



STARBASE

A H Y B R I D E V E N T S P A C E

CORE CATERING MENU

Pricing does not include: 8.38% Tax and 22% Service Charge.

HORS D'OEUVRES Collection

DELIVERY \$35.65/person

CHOOSE FIVE HORS D'OEUVRES
TWO PIECES OF EACH HORS D'OEUVRES
disposable plates • flatware • equipment •
supplies • delivery person for set up

STAFFED \$37.60/person

CHOOSE FIVE HORS D'OEUVRES
TWO PIECES OF EACH HORS D'OEUVRES
disposable plates • flatware • equipment •
supplies • includes staff for 50 or more guests

STAFFED TRAY PASSED \$37.60/person

CHOOSE SIX HORS D'OEUVRES
ONE PIECE OF EACH HORS D'OEUVRES
Includes staff for 50 or more guests

FARM TOAST CRISPS

naan bread • avocado • daikon • roasted sunflower seeds • micro herb

WHITE BEAN HUMMUS

onion • garlic • sun-dried tomato • cannellini beans • cucumber round

BRUSCHETTA CROSTINI

heirloom tomato • garlic • feta • basil • olive oil • balsamic

CAPRESE SKEWER

fresh mozzarella • heirloom tomato • basil • balsamic reduction

WATERMELON LOLLIPOP

feta • lime • salt • sugar dust

MEDITERRANEAN GRILLED SHRIMP

roasted garlic • cilantro sauce

CLASSIC SHRIMP COCKTAIL

cocktail sauce • lemon wedges

PROSCIUTTO WRAPPED ASPARAGUS

neufchatel cheese • sea salt

FIRE GRILLED TERIYAKI CHICKEN SATAY

black sesame seeds

MAPLE-BACON CHICKEN BITE

applewood smoked bacon • maple glaze

HANDMADE BOURBON MEATBALL

all beef • Kentucky bourbon barbecue

SALATO TUSCAN MUSHROOM

Italian sausage • scallion • parmesan • parsley • feta • garlic

DRUNKEN PIGS IN A BLANKET

spicy ale mustard

CHESAPEAKE CRAB CAKE

lump crab • creole aioli

SEARED SEAFOOD CAKE

whitefish • horseradish cucumber aioli

ADOBO SHRIMP TOSTADA

white bean cilantro puree • pineapple mango avocado pico

SPINACH ARTICHOKE MUSHROOM

shaved parmesan • cream cheese

DOUBLE CHEESE ANGUS SLIDERS

cheddar • provolone • bistro sauce • dill pickle
salt-and-peppered tomatoes

GRAND CANYON RANCH ANGUS SLIDERS

pepper jack • barbecue sauce • crispy onion straws • ranch seasoning

PULLED PORK SLIDER

brioche bun • bourbon barbecue

SHANGHAI CHICKEN LETTUCE WRAP

soy • ginger • garlic • honey • scallion

MINI CHIPOTLE CARNE ASADA TACO

IPA chipotle braised beef • escabeche • cilantro • smashed avocado •
micro cilantro • crispy tortilla

MINI HAWAIIAN PORK BELLY TACO

caramelized pineapple • Chinese barbecue sauce • crispy tortilla

MINI BLACKENED FISH TACO

whitefish • mango slaw • crispy tortilla



gluten free



dairy free



vegetarian



plant-based



HORS D'OEUVRES Platters

FRESH FRUIT PLATTER   **\$11/person**

SEASONAL CRUDITE   **\$10/person**
Greek yogurt dill dip

MASTERPIECE SPINACH ARTICHOKE DIP   **\$8.75/person**
shaved parmesan cheese • tortilla chips

FROMAGE DISPLAY **\$11.25/person**
domestic and imported cheeses • crackers • grapes

CHARCUTERIE **\$16.75/person**
imported and domestic cheeses • cured meats • pickled vegetables
marinated olives • artisan breads • crackers • ale mustard • grapes

CHIPS & DIPS  **\$12/person**
potato chips • tortilla chips • celery sticks • classic hummus • caramelized onion dip

SANTA FE PLATTER   **\$14/person**
tortilla chips • chipotle salsa • guacamole



SIGNATURE GRAZING Stations

Our signature grazing stations are displayed as beautiful presentations offering guests many options and the ability to choose when to eat. Sprinkle these stations around for an exciting, social atmosphere with many choices. A perfect complement to other service styles to create even more movement. Every bite is designed so that you don't have to sit down to eat it. Guests graze and explore for optimal movement at the event.

