PRIVATE DINING MENUS

Welcome to Starfish

Tastefully provocative and upscale group dining nestled off the coastline of Southern California.

At Starfish, we go beyond providing meals; we curate experiences that celebrate the elegance, authenticity, and diversity of Asian cuisine. Our meticulous attention to detail, from the presentation to the palate, ensures that your event becomes an unforgettable culinary journey through Asia. From intimate gatherings, corporate events, and business dinners to wedding rehearsals and celebrations, enjoy one of our two locations' dynamic dining spaces to create the ideal setting for any occasion.











PAIGE WYLIE

Event & Catering Manager

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Starfish Laguna Beach - 30832 S Coast Highway, Laguna Beach, CA 92651 | 949.715.9200 Starfish Newport Beach - 191 Riverside Avenue, Newport Beach, CA 92663 | 949.570.3990

20 piece minimum

Perfect for Cocktail Receptions

STAR CLASSIC BITES - \$3

Crispy Chicken Spring Rolls - house sweet & sour

Mint Thai Rolls - (vegetarian / chicken / prawns) peanut sauce duo

Imperial Dumplings - house mixed tofu & mushroom, sweet ponzu

Pork Dumplings - house soy

Crab Wontons - fresh crab, sweet chili sauce

Chicken Wontons - chili soy

STAR SIGNATURE BITES - \$5.50

Braised BBQ Pork Buns - pickled onion slaw
Banh Mi Beef Sliders - pickled slaw, sriracha aioli
Thai Coconut Chicken Satays - warm peanut sauce
Silk Road Potstickers - shrimp and pork, sesame chili
Ahi Poke Taro - sesame yuzu
Shrimp Dumplings - chili flake soy

STAR PLATINUM BITES - \$7

Candied Dragon Prawns - crushed candy walnut
Crispy Lobster Spring Rolls - kaffir lime aioli
Flat Iron Steak Satay - house seasoned, spicy chili dipping sauce
Duck Confit Bao - peking sauce, hoisin crema
Coconut Shrimp Lollipop - sweet chili plum sauce

SHAREABLE COURSED LUNCH MENU

Each item is meant to be shared and presented to the table in waves and progressions as it is ready in the kitchen.

We take care of the tempo so you and your guests can relax and enjoy.

ZEN LUNCH MENU \$30 per person

Available only for Lunch

Spicy Tuna Roll

ahi, ponzu, avocado, daikon, cucumber, jalapeño, crispy shallots, siracha, sesame soy paper

Naked Buddha Roll

s & p tofu, carrot, jicama, asparagus, nori, sashimi, avocado, toasted coconut flakes, spicy sexy sauce

Silk Road Potstickers

shrimp & pork half moons, chili sesame soy sauce for dipping, steamed or pan fried

Shrimp Lettuce Wraps

cremini mushrooms, caramelized onions, red & green bell pepper, cashews, iceberg lettuce

Thai Coconut Chicken Satays

thai coconut, lemongrass marinade, all natural chicken breast, island chutney, sesame, peanut sauce

Shiro Miso Salmon Salad

miso marinated salmon, organic baby greens, garlic roasted heirloom tomatoes, sesame miso vinaigrette

SHAREABLE COURSED MENU

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BUDDHA MENU | \$45 per person

Wok Fired Edamame

garlic, toasted sesame seeds, togarashi, salt & pepper

Crispy Chicken Spring Rolls

grilled chicken breast, garlic chive, jalapeño, sweet & sour dipping sauce

Pork Dumplings

napa cabbage, green onion, house soy, pan fried

Korean Tacos

grilled soy & michiu marinated prime flat iron steak, pickled vegetables, gochujang aioli, corn tortillas

General Stars Spicy Chicken

wok fired chicken in a sweet & tangy sauce, snow peas, asparagus

Shrimp Pad Thai

rice noodles, egg, green onion, carrot, bean sprouts, cilantro, tamarind, peanuts

Star Fried Rice

edamame, carrot, bean sprout, shiitake mushroom, egg, house soy

SHAREABLE COURSED MENU

Each item is meant to be shared and presented to the table in waves and progressions as it is ready in the kitchen.

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LOTUS MENU \$60 per person

Wok Fired Edamame

garlic, toasted sesame seeds, togarashi, salt & pepper

Spicy Ahi Tuna Roll

ahi, ponzu, avocado, daikon, cucumber, jalapeño, crispy shallots, sriracha, sesame soy paper

Chicken or Shrimp Lettuce Wraps

shiitake mushrooms, caramelized onions, red & green bell pepper, cashews, iceberg lettuce

Bahn Mi Beef Sliders

seasoned beef, traditional with pickled vegetables, sriracha aioli

Silk Road Potstickers

shrimp & pork half-moons, chili sesame soy sauce for dipping

Kung Pao Prawns

summer squash, water chestnuts, bell peppers, peanuts, chili pods, green onion

Thai Curry Chicken

grilled chicken breast, potato, edamame, spinach, tomato & panang curry

Mahi Mahi Hot Fish

wok fired crispy mahi, sweet & spicy sauce, bok choy, carrots, snow peas

Mongolian Beef

thinly sliced steak, wok fired, snow pea, asparagus, carrots, scallion, soy glaze

SHAREABLE COURSED MENU

Each item is meant to be shared and presented to the table in waves and progressions as it is ready in the kitchen.

