

ORDERING INFORMATION

*If you can't find what you are looking for in our catalog, please give us a call!
We will be happy to customize your order*

*All buffets are priced per person and based on a minimum of 15 guests
Prices include set-up and quality disposable dinnerware
Delivery charges apply and vary from city to city
Sales tax is additional*

ORDERING

*Orders should be made 24 hours in advance and are taken on a "first come, first served" basis.
We gladly accept your order 24 hrs a day by phone, online order or email
(gostar@sbcglobal.net)
Give approximate guest count when ordering
Guaranteed count is required 1 day prior to event
Cancellations less than 24 hours prior to your event will be billed 100%.*

DELIVERY

*We deliver within the hour prior to serve time.
Everything is set-up and ready to serve by our delivery staff
Please provide appropriate buffet table or counter space before our arrival
Established accounts are billed; all others are due upon delivery*

MISCELLANEOUS / RENTALS

*We also offer full china service, waitstaff and equipment rental
Some foods are subject to seasonal availability at the time your order is placed
Our Cafe is available for private parties of 45 or less, after 4:00 P.M. weekdays,
and any time on weekends.*

***Thank you for considering Star Catering for your upcoming event.
We do our best to serve you in the good fashion which you deserve.
Please feel free to call or email us with any questions.***



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BREAKFAST BUFFETS

*All breakfast buffets are accompanied with quality disposable dinnerware.
Sales tax is additional. If you would like a dish/entree that's not on the menu below, please call
us for a quote. We can accommodate any need.*

BREAKFAST BURRITO*

*Cheese, eggs, homemade diced potatoes, fresh salsa, choice of bacon or sausage.
(15-person minimum for delivery)*

9.99

PASTRIES AND FRUIT

*Assortment of Breakfast Pastries and Fresh Sliced Fruit in Season.
(10-person minimum for delivery)*

8.99

CONTINENTAL BREAKFAST

Basket of any four from the following choices:

*Muffins, Bagels and Cream Cheese,
Coffee Cake, Zucchini Cake, Danish*

Plus: Bottled Water and Fruit Juices

Fresh Sliced Fruit and Brewed Coffee

(15-person minimum for delivery)

12.99

HEARTY BREAKFAST

Croissants, bagels, muffins, and high-protein yogurt.

Served with cream cheese, butter, and

Fruit salad along with bottled water

and orange juice

(15-person minimum for delivery)

11.99

AMERICAN-REGIONAL BREAKFAST

*Scrambled Eggs with Salsa, Herb Potatoes, Breakfast Sausage,
Boneless Ham, Fresh Sliced Fruit, Assorted Pastries, Coffee Cake,
Bottled Water, Fruit Juices and Fresh Brewed Coffee.*

(15-person minimum)

14.95

CALIFORNIA SUNRISE

*Garden Vegetable Frittata, Grilled Hot Links, Crispy Bacon, Western Spiced Potatoes,
Assorted Pastries, Bagels with Cream Cheese & Smoked Salmon, Fresh Sliced Fruit,
Coffee Cake, Bottled Waters and Fruit Juices, Fresh Brewed Coffee and Select Teas.*

(15-person minimum)

16.25

FIESTA BREAKFAST

*Huevos a la Mexicana (Mexican-style eggs), chorizo & eggs, grilled chicken, grilled fajita
veggies, chilaquiles, rice and beans, guacamole, sour cream, tortilla chips, red & green
salsas, along with tortillas. Also includes fresh fruit salad, bottled water, and fruit juices.*

(15-person minimum)

16.99

COLD LUNCHESES & SALAD ENTREES

Luncheons are served with fresh rolls and butter

Salads are entree size portions that are individually packaged and served with your choice of salad dressing.

Classic Deli Buffet 11.95

Build your own

Assorted Quality Meats and sliced cheeses

Crisp relish tray, fresh breads, condiments and your choice of two salad selections

Pre-Made Sandwich Tray 11.95

Assortment of pre-made sandwiches ready to go. Accompanied by your choice of two salad selections.

****Boxed Lunch 10.95***

Choice of Sandwich with a salad, bag of chips, cookie and a few goodies.

All individually packaged for easy serving.

Grilled Chicken Breast Salad 10.75

Sliced chicken on a bed of greens with carrots, olives, tomatoes, sunflower seeds, cilantro, sliced egg and house garlic croutons.

Asian Chicken Salad 10.75

Sliced chicken on a bed of greens with bell peppers, cabbage, carrots, peanuts, tomatoes and chow mein noodles.

