

# TRI-STAR CATERING



*Preparation. Presentation. Perfection.*

**Some New Items you may want to try...**

**...And all of your old favorites too!**

**HOT SOUP BAR**

A half gallon of each of our new soups Organic Chicken Noodle, Organic Lentil & Chickpea and Steak & Ale Chowder will make a warm addition to your sandwich or salad order. **Page 2**

**THROWBACK B'FAST POTATO SKINS**

with Bacon & Cheddar; Spinach Mushroom & Feta; and Chorizo & Jalapeno Jack Chesse **Page 6**



**FIESTA SUPREMA**

Silky top shelf queso balanced with a touch of roasted jalapeño, cilantro, garlic and tomato; Guacamole, Black bean dip, green tomatillo and red chile salsas served with crisp corn chips **Page 4**

**HEALTHY LETTUCE WRAPS**



Filled with grilled teriyaki chicken and hoisin beef served with Thai noodle salad **Page 2**

**BRIDGEPORT COFFEE**

"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. **Page 6**

**SUPER FAJITA BAR**

Soft flour tortillas served with grilled beef, chicken, veggies and even shrimp if you'd like. The Super Fajita Bar has it all! **Page 2**



## S E R V I C E S

## SERVICES

TRI-STAR is more than exceptional food tastefully presented. No matter how large or small your order, let us worry about the details. Isn't your workday busy enough? To help make your order go as smoothly as possible please allow:

- ★ A minimum order of ten guests and at least a 24 hours notice. *We understand that there will be last minute orders and we will always do our best to accommodate your needs.*
- ★ If you're looking for something that's not on the menu, just ask. We will be happy to help you customize your order.
- ★ All weekend orders have a \$200 minimum.
- ★ Loop delivery \$15
- ★ All pricing represents per person cost for items unless otherwise noted.
- ★ Disposable plates, cutlery and napkins are always included.

## ADDITIONAL SERVICES

- ★ Your lunch or dinner buffet can also be served on upscale TRI-STAR equipment, including a variety of platters, serving bowls, baskets, utensils, white buffet cloth and silk buffet flowers for an added \$30
- ★ Hot Buffets served in disposable pans can be augmented with wire frames chafing dishes and sterno fuel for \$5 per frame

**Ask about our:**

Special Events Menu  
Professional Service Staff  
China, Silver, Glassware, and Linen Rentals  
Table and Chair Rentals  
Fully Licensed Liquor Service  
Wedding and Event Planning

Place a lunch order for over \$125 and receive a FREE Executive Box Lunch for yourself!



*The Railcar Club*

**is our new private event space.**

**Book your next office party, executive luncheon, private dinner, networking event or cocktail reception here.**

**Please ask your salesperson for a tour of the room. Soon!**

[www.therailcarclub.com](http://www.therailcarclub.com)

## BUILD YOUR OWN BUFFETS

### CHILI & MAC BAR (20 ppl minimum) 9.95

#### NORTHWOODS CHILI

Beefy and savory onions, peppers and a mix of beans

#### VEGGIE CHILI

Rich tomato chili with beans and vegetable protein

#### MACARONI & CHEESE

Classic creamy comfort food

Served with oyster crackers, cheddar cheese, sour cream and chopped onions

### GREEKTOWN GYRO BAR (20 ppl minimum) 11.95

#### TRADITIONAL GYRO

Classic seasoned slices of tender meat

#### CHICKEN GYRO

Lighter version of the classic

#### VESUVIO RICE PILAF

A touch of white wine, lemon, onion, parsley, garlic and sweet peas

#### GREEKTOWN PEASANT SALAD

Crisp greens, with Kalamata olives, feta cheese, thin slices of red onions, cucumbers

Served with soft pita bread, tzatziki, sliced red onion, hummus, and tomatoes

### ITALIAN SANDWICH BAR (20 ppl minimum) 11.95

#### ITALIAN BEEF

Slow roasted, thinly sliced beef simmered with onions and sweet peppers

#### MOMMA'S MEATBALLS

Home-style meatballs simmered in marinara sauce

#### BAKED PENNE

Rich tomato sauce and lots of gooey mozzarella

#### CAESAR SALAD

With garlic croutons & cherry tomatoes and a classic Caesar dressing

Served with pre-split sub rolls, shredded mozzarella and spicy giardiniera

### HOT SOUP BAR

#### 90.00 (Serves 20-30 guests)

Features a half gallon of each of our delicious soups and chowders. The Hot Soup Bar pairs well with sandwiches for a warm filling meal.

