



Corporate Catering Menu



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HOW TO ORDER

CALL 312.285.2200

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 2PM 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); Dairy Free (DF)

DELIVERY

Delivery fees start at \$25

Weekend deliveries require a \$300 food and beverage minimum

COVID CHARGE

With the devastating impact of COVID-19 and rapidly rising food and production costs, we are assessing an 8% surcharge on all orders. Please connect with your sales representative if you have any questions.

Prices are subject to change.

EXPRESS LUNCH

ORDER BY 9:00AM FOR NOON DELIVERY
(MINIMUM 10 GUESTS)

EXPRESS SANDWICH TRAY \$15.95

*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 \$17.95

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

CHOICE FLANK STEAK \$19.95

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

GRILLED CHICKEN CAESAR SALAD \$16.95

seasonal fruit, fresh bread and butter

ADD SOFT DRINKS OR BOTTLED WATER FOR \$3 EACH

Breakfast Classics

GREAT BEGINNINGS (MINIMUM 10 GUESTS)

BREAKFAST PARFAIT (V) 5.50
Greek style vanilla yogurt, house granola, fresh berries

OVERNIGHT OATS (V) 5.50
Steel cut oats, vanilla almond milk, chia seeds, greek style yogurt, dried blueberries, lemon zest, slivered almonds

THE CONTINENTAL (V) 9.95
Platter of fresh seasonal fruits with muffins, danish, bagels, and breakfast breads. Served with cream cheese, butter, and assorted preserves.

BIG BREAKFAST BONANZA 15.95
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) 15.95
Chicken chorizo, sautéed sweet peppers and onions, diced tomatoes, scallions, colby-jack cheese.

DENVER SCRAMBLE (GF) 15.95
Cubed ham, sweet peppers and onions, cheddar cheese.

FLORENTINE SCRAMBLE (V, GF) 14.95
Spinach, mushrooms, tomatoes, feta.

GARDEN SCRAMBLE (V, GF) 14.95
Chef's selection of seasonal vegetables

LUMBERJACK SCRAMBLE (GF) 15.95
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
\$11.95

SIDES

(MINIMUM 10 GUESTS)

CHEF'S PASTRY BASKET	\$4.50
FRESH SLICED SEASONAL FRUIT (GF,VV)	\$4.25
BREAKFAST POTATOES (GF,V)	\$4.50



Handheld Breakfasts

Between Bread

Bistro Steak

Grilled steak, caramelized onions
baby greens, oven roasted tomato
creamy garlic mayo
French baguette (GF available)

Little Italy

Genoa salami, capicola, ham
provolone, lettuce, tomato, pepper rings
classic vinaigrette and garlic mayo
Sub roll (GF available)

Horsey Roast Beef

Lean roast beef, dill havarti
horseradish mayo, lettuce, tomato, red onion
Pretzel roll (GF available)

Tex Mex Steak Wrap

Grilled marinated steak, black beans
guacamole, corn, pico de gallo and salsa (DF)

Turkey Cobb Wrap

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

Thai Veggie Wrap

Noodles, peanut sauce, cilantro, carrots,
cucumber, peppers (V)
Spinach wrap

Upscale Sandwich Tray \$14.95

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

Executive Boxed Lunch \$14.95

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 (GF available)

Monterey Chicken Wrap

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

Southwestern Club

Smoked turkey, jalapeno bacon, lettuce
tomato, chipotle mayo
Whole wheat bread (GF available)

