

TRI-STAR CATERING BRINGS YOU... THE IMPOSSIBLE BURGER!



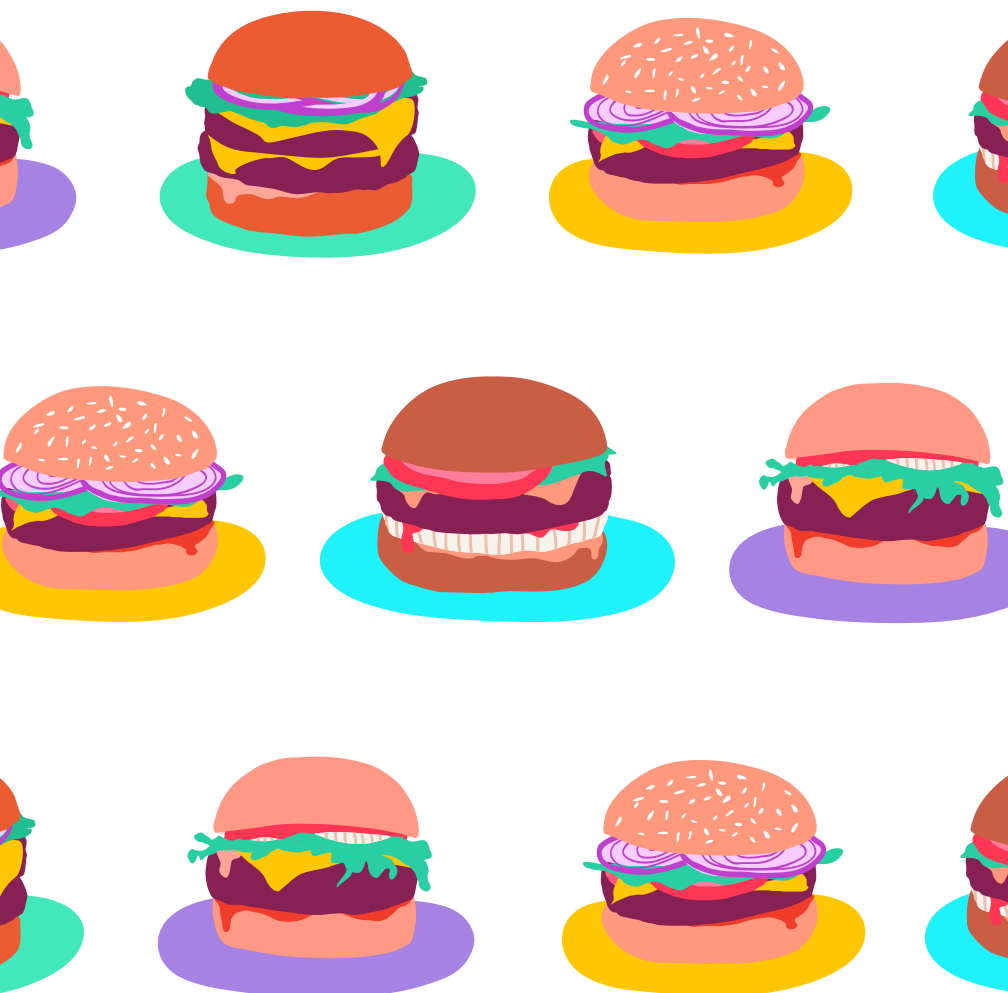
CALL US TODAY!
312-207-5450

We are Chicagoland's first catering company to offer the 100% Plant Based Impossible Burger. Join us in the food sustainability revolution and order the Impossible Burger for your next event

info@tristarcatering.com

TRY THE IMPOSSIBLE BURGER.

Made entirely from plants for people
who love meat. Served here.



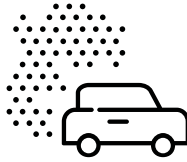
MEAT ON A MISSION.

The burger formerly known as plants is finally here. Not only is this burger unbelievably delicious, but it helps the planet when you eat it. That's because it looks, cooks, smells, and most importantly tastes like a meaty burger should, but it's made from plants.

Making an Impossible burger instead of a burger from a cow uses:



**95% LESS
LAND**



**87% LOWER GREENHOUSE
GAS EMISSIONS**



**74% LESS
WATER**

WHAT'S IN IT?

The Impossible Burger is primarily made of a few simple ingredients, namely, wheat and potato protein, fat from coconut oil, and heme, which is an ingredient found in all living things, that gives meat its unmistakably meaty flavor. We get our heme from fermentation. The Impossible burger contains no animal products.

Contains: Soy, Wheat