#### ORGANIC LENTIL & CHICKPEA (v, gf)

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

Our soup is packed with diced chicken, a medley of vegetables and tender pasta in a savory broth

Served with oyster crackers, roasted pepitas and green onions



### THE PASTA BUFFET 13.95

Choose any two of the following pastas to serve your group and we'll add a Caesar salad, crusty Italian bread and butter

#### LASAGNA

Our fabulous three-cheese lasagna with a rich, meaty Bolognese sauce

#### BAKED MOSTACIOLLI

Mostaciolli tossed with Italian sausage, spicy marinara, peppers and onions baked with mozzarella and shredded parmesan

#### PENNE PRIMAVERA

Fresh vegetables and marinara with little pasta quills

### KICK IT UP A NOTCH!! Add 4.00 per person

Try any of the options below for an additional \$4 per person

#### VEGETARIAN LASAGNA

Lighter style lasagna with a classic vegetable marinara

#### CHICKEN RAVIOLI

Chicken and spinach ravioli tossed with a caper cream sauce

#### TORTELLINI

Cheese tortellini with grilled chicken, red pepper, and homemade pesto

#### CHICKEN LINGUINE

Grilled, marinated chicken, oven roasted tomatoes, asparagus and a tomato cream sauce over linguine

#### PENNE & MEATBALLS

Momma's meatballs with kale, roasted tomatoes, parmesan and extra virgin olive oil tossed with penne quills

#### BUTTERNUT SQUASH RAVIOLI

Tossed with browned butter and fresh herbs

### FAJITA BAR 14.95

Soft flour tortillas can be filled with grilled marinated flank steak, tender chicken breast, or grilled season veggies. Dress them up with guacamole, cheddar cheese, sour cream, salsa, spicy rice and refried beans.

Add Chips and Salsa \$2.50

### SUPER FAJITA BAR 16.95

Gives you everything in our Fajita Bar with the addition of juicy grilled shrimp

### TACO BAR 10.95

Crisp corn tortillas can be filled with seasoned ground beef and topped with shredded lettuce, mild salsa, chopped onions and cheddar cheese. Served with white rice and black beans

Add spicy chicken instead of ground beef \$3.00

### BAKED POTATO BAR 9.95

Spuds can be filled with your guests' choice of toppings: butter, sour cream, scallions, cheddar cheese, bacon crumbles, broccoli, and vegetarian chili

### BURGER BAR (20 ppl minimum) 12.95

#### 10 GRILLED ANGUS BEEF, 5 TURKEY and 5 SPICY BLACK BEAN BURGERS (Example for 20 guests)

Toppings include: Cheddar cheese, sliced tomatoes, red onions, lettuce, Dijon mustard, spicy ketchup and garlic mayo. Served with sesame seed buns, sidewinder fries and cole slaw

### TRI-STAR SALAD TRIO 12.95

A super light lunch for those who are watching their waistlines. Choose any **three** of our delicious entrée salads from **page 6**. Served with artisan rolls and butter



### ASIAN LETTUCE WRAPS 13.95

Spears of romaine lettuce can be filled with grilled teriyaki chicken or Hoisin glazed steak topped off with chopped peanuts, chili flakes, and plum sauce. Served with TRI-STAR'S spicy noodle salad: noodles, peanut sauce, cilantro, carrots, cucumber, and peppers

## BISTRO 17.25

### HERB ROASTED CHICKEN

Hearty country-style chicken breast

### VEGETABLE POTPIE

Seasonal vegetables in a creamy sauce topped with flaky pastry

### ROASTED GARLIC MASHED POTATOES

Whipped potatoes with just a hint of garlic

### BABY FIELD GREEN SALAD

Mixed greens with fresh vegetables served with creamy ranch and balsamic vinaigrette

### Artisan Rolls and Butter

## MEDITERRANEAN 17.25

### LEMON CHICKEN

Sautéed breast of chicken with white wine, lemon, and garlic

### HERB ROASTED POTATOES

Flavorful potato wedges roasted with olive oil and herbs

### SPANAKOPITA

Flaky Greek pastry stuffed with spinach and cheese

### PEASANT SALAD

Feta cheese, tomatoes, red onion, cucumbers & Kalamata olives

### Crusty Bread and Butter

## SALMON BUFFET Market Price

### GRILLED SALMON FILLET

Grilled salmon fillets topped with tomato concasse and garnished with sliced lemon wedges

