



CORPORATE CATERING MENU



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HOW TO ORDER

CALL 312.207.5450

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

E-MAIL INFO@TRISTARCATERING.COM

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

TIMING

For most items, you can place your order by 4PM the day prior!

NEED SOMETHING MORE?

Reach out to us for additional needs such as on-site staff, rentals, or bar service. You name it, we can help!

GONE GREEN

All of our disposable plates, cutlery, and napkins are certified compostable!

DIETARY INDICATORS

Vegetarian (V); Vegan (VV); Gluten Free (GF)

DELIVERY

Delivery fees start at \$25.

Weekend deliveries require a \$300 food and beverage minimum.

LIKE US!

Find us on Instagram and Facebook @tristarcatering!

Prices are subject to change.

EXPRESS LUNCH

ORDER BY 10:00AM FOR NOON DELIVERY
(MINIMUM 10 GUESTS)

EXPRESS SANDWICH TRAY \$13.95

*Choose up to three varieties with assorted chips,
housemade cookies and brownies.*

SMOKED TURKEY AND BRIE

whole wheat bread

MONTEREY CHICKEN WRAP

pepper jack and chipotle mayo

CLASSIC ITALIAN GRINDER

hoagie roll

HORSERADISH ROAST BEEF

with havarti on a pretzel roll

GRILLED VEGETABLE STACK (V)

roasted tomato focaccia

EXPRESS BUFFETS

with housemade cookies and brownies.

CHICKEN VESUVIO \$15.95

vesuvio wedge potatoes and peas, tossed green salad, fresh bread and butter

CHOICE FLANK STEAK \$17.95

roasted potatoes, grilled vegetables, garden green salad, fresh bread and butter

GRILLED CHICKEN CAESAR SALAD \$15.95

seasonal fruit, fresh bread and butter

ADD SOFT DRINKS OR BOTTLED WATER FOR \$2.50 EACH

Breakfast Classics

GREAT BEGINNINGS

(MINIMUM 10 GUESTS)

BREAKFAST PARFAIT (V) 4.95
Greek style vanilla yogurt, house granola, fresh berries

OVERNIGHT OATS (V) 4.95
Steel cut oats, vanilla almond milk, chia seeds, greek style yogurt, dried blueberries, lemon zest, slivered almonds

THE CONTINENTAL (V) 7.95
Platter of fresh seasonal fruits with muffins, danish, bagels, and breakfast breads. Served with cream cheese, butter, and assorted preserves.

BIG BREAKFAST BONANZA 12.95
Farm fresh scrambled eggs, hickory smoked bacon, breakfast sausage links, and roasted breakfast potatoes. Served with fresh whole fruit.

CHEF'S SCRAMBLES

(MINIMUM 10 GUESTS)

All scrambles are served with chef's breakfast potatoes, petite pastry basket, and fresh whole fruit.

SOUTHWESTERN SCRAMBLE (GF) 11.95
Chicken chorizo, sautéed sweet peppers and onions, diced tomatoes, scallions, colby-jack cheese.

DENVER SCRAMBLE (GF) 11.95
Cubed ham, sweet peppers and onions, cheddar cheese.

FLORENTINE SCRAMBLE (V, GF) 10.95
Spinach, mushrooms, tomatoes, feta.

GARDEN SCRAMBLE (V, GF) 10.95
Chef's selection of seasonal vegetables

LUMBERJACK SCRAMBLE (GF) 12.95
Hickory smoked bacon, classic breakfast sausage, cubed ham, cheddar cheese

HANDHELD BREAKFAST

IF YOU LIKE YOUR BREAKFAST
EASY TO GRAB
WE'VE GOT A HANDFUL FOR YOU!