Chef's Grand Salad 11.50

Sliced ham, turkey and roast beef on a bed of greens with two cheeses, carrots, tomatoes, cucumber, egg and garlic croutons.

Grilled Chicken Spinach Salad 10.95

Fresh spinach leaves, sliced chicken, carrots, bell peppers, tomatoes, egg, garlic croutons and honey mustard dressing.

Mediterranean Greek Feta Salad 10.95

Roasted vegetables on a bed of greens, red onion, feta cheese, cucumber and olives.

SALAD SELECTIONS

(for Deli Buffet and Assorted Sandwiches)

- *Macaroni*
- *Grilled Chicken*
- *Greek Feta*
- *Caesar Salad*
- *Pasta Primavera*
- *Classic Potato*
- *Bow Tie Basil Pasta*
- *Fresh Fruit Salad*
- *Mixed Green*

HOT LUNCH SPECIALS

All entrees are accompanied by a tossed Mixed Green Salad or Caesar Salad, fresh rolls & butter, and all disposable dinnerware.

Fresh Vegetables add 1.00/person.

Sales tax is additional.

If you would like a dish/entree that's not on the menu below, please call us for a quote. We can accommodate any need.

Poultry

Wild Mushroom Chicken 12.75

Chicken breast with a balsamic mushroom cream sauce served with noodles.

****Tequila Lemon-Lime Chicken 12.75***

Sautéed breast with a tasty tequila sweet pepper sauce, served with fiesta rice.

Chicken Sauvignon 12.50

Breast of chicken in a wine cream sauce, served with rice pilaf.

Chicken Piccata 12.95

Sautéed breast in a lemon wine sauce with capers & parsley, served with pasta.

California Style Chicken Breast 12.75

Marinated then grilled, served with roasted vegetables in a lemon sauce over linguini.

Chicken Jerusalem 12.95

Breast of chicken with artichoke hearts and mushrooms in a white wine cream sauce, rice pilaf.

****Teriyaki Chicken 12.75***

Chicken breast topped with teriyaki sauce and mandarin oranges, served with steamed rice.

Rosemary Lemon Herb Chicken 13.25

Marinated with fresh herbs then grilled, served with champagne sauce and roasted red potatoes.

Pineapple Chicken Curry 12.75

Sautéed chicken breast with raisins, almonds, pineapple in a lite curry sauce, jasmine rice.

California Chicken Scampi 14.75

Breaded chicken breast with thin angel hair pasta and vegetables in a delicious creamy wine scampi garlic sauce.

Country Stuffed Chicken Breast 13.50

Stuffed with cornbread dressing, served with vegetables and pan gravy.

Saltimbocca 14.50

Chicken breast filled with prosciutto, provolone cheese and sage in a creamy brown sauce.

Spicy Thai Spinach Chicken 14.25

Diced chicken breast with peanut chili sauce tossed with spinach, served with sesame noodles.

Napa Valley Chicken 13.25

Sautéed chicken breast with a walnut merlot sauce served with roasted potatoes.

Chicken Provencale 13.25

Breast of chicken with roasted bell pepper, tomatoes, black olives, mushrooms, and onion, served with angel hair pasta.

****Chicken Fettuccine Alfredo 13.50***

Chicken Fettuccine in creamy alfredo sauce.

Seafood

Fresh Poached Salmon 18.50

Poached in a court bouillon served with classic dill sauce with rice almandine

Grilled Garlic Cod 16.50

Pan grilled Alaskan Cod with garlic along with roasted vegetables and rice.

Shrimp Pomodori 14.50

Sautéed Shrimp with garlic and onion in a tomato wine sauce with capers.

****Fettuccini Shrimp Alfredo Pasta 14.50***

Sautéed Shrimp with garlic and onion in a tomato wine sauce with capers.

Walnut Prawn 14.50

Shrimp stir-fry with walnuts and roasted vegetables.

Meats

Home Style Meatloaf 12.50

The way Grandma makes it!

With mashed potatoes, gravy and cranberry sauce

Seared Flank Steak with Roasted Onion Vinaigrette 13.75

Sugar and pepper-rubbed steak sliced thin, served with polenta

Beef Paprika 13.25

Tender beef with mushrooms, bell peppers and dill in a sour cream sauce

Served with penne

Beef Stroganoff 13.75

Seared tender beef with mushrooms in a smooth sour cream sauce

Served with fettuccine noodles.

Steak with Black Pepper Brandy Sauce 13.95

A steak house classic.

