

# STARFISH COASTAL CATERING

This thoughtful collection of menus and trays has been designed to bring Starfish to your table, wherever that may be. Perfect for any off-site occasion, our shareable Starfish favorites have been curated to offer something for every palate, as you tour the flavors of Asia. Available for pick up, delivery, setup and full-service catering.



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STARFISH  
coastal★catering

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[STARFISHCALIFORNIA.COM](http://STARFISHCALIFORNIA.COM)

# TRAY PASSED MENU

20 piece minimum

## 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
- Crispy Chicken Sliders - pickle chip, fresh baguette, kaffir lime aioli
- Thai Coconut Chicken Satays - warm peanut sauce
- Spicy Korean Chicken - green onion, sesame
- 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
  - Katsu Short Rib - slow braised, 5 spice
- Flat Iron Steak Satay - house seasoned, spicy chili dipping sauce
  - Duck Confit Bao - peking sauce, hoisin crema
  - Coconut Shrimp Lollipop - sweet chili plum sauce

# STAR PARTY TRAYS

## SUSHI & ROLLS

Available in 24 or 48 bites

Star Nigiri	86 / 170
Sashimi	96 / 192
Spicy Ahi Tuna Roll	62 / 122
Asia de Philly Roll	62 / 122
Naked Buddha Roll	62 / 122
Crab California Roll	62 / 122
Lobster Macadamia Roll	72 / 142
Sunset Roll	74 / 150
Shrimp Tempura Roll	66 / 132

## SMALL PLATES

Available in 9 or 18 pieces

Braised BBQ Pork Buns	50 / 100
Bahn Mi Beef Sliders	50 / 100
Flat Iron Steak Satays	52 / 104
Thai Coconut Chicken Satays	52 / 104

## DUMPLINGS / WONTONS

Available in 15 or 30 pieces

Shrimp Dumplings	50 / 100
Pork Dumplings	48 / 94
Silk Road Potstickers	50 / 100
Chicken Wontons	44 / 88

## STAR FAVORITES

Servings for 10 or 20

Crab Mango Salad	92 / 184
General Star's Spicy Chicken	64 / 128
Mongolian Beef	78 / 156
Kung Pao Chicken	64 / 128
Kung Pao Prawns	84 / 168
Slow Cooked BBQ Ribs	54 / 105
Pad Thai	48 / 94
Star Fried Rice	48 / 94
Sichuan Japanese Eggplant	45 / 90

# STATIONARY BUFFET MENU

TEAL MENU | \$45 - 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

## Banh Mi Beef Sliders

house seasoned beef, traditional with pickled vegetables,  
sriracha aioli

## Pork Dumplings

napa cabbage, green onion, house soy, pan fried

## General Stars Spicy Chicken

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

## Pad Thai

rice noddles, eggs, green onions, carrots, cilantro,  
bean sprouts, fresh tamarind, peanuts  
— choice of: chicken or shrimp —

## Star Fried Rice

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

# STATIONARY BUFFET MENU

BLACK MENU | \$55 - per person

## Wok Fired Edamame

garlic, toasted sesame seeds, togarashi, salt & pepper

## Lobster Macadamia Sushi Roll

lobster tail, avocado, mango, cucumber, cilantro,  
roasted macadamia nuts, soy paper, sriracha aioli

## Chicken or Shrimp Lettuce Wraps

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

## Braised BBQ Pork Buns

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

## Silk Road Potstickers

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

## Kung Pao Chicken

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

## Mongolian Beef

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

## SoLag Drunken Noodle

house cut fresh pad see ew noodle, garlic soy, hint of heat,  
thai basil, red bell pepper, onion, egg, cherry tomato, chili flake  
— choice of: chicken or shrimp —

# STATIONARY BUFFET MENU

## PLATINUM MENU | \$65 - per person

### Wok Fired Edamame

garlic, toasted sesame seeds, togarashi, salt & pepper

### Sunset Sushi Roll

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

### Satay Duo: Flat Iron Steak & Thai Coconut Chicken

—Served with Cho Jang & Peanut Sauce —

- korean marinade, flame grilled steak
- coconut & lemongrass marinated grilled chicken

