



To Order:

Call us @ 312-207-5450

Email us @ info@tristarcatering.com

S U M M E R C O O K O U T !

(\$15.95, per guest, minimum 25 guests)

Each Guest Receives:

One 1/3 LB Burger & One 1/4 LB Hot Dog

Veggie Burgers for 1/3 guest count

Served with Buns, Ketchup, Mustard, Cheddar Cheese, Lettuce, Onion, Tomatoes, Chips, and Choice of 1 side (add a 2nd side for two bucks more):

Sides

Ancient Grains Speziato

5 grain blend of red and white quinoa, barley, wild rice, and wheat berries, garlic, EVOO, roasted cremini mushrooms, & chili flake.

French Potato Salad

Red skin potatoes, crisp haricots verts, fresh summer herbs, slivered red onion, red wine vinaigrette

Classic Macaroni Salad

Sweet and tangy! celery, diced red onion, yellow mustard and sweet pickle relish

Tossed Greens Salad

Crisp greens, shredded carrot, radish, cucumber, purple cabbage, Ranch, and Italian Dressing.

Add A Premium Side!

Grilled & Roasted Vegetable Mixed Grill (\$5.00/pp extra)

Grilled & Roasted local seasonal vegetables tossed with EVOO, balsamic vinegar, & sea salt.

Strawberry & Sugar Snap Pea Salad (\$4.50/pp extra)

Summer strawberries with snap peas, crushed hazelnuts, Ciliegine mozzarella, spring greens, Dijon vinaigrette.

Classic Creamy Macaroni & Cheese (\$2.75/pp extra)

Creamy, rich, and topped with toasted breadcrumbs.

Loaded Smashed Potatoes (\$2.75/pp extra)

Smashed red skin potatoes, butter, sour cream, sharp cheddar, scallions, & crumbled bacon.

John's Baked Beans (\$3.25/pp extra)

John's sweet and tangy three bean slow cooked casserole with brown sugar, molasses, onions, peppers, & black pepper bacon.

**** Take your event to the next level with ON-SITE GRILLING SERVICE****



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Add these great options to your cookout!

(Minimum 10 orders)

Founder's Brewing Charred Bratwurst (\$5.75/pp extra)

Char-grilled 1/3 lb brat, Founder's Dirty Bastard Ale, Grilled Onions, Pretzel Roll, Mustard

Maxwell Street Polish Sausage (\$5.75/pp extra)

Char-Grilled 1/3 lb polish sausage with grilled onions, soft roll, & mustard

Bratwurst Burger Patty (\$5.75/pp extra)

Classic Summer Sausage grilled like a burger.

BBQ Chicken (\$6.00/pp extra)

Grilled and Basted with Our Sweet and Smokey BBQ Sauce

Steak and Peppers Kabobs (\$7.00/pp extra)

Cubes of Marinated Sirloin Layered with Onions & Peppers

Greek Chicken Kabobs (\$6.00/pp extra)

Yogurt Marinated Chicken Breast Kabobs with Charred Lemon Wedges

Italian Sausage and Peppers Kabobs (\$5.00/pp extra)

Hearty Italian Sausage layered with Peppers and Onions

Desserts

Strawberry Lemonade Angel Food Cake Parfait- \$3.75/pp

Angel Food Cake, Lemon Curd, Fresh Strawberries, Chantilly

Blackberry-Peach Cobbler- \$3.75/pp

Blackberries, Sweet Peaches, Classic Pastry Top, Cinnamon-Sugar

Fresh Fruit Salad - \$3.75/pp

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CHEF JOHN'S TSC FRIED CHICKEN BUFFET

TWO PIECES PER GUEST SERVED WITH GARDEN GREENS SALAD,
TWO SIDES, ROLLS AND BUTTER
\$15.95, MINIMUM 25 GUESTS

JOHN BRINES THE CHICKEN OVERNIGHT, THEN EACH PIECE IS TOSSED
IN SEASONED FLOUR AND FRIED TO EXTRA CRISPY PERFECTION. IT'S
GREAT ON IT'S OWN, BUT CAN BE TOSSED IN ONE OF OUR AWESOME
HOUSE SAUCES!

korean bulgogi
TRADITIONAL BUFFALO
NASHVILLE HOT
SMOKEY BBQ
MEDITERRANEAN

SIDE DISH CHOICES:

WARM

CREAMY MASHED POTATOES, BAKED BEANS, STEAMED CUT CORN,
ROASTED REDSKIN POTATOES, GRILLED VEGETABLE KABOBS,
VESUVIO STYLE RICE, SAUTÉED GREEN BEANS AND MUSHROOMS

CHILLED

THAI NOODLE SALAD, CLASSIC MACARONI SALAD,
FRENCH POTATO SALAD, FIRE CRACKER COLE SLAW,
ANCIENT GRAINS SPEZIATO

ADD ON A DESSERT!

STRAWBERRY LEMONADE ANGEL FOOD CAKE \$3.75 / pp

Angel Food Cake, Lemon Curd, Fresh Strawberries, Chantilly

BLACKBERRY-PEACH COBBLER \$3.75 / pp

Blackberries, Sweet Peaches, Classic Pastry Top, Cinnamon-Sugar, Chantilly

FRESH FRUIT SALAD \$3.75 / pp

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