



the
HUB®



STEPHEN STARREVENTS

THE HUB PRICING GUIDELINES

CONTINENTAL BREAKFAST

Under 5 Guests | Add \$2.50 per person

HOT BREAKFAST

Under 20 Guests | Add \$4.00 per person

PLATED HOT LUNCH

Under 20 Guests | Add \$2.50 per person

BUFFET HOT LUNCH

Under 20 Guests | Add \$2.50 per person

BOXED LUNCH

Under 10 Guests | Add \$2.50 per person

BUFFET COLD LUNCH

Under 10 Guests | Add \$2.50 per person

SEATED AND FAMILY-STYLE LUNCH

Under 20 Guests | Add \$5.00 per person

DINNER

Under 50 Guests | Add \$5.00 per person

RECEPTIONS

Under 50 Guests | Add \$5.00 per person | Labor Fee (Chef and Servers)

Labor costs are indicated where applicable.

Service, State and Local Sales Tax will be added to all prices.

BREAKFAST

DELUXE CONTINENTAL

\$16.00pp

Fresh Baked Goods
*muffins, miniature croissants & bagels,
house made pecan sticky buns*

Assorted Mini Quichedillas

House Made Low-Fat Granola &
Dried Fruit Bar

Whipped Plain & Vegetable Cream Cheeses,
Butter & Strawberry Preserves

Freshly Squeezed Orange Juice

Cranberry Juice*

**substitute fruit salad for juice*

PREMIUM CONTINENTAL

\$20.00pp

Freshly Baked Seasonal Muffins

Miniature Croissants & Bagels

House Made Pecan Sticky Buns

Assorted Mini Quichedillas

Yogurt

Whipped Plain & Vegetable Cream Cheeses,
Butter & Strawberry Preserves

Sliced Seasonal Fruit & Berries

Freshly Squeezed Orange Juice

Cranberry Juice

THE SPA BREAKFAST

\$18.00pp

Yogurt Parfait
*seasonal berries, low-fat vanilla yogurt,
organic house made granola*

House Made Low-Fat Granola &
Dried Fruit Bar

Seasonal Fresh Sliced Fruit & Berries

House Made Low-Fat Bran Muffin

Freshly Squeezed Orange Juice

Cranberry Juice

Tomato Juice



STARR RESTAURANTS
CATERING GROUP



**BREAKFAST SANDWICHES,
WRAPS & QUICHE \$16.00pp**

(select three items)

Black Forest Ham & Gruyere Cheese Quiche

Spinach, Artichoke & Feta Cheese Quiche

Eggs, Applewood Smoked Bacon &
Vermont Cheddar on Ciabatta

Eggs, Farmhouse Sausage, Caramelized Onions &
American Cheese on Ciabatta

Beefsteak Tomato, Roasted Portobello &
Egg Whites on Ciabatta

Eggs, Black Forest Ham & Gruyere Cheese
Served on a Croissant

Steak & Eggs

Eggs, Melted Vermont Cheddar & Beefsteak
Tomatoes on Ciabatta *(add \$1.50pp)*

Eggs, Chicken Apple Sausage & Roasted Peppers
Served in Whole Wheat Wrap

Mexicana Specialty

Chorizo & Eggs, Pepper Jack Cheese, Pico De Gallo

All breakfast sandwiches, wraps & quiche include:

Sliced Seasonal Fresh Fruit & Berries

Freshly Squeezed Orange Juice

Cranberry Juice

LOX & BAGELS \$14.00pp

Scottish Smoked Salmon

Sliced Beefsteak Tomatoes

Chopped Red Onions & Capers

Assorted Bagels & Pumpernickel Bread

Whipped Cream Cheese & Chive Cream Cheese

EXTRAS

Freshly Squeezed Orange & Cranberry Juice \$4.00pp

Fresh Fruit & Yogurt Parfaits \$5.00pp



STARR RESTAURANTS
CATERING GROUP

BREAKFAST BUFFETS

ALL HOT BREAKFAST BUFFETS INCLUDE:

Freshly Baked Seasonal Muffins • Miniature Croissants & Bagels
Whipped Plain & Vegetable Cream Cheese, Butter & Strawberry Preserves

DELUXE HOT \$24.50pp

(select 2 items)

PREMIUM HOT \$29.00pp

(select 3 items)

ENTRÉE SELECTIONS

Black Forest Ham & Gruyere Cheese Quiche

Spinach, Artichoke & Feta Cheese Quiche

Chorizo, Potato & Roasted Pepper Frittata

Lox, Eggs & Caramelized Onion Frittata

Scrambled Eggs

Vermont Cheddar Egg Scramble

Huevos Rancheros Enchiladas
chorizo, eggs, black beans, pepper jack cheese, adobo pico de gallo

Crème Brûlée French Toast
fresh berries, butter, vermont maple syrup

Potato Pancakes
sour cream, apple sauce

SIDE DISHES

Corn Beef Hash • Applewood Smoked Bacon

Farm House Sausage Patties • Chicken Apple Sausage

Fried Sage Polenta • Cottage Fries

Sliced Seasonal Fresh Fruit • Fresh Fruit & Yogurt Parfaits



STARR RESTAURANTS
CATERING GROUP

LUNCH SANDWICHES

Sandwich packages are served with kettle chips & our signature sweet basket.

DELUXE \$21.00pp

(select 3 sandwiches, 1 salad)

PREMIUM \$24.00pp

(select 4 sandwiches, 2 salads)

SANDWICHES

Continental Turkey Club

smoked turkey, crisp bacon, caramelized apple mayo

Chicken Salad

classic homemade chicken salad on a chef's croissant

The Caprese (Vegetarian)

tomatoes, fresh mozzarella, roasted peppers, pesto, balsamic on a tomato foccacia roll

Albacore Tuna

vermont cheddar, granny smith apple, baby arugula on ciabatta

Roasted Chicken Club

applewood smoked bacon, bibb lettuce, beefsteak tomato, chipotle aioli on a parker house roll

Roasted Turkey Whole Wheat Wrap

brie cheese, watercress, cranberry marmalade, whole-grain honey mustard

Rare Roast Beef

horseradish aioli, havarti cheese, watercress on a baguette

Parc Baguette Provencal

french salami, camembert, mustard on a baguette

Curried Chicken Salad

bibb lettuce on black russian bread

Jones ALT (Vegetarian)

avocado, bibb lettuce, tomato, low-fat mozzarella, lemon aioli, seven grain bread

Italian Rosemary Ham

balsamic marinated roasted pepper, shaved onion, arugula, aged provolone, zesty italian vinaigrette on a tomato foccacia roll

Classic Egg Salad

fresh dill, shallots, tomato, bibb lettuce on brioche roll

Smoked Salmon Pastrami

chive crème fraiche, cucumber, tomato, bibb lettuce on black russian bread

Seasonal Grilled Vegetables (Vegetarian)

cucumber, hummus, feta cheese in a whole wheat pita pocket



STARR RESTAURANTS
CATERING GROUP

LUNCH SALADS

SALADS

Classic Caesar Salad

romaine hearts, parmigiano reggiano, garlic croutons

Mesclun Salad

carrots, cucumbers, tomatoes, red onion

Tortellini Salad Primavera

zucchini, squash, roasted red peppers, shallots, kalamata olives, raddichio, parmesan cheese, red wine vinaigrette

Greek Farro Salad

feta cheese, olives, tomato, cucumber

Israeli Cous Cous Salad

curried ratatouille

The Continental Salad

romaine, raddichio, feta, tomatoes, red onion, cucumbers

Spinach Arugula Salad

crystalized walnuts, apples, goat cheese

Chopped Iceberg Wedge Salad

applewood smoked bacon, organic radish, blue cheese crumbles, russian dressing

Asian Chop Chop Salad

watercress, napa cabbage, red & yellow peppers, water chestnuts, mandarin oranges, cilantro, sesame-ginger dressing

Tuna Nicoise Salad

flaked preserved tuna, mesclun greens, nicoise olives, french beans, shave red onions, chopped egg, petite tomatoes, cucumber, poached potatoes & red wine vinaigrette

