

# 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.



PAIGE FLOYD

*Event & Catering Manager*

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**STARFISH**  
coastal  catering

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

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



# RECEPTION MENU

## Tray Passed

20 piece minimum

### STAR CLASSIC BITES - \$4

- Crispy Chicken Spring Roll** - house sweet & sour sauce
- Naked Buddha Roll** - s&p tofu, sashimi avocado, coconut, spicy sexy sauce
- Crispy Vegetable Spring Roll** - sweet chili sauce
- Pork Dumpling** - house soy
- Crab Wonton** - fresh crab, sweet chili sauce
- Chicken Wonton** - chili soy

### STAR SIGNATURE BITES - \$6.50

- Braised BBQ Pork Bun** - pickled onion slaw
- Steak Satay** - house seasoned, spicy chili dipping sauce
- Banh Mi Beef Slider** - pickled slaw, sriracha aioli
- Crispy Chicken Slider** - pickle chip, sweet bun, miso aioli
- Thai Coconut Chicken Satay** - warm peanut sauce
- Mint Thai Roll** - (vegetarian / chicken / prawns) peanut sauce duo
- Korean Chicken** - gochujang, sesame dipping sauce
- Silk Road Potsticker** - shrimp and pork, sesame chili
- Ahi Poke Taro** - sesame yuzu
- Shrimp Dumpling** - chili flake soy

### STAR PLATINUM BITES - \$8

- Candied Dragon Prawn** - crushed candy walnut
- Crispy Lobster Spring Roll** - kaffir lime aioli
- Cambodian Black Pepper Filet** - house pepper & thai chili lime sauce
- Coconut Shrimp Lollipop** - sweet chili plum sauce

*\*Pricing subject to change.*

# STAR PARTY TRAYS

## SUSHI & ROLLS

Available in 24 or 48 bites

Star Nigiri	94 / 188
Sashimi	106 / 212
Spicy Ahi Tuna Roll	68 / 136
Asia de Philly Roll	68 / 136
Naked Buddha Roll	68 / 136
Crab California Roll	68 / 136
Lobster Macadamia Roll	80 / 160
Sunset Roll	82 / 164
Shrimp Tempura Roll	72 / 144

## SMALL PLATES

Available in 9 or 18 pieces

Braised BBQ Pork Buns	55 / 110
Banh Mi Beef Sliders	55 / 110
Steak Satays	58 / 116
Thai Coconut Chicken Satays	58 / 116

## DUMPLINGS / WONTONS

Available in 15 or 30 pieces

Shrimp Dumplings	55 / 110
Pork Dumplings	52 / 104
Silk Road Potstickers	55 / 110
Chicken Wontons	48 / 96

## LIQUID ENHANCEMENTS

Stock your bar with our most popular Starfish Libations!  
Served in 12-ounce sealed containers to pour over ice or shake and serve.  
Freshly Batched & Bottled Cocktail Selections \$18 each

### 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

– ALL STARFISH LIBATIONS ARE AVAILABLE –

*\*Pricing subject to change.*



# STATIONARY SPREADS

## STAR FAVORITES

Servings for 10 or 20



Crab Mango Salad	102 / 204
Asian Sesame Chopped Salad	60 / 120
General Star's Spicy Chicken	70 / 140
Chow Mein	50 / 100
Mongolian Beef	90 / 180
Kung Pao Chicken	70 / 140
Kung Pao Prawns	96 / 192
Pad Thai	52 / 104
Slow Cooked BBQ Ribs	60 / 120
Star Fried Rice	46 / 92
Thai Spicy Beef with Basil	90 / 180
Cambodian Black Pepper Filet	138 / 276
Candy Dragon Prawns	102 / 204
Hot Fish Bass	96 / 192
Thai Curry Chicken	86 / 172
Hong Kong Lemon Chicken	72 / 144
Szechuan Prawns or Scallops	96 / 192
Sichuan Japanese Eggplant	50 / 100
Thai Vegetable Green Curry	70 / 140
Vegetable Moo Goo Gai Pan	52 / 104
Wild Mushroom Garlic Noodle	56 / 112
Thai Crab Fried Rice	76 / 152

Customize your Stationary Spread

– ALL STARFISH FAVORITES ARE AVAILABLE –

*\*Pricing subject to change.*



# STATIONARY BUFFET MENU

ULTIMATE FULL SERVICE CATERING MENU | \$100 - per person

*Menu is fully customizable*

## Sunset Sushi Roll

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

## Satay Duo: Steak & Thai Coconut Chicken

–Served with Gochujang & Peanut Sauce –

- korean marinade, flame grilled steak, red onion slaw
- coconut & lemongrass marinated grilled chicken, island chutney

## 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, jalapeno & red chilis, Chinese sausage

– Includes choice of brown, white, or coconut rice –

*\*Pricing subject to change.*

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# SUSHI

## FRESH SUSHI STATION

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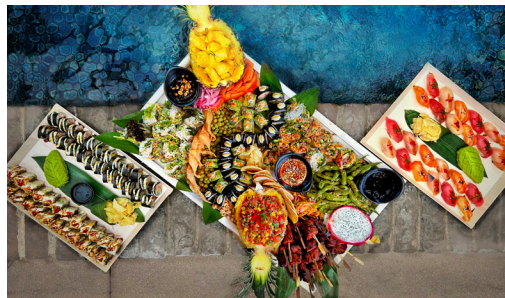
Indulge in a unique coastal sushi experience. Tiers of all your favorite Starfish signature rolls, nigiri and sashimi created and customized at your event.



