

EVENTS + WEDDINGS





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OVER 25 YEARS OF MAKING MEMORIES

From the first call to the final guest departing, every event or wedding we produce is customized to our clients' wants and needs.

Our seasoned consultants help guide clients through the planning process and our veteran culinary team under the guidance of Executive Chef John Skaggs produce seasonal fresh fare that delights both the palate and the eye.

We pride ourselves on our flexibility and ability to work with all budgets.

Please note that the menus found in this guide are purely samples and we will happily curate an event to your exact specifications!





Sample Cocktail Reception Options

PETITE BITES

Angus Beef Sliders
Bacon Wrapped Dates
Acapulco Shrimp Cocktail
Chicken and Waffle Bites
Greek Style Lamb Meatballs
Andouille and Shrimp Trinity Dip
Green Chili Polenta Triangles
Grilled Jerk Chicken Skewers
Smoked Salmon Flower
Ahi Tuna Poke Mini Tacos
Petite Beef Wellingtons

CARNE E FORMAGGIO

Imported and Domestic Artisanal Meats
Imported and Domestic ArtisanalCheeses
Tomato and Basil Bruschetta
Green Goddess Dressing
Red Bell Pepper Hummus
Fiery Feta Spread
Marinated and Fresh Vegetables
Fresh and Dried Fruits
Toasted Nuts, Conservas, Spreads
Fresh Breads, Crackers, and Chips
Assorted Flavored Oils and Salts



TASTE OF CHICAGO



Slow Simmered Little Village Tacos
Tri-Star's Guacamole Station
Classic Italian Beef
All Beef Mini Chicago Dogs
Mini Deep Dish Pizzas
Supper Club Crudité
Chicago Sweets Table
Popcorn Three-Way

THE CARVERY



LIVE ACTION CHEFS

Whether a carved prime rib or a freshly prepared pasta, our uniformed, live action chefs are on site and ready to serve your guests!

SAMPLE OPTIONS

HERB ROASTED PRIME RIB

- Horseradish cream
- Artisanal rolls and whipped butter
- Natural jus

ROASTED ATLANTIC SALMON

- Sriracha bourbon glaze
- Forbidden rice pilaf
- Grilled lemon wedges

FRESHLY MADE PASTAS

- Cavatappi and Rotini
- Zesty marinara and Genovese Pesto
- Grated parmesan, fresh baked garlic bread

OVEN ROASTED TURKEY

- Pan gravy
- Cornbread dressing
- Fresh cranberry sauce







WEDDINGS



YOUR SPECIAL DAY

We approach each wedding planning process knowing that no two weddings are the same! We strive to make each wedding as perfect as the couple can dream!

SERVICES & PACKAGES

No such thing as a cookie cutter wedding! Reach out to us to discuss your options!

MULTIPLE DINING OPTIONS

- Full plated service
- Live action stations
- Buffet
- Cocktail Reception
- Grand Grazing Tables

CURATED BEVERAGE OPTIONS

- Full open bar
- Consumption bar
- Cash Bar
- Bring-Your-Own-Alcohol Options

DECOR AND RENTALS

- Expansive furniture and equipment rental options
- Myriad of linen options
- Fully customized decor options with our decor partner Surroundings by colin







First Course

Maine Lobster Salad butter poached maine lobster, organic spring greens, truffled herbed farmer's cheese, avocado schmear, toasted farro, citrus mustard vinaigrette

Chef's Bread Basket with whipped butter

Second Course (pre-selected choice of entree)

Barrel Cut Filet of Beef mushroom confit, pomme fondant, heirloom carrot, red wine demi glace

Pan Roasted Chilean Sea Bass braised bok choy, créme fraîche grits, haricot vertes, maltaise sauce

Grilled Amish Chicken confetti israeli couscous, roasted asparagus, red chermoula

Root Vegetable Tagine seasonal vegetables, green coconut curry, puff pastry

Third Course

Traditional Wedding Cake





Bar Packages

WHAT'LL YA HAVE?

Open Bar

TSC Selected Spirits
House Selected Wines
Goose Island 312, Bud Light, Lagunitas IPA
Assorted Soft Drinks and Spa Water

Consumption Bar

All components of the open bar charged by the beverage. (Minimum consumption applies)

BYOA Bar

You supply the alcohol, we supply the rest! Traditional bar mixers, bar fruit, soft drinks, spa water.