### WILD RICE PILAF

Blend of white and wild rice tossed with fresh herbs and extra virgin olive oil

### ASPARAGUS

Grilled asparagus spears tossed with extra virgin olive oil, sea salt and fresh cracked pepper

### TOSSED SALAD

Baby green salad with shredded carrot, sliced cucumber and cherry tomatoes served with creamy ranch and balsamic vinaigrette

### Artisan Rolls and Butter

## SOUTHERN COMBO 17.95

### SOUTHERN STYLE FRIED CHICKEN

Two pieces per guest

### JAMBALAYA - SPICY!

Rich stew of rice simmered with Andouille sausage, peppers, onions, celery and a ton of Cajun spices (can be vegetarian)

### CREOLE TOMATO SALAD

Tomato wedges and fresh vegetables tossed with mustard vinaigrette

### TANGY BRAISED GREENS

Blend of greens slowly cooked with onions and John's braising liquor

### Artisan Rolls and Butter

## MIDDLE EASTERN BUFFET 17.95

### STEAK SHAWARMA

Flank steak marinated overnight with onion, apple cider vinegar, extra virgin olive oil, and a blend of Middle Eastern spices

### FALAFEL

Small deep-fried patties made of spicy ground chick-peas

### DILL RICE PILAF

Fluffy white rice tossed with fresh aromatic dill

### PEASANT SALAD

Crisp lettuce, black olives, ripe tomato wedges, cucumber and red onion, served with Greek vinaigrette and Feta Cheese.

Served with pita, tzatziki, and red onion

## CHICAGO STEAKHOUSE Market Price

### BISTRO FILET OF BEEF

Rubbed with cracked sea-salt and pepper, seared on the grill, with classic brandy scented mushrooms

### POTATO GRATIN

Yukon potatoes thinly shaved and layered with Swiss cheese and creamy custard

### ASPARAGUS

Grilled asparagus spears tossed with extra virgin olive oil, sea salt and fresh cracked pepper

### CLASSIC CAESAR SALAD

Crisp Romaine greens, tomatoes, black olives, parmesan cheese and homemade croutons, creamy Caesar dressing

### Artisan Rolls and Butter

## STEAK & MUSHROOMS 16.95

Sliced steak topped with red wine sauce and mushrooms. Served with truffled roasted parmesan potatoes, grilled zucchini & squash, rolls & butter and a crisp Caesar salad

## JAMBALAYA 13.95

Southern favorite with Andouille sausage, peppers, onions, celery, simmered with rice, a ton of Cajun spices topped with blackened chicken breasts. Romaine salad tossed with a Creole mustard dressing, crusty bread and butter

## SOUTHERN FRIED CHICKEN 13.95

Southern style fried chicken (two pieces per-guest), mashed potatoes, green beans, cole slaw, and bread and butter

## CHICKEN MOLE 13.95

Traditional Mexican dish of roasted chicken breast in a rich dark mole sauce with grilled zucchini and squash, white rice, black beans, and flour tortillas

## CHICKEN VESUVIO 12.95

Oven baked breast of chicken seasoned with oregano, garlic and olive oil, served with roasted potato wedges, sweet peas, tossed salad, crusty bread and butter

## HOMESTYLE POT ROAST 13.95

Slow simmered beef roast served with braised vegetables in a rich, hearty sauce with mashed potatoes, garden salad, soft rolls and butter

## SPINACH & PEPPER STUFFED CHICKEN 13.95

Filled with marinated, roasted red peppers, sautéed spinach, grated parmesan, and fresh herbs with rosemary roasted red potatoes, salad, rolls and butter

## KABOBS 14.95

Your guests get their choice from all three of these delicious kabobs:

Yogurt marinated chicken  
Yogurt marinated beef, and  
Balsamic drizzled vegetables  
Served on wild rice pilaf with cucumber dill sauce, garden salad, rolls and butter

## TILAPIA VERACRUZ 13.95

Roasted tilapia filet served on a bed of tomatoes, onion, cilantro, green olives, and garlic with cilantro rice, salad, rolls and butter

### ADDITIONAL HOT SIDES

Add these to any buffet  
10 person minimum

- ★ Glazed Carrots \$3
- ★ Crispy Potato Sidewinders \$2
- ★ Sautéed Kale & Spinach \$3
- ★ Grilled Zucchini & Squash \$3
- ★ Roasted Brussels Sprouts \$4
- ★ John's Green Beans & Mushrooms \$4
- ★ Creamy Macaroni & Cheese \$4
- ★ Leek and Fennel Vegetable Gratin \$4
- ★ Israeli Cous Cous & Grilled Veggies \$4
- ★ Seasonal Root Vegetable Bake \$4
- ★ Mushroom Ragout Polenta Squares \$5





## SPECIAL APPETIZERS

See our special events menu for more options!