Served with a brandy cream sauce and roasted potatoes

Rosemary-Fennel Pork Loin 12.25

Center cut pork loin seasoned with garlic, fennel and rosemary

Served with roasted herb potatoes

***Skirt Steak with Cilantro Garlic Sauce 13.95**

Grilled Strips of beef drizzled with sauce

Served with simmered saffron potatoes

***Tender Sliced Beef Fillet 17.95**

Herb crusted medallions of beef with merlot mushroom sauce and

roasted red potatoes

Italian Beef Lasagna 12.50

Bolognese style sauce, ricotta cheese, mozzarella & parmesan cheese,

served with garlic bread

Fiesta

All entrees include disposable dinnerware.

Fresh vegetables add 1.00 per person.

*If you would like a dish/entree that's not on the menu below,
please call us for a quote. We can accommodate any need.*

Burrito (Supreme) 10.99

*Beans, Rice, Fresh Salsa, Guacamole, Sour Cream, Pico De Gallo, Cheese, Choice of Meat -
(Chicken, Carne Asada, Carnitas, Vegetarian) (10 person minimum for delivery)*

Quesadilla (Supreme) 10.49

*Cheese, Guacamole, Fresh Salsa, Sour Cream, Pico De Gallo, Choice of Meat (Chicken, Carne
Asada, Carnitas, Vegetarian) Served with rice and beans. (10 person minimum for delivery)*

****Build Your Own Taco Bar 12.49***

*(2 tacos/person) Soft Tortillas, Onion, Cilantro, Fresh Salsa, Sour Cream, Pico De Gallo, Choice of
Meat (Chicken, Carne Asada, Carnitas, Vegetarian). Served with rice and beans.
(15 person minimum for delivery)*

Taco Salad 11.49

*Crispy Tortilla Bowl with Rice, Beans, Fresh Salsa, Sour Cream, Guacamole, Cheese, Organic
Romaine Lettuce, Pico De Gallo, Grilled Bell Peppers & Onions, Choice of Meat (Chicken, Carne
Asada, Carnitas). Healthier option without the tortilla bowl. (10 person minimum for delivery)*

****Tamales 12.99***

*(2 tamales/person) Choice of meat (Chicken, Carne Asada, Carnitas, Vegetarian) Served with
rice, beans and fresh salsa (red or green). (10 person minimum for delivery)*

Chile Colorado 9.99

*Tender beef chunks simmered in red chilli sauce. Served with rice, beans and fresh salsa (red or
green). (10 person minimum for delivery)*

Chile Verde 9.99

*Soft pork chunks simmered in green tomatillo sauce, topped with grilled onions and jalapeños.
Served with rice, beans and fresh salsa (red or green). (10 person minimum for delivery)*

Chile Rellenos 10.49

*Fire roasted chile poblano, stuffed with cheese, battered and fried, topped with homemade tomato
broth and cheese. Served with rice, beans and fresh salsa (red or green). (10 person minimum for
delivery)*

BBQ AND PICNIC MENU

*WE BARBEQUE AT YOUR LOCATION
WE SET-UP AND CLEAN UP!*

Star Catering takes pride in its BBQ menu.

*Sauces are made from scratch and meats are seasoned with our special blend of dry rubs or marinades.
Our tender, juicy meats cook long and slow over the heat and smoke of hickory coals.*

We enjoy making this a fun event for you.

*Menu includes all disposable paper goods, napkins, wet wipes,
theme decorations, BBQ pit on site, chef and buffet service staff.*

\$20.75 (75-person minimum). Full-service buffet is subject to a 18% service charge.

For smaller groups and or savings, delivery and set-up, without serving staff is available.

Call for special pricing.