BREAKFAST WRAPS

GIANT TORTILLAS FILLED
WITH FARM FRESH EGGS.
WRAPPED AND HALVED

TURKEY CUBANO
ROAST TURKEY,
HAM AND SWISS

SPICY GARDEN (V)
SPINACH, MUSHROOM,
ONIONS, PEPPER JACK
AND SALSA

DENVER
HAM, CHEDDAR,
PEPPERS, ONIONS

MEXICAN
CHORIZO, POTATOES
PEPPERS, ONIONS,
CHEDDAR JACK
AND SALSA

EGG SANDWICHES

WE'RE GIVING YOUR EGG
A HOME IN YOUR HAND
WITH THESE GREAT
SANDWICH COMBINATIONS

**BACON, AVOCADO
& CHEESE
CROISSANT**

**SAUSAGE & CHEDDAR
COUNTRY BISCUIT**

**SMOKED HAM &
CHEDDAR
PRETZEL ROLL**

**SPINACH &
ROASTED TOMATO
CIABATTA ROLL (V)**

CHOOSE ANY TWO VARIETIES
SERVED WITH A FRUIT TRAY
\$9.95

SIDES (MINIMUM 10 GUESTS)

CHEF'S PASTRY BASKET	\$3.95
FRESH SLICED SEASONAL FRUIT (GF,VV)	\$3.95
BREAKFAST POTATOES (GF,V)	\$3.95

Handheld Breakfasts

Between Bread

Bistro Steak

*Grilled steak, caramelized onions
baby greens, oven roasted tomato
creamy garlic mayo
French baguette*

Little Italy

*Genoa salami, capicola, ham
provolone, lettuce, tomato, pepper rings
classic vinaigrette and garlic mayo
Sub roll*

Horsey Roast Beef

*Lean roast beef, dill havarti
horseradish mayo, lettuce, tomato, red onion
Pretzel roll*

Tex Mex Steak Wrap

*Grilled marinated steak, black beans
guacamole, corn, pico de gallo and salsa*

Apple-Pecan Tuna Croissant

*Apple-pecan tuna salad, lettuce and tomato
Flaky croissant*

Upscale Sandwich Tray \$12.95

*with fresh sliced fruit, and your choice of
pasta salad, green salad, or dijon potato salad.*

Executive Boxed Lunch \$12.95

*Choice of sandwich, wrap or panini with chef's
pasta salad, fresh fruit, chef's choice of dessert.
Served in a clear top bento box!*

Grilled Chicken Panini

*Grilled chicken breast, arugula, parmesan
cheese, roasted red pepper, homemade
pesto Grilled sourdough*

Chicken Caprese

*Marinated chicken, fresh mozzarella
Roma tomato, basil leaves
French roll*

Monterey Chicken Wrap

*Grilled chicken, romaine, pico de gallo
black beans, pepper jack
chipotle mayonnaise*

Southwestern Club

*Smoked turkey, jalapeno bacon, lettuce
tomato, chipotle mayo
Whole wheat bread*

Turkey Cobb Wrap

*Turkey, bacon, lettuce, tomato, egg, avocado
crumbled blue cheese, ranch dressing*



Executive Salad Lunch \$12.95

*Choice of salad, with fresh fruit, artisan roll,
butter, and chef's choice of dessert.
Served in a clear top bento box!*

Salad Entrees \$11.95

with artisan rolls and butter

Salad As A Side \$5.95

*Add half portion salad service
to your meal as a side*

Salad Days

Asian Noodle

*Gluten free lo mein, scallions, carrots
cabbage and sesame seeds
Spicy black bean vinaigrette (GF,V)*

Grilled Chicken Caesar

*Crisp romaine, grilled chicken, cherry
tomatoes, homemade croutons, parmesan
Classic Caesar dressing*

Vegetable Skewers

*Grilled skewers of zucchini, mushroom
onion, yellow squash over baby greens
Balsamic vinaigrette (VV,GF)*

House Chopped

*Romaine, roma tomato, cucumber, radish
scallion, olive, penne, gorgonzola, croutons
Balsamic vinaigrette (V,GF)*

Ancient Grains Speziato

*Toasted red quinoa, barley, wild rice
wheatberries, bulgur,
roasted cremini, garlic, chilies and EVOO
(VV)*

Cobb Salad

*Greens topped with grilled chicken
bacon, avocado, tomato, egg, blue cheese.
Ranch dressing (GF)*

Asian Beef

*Baby greens, marinated steak
julienned peppers, carrots, red cabbage
Ginger soy dressing (GF)*

Tuna Nicoise

*Mesclun greens, albacore tuna
new potato, Nicoise olives, egg, tomato
Balsamic vinaigrette (GF)*

Chopped Kale

*Healthy kale, savory bacon
cherry tomatoes, shaved parmesan
Citrus vinaigrette (GF)*

HOT Buffets

COME & GET IT!