### FIESTA SUPREMA

**12.00**

#### TOP SHELF QUESO (GF)

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

#### BLACK BEAN DIP (GF, VEGAN)

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

#### GUACAMOLE (GF, VEGAN)

Avocado, jalapeño, sea salt, chopped tomato, cilantro & onions

#### GREEN TOMATILLO & RED CHILE SALSAS

Served with crisp corn chips (gf, vegan)



### INTERNATIONAL CHEESE BOARD

**5.95**

An abundance of imported and domestic cheeses including garlic and herbed Boursin, creamy brie, herbed chevre, smoked gouda, and Spanish Manchego garnished with fresh and dried fruits; served with crackers and sliced baguette

### SIMPLY CHEESE

**4.25**

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

### FORMAGGIO E CARNE

**10.95**

Platters are brimming with domestic and imported Italian meats that may include prosciutto, bresaola, sopprassetta, chorizo, and salami; Selection of seasonal formaggio that may include gorgonzola, Spanish manchego, creamy brie, asiago, Parmigiano-Reggiano, and truffle cheese. Garnished with marinated olives, dried and fresh fruits, served with assorted crackers and a sliced baguette

### VEGETABLE TRAY

**3.50**

Fresh seasonal vegetables, served with green goddess dressing

### HOT WINGS (feeds 25-30)

**135.00**

A full pan of delicious, spicy chicken wings served with celery sticks and blue cheese dressing

### BITE SIZED SANDWICHES (2PP)

**7.00**

Perfect, little sliders; your choice of smoked turkey, roast beef & grilled veggie

### APRICOT BRIE EN CROUTE

**80.00 EACH**

A full wheel of brie is stuffed with apricot preserves, wrapped in delicate pastry and baked to a golden crust. Served with assorted crackers

### CLASSIC TOMATO BASIL BRUSCHETTA

**3.50**

Grilled country bread with fresh tomatoes, garlic, basil, and extra virgin olive oil

### CAPRESE BRUSCHETTA

**4.50**

Our classic bruschetta with fresh mozzarella and balsamic vinegar

### CHIPS & SALSA

**3.95**

Blue and yellow corn tortilla chips with a pair of gourmet salsas.

Add guacamole for an additional \$2.50

### ROASTED RED PEPPER HUMMUS

**3.00**

Sweet roasted red pepper, tahini, lemon, garlic, and pureed garbanzos

### SUPER HUMMUS

**3.00**

Garbanzo puree is blended with super food kale, fresh herbs, and olive oil

### TUSCANO BASKET

**3.00**

Rustic Italian bread tossed with extra virgin olive oil, spicy sliced pepperoni, fresh grated Parmigiano-Reggiano and Italian herbs



### FRESH FRUIT TRAY

**3.75**

Seasonal fruits thinly sliced and beautifully arranged.

Add poppy seed dressing 1.00

## SANDWICHES AND DESSERTS

### UPSCALE SANDWICH TRAY

**11.95**

A selection of freshly-made sandwiches, wraps and Paninis served with a fresh fruit platter and your choice of pasta salad, tossed salad, firecracker coleslaw or Dijon potato salad. See sandwich choices on the next page.

### THE OLD STANDARD DELI TRAY

**8.95**

Let your guests make their own sandwiches with the original deli tray that includes smoked turkey, apple-pecan tuna salad, roast beef, marinated grilled chicken breast, tavern ham, Swiss and cheddar cheeses. Served with pasta salad and a variety of sandwich breads and condiments

### SUBS, SUBS & MORE SUBS

**7.95**

Basket filled with assorted homemade subs: Italian, tuna salad, smoked turkey, and veggie. Served with chips and a variety of condiments

### BASIC BOX LUNCH

**8.50**

This lunch comes with a basic sandwich – turkey, tuna, roast beef, ham or veggie with lettuce and tomato on a fresh-baked roll, served with a bag of potato chips and cookie.