Red Bliss Potato & Haricots Verts Salad

pommery mustard crème fraiche

EXTRAS

Substitute for Salad: Fresh Fruit or Low-Fat Granola & Dried Fruit Bar \$2.00pp

Additional Sandwich \$5.00pp

DAILY HOMEMADE SOUP SELECTION \$5.00pp

Chicken Noodle • Cream of Tomato • Tortilla • Broccoli-Cheddar • Quinoa-Vegetable

BOXED LUNCHES \$15.00pp

Any of our sandwich selections can be offered as a sandwich box.

Sandwich boxes are served with kettle chips & a freshly baked cookie or brownie.



STARR RESTAURANTS
CATERING GROUP

LUNCH PLATTER

SALAD BAR \$18.00pp

Served with rolls, butter and signature sweet basket

GREENS *(select two items)*

Spring Mix • Romaine • Spinach

TOPPINGS *(select six items)*

European Cucumbers •
Shredded Carrots • Diced Boiled Egg
Grape Tomatoes • Edamame Beans
Red Onions • Roasted Mushrooms
Broccoli • Green Beans
Marinated Roasted Red Peppers
Parmesan Cheese
Crumbled Blue Cheese
Shredded Cheddar
Feta Cheese • Kalamata Olives
Hominy • Radishes • Roasted Corn
Marinated Artichokes
Black Beans • Chickpeas
Roasted Asparagus • Sunflower Seeds
Toasted Almonds • Wasabi Peas
Croutons • Craisins

DRESSINGS *(select two items)*

Caesar • Balsamic Vinaigrette
Blue Cheese • Sesame-Ginger
Chipotle Ranch • Zesty Italian
Basil-Dijon Vinaigrette • Russian
Weight Watchers Honey Dijon
Continental

PROTEIN *(add \$2.00pp)*

Grilled Chicken • Grilled Flank Steak
Buffalo Chicken
Marinated Tofu • Salmon

MEDITERRANEAN DELICATESSEN \$23.00pp

served with house made kettle chips & our signature sweet basket

MEAT SELECTION

(select four items - choice of each additional meat \$2.75pp)

Organic Grilled Chicken Breast
Roasted Brined Turkey Breast
Charred Marinated Flank Steak
Thinly Sliced San Daniele Prosciutto
Shaved Black Forest Ham • Grilled Sweet Italian Sausage

PLATTER INCLUDES:

Grilled Local Vegetables • Pommery Mustard
Variety of Domestic & Imported Cheeses
Red Bliss Potato & Haricots Verts Salad • Crème Fraîche
Hummus • Marinated Assorted Greek Olives
Relish Tray

*(Leaf Lettuce • Sliced Beefsteak Tomatoes • Kosher Pickles
Sweet Peppers • Caramelized Apple Mayo • Horseradish Aioli
Whole-Grain Honey Mustard • Cranberry Marmalade)*



STARR RESTAURANTS
CATERING GROUP

FROM OUR RESTAURANTS

Entrée selections from your favorite Starr Restaurants. All restaurant menus are served with Continental dessert tapas served buffet style.



the **Continental**
Restaurant & Martini Bar



CONTINENTAL

\$31.00pp

FIRST COURSE

(select one item)

Lobster Mac n' Cheese

Continental Salad

Roasted Sweet Red Pepper & Feta Cheese Dip
grilled pita

MAIN COURSE

(select two items)

Spinach Ravioli
toasted pine nuts, tomato sauce, fresh basil

Thai Chicken Lettuce Wraps
bibb lettuce, spicy peanut dipping sauce

Kofta
indian spiced beef skewers, yogurt dipping sauce

SIDES

Wasabi Mashed Potatoes

Sesame Spinach



STARR RESTAURANTS
CATERING GROUP



B U D D A K A N



\$35.00pp

FIRST COURSE *(select one item)*

Edamame Ravioli
truffled sauternes broth

Chicken & Ginger Dumplings
sesame dipping sauce

Asian Caesar
spicy cashews

Thai Chicken Salad
napa cabbage, watercress, crispy rice noodles

MAIN COURSE *(select two items)*

Pan Seared Sea Bass
sautéed haricots verts, butternut squash, maitake mushrooms, sake-truffle jus