GARDEN CROSTINI  **\$10.50/person**
GRILLED FLATBREAD WEDGES & TOASTED BAGUETTE SLICES
• olive tapenade
• tomato, mozzarella, basil, balsamic glaze
• caramelized onion, roasted wild mushroom, garlic, neufchatel cheese

FROM THE SEA   **\$14/person**
MEDITERRANEAN GRILLED SHRIMP
• roasted garlic, cilantro sauce

CLASSIC SHRIMP COCKTAIL
• cocktail sauce, lemon wedges

SEARED SEAFOOD CAKE
• whitefish, horseradish cucumber aioli

HANDMADE BEEF MEATBALLS **\$11/person**
• bourbon barbeque
• mushroom marsala
• Polynesian sweet & sour

SEARED WOK **\$11/person**
• ginger garlic chicken
• wok seared vegetables
• sticky white rice & noodles
(Chinese take-out boxes with chopsticks or a fork)

BUILD YOUR SLIDER **\$11/person**
• barbeque pulled pork
• angus beef

BUILD YOUR TACO **\$11/person**
• chipotle carne asada
• citrus marinated pollo

PASTA TABLE **\$13/person**
• penne with garlic basil marinara & creamy alfredo
• housemade meatballs & grilled chicken
• assorted vegetables & cheeses
• garlic breadsticks

FARM TO TABLE   **\$13.25/person**
• raw & roasted vegetables served with guacamole, red pepper hummus, and dill yogurt dip
• seasonal fruit

STUFFED AVOCADO   **\$15.50/person**
MINI CUPS OF DICED FRESH AVOCADOS
(Guests fill their own assorted toppings & spices)
• black beans, diced tomato, spring onion, bell pepper, jalapeno, chili grilled corn, pico de gallo, cheddar cheese, applewood smoked bacon, grilled season chicken, celery salt, paprika, granulated garlic, kikk! tortilla strips

SKEWERS & STICKS **\$11/person**
• teriyaki chicken satay
• Brazilian chimichurri beef skewer

CEVICHE BAR **\$12/person**
• ahi tuna
• Mediterranean shrimp
(All selections include young ginger, radish, red onion, tomato, cucumber, jalapeno, avocado, lime, bell pepper, cilantro)

LOADED MAC N' CHEESE **\$12/person**
• American, cheddar, feta, parmesan, and Havarti
• applewood smoked bacon
• grilled chicken



DONUT FLAMBE \$11.50/person

glazed donut holes flamed with rum & brandy • topped with coffee ice cream • pink Hawaiian sea salt

TORCHED \$11.50/person

creamy marshmallow blended with dark chocolate atop a graham cracker
(You will be treated to chefs wielding precision Brule' tools to "torch" your Smore's)

CARVED BEEF TENDERLOIN \$17.75/person

peppercorn sauce • horseradish cream

CARVED BOURBON CHURRASCO STEAK \$17.75/person

beef tenderloin marinated for 48 hours, then char-grilled on skewers • hand carved and served with a bourbon scented chimichurri sauce

CARVED BLACKENED PRIME RIB \$25/person

mushroom red wine demi-glace • creamy horseradish aioli

CARVED BOURBON GLAZED PORK TENDERLOIN \$14/person

apricot mustard sauce • artisan rolls



gluten free



dairy free



vegetarian



plant-based



BUFFET MEAL Salads

BUFFET MEAL
one salad • two sides • two entrees
assorted rolls and butter included

DELIVERY STYLE \$35.65/person
disposable plates • flatware •
equipment • supplies •
delivery person for set up

STAFFED W/ DISPOSABLES \$42.85/person
disposable plates • flatware •
premium equipment • supplies •
includes staff for 50 or more guests

STAFFED W/ CHINA \$47.75/person
China • flatware • linen napkins •
premium equipment • supplies •
includes staff for 50 or more guests

SANTA FE SALAD

chopped romaine • grilled corn • heirloom tomatoes • black beans •
house-made cilantro lime dressing