CHOOSE ANY THREE MEATS

Classic BBQ Pork Ribs

Tender Sliced Beef Tip

Juicy Chicken Quarters

Pork Loin Center Cut

Sliced Ham Steaks

Marinated Vegetable Kebobs

Italian Turkey Sausage

Grilled Pork Chops

Hot Links

Hot Dogs

CHOOSE ANY THREE SIDES

Classic Caesar Salad,

Baked Beans, Artichoke Pasta,

Bow Tie Pasta Salad,

Corn Cobettes, Garlic Bread,

Mixed Green Salad, Shrimp & Rice,

Fresh Fruit Salad, Four Bean Salad,

Potato Salad, Tri Color Tortellini Salad,

Corn Bread, Asian Spinach Salad,

Cucumber-Tomato Salad,

Cole Slaw, Pesto Pasta,

Ice Cold Watermelon

WESTERN BUFFET PACKAGE

Classic BBQ Pork Ribs

Sliced Linguisa

Boneless Chicken Breast

with

Corn Cobettes, Baked Beans,

Artichoke Penne Pasta Salad

Fresh Sliced Fruit,

Assorted Cookies

\$17.95

****SPECIAL VALUE PACK***

BBQ Hamburgers & Hot Dogs

Garden Burgers, Hot Links,

Fresh, Quality Buns, and all the Condiments,

Fruit Salad Medley

Tomato-Basil-Pasta Salad

Corn Cobettes

Assorted Cookies

\$13.95

Pasta / Vegetarian

****Pasta Primavera 11.25***

*Tender vegetables over penne pasta served with alfredo or marinara sauce
Add Chicken 1.00*

****Vegetable Lasagna 11.25***

Loaded with spinach, carrots, mozzarella and ricotta cheese in a alfredo sauce

Fusilli Pasta Romano 12.25

Artichoke hearts, sundried tomato, capers, pine nuts, parmesan, in a light wine garlic sauce

Eggplant Parmesan 12.75

Parmesan bread crumb crust and mozzarella cheese with a tangy marinara sauce

Portabella Mushroom Ravioli 12.75

Served with sour cream ginger sauce.

Asparagus Mushroom Crepe 12.50

Fresh made crepes with caramelized onions, mushrooms and asparagus in a light wine cream sauce.

Fire Roasted Stuffed Pasillas 12.75

Pasillas peppers stuffed with corn, green chile, black beans, cilantro and pepper cheese.

Mushroom Wellington 12.95

Fresh mushroom, spinach, and garlic inside a puff pastry. (15 person minimum for delivery)

Budget Busters

****Spaghetti & Meatballs, Ceaser Salad 10.50***

Linguini Bolognese Meat Sauce, Garden Green Salad 10.50

****Roast Turkey, Mash Potato, Garden Green Salad 10.75***

Italian Sausage with Sweet Pepper Sauce and Penne Pasta 11.75

Beef Ravioli Pesto, Green Salad 11.75

Beef Enchilada, Rice, Fiesta Salad 11.50

Soft Beef or Chicken Tacos with Salsa, Poblano Potato Salad 10.75

DINNER BUFFET

All Hot Entrees are served with your choice of **Two Hot Sides, One Salad**, Fresh Rolls and Butter, or Garlic Bread. To add a second entree, please call for a price quote.

Breast of Chicken Sauvignon 18.00

Boneless, skinless breast in a wine cream sauce.

Classic Pork Loin Roast 18.00

Rubbed with rosemary, fennel and garlic then slow cooked to perfection.

Fresh Grilled Salmon Filets with Champagne Artichoke Sauce 22.50

Beautiful filets rubbed with virgin olive oil, then grilled to perfection.

Memorable Prime Rib Roast 24.00

Boneless, dry-aged prime rib roasted and served with Horseradish Cream and Au Jus.

****Tender Beef Filet Medallions 26.50***

Elegant crusted medallions of beef tenderloin with merlot button mushroom sauce.

Sautéed Shrimp with Pomodori Sauce 18.50

Succulent shrimp with garlic, capers and shallots in a tomato wine sauce.

Roasted Pork Tenderloin with Calvados Sauce 17.50

Apples and caramelized onions topped with this wonderful brandy sauce.

California Style Grilled Chicken Breast 16.75

Marinated then grilled, served with roasted vegetables in a tangy lemon rosemary sauce.

Beef Stroganoff 18.50

Seared tender beef with mushrooms in a smooth sour cream sauce.

****Vegetable Lasagna 16.50***

Loaded with spinach, carrots, mozzarella and ricotta cheese in an alfredo sauce.

Chicken Provençale 17.25

Chicken breast simmered with stewed tomatoes, black olives, mushrooms, bell peppers and sweet onions.

Chicken with Prosciutto, Rosemary and White Wine 17.25

A classic northern Italian dish.

Compliments to the Main Entrée ~ Hot Sides

(Please Choose Two)

- *Roasted Vegetables*
- *Linguini with Pesto*
- *Rice Pilaf with Almonds*
- *Penne Pasta Pomadori Sauce*
- *Fettuccini Alfredo*
- *Home Style Stuffing*
- *Roasted Potatoes with Parsley,
Rosemary and Thyme*
- *Twice Baked Potato*
- *Penne Pasta Marinara*
- *Red Skinned Mashed Potatoes*
- *Mashed Potatoes*
- *Potatoes Au Gratin*

Salads

(Please Choose One)

California Style Salad

Romaine and Iceberg Lettuce, Avocado, Crumbled Feta, Walnuts, and Artichokes with a Creamy French Champagne Dressing

Tossed Mixed Green Salad

Romaine, Tomatoes, Carrots, Cucumbers, Cabbage, Olives, Bell Peppers.