Charred Grilled Beef
watercress salad

Wok Cashew Chicken
plum wine sauce

SIDES

Vegetable Fried Rice

Chinese Eggplant
garlic sauce



STARR RESTAURANTS
CATERING GROUP



\$34.00pp

FIRST COURSE

El Vez "Original" Guacamole
*tomatoes, onions, jalapeno, cilantro, lime,
fresh crisp corn tortilla chips, salsa roja*

SECOND COURSE

Mexican Chopped Salad
*romaine, watercress, pumpkin seeds, tomatoes, corn, black beans,
queso fresco, crispy tortillas, chipotle ranch*

MAIN COURSE

Classic Red Chili & Chicken Enchiladas
crema fresca, radish, cotija cheese

Grilled Beef Tacos
refried beans, salsa mexicana, fried onions

SIDE

Black Beans & White Rice



STARR RESTAURANTS
CATERING GROUP

Jones

\$28.00pp

FIRST COURSE

(select one item)

Cobb Salad

chicken, crispy smoked bacon, egg, blue cheese, avocado, red wine vinaigrette

Crab & Spinach Dip

crispy pita chips

Caesar Salad

MAIN COURSE

(select two items)

Meatloaf

whipped potatoes, buttered peas

Spicy Jambalaya

shrimp, blackened chicken, andouille sausage

Blackened Salmon

corn & lima bean succotash, spicy shrimp aioli

Roasted Turkey

mashed potatoes, gravy

SIDES

BBQ Baked Beans

Baked Macaroni & Cheese



STARR RESTAURANTS
CATERING GROUP

MORE...

HOT BUFFET SELECTIONS \$24.00pp

(hot entrées served with our signature sweet basket and artisan rolls and butter)

SALADS

(select one item)

Classic Caesar Salad

romaine hearts, parmigiano reggiano, garlic croutons

Chopped Iceberg Wedge Salad

applewood smoked bacon, organic radish, blue cheese crumbles, russian dressing

Baby Rocket Arugula & Roasted Portobello Mushroom Salad

radicchio, shaved pecorino cheese, crisp garlic chips, basil-dijon dressing

The Good Green Salad

baby spinach, baby arugula, petite tomatoes, crystallized walnuts, brie cheese, low-fat honey dijon dressing

Roasted Beet Salad

endive, mandarin orange segments, crystallized walnuts, crumbled blue cheese, balsamic vinaigrette

Tamarind Thai Shrimp Salad

napa cabbage, peppers, cilantro, cucumbers, scallions, carrots, crispy wontons, sesame-ginger dressing

Beefsteak Tomato & Vidalia Onion Salad

chunky maytag blue cheese dressing, aged balsamic

Asian Chop Chop Salad

watercress, napa cabbage, red & yellow peppers, water chestnuts, mandarin oranges, cilantro, sesame-ginger dressing

Tuna Nicoise Salad

flaked preserved tuna, mesclun greens, nicoise olives, french beans, shaved red onions, chopped egg, petite tomatoes, cucumber, poached potatoes, red wine vinaigrette



STARR RESTAURANTS
CATERING GROUP

MORE CONTINUED....

ENTRÉES

(select two items)

Cuban Style Grilled Flank Steak
charred onions, lime, cilantro mojo, crispy plantains

Steak Diane
*sautéed crimini mushrooms, dijon-cognac demi-glace, yukon potato puree
(add \$2.00pp)*

Sliced Sirloin Au Poivre
*green peppercorn sauce, sautéed spinach, roasted potatoes
(add \$2.00pp)*

Chipotle-Apricot BBQ Glazed Berkshire Pork Loin
charred red onions, brussels sprouts

Adobo Braised Chicken
saffron valencia rice, sweet bell peppers, onions

Lemon Chicken Scaloppine
citrus chardonnay sauce, sautéed spinach, wild mushrooms