Apple-Pecan Tuna Croissant

Apple-pecan tuna salad, lettuce and tomato
Flaky croissant

Executive Salad Lunch \$14.95

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

Salad Entrees \$14.95

with artisan rolls and butter

Salad As A Side \$6.95

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

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, DF)*

Tuna Nicoise

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

Chopped Kale

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

Salad Days

Asian Noodle

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

Grilled Chicken Caesar

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

Vegetable Skewers

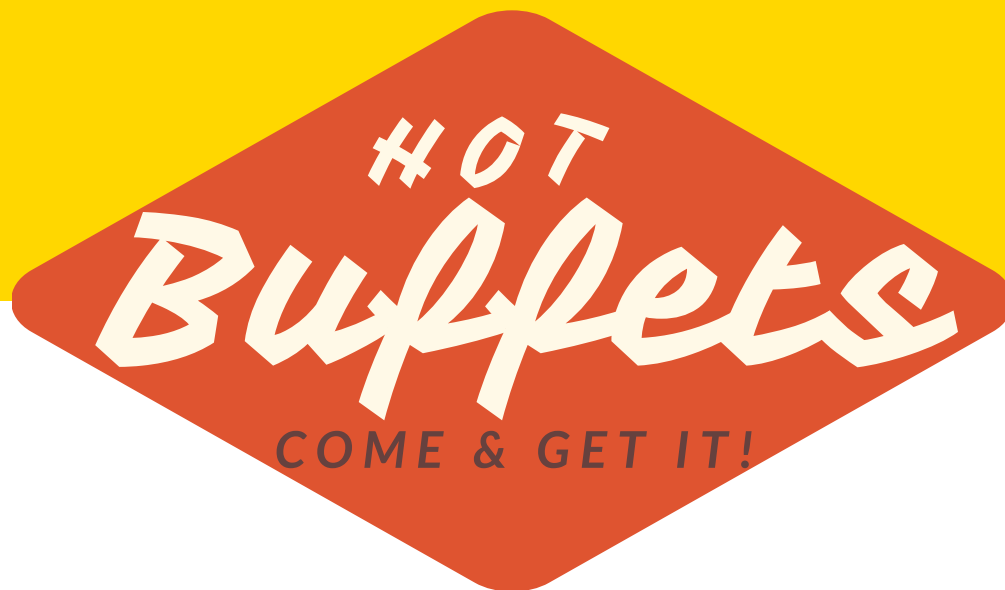
*Grilled skewers of zucchini, mushroom
onion, yellow squash over baby greens
Balsamic vinaigrette (VV,GF,DF)*

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,DF)*



Homestyle Pot Roast \$17.95

Roasted Cauliflower Steak (V)
Braised Vegetables
Mashed Potatoes & Gravy
Garden Green Salad
Artisanal Rolls

Chicken Vesuvio \$16.95

Eggplant Parmesan (V)
Vesuvio Potatoes
Sweet Peas
Garden Green Salad
Crusty Bread

Kabob Trio \$18.95

Yogurt Marinated Chicken
Charred Spiced Beef
Balsamic Glazed Vegetable (V)
With Wild Rice Pilaf
Cucumber Dill Sauce
Garden Salad
Artisanal Rolls

Fajita Combo \$19.95

Marinated Grilled Flank Steak
Tender Grilled Chicken
Roasted Sweet Potato (V)
Grilled Onions and Peppers
With Spanish Rice & Refried Beans
Guacamole, Shredded Cheddar
Sour Cream, Salsa Rojo
Soft Flour Tortillas

Chicken Florentine \$18.95

Eggplant & Ricotta Rollatini (V)
Stuffed with Spinach, Roasted Red
Peppers, Parmesan and Fresh Herbs
Herb Roasted Potatoes
Green Garden Salad
Artisanal Rolls

Atlantic Salmon \$19.95

Grilled Filet of Salmon
Seasonal Grilled Vegetable Stack (V)
Tomato Concasse, Lemon
Wild Rice Pilaf
Grilled Asparagus
Garden Greens Salad
Artisanal Rolls

Italian Sandwich Bar \$14.95

Classic Italian Beef
Mamma's Meatballs
Grilled Portobello, Pepper, Onions (V)
Baked Penne
Caesar Salad
Pre-Split Sub Rolls
Shredded Mozzarella
Spicy Giardiniera

Crunchy Tacos \$13.95

Tex-Mex Beef Picadillo
Roasted Sweet Potato (V)
Traditional Garnishes
Spanish Style Rice
Refried Beans
Crunchy Corn Taco Shells
Add Spicy Chicken Tinga for +\$3

Q Birria Lunch \$9.95

(2 tacos per person)

Quesabirria, or birria tacos, are a new phenomenon. They are griddled corn tortilla tacos stuffed with house-blended cheese and your choice of fillings. The tacos are then served with a rich, delicious consommé and topped with fresh cilantro & onion.

You'll never go back to regular tacos again!



Fillings

House Beef Birria

Slow-braised chili infused Jalisco style beef

Pulled Chicken Tinga

Hand-pulled, richly seasoned roasted chipotle chicken

Mojo Pork

Hints of fresh orange, lime and lemon takes this melt-in-your-mouth right to Havana

Spice Roasted Sweet Potato (VV)

Sides & Drinks

Mexican Street Elote	\$4.95
Tri-Star's Guacamole	\$5.49
Chips & Salsas	\$3.95
Arroz	\$2.49
Frijoles	\$2.49
Gallon of Margaritas	\$155

LOVE THY SELF!