### Shrimp Dumplings

chopped prawns, green onion, ginger, napa cabbage, chili flake soy, pan fried

### Candy Dragon Prawns or Scallops

wok fired in honey citrus glaze, candied walnuts & dragon fruit

— choice of: prawns or scallops —

### Chilean Sea Bass with Green Curry

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

### Thai Spicy Beef with Basil

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

### Asian Coastal Baby Back Ribs

all natural Duroc Family Farms pork ribs, slow cooked in house 5 spice

— choice of: wet ribs, katsu bbq sauce or dry rubbed in our house 7 spice —

### Thai Crab Fried Rice

jumbo lump crab, thai herbs, asparagus, tomato, green onion, egg, cucumber, jalapeño & red chilis, Chinese sausage

# ENHANCEMENTS

## LIQUID ENHANCEMENTS

Stock your bar with our most popular Starfish libations!  
Served in 16-ounce sealed containers to pour over ice or shake and serve as a martini.  
We've handled all the mixing with these pre-bottled cocktails.

**Freshly Batched & Bottled Cocktail Selections \$18 each (serves 2)**

### Starfish Cocktails

**Wild Lychee Martini** - Vodka, SoHo lychee liqueur, fresh lychee purée

**Espresso Martini** - Vanilla Vodka, cold brew espresso, Kahlua, touch of hazelnut

**Lagniappe Margarita** - Premium Silver Tequila, muddled mint & mandarin orange, fresh lime

**Tigers Blood** - Infusion Vodka, muddled jalapeño, splash of citrus, Pama liqueur

*10 bottle min. = 20 - 30 guest cocktails*

*(depending on your glassware selection)*

*– Inquire about our many additional specialty libations –*

## CATERING & SERVICE ENHANCEMENTS

### Catering Servers

Add one of our experienced Star team members for your offsite occasion to assist with all service needs. Inquire for pricing.

### Catering Bartenders

Charismatic & Professional Star bartender for any bar set-up. Inquire for pricing.

**Disposable Heating Tray with Set Up** \$15 per tray

Our Star team will set up these flameless disposable trays to keep your food hot for up to an hour and a half.

**Leafware & Mock Utensil Package** \$2 per person

Stylish single use plates with no chemicals or dyes, utensils and serving pieces to elevate your event

*Rental, vendor and event coordination available and customizable for any style celebration.*

*– Inquire for further details –*

## EXPERIENCE ENHANCEMENTS

20 guest minimum

### Rolling Starfish Bar Rental

Starting at \$500 *(includes Star Bartender)*

Impress your guests with our stylish Starfish Bar rolling directly into your event space.

See bar packages for customizable stocking options.

*– Limited Availability –*

### Hot Wok Station

Two Wok Fired Entrée Station made to order accompanied by an expert chef preparing fresh for your enjoyment. Inquire for pricing and availability.

### Sushi Station

Indulge in a unique coastal sushi experience. Tiers of all your Starfish favorite signature rolls, nigiri and sashimi. Accompanied by an expert chef preparing fresh for your enjoyment.

Inquire for pricing and availability.

# DESSERT MENU



## SWEET TREATS

20 piece minimum

### **Mini Scratch Vanilla Bean Cheesecakes** \$4.50

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

### **Seasonal Housemade Cookie Assortment** \$2.25

Ube topped with toasted coconut shavings & coconut cream, House-made Chocolate Chip, Almond-Sugar topped with almond icing and toasted sliced almonds

### **Starfish Pot de Crème** \$4.00

Inspired chef creations with seasonal flavors

### **Mango Pudding** \$4.50

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

### **Japanese Butter Cake Bites with Coconut Cream** \$4.00

Fluffy pandan butter, layered cake bites, homemade coconut cream topped with minced strawberries and toasted coconut