce, Butter Lettuce, Sliced Tomato, Sliced Onion, Dill Pickle Chips  
Served with **Sidewinder fries and Garden Salad**

### **Pasta Bolognese** ♡.....\$14.95

Penne pasta with bolognese sauce featuring herbed Impossible Burger, carrots, tomatoes, & parmesan.  
Served with **Caesar salad & Garlic Bread**

### **Shepherd's Pie** ♡.....\$14.95

Seasoned impossible burger served in a rich vegetable stock with parsnips, peas, celery, & carrots, under a bed of golden brown mashed potatoes.  
Served with **Kale Salad and Artisanal Rolls & Butter**

### **Taco Bar** ♡.....\$14.95

Savory Impossible burger picadillo, Grilled Seasoned Vegetables, Pico de Gallo, Sour Cream, Shredded Cheese, Onions & Cilantro, Soft Corn Tortillas  
Served with **Spanish Rice and Black Beans**

# A la Carte Appetizers

(Priced Per Person, unless otherwise stated)

## International Cheese Board ♥ .....\$5.95

Imported and Domestic Cheeses including garlic-herb boursin, triple cream brie, smoked gouda, and Spanish manchego. Garnished with fresh and dried fruits, nuts. Served with assorted artisanal crackers and sliced French Baguette

## Simply Cheese ♥ .....\$4.25

Thin slices of locally produced cheddar, swiss, pepper jack, & dill havarti garnished with sweet grapes  
Served with assorted artisanal crackers

## Formaggio e Carne.....\$10.95

Chef's selection of artisanal domestic and imported charcuterie paired with seasonal cheeses. Garnished with marinated olives, dried and fresh fruits, toasted nuts. Served with assorted artisanal crackers and sliced French Baguette

## Market Vegetable Crudit  ♥.....\$3.50

Fresh seasonal vegetables blanched till tender and crisp  
Served with TSC Green Goddess Dressing

## Petite Deli Sliders.....\$7.00

Assortment of Smoked Turkey Breast, Slow Roasted Beef, & Grilled Vegetable Stack served on Mini Brioche Buns  
(2 per guest)

## Tomato Bruschetta  .....\$3.50

Grilled country bread with a diced sweet tomato, garlic, basil, & EVOO

Make it *Caprese Style* with fresh mozzarella & balsamic glaze for \$1.00

## Roasted Red Pepper Hummus ♥ .....\$3.00

Sweet roasted red bell pepper, tahini, lemon, garlic, & pur ed garbanzos

Served with Pita Chips

Make it Super with chopped kale & herbs \$1.00

## Old Bay Shrimp Salad Spears  .....\$4.50

Crisp Belgian Endive filled with old bay shrimp salad garnished with chives.

## Mac 'n Cheese Bites ♥ .....\$3.50

Mini Mac 'n cheese bites crisped and drizzled with Truffle oil

## Beef Brochette  .....\$4.00

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

## Atlantic Smoked Salmon Potato.....\$4.00

Silky Atlantic smoked salmon. Creole mustard vinaigrette, dill, creme fraiche.  
Served in a hollowed red skin potato.

### Platters

(Serve 25-30 Guests)

## Classic Buffalo Wings.....\$135.00

Full Pan of classic buffalo hot wings that can be made mild, medium, or HOT.  
Served with celery, carrot sticks, & bleu cheese dressing

## Lamb Scottaditto  .....Market Price

Chargrilled lamb chops served with herb salsa verde

## Cajun Prawns  .....\$135.00

Fire grilled prawns dusted with house made cajun seasoning.  
Served with Classic Remoulade and Lemon Wedges

## Lobster Rolls.....Market Price

Tender butter poached lobster tossed in a light dressing served in toasted split top buns.

### THE ABBODANZA

#### Inquire for More Details!

Fully tailored appetizer buffet built to satisfy and delight all the senses! A true showstopper at your next event!



# Build Your Own Cocktail Party

Pick Your Own Combination amongst the following options:

Pick Three: \$10.50 per guest (3 pcs total)

Pick Four: \$14.50 per guest (4 pcs total)

Pick Five: \$17.50 per guest (5 pcs total)

## **SKEWERED**

### **Grilled Vegetable Kabob**

Marinated Grilled Vegetables, Balsamic Reduction, Herbs

### **Shrimp and Pesto Kabob**

Plump Shrimp, Cherry Tomato, Basil Pesto

### **Tuscano Kabob**

Cubed Italian Country Bread, Black Truffle Oil, Parmesan, Spicy Pepperoni

### **Spanish Chorizo Pinxto**

Chorizo, Manchego, Olive

## **filled**

### **'Nduja Deviled Egg**

Hard Boiled Egg, Whipped 'Nduja, Herbs

### **Atlantic Smoked Salmon Cups**

Smoked Salmon, Caper, Pickled Onion, Creole Mustard Vinaigrette, Cucumber Cup

### **Caprese Stuffed Cherry Tomato**

Cherry Tomato, Mozzarella, Basil, EVOO

### **Roasted Red Pepper Hummus Cucumber Cup**

Cucumber Cup, Kalamata Olive, Feta

## **BETWEEN BREAD**

### **Jerk Chicken**

Caramelized Onion, Pick-A-Peppa BBQ Sauce

### **Shaved Tavern Ham & Brie**

Dijon Mustard, Pretzel Bun

### **Smoked Turkey Breast**

Honey Mustard, Cranberry Relish, Arugula

### **Grilled Vegetable Stack**

Marinated Grilled Vegetables, Basil Pesto

## *Favorites*

### **Muffaletta Pinwheel**

Classic Fillings, Puff Pastry

### **Pastrami Style Salmon Wrapped Asparagus Spear**

Pastrami Style Smoked Salmon, Dijon Mustard

### **Roasted Five Spice Carrots**

Sesame Seeds, Herbs

### **Sirloin 'n Bleu Bite**

Rolled Sirloin, Bleu Cheese, Diced Red Onion, Arugula

# Desserts

**House Baked Cookies (2 pp).....\$2.50**

A variety of our house made cookies

**Chocolate Brownies.....\$2.50**

One large square each of our famous recipe chocolate brownies.

**Bar Cookies.....\$2.50**

Our bar cookies change with the seasons, please inquire for our current offerings.

**Cookies, Brownies, & Bar Cookies.....\$2.50**

Chef's selection of our assorted gourmet house made items.

**Fresh Fruit Salad.....\$3.75**

Seasonal Fresh Fruit.

Fres

**House Baked Cookies (2 pp).....\$2.50**

A variety of our house made cookies

**Chocolate Brownies.....\$2.50**

One large square each of our famous recipe chocolate brownies.

**Bar Cookies.....\$2.50**

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**Cookies, Brownies, & Bar Cookies.....\$2.50**

Chef's selection of our assorted gourmet house made items.

**Fresh Fruit Salad.....\$3.75**

Seasonal Fresh Fruit.

# Beverages

**Bridgeport Coffee Service**

"Locally Roasted and Proudly Served"

Offering a direct relationship with many growers, ensuring the organic and Fair-trade produced beans that embody all the qualities we value.

Includes: half and half, sugar, sweet and low, equal, disposable cups, stirrers, & napkins

Box serves 10-12..... **\$17.95**

Small Shuttle serves 25-30 ...**\$40.00**

Large Shuttle serves 50-60...**\$75.00**

**Assorted Sodas .....\$2.00**

Coca Cola, Diet Coke, and Sprite

**Bottled Water .....\$2.00****Assorted Juices .....\$2.50**

Orange, Cranberry, and Grapefruit

***Inquire about our full service,  
licensed, offsite bar programs!***