**MAKE YOUR OWN BOWLS
WITH GREAT FLAVORS YOU'LL LOVE
\$19.95**

**START YOUR BOWL WITH GREENS OR GRAINS
TOP IT WITH A FLAVORFUL PROTEIN* OR KEEP IT VEGETARIAN
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

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

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

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: \$12.95 PP (3 PCS TOTAL)

PICK FOUR: \$16.95 PP (4 PCS TOTAL)

PICK FIVE: \$19.95 PP (5 PCS TOTAL)

FAVORITES

MUFFALETTA PINWHEEL

CLASSIC FILLINGS, PUFF PASTRY

SMOKED SALMON ASPARAGUS

PASTRAMI STYLE SMOKED SALMON,
DIJON MUSTARD

BRUSCHETTA TRIO (VV)

TRUFFLED WHITE BEAN, TOMATO BASIL,
RED PEPPER HUMMUS

SIRLOIN 'N BLEU BITE

ROLLED SIRLOIN, BLEU CHEESE,
RED ONION, ARUGULA

ITALIAN SAUSAGE

SWEET AND MILD ITALIAN SAUSAGE, SAUTÉED
ONIONS AND PEPPERS

SKEWERED

GRILLED VEGETABLE KABOB (VV)

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

TUNA POKE

AHI TUNA, SOY, GINGER, GARLIC, RED PEPPER

SPANISH CHORIZO PINXTO

CHORIZO, MANCHEGO, OLIVE

ASIAN MEATBALLS

GINGER & 5-SPICE PORK, SCALLION, PLUM SAUCE

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

FRANKS IN A BLANKET

MINI BEEF FRANKS, PUFF PASTRY, MUSTARD

GOURMET SLIDERS

GRILLED BLACK ANGUS, PULLED PORK, BBQ CHICKEN

GRILLED VEGETABLE STACK (V)

MARINATED VEGETABLES, BASIL PESTO

FILLED/WAPPED

'NDUJA DEVEILED EGG

WHIPPED 'NDUJA, HERBS

MINI BEEF WELLINGTON

BEEF TENDERLOIN, MUSHROOM DUXELLES

SMOKED SALMON CANAPES

CAPER, PICKLED ONION,
CREOLE MUSTARD VINAIGRETTE

CAPRESE CHERRY TOMATO (V)

MOZZARELLA, BASIL, EVOO

DATILES CON TOCIO

DATES, BACON

RED HUMMUS CUCUMBER CUP (V)

KALAMATA, FETA

*PRICING MAY VARY FOR PREMIUM SELECTIONS



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

\$21.95



COOKIES AND MORE

COOKIES
OR
BROWNIES
OR
BAR COOKIES
OR JUST SAY
I WANT IT ALL
\$3.50

PETITE DESSERTS
A SELECTION OF
MINI CHEESECAKES
CARROT CAKE BITES
FRESH FRUIT TARTS
ASSORTED PETIT FOURS
MINI FANCY COOKIES
FRENCH MACARONS
- TWO PER PERSON -
\$7.95

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 \$25

Small shuttle serves 25-30 \$50

Large shuttle serves 50-60 \$95

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



HOT FOOD &

The background of the entire page is a photograph of a restaurant interior. The scene is dimly lit, with a strong red/pink neon glow emanating from the walls and ceiling. A large, stylized neon sign that says "COLD DRINKS" is visible in the upper right. In the foreground, a bar counter is visible with various bottles and glasses. In the background, there are shelves with more bottles and a menu board. The overall atmosphere is retro and energetic.

CLASSIC BUFFALO WINGS

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

\$150.00 (SERVES 30-35, GF)

SLIDERS

POT ROAST & KIMCHI

CLASSIC CHEESEBURGER

CARNITAS & JALAPENO SLAW

\$4.95

**FULL PREMIUM BAR
AND**

**BEER, WINE & SODA
PACKAGES**

**ARE AVAILABLE
WITH OUR LICENSED,
PROFESSIONAL BARTENDERS.
PLEASE CALL FOR RATES!**

**SODAS, JUICES AND
BOTTLED WATERS**

\$3.00