



the  
**HUB**®



STEPHEN STARREVENTS

# THE HUB PRICING GUIDELINES

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## **CONTINENTAL BREAKFAST**

Under 5 Guests | Add \$2.50 per person

## **HOT BREAKFAST**

Under 20 Guests | Add \$4.00 per person

## **PLATED HOT LUNCH**

Under 20 Guests | Add \$2.50 per person

## **BUFFET HOT LUNCH**

Under 20 Guests | Add \$2.50 per person

## **BOXED LUNCH**

Under 10 Guests | Add \$2.50 per person

## **BUFFET COLD LUNCH**

Under 10 Guests | Add \$2.50 per person

## **SEATED AND FAMILY-STYLE LUNCH**

Under 20 Guests | Add \$5.00 per person

## **DINNER**

Under 50 Guests | Add \$5.00 per person

## **RECEPTIONS**

Under 50 Guests | Add \$5.00 per person | Labor Fee (Chef and Servers)

Labor costs are indicated where applicable.

Service, State and Local Sales Tax will be added to all prices.

# BREAKFAST

## DELUXE CONTINENTAL

**\$16.00pp**

Fresh Baked Goods  
*muffins, miniature croissants & bagels,  
house made pecan sticky buns*

Assorted Mini Quichedillas

House Made Low-Fat Granola &  
Dried Fruit Bar

Whipped Plain & Vegetable Cream Cheeses,  
Butter & Strawberry Preserves

Freshly Squeezed Orange Juice

Cranberry Juice\*

*\*substitute fruit salad for juice*

## PREMIUM CONTINENTAL

**\$20.00pp**

Freshly Baked Seasonal Muffins

Miniature Croissants & Bagels

House Made Pecan Sticky Buns

Assorted Mini Quichedillas

Yogurt

Whipped Plain & Vegetable Cream Cheeses,  
Butter & Strawberry Preserves

Sliced Seasonal Fruit & Berries

Freshly Squeezed Orange Juice

Cranberry Juice

## THE SPA BREAKFAST

**\$18.00pp**

Yogurt Parfait  
*seasonal berries, low-fat vanilla yogurt,  
organic house made granola*

House Made Low-Fat Granola &  
Dried Fruit Bar

Seasonal Fresh Sliced Fruit & Berries

House Made Low-Fat Bran Muffin

Freshly Squeezed Orange Juice

Cranberry Juice

Tomato Juice



**STARR RESTAURANTS**  
CATERING GROUP



**BREAKFAST SANDWICHES,  
WRAPS & QUICHE \$16.00pp**

*(select three items)*

Black Forest Ham & Gruyere Cheese Quiche

Spinach, Artichoke & Feta Cheese Quiche

Eggs, Applewood Smoked Bacon &  
Vermont Cheddar on Ciabatta

Eggs, Farmhouse Sausage, Caramelized Onions &  
American Cheese on Ciabatta

Beefsteak Tomato, Roasted Portobello &  
Egg Whites on Ciabatta

Eggs, Black Forest Ham & Gruyere Cheese  
Served on a Croissant

Steak & Eggs

Eggs, Melted Vermont Cheddar & Beefsteak  
Tomatoes on Ciabatta *(add \$1.50pp)*

Eggs, Chicken Apple Sausage & Roasted Peppers  
Served in Whole Wheat Wrap

Mexicana Specialty

Chorizo & Eggs, Pepper Jack Cheese, Pico De Gallo

*All breakfast sandwiches, wraps & quiche include:*

Sliced Seasonal Fresh Fruit & Berries

Freshly Squeezed Orange Juice

Cranberry Juice

**LOX & BAGELS \$14.00pp**

Scottish Smoked Salmon

Sliced Beefsteak Tomatoes

Chopped Red Onions & Capers

Assorted Bagels & Pumpernickel Bread

Whipped Cream Cheese & Chive Cream Cheese

**EXTRAS**

Freshly Squeezed Orange & Cranberry Juice \$4.00pp

Fresh Fruit & Yogurt Parfaits \$5.00pp



**STARR RESTAURANTS**  
CATERING GROUP

# BREAKFAST BUFFETS

## ALL HOT BREAKFAST BUFFETS INCLUDE:

Freshly Baked Seasonal Muffins • Miniature Croissants & Bagels  
Whipped Plain & Vegetable Cream Cheese, Butter & Strawberry Preserves

### **DELUXE HOT \$24.50pp**

*(select 2 items)*

### **PREMIUM HOT \$29.00pp**

*(select 3 items)*

## ENTRÉE SELECTIONS

Black Forest Ham & Gruyere Cheese Quiche

Spinach, Artichoke & Feta Cheese Quiche

Chorizo, Potato & Roasted Pepper Frittata

Lox, Eggs & Caramelized Onion Frittata

Scrambled Eggs

Vermont Cheddar Egg Scramble

Huevos Rancheros Enchiladas  
*chorizo, eggs, black beans, pepper jack cheese, adobo pico de gallo*

Crème Brûlée French Toast  
*fresh berries, butter, vermont maple syrup*

Potato Pancakes  
*sour cream, apple sauce*

## SIDE DISHES

Corn Beef Hash • Applewood Smoked Bacon

Farm House Sausage Patties • Chicken Apple Sausage

Fried Sage Polenta • Cottage Fries

Sliced Seasonal Fresh Fruit • Fresh Fruit & Yogurt Parfaits



**STARR RESTAURANTS**  
CATERING GROUP

# LUNCH SANDWICHES

Sandwich packages are served with kettle chips & our signature sweet basket.