## STARCUTERIE BOARDS

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Great addition for any type of event or menu. Fully customizable grazing boards or tables. Pricing starting at \$175 for groups of 10+



## LIVE ROLLING STATION

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Interactive and customizable chilled Starfish sushi case accompanied by an expert chef rolling live for your guests. Starting at \$500



## DELIVERY, SET & GO SUSHI STATION

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Chilled raw bar & rolls customized for any group size, packaged perfectly with elevated eco friendly disposables. For groups of 10+

*\*Pricing & availability subject to change.*

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# 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

### **Flourless Chocolate Cake** **\$4.00**

Fresh Berry Puree, strawberries

### **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

★ Available as 6 inch round cake with sparklers \$45

*\*Pricing subject to change.*



# BAR PACKAGES

## ROLLING STARFISH BAR RENTAL | \$500

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

- Includes Star Bartender

*\*Additional bartender(s) based on guest count*

**Set up, Breakdown, Clean up**

**Essential Mixers + Garnishes**

**Disposable Straws, Cups, Beverage Napkins & Water Dispenser**

*(optional ice coordination, delivery & service, priced per request)*

*\*Back Bar available for \$250 | Additional rental arrangements can be provided*

*Add a Starfish Bar Package designed with your party's needs in mind or provide your own alcohol.*



## NON-ALCOHOLIC PACKAGE | \$10

Unlimited drinks per guest for each hour

**Still Water**  
**Sparkling Water**  
**Spa Water**  
**Coke**  
**Diet Coke**  
**Sprite**  
**Lemonade**  
**Ice Tea**

## COFFEE & TEA STATION | \$6.50

Unlimited drinks per guest for each hour

**Selection of Regular & Herbal Teas**  
**Regular Coffee**  
**Decaf Coffee (upon request)**  
*\* Includes all accompaniments*

**Specialty Premium Coffee - \$5 per guest**

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# BAR PACKAGES

## ESSENTIAL BAR PACKAGE | \$20

Unlimited drinks per guest for each hour

### Essential Alcohol

Titos Vodka  
Citrus Vodka  
Bacardi Rum  
Nosotros Blanco Tequila  
Nosotros Reposado Tequila  
Evan Williams Whiskey

### Essential Libations: Choose 2

Lychee Martini  
Espresso Martini  
Starfish Margarita  
Tigers Blood

### Essential Brews: Choose 2

Bud Light  
Stella Artois  
Modela Especial  
Kirin Ichiban  
Laguna 1000 Steps IPA

### Essential Wine: Choose 3

Rose, Provence France  
Collier Creek Vineyards  
Midnight Owl, Pinot Grigio  
Front Coach, Chardonnay  
Big Rooster, Cabernet  
Red Wagon, Pinot Noir  
Crafty Fox, Merlot  
Old Press, Zinfandel

\*including garnishes, mixers & non-alcoholic beverages

## BEER & WINE PACKAGE | \$15

Unlimited drinks per guest for each hour

### Beer: Choose 3

Bud Light  
Stella Artois  
Modelo Especial  
Kirin Ichiban  
Stone IPA

### Wine Selections: Choose 4

Rose, Provence France  
Collier Creek Vineyards  
Midnight Owl, Pinot Grigio  
Front Coach, Chardonnay  
Big Rooster, Cabernet  
Red Wagon, Pinot Noir  
Crafty Fox, Merlot  
Old Press, Zinfandel

★ All bar packages include House Sake upon request. / \*Pricing subject to change.

## PREMIUM BAR PACKAGE | \$30

Unlimited drinks per guest for each hour

### Premium Alcohol

Grey Goose  
Ketel One  
Ketel Citroen  
Bombay Sapphire  
Bulleit Rye Whiskey  
Crown Royal  
Casamigos Blanco  
Casamigos Reposado

### Premium Libations: Choose 2

Lychee Martini  
Espresso Martini  
Starfish Margarita  
Tigers Blood  
Butterfly Samba

### Premium Brews: Choose 3

Bud Light  
Stella Artois  
Modela Especial  
Kirin Ichiban  
Stone IPA

### Premium Wine: Choose 4

Heidsieck Monopole, Splits 187ml  
Sofia, Blanc de Blanc, Bubbles, Napa Valley  
EDEN, Rose, Provence France  
Par For The Course, Sauvignon Blanc, New Zealand  
Château du Sancerre, France  
Mer Soliel, Santa Lucia  
Rombauer, Chardonnay, Carneros  
Coeur du Terre, Pinot Noir, Willamette Valley  
Daou Cabernet, Paso Robles  
Brown, "Heritage", Cab Sauvignon, Columbia Valley

\*Including garnishes, mixers & non-alcoholic beverages

## ADDITIONAL SELECTIONS

### Premium Bar Options

*\*Inquire for pricing*

Henricks Gin • Basil Hayden • Balvenie 12 yr  
Nosotros Mezcal • Clase Azul Reposado  
Don Julio Blanco • Don Julio 1942  
Macallan 12 yr  
Heaven Sake Junmai Ginjo

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# ENHANCEMENTS

## CATERING & SERVICE ENHANCEMENTS



### Catering Servers

Add one of our experienced Star team members to 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 & EVENT COORDINATION

*Our Star Team is here to customize your event for any style celebration*

- Rental Coordination
- Vendor Arrangements
- Star Equipment Available
- Chef & Sushi Chef Attendants
- Experienced & Professional Staffing
- Delivery, Set & Go Option
- Full Set up & Breakdown