VEGETABLE PASTA SALAD

vegetable rotini • seasonal vegetables • citrus vinaigrette

CLASSIC CAESAR SALAD

shaved parmesan • garlic-parmesan croutons • signature Caesar dressing

CHEF'S GARDEN SALAD

hand turned baby carrot • grilled asparagus • roasted roma tomato •
marinated portobello • blanched broccolini • roasted sweet pepper

MASTERPIECE STRAWBERRY WALNUT SALAD

spring greens • feta • candied walnut • strawberries • berry vinaigrette

CAPRESE SALAD

Roma tomato • fresh mozzarella • basil • pepper • balsamic reduction

BURRATA ARTISAN SALAD

baby spinach • savoy spinach • baby red chard • baby scarlet kale • frisee •
burrata cheese • heirloom tomato • basil focaccia crostini • shaved parmesan •
champagne vinaigrette

MARKET SALAD

baby greens • seasonal salad vegetables • ranch & Italian dressings



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BUFFET MEAL Salads

BUFFET MEAL one salad • two sides • two entrees assorted rolls and butter included

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PAN SEARED VEGETABLE MEDLEY  
seasonal vegetables • Kikk!-infused olive oil

CHARRED BROCCOLINI  
garlic • lemon zest

OVEN ROASTED RED POTATOES  
Himalayan pink sea salt

ROASTED GARLIC MASHED POTATOES 

HOMESTYLE MASHED POTATOES  

WHITE CHEDDAR MASHED POTATOES 

GARDEN RICE PILAF 
squash • scallion

FIRE GRILLED ASPARAGUS  
shaved parmesan • Himalayan pink sea salt

GLAZED CARROTS  
honey • nutmeg • Kikk! cinnamon • butter

FRENCH GREEN BEANS 
sweet butter • brioche butter breadcrumbs

SAUTEED HARICOT VERTS  
garlic butter • lemon

ANCIENT GRAINS 
tri-colored pearl couscous • red quinoa • scallion • carrot

**ROASTED CAULIFLOWER &
ARTICHOKE GRATIN**  
smoked gouda

FIVE CHEESE MAC N' CHEESE 
American • cheddar • gouda • parmesan • Havarti



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ZUCCHINI NOODLES 
tomato sauce • sauteed spinach • fresh mozzarella

GRILLED RATATOUILLE  
smoked tomato sauce

GARDEIN CHICKEN POWER BOWL 
quinoa • garbanzo • green kale • edamame • basil pesto

GARDEIN CHICK'N SOUVLAKIA  
bourbon chimichurri

GARDEN PASTA PRIMAVERA  
cavatappi • bell pepper • squash • zucchini • spring onion •
tomato • carrot • asparagus • almond sauce

SKILLET LEMON CHICKEN BREAST  
pinot sauce • parsley • lemon garlic confit

GARLIC GLAZED STUFFED CHICKEN BREAST  
spinach • mushroom • cream cheese • herbs

FLAME GRILLED RANCH CHICKEN 
caramelized onion • rosemary garlic beurre blanc

FIRE GRILLED TERIYAKI CHICKEN SATAY 
black sesame seeds

MAPLE-BACON CHICKEN BITE  
applewood smoked bacon • maple glaze

HANDMADE BOURBON MEATBALL
all beef • Kentucky bourbon barbeque

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Italian sausage • scallion • parmesan • parsley • feta • garlic

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DESSERT selections

ASSORTED GOURMET COOKIES, BLONDIES, & BROWNIES \$3.50/person
chocolate chunk • peanut butter • snickerdoodle • white macadamia nut •
fudge brownie • toffee blondie

ASSORTED CAKE POPS \$5/person
chocolate • vanilla • confetti • red velvet • cookies & cream

ASSORTED MINI CHEESECAKES \$4.75/person
caramel apple • fresh berry • plain • turtle • lemon

ASSORTED MINI TARTLETS \$4.75/person
Death by chocolate • fresh berries & cream • key lime • peanut butter cup

ASSORTED MINI PARFAITS   \$6/person
champagne & strawberry • strawberry & chocolate • white chocolate & raspberry

CHOCOLATE DIPPED STRAWBERRIES \$4.75/person
milk chocolate • dark chocolate





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