**DELUXE \$21.00pp**

*(select 3 sandwiches, 1 salad)*

**PREMIUM \$24.00pp**

*(select 4 sandwiches, 2 salads)*

## SANDWICHES

Continental Turkey Club

*smoked turkey, crisp bacon, caramelized apple mayo*

Chicken Salad

*classic homemade chicken salad on a chef's croissant*

The Caprese (Vegetarian)

*tomatoes, fresh mozzarella, roasted peppers, pesto, balsamic on a tomato foccacia roll*

Albacore Tuna

*vermont cheddar, granny smith apple, baby arugula on ciabatta*

Roasted Chicken Club

*applewood smoked bacon, bibb lettuce, beefsteak tomato, chipotle aioli on a parker house roll*

Roasted Turkey Whole Wheat Wrap

*brie cheese, watercress, cranberry marmalade, whole-grain honey mustard*

Rare Roast Beef

*horseradish aioli, havarti cheese, watercress on a baguette*

Parc Baguette Provencal

*french salami, camembert, mustard on a baguette*

Curried Chicken Salad

*bibb lettuce on black russian bread*

Jones ALT (Vegetarian)

*avocado, bibb lettuce, tomato, low-fat mozzarella, lemon aioli, seven grain bread*

Italian Rosemary Ham

*balsamic marinated roasted pepper, shaved onion, arugula, aged provolone, zesty italian vinaigrette on a tomato foccacia roll*

Classic Egg Salad

*fresh dill, shallots, tomato, bibb lettuce on brioche roll*

Smoked Salmon Pastrami

*chive crème fraiche, cucumber, tomato, bibb lettuce on black russian bread*

Seasonal Grilled Vegetables (Vegetarian)

*cucumber, hummus, feta cheese in a whole wheat pita pocket*



**STARR RESTAURANTS**  
CATERING GROUP

# LUNCH SALADS

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## SALADS

Classic Caesar Salad

*romaine hearts, parmigiano reggiano, garlic croutons*

Mesclun Salad

*carrots, cucumbers, tomatoes, red onion*

Tortellini Salad Primavera

*zucchini, squash, roasted red peppers, shallots, kalamata olives, raddichio, parmesan cheese, red wine vinaigrette*

Greek Farro Salad

*feta cheese, olives, tomato, cucumber*

Israeli Cous Cous Salad

*curried ratatouille*

The Continental Salad

*romaine, raddichio, feta, tomatoes, red onion, cucumbers*

Spinach Arugula Salad

*crystalized walnuts, apples, goat cheese*

Chopped Iceberg Wedge Salad

*applewood smoked bacon, organic radish, blue cheese crumbles, russian dressing*

Asian Chop Chop Salad

*watercress, napa cabbage, red & yellow peppers, water chestnuts, mandarin oranges, cilantro, sesame-ginger dressing*

Tuna Nicoise Salad

*flaked preserved tuna, mesclun greens, nicoise olives, french beans, shave red onions, chopped egg, petite tomatoes, cucumber, poached potatoes & red wine vinaigrette*

Red Bliss Potato & Haricots Verts Salad

*pommery mustard crème fraiche*

## EXTRAS

Substitute for Salad: Fresh Fruit or Low-Fat Granola & Dried Fruit Bar \$2.00pp

Additional Sandwich \$5.00pp

DAILY HOMEMADE SOUP SELECTION \$5.00pp

Chicken Noodle • Cream of Tomato • Tortilla • Broccoli-Cheddar • Quinoa-Vegetable

BOXED LUNCHES \$15.00pp

Any of our sandwich selections can be offered as a sandwich box.

Sandwich boxes are served with kettle chips & a freshly baked cookie or brownie.



**STARR RESTAURANTS**  
CATERING GROUP

# LUNCH PLATTER

## **SALAD BAR \$18.00pp**

Served with rolls, butter and signature sweet basket

### **GREENS** *(select two items)*

Spring Mix • Romaine • Spinach

### **TOPPINGS** *(select six items)*

European Cucumbers •  
Shredded Carrots • Diced Boiled Egg  
Grape Tomatoes • Edamame Beans  
Red Onions • Roasted Mushrooms  
Broccoli • Green Beans  
Marinated Roasted Red Peppers  
Parmesan Cheese  
Crumbled Blue Cheese  
Shredded Cheddar  
Feta Cheese • Kalamata Olives  
Hominy • Radishes • Roasted Corn  
Marinated Artichokes  
Black Beans • Chickpeas  
Roasted Asparagus • Sunflower Seeds  
Toasted Almonds • Wasabi Peas  
Croutons • Craisins