Seared Salmon
fennel & pepper ragout, tomato-coriander sauce

Roasted Chilean Sea Bass
*radicchio & herb roasted tomato, ceci bean stew
(add \$2.00pp)*

Meat or Vegetable Lasagna
garlic bread



STARR RESTAURANTS
CATERING GROUP

MORNING AND AFTERNOON BREAKS

HEALTHY CHOICE \$9.00pp

Organic Fresh Whole Fruit Selection | House Made Low-Fat Granola & Dried Fruit Bar | Terra Chips

SWEET BASKET \$8.00pp

Cookies, Brownies, Blondies

EL VEZ SIESTA \$14.00pp

El Vez Guacamole | Salsa Mexicana | Assorted Spiced Nuts
Fresh Corn Tortilla Chips, Salsa Verde, Salsa Roja

DESSERT TAPAS \$12.00pp

Variety of Continental Mini Desserts

PHILLY FAVORITE \$10.00pp

Philadelphia Soft Pretzels, Tastykakes

CHOCOLATE FIX \$9.00pp

Assorted Dried Fruits, Pretzels & Other Goodies Dipped in Milk Chocolate

FRUIT SKEWERS & ASSORTED BAKED COOKIES \$10.00pp

yogurt dipping sauce

CORPORATE MEETING PACKAGE \$59.00pp

a complete package for your all day dining needs

Deluxe Continental Breakfast
A.M. - Selection of Whole Fresh Fruit
Deluxe Sandwich and Salad Luncheon
P.M. - Chocolate Fix
The Hub Beverage Cafe



STARR RESTAURANTS
CATERING GROUP

HORS D'OEUVRES AND STATION PACKAGES

HORS D'OEUVRES AND CARVING BOARD

Roasted Country Ham, Herb Mayonnaise,
Honey Mustard, Aged Cheddar,
Miniature Rolls

OR

Freshly Roasted Turkey Breast, Cranberry
Relish, Herb Mayonnaise, Honey Mustard,
Miniature Rolls

PRICING

5 Tray Passed Hors d'oeuvres (8 pieces per person)
1 Carved Item
\$50.40pp

5 Tray Passed Hors d'oeuvres (8 pieces per person)
2 Carved Items
\$55.20pp

8 Tray Passed Hors d'oeuvres (12 pieces per person)
1 Carved Item
\$62.40pp

8 Tray Passed Hors d'oeuvres (12 pieces per person)
2 Carved Items
\$66.00pp

\$100 Chef Fee (per 50 guests)

HORS D'OEUVRES AND MEZZE STATION

Hummus, Baba Ghanoush,
House Made Toscano Salami,
Prosciutto di Parma, Grilled Pita

Parmigiano Reggiano with
Balsamic Vinegar

Goat Cheese with Fruit, Roasted Peppers,
House Cured Olives

PRICING

5 Tray Passed Hors d'oeuvres (8 pieces per person)
\$43.20pp

8 Tray Passed Hors d'oeuvres (12 pieces per person)
\$55.20pp

Pricing based on a 2 hour event.



STARR RESTAURANTS
CATERING GROUP

HORS D'OEUVRES AND CHEESE BOARD

A Selection of Imported and Domestic Cheese,
Fresh Fruit Garnish

Selection of 5 Tray Passed Hors d'oeuvres
(8 pieces per person)
\$39.60pp

Selection of 8 Tray Passed Hors d'oeuvres
(12 pieces per person)
\$54.00pp

** For each premium menu item **\$3.00pp**

HORS D'OEUVRES AND POD SUSHI

Selection of 5 Tray Passed Hors d'oeuvres
(8 pieces per person)
\$62.40pp

Selection of 8 Tray Passed Hors d'oeuvres
(12 pieces per person)
\$70.80pp

** For each premium menu item **\$3.00pp**
\$100 Chef Fee *(per 50 guests)*

HORS D'OEUVRES AND FOUR SCRUMPTIOUS DIPS WITH FOUR DIFFERENT CHIPS

CHIPS

Pita • Tortilla • Kettle • Bagel

DIPS

Salsa Rojo • Hummus • French Onion • Guacamole

Selection of 5 Tray Passed Hors d'oeuvres
(8 pieces per person)
\$42.00pp

Selection of 8 Tray Passed Hors d'oeuvres
(12 pieces per person)
\$46.80pp



TRAY PASSED HORS D'OEUVRES \$29.00pp

(select five items - 5 pieces per person)

