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Founded in 1992 by two friends, Robert Procell and Glenn Tisdall, with a long history in restaurant operations and kitchen management, Tri-Star Catering has grown into more than exceptional food, tastefully presented. We take pride in creating the complete and perfect function or social event.

Whether you're planning a 250 person cocktail party or a 50 person brunch, we commit to helping create your perfect event while staying cognizant of your budget. From simple snacks and meals to elegantly appointed themed parties, Tri-Star Catering takes the work and worry out of your planning process. Our menu pages offer examples of our creativity however. Let us craft a menu with your input and preferences. Our consultants are excited to help with every aspect of planning your perfect event.

Over the years, Tri-Star has invested tens of thousands of dollars on an inventory of professional supplies including silver trays, baskets, glassware, and serving pieces. From festive giant ivy fleur de lis for your Mardi Gras party to a classic Chicago style hot dog cart, Tri-Star has something that will make your buffet pop and leave your guests talking about your truly unique event.

We could go on and on about Tri-Star, but we would much prefer you hear from our clients:

“I won't use any other caterer for our corporate functions in the West Loop. Ever. Tri-Star handles our every need and meets our sometimes odd requests without fail...The ability to make one call to cover multiple meals over multiple days and have the peace of mind knowing that the service and food will be great is invaluable.”

“It takes more than quality food to make any of my events. Tri-Star delivers the total package I need from food to decorations, props, lighting – you name it. They'll do whatever it takes to make sure my events are exactly what I planned.”