Homestyle Pot Roast \$13.95

Braised Vegetables
Mashed Potatoes & Gravy
Garden Green Salad
Artisanal Rolls

Chicken Vesuvio

\$13.95

Vesuvio Potatoes
Sweet Peas
Garden Green Salad
Crusty Bread

Kabob Trio

\$17.95

One of each!
Yogurt Marinated Chicken
Charred Spiced Beef and
Balsamic Glazed Vegetable
With Wild Rice Pilaf
Cucumber Dill Sauce
Garden Salad
Artisanal Rolls

Fajita Combo

\$16.95

Marinated Grilled Flank steak
Tender Grilled Chicken
Grilled Onions and Peppers
With Spanish Rice
Refried Beans
Guacamole, Shredded Cheddar
Sour Cream, Salsa Rojo
Soft Flour Tortillas

Chicken Florentine \$16.95

Stuffed with Spinach, Roasted Red
Peppers, Parmesan and Fresh Herbs
Herb Roasted Potatoes
Green Garden Salad
Artisanal Rolls

Atlantic Salmon

\$18.95

Grilled Filet of Salmon
Tomato Concasse, Lemon
Wild Rice Pilaf
Grilled Asparagus
Garden Greens Salad
Artisanal Rolls

Italian Sandwich Bar \$12.95

Classic Italian Beef
Momma's Meatballs
Baked Penne
Caesar Salad
Pre-Split Sub Rolls
Shredded Mozzarella
Spicy Giardiniera

Crunchy Tacos

\$11.95

Tex-Mex Beef Picadillo
Traditional Garnishes
Spanish Style Rice
Refried Beans
Crunchy Corn Taco Shells
Add Spicy Chicken Tinga for \$3

LOVE THY SELF!

**MAKE YOUR OWN BOWLS
WITH GREAT FLAVORS YOU'LL LOVE
\$18.95**

**START YOUR BOWL WITH GREENS OR GRAINS
TOP IT WITH A FLAVORFUL SEASONED CHICKEN*
GARNISH WITH A SELECTION OF TOPPINGS AND SAUCES**

TEX MEX BOWLS

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

FIT FARE BOWLS

Organic Spring Greens
Ancient Grains
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

SEOUL BOWLS

Jasmine Rice
Napa Cabbage Slaw
Bulgogi Chicken
Shaved Radish
Marinated Cucumber
Pickled Onion
Kimchi
Scallion
Boiled Egg
Sliced Jalapeno
Sambal
Sweet Sesame Soy
Gochujang

TIKKA BOWLS

Basmati Rice
Chopped Green Leaf Lettuce
Chicken Tikka Masala
Chickpea Chana Masala
Braised Greens
Pickled Red Onions
Shredded Red Cabbage
Shredded Carrot
Fresh Chopped Parsley
Herbed Farmer's Cheese
Cumin Yogurt Sauce
Turmeric Vinaigrette

***ADD FLANK STEAK OR SHRIMP TO ANY BOWL
FOR AN ADDITIONAL \$5 PP**

Make it a Party!