Shrimp with Cocktail Sauce
freshly grated horseradish (add \$2.40pp)

Petite Tomato Tarte
basil aioli, chevre

Smoked Salmon Pastrami
lemon chive crème fraiche, cucumber chip

Mini Angus Beef Sliders
*gruyere cheese, caramelized onions,
house baked brioche*

Truffled Mushroom Bruschetta

Vegetable Sushi
pickled ginger, soy, wasabi

BBQ Chicken Quesadillas
avocado crema

Seared Sirloin Squares
*oriental mojo, cippolini onions
(add \$2.40pp)*

Twice-Baked Truffled
Fingerling Potatoes

Zucchini Wrapped Crab Cakes
*pommery mustard aioli
(add \$2.40pp)*

Chicken Stew Empanadas

Spinach & Manchego Empanadas

Peking Duck Quesadillas
chipotle crema

Chicken & Ginger Dumplings
sesame soy sauce

Tamarind Glazed Lamb Chops
*mango-dijon chutney
(add \$2.40pp)*

Thai Curry Chicken Skewer
spicy peanut dipping sauce

Cucumber Cup
*lump crabmeat salad, saffron aioli
(add \$2.40pp)*

Spicy Shrimp Satay
*curried vidalia onion dipping sauce
(add \$2.40pp)*



DISPLAYS

A LA CARTE

SEASONAL ASSORTED VEGETABLES

Hummus, Roasted Garlic &
Creamy Ranch Dips

\$110.00 for 25p

IMPORTED AND DOMESTIC CHEESES

A Selection of Whole & Cut Cheese,
Fresh Fruits, Assorted Crackers, Flatbreads
& Sliced Baguette

\$175.00 for 25p

ITALIAN MARKET STYLE ANTIPASTO

Hand Shaved Italian Meats & Cheeses,
Grilled Vegetables, Roasted Peppers &
Assorted Olives

\$225.00 for 25p

FOUR SCRUMPTIOUS DIPS WITH FOUR DIFFERENT CHIPS

CHIPS

Pita • Tortilla • Kettle • Bagel

DIPS

Salsa Rojo • Hummus • French Onion • Guacamole

\$95.00 for 25p

ASSORTED POD SUSHI *(8 pieces per)*

Mahi & Nigiri Selections

\$375.00 for 25p

CARVING BOARDS

\$100 Chef Fee *(per 50 guests)*

BEEF TENDERLOIN *(serves 15-20)*

Creamy Horseradish, Artisan Mustards,
Au Jus & French Rolls

\$385.00

PRIME RIB OF BEEF *(serves 50)*

Creamy Horseradish, Artisan Mustards,
Au Jus & Miniature Rolls

\$475.00

STUFFED PORK TENDERLOIN *(serves 20)*

Fruit Relish, Pickled Onions,
Mustard Aioli & Miniature Rolls

\$325.00

ROAST COUNTRY HAM *(serves 20)*

Herb Mayonnaise, Honey Mustard,
Aged Cheddar & Miniature Rolls

\$325.00

FRESHLY ROASTED TURKEY BREAST *(serves 15)*

Cranberry Relish, Herb Mayonnaise,
Honey Mustard & Miniature Rolls

\$215.00



STARR RESTAURANTS
CATERING GROUP

DINNER BUFFETS

DINNER BUFFETS

MAMBO ITALIANO \$59.00pp

Selection of sliced cured meats & vegetable antipasto

Classic Bruschetta

Caesar Salad

Tomato & Mozzarella
basil, balsamic cream

Chilled Tortellini Salad
olives, rosemary

Grilled Chicken
olive tapenade, broccoli rabe

Seared Salmon
sweet peppers, oven-dried tomato pesto

Neapolitan Lasagna

Mini Classic Pastries

SUPPER AT THE HUB \$59.00pp

SALADS

(choice of three)

