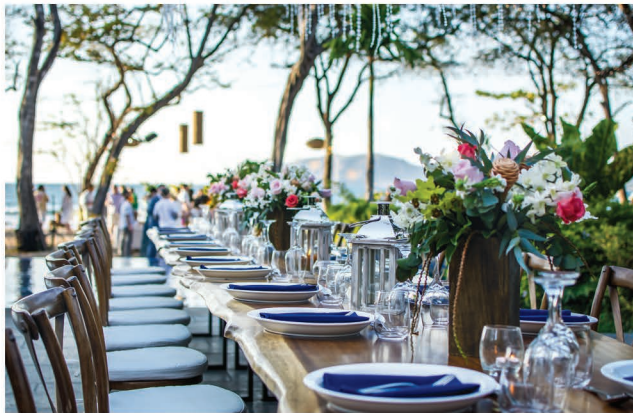


STARFISH COASTAL CATERING

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

Call or Text: 949.684.8621 | Email: Paige@starfishcalifornia.com

STARFISH
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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
Starfish Scottsdale - 8390 East Via de Ventura, Scottsdale, AZ 85258 | 480.305.0441

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RECEPTION MENU

Tray Passed

20 piece minimum

STAR CLASSIC BITES - \$5

- 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 - \$8.50

- 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	98 / 196
Sashimi	110 / 220
Spicy Ahi Tuna Roll	72 / 144
Asia de Philly Roll	72 / 144
Naked Buddha Roll	72 / 144
Crab California Roll	72 / 144
Lobster Macadamia Roll	84 / 168
Sunset Roll	86 / 172
Shrimp Tempura Roll	76 / 152

SMALL PLATES

Available in 9 or 18 pieces

Braised BBQ Pork Buns	57 / 114
Banh Mi Beef Sliders	57 / 114
Steak Satays	62 / 124
Thai Coconut Chicken Satays	62 / 124

DUMPLINGS / WONTONS

Available in 15 or 30 pieces

Shrimp Dumplings	57 / 114
Pork Dumplings	55 / 110
Silk Road Potstickers	57 / 114
Chicken Wontons	50 / 100
Crab Wontons	56 / 112

ORDER ASSISTANCE... WE ARE HERE TO HELP!

Tell us how many guests you expect, and your food preferences, and allow us to portion the food for you.

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

SHAREABLE FAVORITES

Servings for 10 or 20



Crab Mango Salad	107 / 214
Asian Sesame Chopped Salad	64 / 128
General Star's Spicy Chicken	74 / 148
Chow Mein	54 / 108
Mongolian Beef	95 / 190
Kung Pao Chicken	74 / 148
Kung Pao Prawns	100 / 200
Pad Thai	55 / 110
Slow Cooked BBQ Ribs	64 / 128
Star Fried Rice	48 / 96
Thai Spicy Beef with Basil	95 / 190
Cambodian Black Pepper Filet	145 / 290
Candy Dragon Prawns	107 / 214
Mahi Mahi Hot Fish	100 / 200
Thai Curry Chicken	90 / 180
Hong Kong Lemon Chicken	76 / 152
Szechuan Prawns or Scallops	100 / 200
Sichuan Japanese Eggplant	54 / 108
Thai Vegetable Green Curry	74 / 148
Vegetable Moo Goo Gai Pan	55 / 110
Wild Mushroom Garlic Noodle	58 / 116
Thai Crab Fried Rice	80 / 160

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

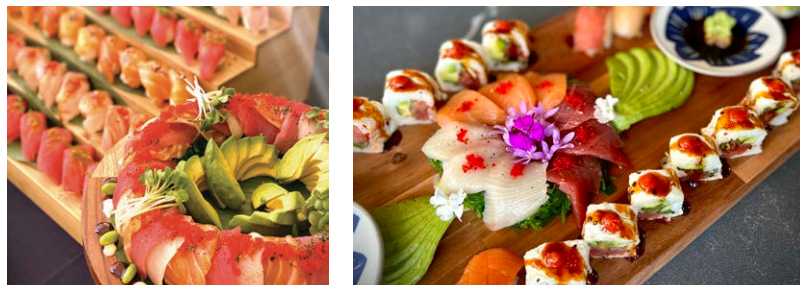
– Includes choice of brown, white, or coconut rice –

**Pricing subject to change.*

SUSHI

FRESH SUSHI STATION

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

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

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

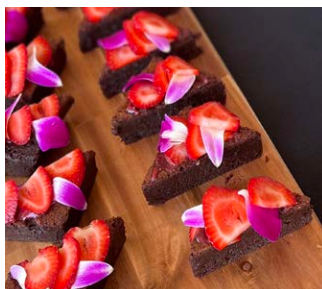
Chilled raw bar & rolls customized for any group size, packaged perfectly with elevated eco friendly disposables. For groups of 10+

**Pricing & availability subject to change.*

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DESSERT MENU



SWEET TREATS

20 piece minimum

- Mini Scratch Vanilla Bean Cheesecakes** \$5
House-toasted honey graham cracker, fresh vanilla bean, Asian pear or strawberry garnish, finished with mint & cinnamon
- Seasonal Housemade Cookie Assortment** \$2.50
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** \$5
Fresh Berry Puree, strawberries
- Mango Pudding** \$5
Freshly made mango pudding topped with coconut vanilla bean tapioca, garnished with sweet cream, fresh mango, mint
- Japanese Butter Cake Bites with Coconut Cream** \$5
Fluffy pandan butter, layered cake bites, homemade coconut cream topped with minced strawberries and toasted coconut
- ★ Available as 6 inch round cake with sparklers \$50

**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

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



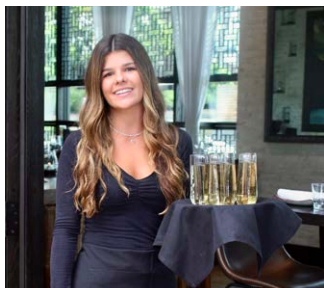
All bar packages include House Sake upon request. / *Pricing subject to change.

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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

Leafware & Mock Utensil Package \$2.50 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

**Pricing subject to change.*



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