Mediterranean Salad

Roma Tomatoes, Black Olives, Red Onions, Cucumbers and Feta Cheese over Hearts of Romaine with Sweet Italian Dressing.

Fresh Fruit Salad

Watermelon, Pineapple, Honeydew, Strawberry, Grapes and Cantaloupe.

Deliveries & Set-ups

A minimum order of 30 people is required for dinner buffets. All our food deliveries include set-up and are accompanied with quality disposable dinnerware. Delivery and sales tax are additional. Other services such as china, linen and waitstaff are available at additional charge. Other menu selections are available upon request.

PARTY PLATTERS

Party Platters are great for that afternoon snack, potluck, weekend game or for your entertainment party at home.

*These may be picked up at our location or delivered
(Min 60 guests for delivery)*

Delivery charges apply. Platters do not include disposable paper goods.

VEGETABLE CRUDITES

Fresh crisp vegetables with choice of 2 dips (ranch, honey mustard, curry, spinach or garlic pepper).

\$65 Regular - serves 12-16

\$80 Large - serves 18-22

FRESH FRUIT PLATTER

An abundant assortment of our finest seasonal fruit beautifully arranged.

\$80 Regular - serves 18-22

\$100 Large - serves 26-30

CHEESE & CRACKERS

Cubes of cheeses and cream brie with crackers.

\$90 Regular - serves 25-30

\$110 Large - serves 35-40

TEA & WRAP SANDWICH PLATTER

Petite size crustless sandwiches and spinach flour tortilla wraps.

\$86 Regular – serves 15-20

\$100 Large – serves 20-25

MEAT & CHEESE PLATTER

Sliced meats and cheeses ready for a lite sandwich, served with mini rolls and jalapeño spread.

\$110 Regular – serves 16-20

\$130 Large – serves 25-30

SOUTH OF THE BORDER

Guacamole, fresh red salsa, and black beans with crunchy tortilla chips.

\$67 serves 15 per platter

SHRIMP PLATTER

*Tasty shrimp with cocktail sauce and lemon wedges.
Sold by the dozen at market price.*

SMOKED SALMON

*Sliced Smoked Salmon with capers, red onion, crackers and dill spread.
\$175 serves 25-30*

MEATBALLS WITH BBQ SAUCE

*Italian meatballs with homemade BBQ sauce.
\$100 serves 40-50*

DEVILED EGGS

*50 pieces
\$60 per platter*

DESSERT DECADENCE

*An irresistible assortment of petite desserts sure to please everyone.
46 pieces
\$70 per platter*

HOMEMADE COOKIES & GHIRARDELLI BROWNIES

*50 pieces
\$87*

DESSERTS

Assorted Cookies.....	1.50
Lemon Bars.....	2.50
Carrot Cake.....	3.75
Ghirardelli Brownie.....	2.25
Classic Cheesecake.....	3.75
Assorted Petite Desserts.....	2.75
Double Dutch Cheesecake	3.75
White Chocolate Raspberry Cheesecake.....	3.75
Strawberry Short Cake.....	3.50
Tiramisu Cake.....	3.50

Special Decorated Sheet Cakes for any occasion are available. Please call for pricing.

AFTERNOON MUNCHIES

Assorted House made Cookies and Petite Desserts 3.00

Assorted Bags of Chips and Candy Bars 2.75

CHOCOLATE FOUNTAIN RENTAL

Our chocolate fountains are magnificent centerpieces for corporate parties, weddings, birthdays, fundraisers, grand openings, bridal or baby showers, bar/bat mitzvahs, and all other events.

Imagine a fountain where a flowing curtain of rich, warm, delicious melted chocolate cascades down the fountain tiers like a chocolate waterfall, presenting you the pleasure of dipping strawberries, cookies, marshmallows, etc. producing exquisite chocolate covered delicacies!

Visit our website to view chocolate fountain photos and price.

BEVERAGES

Sodas 1.50

Assorted Sodas and Waters 1.50

Mix of Sodas, Waters and Premiums 2.15

Bulk Beverages are sold minimum 3 gallons and serve approximately 55+ servings

Iced Tea 40.00

Fruit Punch 45.00

Lemonade 45.00

Coffee 55.00

Jamaica 60.00

Horchata 65.00