Spinach Salad
warm bacon vinaigrette

Bow Tie Pasta Salad
olives, herb vinaigrette

Three Bean Salad

Tomato and Mozzarella
basil, balsamic cream

Chopped Salad
summer diced vegetables, creamy herb dressing

Grilled Vegetable Salad
herbed extra virgin olive oil

Chinese Chicken Salad

Mixed Greens
apples, blue cheese

ENTRÉES

(choice of two, you may choose additional entrées at an additional cost)

Roasted Pork Loin
braised red cabbage, fennel

Lamb Chops
asparagus, sun-dried tomatoes, rosemary reduction

Herb Crusted Halibut
summer succotash, lemon butter

Southern Style Pulled Pork
corn, braised greens

Grilled Salmon
wilted greens, stewed tomatoes

Penne Pasta
grilled vegetables, roasted red pepper sauce

Eggplant Parmesan

Marinated Shrimp
soba noodles, peppers, thai sauce

DESSERT

Mini Assorted Pastries, Mini Cupcakes,
Lemon Tarts, Ice Cream Bar



STARR RESTAURANTS
CATERING GROUP

FROM OUR RESTAURANTS

Entrée selections from your favorite Starr Restaurants. All restaurant menus are served with Continental dessert tapas served buffet style.



the **Continental**
Restaurant & Martini Bar



CONTINENTAL \$55.00pp

FIRST COURSE

Continental Salad
chopped greens, tomatoes, cucumber, feta, herb vinaigrette

Roasted Beets
fennel, goat cheese

BBQ Chicken Quesadilla
avocado cream

MAIN COURSE

Tofu Tempura
soba noodle salad, sesame soy glaze

Thai Chicken Lettuce Wraps
bibb lettuce, spicy peanut dipping sauce

Seared Tuna
sesame & black pepper crusted (served rare), mushroom risotto

SIDES

Wasabi Mashed Potatoes

Sweet Soy Garlic Braised Vegetables

DESSERT

Selection of Sweets



STARR RESTAURANTS
CATERING GROUP



B U D D A K A N



\$72.00pp

FIRST COURSE

Chicken & Ginger Dumplings *sesame dipping sauce*

Wasabi Tuna Pizza *carpaccio style tuna, flatbread, avocado sweet soy, wasabi oil*

Buddakan House Salad *ginger dressing*

Pan Seared Diver Scallops *sake-marinated pineapple*

MAIN COURSE

Grilled Teriyaki Salmon *stir-fried long beans, cream cheese & arugula sushi rolls*

Sweet and Crispy Jumbo Shrimp *citrus radish salad, candied walnuts, asian barbeque*

Grilled Pork Tenderloin *chinese broccoli, giant panko onion rings*

SIDES

Chinese Eggplant *garlic sauce* or Steamed Edamame

Wasabi Mashed Potatoes

DESSERT

A Tasting Selection from our Pastry Chef



STARR RESTAURANTS
CATERING GROUP



\$55.00pp

FIRST COURSE

Salsa Mexicana *tomatoes, red onions, jalapenos, lime*

SECOND COURSE

Mexican Chopped Salad *romaine, watercress, pumpkin seeds, tomatoes, corn, black beans, queso fresco, crispy tortillas, chipotle ranch*

Open-Faced Grilled Shrimp Quesadilla *oaxaca & chihuahua cheeses, pasilla chile sauce*

MAIN COURSE

Classic Red Chili & Chicken Enchiladas *crema fresca, radish, cotija cheese*

Negro Modelo Braised Shortribs *chorizo taquitos, horseradish crema*

Yucatan Salmon *rock shrimp salsa, verde rice, saffron chile sauce*

SIDES

Creamy Refried Beans | Poblano Corn Rice | Corn Bread

DESSERT

A Tasting Selection from our Pastry Chef



STARR RESTAURANTS
CATERING GROUP



\$72.00pp

FIRST COURSE

Ensalada Valadero

mixed greens, oven-roasted tomatoes, smokey corn, roasted red peppers, radish, queso fresco, avocado espuma