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LONG LIFE MENU \$75 per person

Wok Fired Edamame

garlic, toasted sesame seeds, togarashi, salt & pepper

Crispy Lobster Spring Roll

lobster tail, red & green cabbage, fresno peppers, cilantro, basil, kaffir lime aioli, chili plum sauce

Sunset Sushi Roll

ahi, hamachi, and salmon sashimi over a fresh crab & avocado roll, sesame sauce, sweet soy

Shrimp Dumplings

chopped prawn, green onion, ginger, Napa cabbage, chili flake soy, pan fried

Braised BBQ Pork Buns

soy, ginger, pulled pork, pickled red onion, cucumber, cilantro

Crab Mango Noodle Salad

fresh jumbo lump crab, rice noodles, papaya, mango, cucumber, rainbow carrot, cilantro, nouc cham

Chilean Sea Bass with Green Curry

chilean sea bass in banana leaf, sautéed green beans, thai basil green curry

Thai Spicy Beef with Basil

steak strips, wok fired, green bean, red bell pepper, fresh thai basil, sweet & spicy glaze

Slow cooked baby Back Wet Ribs

all natural Duroc Family Farms Pork Ribs, cooked in house 5 spice, rubbed in katsu BBQ sauce with spicy asian slaw

(all beverages billed on consumption)

STAR BAR

Private Bartender \$250

Welcome Signature Cocktail | \$8 per person Champagne Toast | \$6 per person

*All drinks are in addition to the \$250 bartender fee. Non hosted events must provide a private bartender. Available in private and semi-private spaces.

STAR FAVORS

Gift your guests with some Starfish Swag

Insulated Wine Tumbler | \$15

Stainless Party Pint (with lid) | \$10

Fish Scale Wine Glass | \$10

Wine Key | \$5

Sake Shot Glass | \$5

Snapback Hat | \$20







STAR SWAG BAGS

Select a combination of any of the above items presented with gift bag and starfish tissue. Price to be determined. 2 weeks notice required.

HOUSE SHAREABLE SWEETS

\$12 per dessert

Chef Monce's Pop Stars

mini housemade frozen pops, inquire for seasonal flavors

Chocolate Chip Bread Pudding

hawaiian sweet bread, bananas, cinnamon, chocolate chips, cinnamon gelato, caramel

Scratch Cheesecake

house-toasted honey graham cracker, fresh vanilla bean, poached asian pear, cinnamon

Flourless Chocolate Cake

vanilla bean ice cream, fresh berry purée, strawberries

Banana in Fillo Dough

baked to order, please allow 15 minutes

bananas, cinnamon, caramel sauce, vanilla ice cream, strawberries

Mango Pudding

mango pudding, coconut vanilla bean tapioca, sweet cream, fresh mango

Gelato & Sorbetto - \$3 Scoop

please inquire for our seasonal selections

SIGNATURE MINIS

\$4 per mini \$8 duos

Mini Scratch Vanilla Bean Cheesecakes

toasted honey graham cracker, fresh vanilla bean, asian pear or strawberry garnish, finished with mint & cinnamon

Flourless Chocolate Cake

vanilla bean ice cream, fresh berry purée, strawberries

Starfish Pot de Crème

inspired chef creations with seasonal flavors

Mango Pudding

freshly made mango pudding topped with coconut vanilla bean tapioca, garnished with sweet cream, fresh mango, mint

Japanese Butter Cake Bites with Coconut Cream

fluffy pandan cake, homemade coconut cream, minced strawberries, toasted coconut

STAR DESSERT BAR

\$15 per person | Choose up to 5 selections

Design your table with our signature minis, an assortment of our house made cookies, seasonal bars, chocolate covered strawberries, tropical and Asian inspired sweets. *15 guest minimum



STARFISHEVents

* laguna beach

Tucked away in South Laguna Beach, Starfish combines atmosphere, outstanding service and upscale coastal vibes to create the perfect setting for your next corporate or social event.



Laguna Patio

Our covered private, heated patio offers a relaxed tropical escape for year-round celebrations.

Accommodates 30 Seated | 45 Standing



Buddha Room

Our Buddha Room is a semi-private space that allows you to enjoy the restaurant ambiance while having your own event space.

Accommodates 30 Seated | 40 Standing



Star Bar

Located in the heart of the restaurant, our high-top tables lend to the spirit of any event, perfect for cocktail receptions.

Accommodates 30 Seated | 50 Standing

STARFISH Events

*newport beach

Indulge in the ultimate Newport Beach experience with our versatile group dining options or take it up a notch by reserving our entire restaurant for an exclusive dining affair. Nestled just steps away from Pacific Coast Highway and Newport Beach Harbor, revel in our intimate and upscale ambiance.



Full Restaurant

Our coastal, chic, and intimate restaurant offers an exclusive and sophisticated space, perfect for any occasion.

Accommodates 50 Seated | 50 Standing



Large Group Dining

Enjoy the vibe of our lively sake & wine bar.

Accommodates 20 Seated

Looking for an alternative location?

Allow our Star Event team to delight your guests at your home, office, yacht, or preferred venue with the flavors of Asian Coastal Cuisine.

Our exceptional Coastal Catering Division can deliver our Starfish favorites right to your doorstep. We offer options for pick-up, delivery, setup, and comprehensive service coordination.