## DESSERTS

### HOME BAKED COOKIES (2PP)

**2.25**

A variety of our homemade 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 call to see today's selection

### COOKIES, BROWNIES & BAR COOKIES

**2.50**

### MOUSSE S'MORES (20 ppl Minimum)

**4.50**

Your guests can have fun building these non-campsite favorites. Decadent chocolate mousse with mini marshmallows and graham crackers

### INDIVIDUAL DESSERT TARTS

(48 Hours Notice and 10 minimum)

**5.95 - 6.95**

Call today for our seasonal options

### ASSORTED MINI DESSERTS

(2PP and 20 ppl minimum)

**5.00**

An assortment that may include mini cheesecakes, carrot cake bites, fresh fruit tarts, mini macaroons, assorted petit fours and mini fancy cookies Please ask about our specialty cakes and seasonal fruit desserts.



## EXECUTIVE BOX LUNCHES

### UPSCALE & EXECUTIVE BOX SANDWICH OPTIONS

**11.95**

Our executive box lunch starts with an upscale sandwich, panini or wrap served in a clear topped box with pasta salad, fresh fruit, and a delicious dessert.

#### **Smoked Turkey & Brie**

*With cranberry sauce, Dijon mustard and lettuce on a whole wheat roll*

#### **★ Grilled Chicken Caesar Wrap**

*A honey wheat wrap filled with grilled chicken breast, Romaine lettuce, parmesan cheese, tomatoes, and black olives with our classic Caesar dressing*

#### **Southwestern Club**

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

#### **Pastrami Style Roasted Turkey Breast**

*On hearty pumpernickel with a dollop of spicy brown mustard, nutty Swiss cheese and slices of tart dill pickle*

#### **★ Cobb Wrap**

*Grilled chicken breast, lettuce, tomato, crisp bacon, boiled egg, avocado with blue cheese crumbles and ranch dressing*

#### **Chicken Caprese**

*Marinated grilled chicken breast, fresh mozzarella, tomato, and basil on French bread*

#### **Spicy Buffalo Chicken**

*Chicken breast on a Kaiser roll 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*

#### **★ TRI-STAR Chicken Salad**

*All white breast meat tossed in a light tarragon dressing with red grapes, celery and diced red onion, lettuce, and tomato on a flaky croissant*

#### **Grilled Chicken Panini**

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

#### **Tuna Salad Croissant**

*Creamy tuna salad tossed with diced Granny Smith apples, pecans, lettuce, and tomato on a flaky croissant*

#### **★ Mediterranean Tuna Wrap**

*Tuna salad, mayo, feta, tomato, cucumber, kalamata olives, red onion and lettuce*

#### **Italian Grinder**

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

#### **★ Reuben Wrap**

*Wrap filled with lean corned beef, coleslaw, Swiss cheese and Thousand Island dressing*

#### **★ Rachel Wrap**

*Wrap filled with roasted turkey breast, coleslaw, Swiss cheese and Thousand Island dressing*

#### **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 marble rye 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*

#### **Grilled Portobello**

*Mushroom cap on herbed ciabatta topped with pesto, marinated balsamic onions and roasted sweet red peppers*

#### **★ Grilled Veggies**

*on Tomato Focaccia, red pepper, zucchini, onion, and portobello mushroom dressed with pesto*

#### **Village Vegetarian**

*Hummus, lettuce, tomato, cucumber, red onion, pepper rings and classic vinaigrette stacked on thick whole wheat*

#### **★ Adult PBJ**

*Thick slices of multi grain bread smeared with creamy peanut butter layered with cranberry jam, crisp slices of granny smith apples and ripe bananas*

#### **Hummus and Veggies**

*Pita triangles and hummus with carrots & celery sticks*

#### **★ Add a 30 person CHILI & MAC BAR or HOT SOUP BAR for \$90**

### SALAD TRIO & EXECUTIVE BOX SALAD OPTIONS

**12.50**

All salad box lunches are also served in a clear topped box and include: rolls, butter, fresh fruit salad, and a delicious dessert.