EASY PARTY PLANNER

CREATE YOUR OWN MENU

PICK THREE: \$10.50 PP (3 PCS TOTAL)

PICK FOUR: \$14.50 PP (4 PCS TOTAL)

PICK FIVE: \$17.50 PP (5 PCS TOTAL)

FAVORITES

MUFFALETTA PINWHEEL

CLASSIC FILLINGS, PUFF PASTRY

SMOKED SALMON ASPARAGUS

PASTRAMI STYLE SMOKED SALMON,
DIJON MUSTARD

ROASTED FIVE SPICE CARROTS

SESAME SEEDS, HERBS

SIRLOIN 'N BLEU BITE

ROLLED SIRLOIN, BLEU CHEESE,
RED ONION, ARUGULA

SKEWERED

GRILLED VEGETABLE KABOB

MARINATED GRILLED VEGETABLES,
BALSAMIC REDUCTION, HERBS

SHRIMP AND PESTO KABOB

SHRIMP, CHERRY TOMATO, BASIL PESTO

TUSCANO KABOB

CUBED ITALIAN COUNTRY BREAD, PARMESAN,
BLACK TRUFFLE OIL, SPICY PEPPERONI

SPANISH CHORIZO PINXTO

CHORIZO, MANCHEGO, OLIVE

BETWEEN BREAD

JERK CHICKEN

CARAMELIZED ONION, PICK-A-PEPPA SAUCE

SHAVED TAVERN HAM & BRIE

DIJON MUSTARD, PRETZEL BUN

SMOKED TURKEY BREAST

HONEY MUSTARD, CRANBERRY, ARUGULA

GRILLED VEGETABLE STACK

MARINATED VEGETABLES, BASIL PESTO

FILLED

'NDUJA DEVEILED EGG

WHIPPED 'NDUJA, HERBS

SMOKED SALMON CANAPES

CAPER, PICKLED ONION,

CREOLE MUSTARD VINAIGRETTE

CAPRESE CHERRY TOMATO

MOZZARELLA, BASIL, EVOO

RED HUMMUS CUCUMBER CUP

KALAMATA, FETA



CARNE E FORMAGGIO GRANDE

CHEF'S SELECTION OF ARTISANAL
DOMESTIC AND IMPORTED
CHARCUTERIE WITH CLASSIC CHEESES.
GARNISHED WITH
MARINATED OLIVES, TOASTED NUTS,
DRIED AND FRESH FRUITS.
SERVED WITH ARTISANAL CRACKERS
AND SLICED FRENCH BAGUETTE

\$18.95

A stack of cookies and brownies, with some cookies having visible chocolate chips. The stack is on a light-colored surface.

COOKIES AND MORE

COOKIES
OR
BROWNIES
OR
BAR COOKIES
OR JUST SAY
I WANT IT ALL
\$2.95

PETITE DESSERTS
A SELECTION OF
MINI CHEESECAKES
CARROT CAKE BITES
FRESH FRUIT TARTS
ASSORTED PETIT FOURS
MINI FANCY COOKIES
FRENCH MACARONS
- TWO PER PERSON -
\$5.95

Intelligentsia Coffee Service



Intelligentsia blends are carefully tested cup after cup for adherence to uncompromising standards. Discover blends that are the truest expression of the coffee roaster's craft.

Airpot/box serves 10-12 \$18

Small shuttle serves 25-30 \$40

Large shuttle serves 50-60 \$75

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



HOT FOOD &

The background of the entire advertisement is a photograph of a restaurant interior. The scene is dimly lit, with a strong red and pink neon glow emanating from signs and bar lighting. In the foreground, a dark wooden bar counter is visible, with several bottles and glasses on it. Behind the bar, a menu board or sign is partially visible. To the right, a large neon sign reads "COLD DRINKS" in a stylized, cursive font. The overall atmosphere is lively and modern.

CLASSIC BUFFALO WINGS

**MILD, MEDIUM, OR HOT
CELERY, CARROT STICKS, &
BLUE CHEESE DRESSING**

\$135.00 (SERVES 30-35, GF)

SLIDERS

POT ROAST & KIMCHI

CLASSIC CHEESEBURGER

CARNITAS & JALAPENO SLAW

\$3.95

FULL PREMIUM BAR

AND

BEER, WINE & SODA

PACKAGES

ARE AVAILABLE

**WITH OUR LICENSED,
PROFESSIONAL BARTENDERS.**

PLEASE CALL FOR RATES!

**SODAS, JUICES AND
BOTTLED WATERS**

\$2.50