Smoked Marlin

rum cured served in malanga boats, pickled jalapenos, iceberg lettuce

Ecuadorian Shrimp Ceviche

roasted tomatoes, chives, avocado, corn nuts

MAIN COURSE

Vaca Frita

twice fried crispy skirt steak, onions, cuban oregano

Grilled Boneless Chicken

maple lemon caper jus, calabaza puree

Watercress and Pepita Salad

pomegranate vinaigrette

Panela Chilean Sea Bass

creamy quinoa, cubanelle sauce, baby cucumber, pickled poblano pepper salad



SIDES

Grilled Asparagus | Black Beans & White Rice

DESSERT

A Tasting Selection from our Pastry Chef



STARR RESTAURANTS
CATERING GROUP

FAMILY STYLE DINNERS

THE STEAKHOUSE

\$82.80pp

FIRST COURSE

Big Wooden Bowl of Caesar Salad

Chopped Salad

ENTRÉE

Sliced Prime Sirloin

Steakhouse Crab Cakes

SIDES

Creamed Spinach

Asparagus
hollandaise

Truffle Whipped Potatoes

Potato and Onions

DESSERT

Banana Cream Pie

Cheesecake

SUNDAY NIGHT DINNER

\$58.80pp

FIRST COURSE

Antipasti

artisan cured meats, cheeses, olives, roasted peppers

Garlic Bread

Big Wooden Bowl of Caesar Salad

ENTRÉE

Spaghetti and Meatballs

Sausage and Peppers

Broccoli Rabe and Garlic

Grilled Escarole
extra virgin olive oil

DESSERT

Tiramisu

Ricotta Cannoli



STARR RESTAURANTS
CATERING GROUP

PLATED DINNERS

Three-course dinner menu includes your choice of soup or salad, two entrées and a dessert from the following selections. Additional entrées are available at an additional cost.

All menus are served with seasonal market vegetables and starch, freshly baked rolls & sweet butter.

SOUPS AND SALADS

(choose one soup or salad)

Local Tomato *cheese crostini*

Butternut Squash *toasted pumpkin seeds*

Homemade Chicken Noodle Soup

New England Clam Chowder

English Pea Soup *dill crème fraîche*

Minestrone *shell pasta*

Spinach
candied pecans, shaved onion, sherry vinaigrette

Frisee
apples, endive, blue cheese, champagne vinaigrette

Roasted Beets
citrus, goat cheese, arugula, tarragon vinaigrette

Arugula
toasted pine nuts, feta cheese, oregano vinaigrette

ENTRÉES

Petite Filet **\$82.80pp**
*roasted asparagus, olive oil smashed potatoes,
sauce bordelaise*

Glazed Salmon **\$62.40pp**
bok choy, soy ginger sauce

Roasted Chicken **\$57.60pp**
*sautéed mushrooms, caramelized onions,
mashed potatoes*

Rack Of Lamb **\$86.40pp**
local tomato tart, sautéed spinach, lamb jus

Roast Beef **\$64.80pp**
*sautéed green beans, sweet onions, blue cheese,
mashed potatoes*

Risotto **\$57.60pp**
*sweet corn, wild mushrooms, arugula,
sweet tomatoes, roasted corn relish, peas,
herb tomato broth*

DESSERT

7 Layer Chocolate Cake
*rich devil's food, milk chocolate mousse,
chocolate frosting, german chocolate icing*

Lemon Meringue Tart
*almond shortbread, meyer lemon curd, meringue,
strawberry compote*

Vanilla Bean Crème Brûlée Tart
*sweet sucree, vanilla custard, caramelized sugar,
brandied cherries*

Carrot Cheesecake
two favorites in one, butter pecan sauce

Open-Faced Blueberry Pie
*warm local blueberries, flaky pastry, clotted cream,
candied lemon zest*

Coconut Cream Parfait
*toasted coconut cream, sugared fillo flakes,
coconut rum semi-fredo*



STARR RESTAURANTS
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