#### **Grilled Chicken Caesar Salad**

*Marinated chicken breast, crisp romaine, cherry tomatoes, parmesan cheese, homemade croutons, and classic dressing*

#### **★ Grilled Steak Caesar Salad**

*Marinated flank steak, crisp romaine, cherry tomatoes, parmesan cheese, homemade croutons, and classic dressing*

#### **★ Southwest Caesar Salad**

*Southwest spiced rubbed, grilled chicken breast, crisp romaine, cherry tomatoes, corn and black bean relish, Jack cheese, crisp tortilla strips and chipotle ranch dressing*

#### **Cobb Salad**

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

#### **Asian Beef or Chicken Salad**

*Baby field greens with marinated grilled steak or chicken breast, 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 Vegetable Kabobs Salad**

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

#### **Spiced Goat Cheese Salad**

*Spiced walnuts, goat cheese, sliced pear and dried cranberries over a blend of Romaine and mixed greens with our balsamic vinaigrette*

#### **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*

#### **Fresh from the Garden Salad**

*Generous portions of mushrooms, grape tomatoes, red onion, and sweet bell peppers over a bed of fresh greens*

#### **Pear and Blue Cheese Salad**

*Slices of fresh pear, caramelized pecans, and blue cheese crumbles atop mixed greens*

#### **Mixed Greens and Arugula Salad**

*Tossed with cherry tomatoes, cucumber and sliced mushrooms; served with a lime crème fraîche dressing*

#### **Spinach and Citrus Salad**

*Tossed with shaved red onion, supreme of orange segments, and dried raisins served with citrus vinaigrette*

Make all activities pertaining to food and eating pleasant ones!

# Breakfast

## TRI-STAR'S BIG BREAKFAST BONANZA 12.95



Fluffy scrambled eggs, strips of bacon, sausage links, and roasted breakfast potatoes served with mini breakfast pastries and sliced seasonal fruit  
**Substitute Gourmet Chicken Sausage for an additional \$1.50**

## FRENCH TOAST or PANCAKES 9.95

Light and airy pancakes OR  
French toast served with butter and syrup.  
Crispy bacon, sliced fresh fruit platter and assorted bottled juices

## THE CONTINENTAL 7.95

Platter of fresh sliced fruits and assorted bottled juices served with muffins, Danish, bagels and breakfast breads with cream cheese, butter and assorted jellies

## THE CRUNCHY CONTINENTAL 8.95

Includes all of the morning favorites from the original Continental,  
**PLUS!** Crunchy granola and creamy yogurt

## GET STARTED 4.95

Tri-Star's Morning Breakfast Basket served with assorted bottled juices

**BREAKFAST PARFAITS**  
**SMALL 4.25 EACH LARGE 5.95 EACH**  
Vanilla yogurt layered with seasonal fruit and homemade granola topping



## BRIDGEPORT COFFEE

"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: cream, sugar, sweet and low, equal, cups & napkins

**Box serves 10-12 - 17.95**  
**Small Shuttle serves 25-30 - 40.00**  
**Large Shuttle serves 50-60 - 75.00**

## COLD BEVERAGES

**Assorted Sodas - 1.50**  
Coca Cola, Diet Coke, Sprite and Diet Sprite  
**Bottled Water - 1.75**  
**Assorted Juices - 1.75**  
Orange, Cranberry, Apple, and Grapefruit

## 70'S THROWBACK B'FAST POTATO SKINS 8.50 (2pp)

Filled with fluffy scrambled eggs and your choice of two toppings below:

- ★ Bacon and cheddar cheese
- ★ Spinach, mushrooms and feta cheese
- ★ Chorizo, peppers, onions and jalapeno jack cheese with a side of salsa

Served with sour cream and seasonal whole fruits

## TRI-STAR SCRAMBLERS

**Half Pan - 59.95 for 8-10 ppl**  
**Full Pan - 119.50 for 18-20 ppl**

Feature fluffy scrambled eggs tossed with a multitude of flavor favorites

**DENVER** - Smoked ham, bell peppers, breakfast potatoes, and cheddar cheese.

**GREEKTOWN** - Spinach, sautéed onions & mushrooms, breakfast potatoes, feta cheese and diced tomatoes

**LUMBERJACK** - Sautéed onions and peppers, sausage, bacon, breakfast potatoes, mozzarella and cheddar cheese

**CHILAQUILES** - Corn tortilla chips sautéed with salsa, Mexican chorizo, and pepper jack cheese

**CORNEBEEF HASH** - Classic diner style hash with peppers, onions and potatoes

## BREAKFAST WRAPS 9.50

12" wraps stuffed with a combination of eggs, 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 and 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

**HASH & SWISS** - Diner style corned beef hash with potatoes, onions and peppers, Swiss cheese

## EGG SANDWICHES 8.95 (2pp)

Choose two delicious breakfast sandwiches per person. Served with seasonal whole fruits

**BUTTERY CROISSANT** - with bacon and cheese

**PRETZEL ROLL** - with smoked ham and cheese

**ENGLISH MUFFIN** - with sausage and cheese