### **DRESSINGS** *(select two items)*

Caesar • Balsamic Vinaigrette  
Blue Cheese • Sesame-Ginger  
Chipotle Ranch • Zesty Italian  
Basil-Dijon Vinaigrette • Russian  
Weight Watchers Honey Dijon  
Continental

### **PROTEIN** *(add \$2.00pp)*

Grilled Chicken • Grilled Flank Steak  
Buffalo Chicken  
Marinated Tofu • Salmon

## **MEDITERRANEAN DELICATESSEN \$23.00pp**

served with house made kettle chips & our signature sweet basket

### **MEAT SELECTION**

*(select four items - choice of each additional meat \$2.75pp)*

Organic Grilled Chicken Breast  
Roasted Brined Turkey Breast  
Charred Marinated Flank Steak  
Thinly Sliced San Daniele Prosciutto  
Shaved Black Forest Ham • Grilled Sweet Italian Sausage

### **PLATTER INCLUDES:**

Grilled Local Vegetables • Pommery Mustard  
Variety of Domestic & Imported Cheeses  
Red Bliss Potato & Haricots Verts Salad • Crème Fraîche  
Hummus • Marinated Assorted Greek Olives  
Relish Tray

*(Leaf Lettuce • Sliced Beefsteak Tomatoes • Kosher Pickles  
Sweet Peppers • Caramelized Apple Mayo • Horseradish Aioli  
Whole-Grain Honey Mustard • Cranberry Marmalade)*



**STARR RESTAURANTS**  
CATERING GROUP

# FROM OUR RESTAURANTS

Entrée selections from your favorite Starr Restaurants. All restaurant menus are served with Continental dessert tapas served buffet style.



*the* **Continental**  
Restaurant & Martini Bar



## CONTINENTAL

**\$31.00pp**

### FIRST COURSE

*(select one item)*

Lobster Mac n' Cheese

Continental Salad

Roasted Sweet Red Pepper & Feta Cheese Dip  
*grilled pita*

### MAIN COURSE

*(select two items)*

Spinach Ravioli  
*toasted pine nuts, tomato sauce, fresh basil*

Thai Chicken Lettuce Wraps  
*bibb lettuce, spicy peanut dipping sauce*

Kofta  
*indian spiced beef skewers, yogurt dipping sauce*

### SIDES

Wasabi Mashed Potatoes

Sesame Spinach



**STARR RESTAURANTS**  
CATERING GROUP



B U D D A K A N



**\$35.00pp**

FIRST COURSE *(select one item)*

Edamame Ravioli  
*truffled sauternes broth*

Chicken & Ginger Dumplings  
*sesame dipping sauce*

Asian Caesar  
*spicy cashews*

Thai Chicken Salad  
*napa cabbage, watercress, crispy rice noodles*

MAIN COURSE *(select two items)*

Pan Seared Sea Bass  
*sautéed haricots verts, butternut squash, maitake mushrooms, sake-truffle jus*

Charred Grilled Beef  
*watercress salad*

Wok Cashew Chicken  
*plum wine sauce*

SIDES

Vegetable Fried Rice

Chinese Eggplant  
*garlic sauce*



**STARR** RESTAURANTS  
CATERING GROUP



**\$34.00pp**

### FIRST COURSE

El Vez "Original" Guacamole  
*tomatoes, onions, jalapeno, cilantro, lime,  
fresh crisp corn tortilla chips, salsa roja*

### SECOND COURSE

Mexican Chopped Salad  
*romaine, watercress, pumpkin seeds, tomatoes, corn, black beans,  
queso fresco, crispy tortillas, chipotle ranch*

### MAIN COURSE

Classic Red Chili & Chicken Enchiladas  
*crema fresca, radish, cotija cheese*

Grilled Beef Tacos  
*refried beans, salsa mexicana, fried onions*

### SIDE

Black Beans & White Rice



**STARR RESTAURANTS**  
CATERING GROUP

# Jones

**\$28.00pp**

## FIRST COURSE

*(select one item)*

Cobb Salad

*chicken, crispy smoked bacon, egg, blue cheese, avocado, red wine vinaigrette*

Crab & Spinach Dip

*crispy pita chips*

Caesar Salad

## MAIN COURSE

*(select two items)*

Meatloaf

*whipped potatoes, buttered peas*

Spicy Jambalaya

*shrimp, blackened chicken, andouille sausage*

Blackened Salmon

*corn & lima bean succotash, spicy shrimp aioli*

Roasted Turkey

*mashed potatoes, gravy*

## SIDES

BBQ Baked Beans

Baked Macaroni & Cheese



**STARR RESTAURANTS**  
CATERING GROUP

# MORE...

## HOT BUFFET SELECTIONS \$24.00pp

*(hot entrées served with our signature sweet basket and artisan rolls and butter)*

### SALADS

*(select one item)*

#### Classic Caesar Salad

*romaine hearts, parmigiano reggiano, garlic croutons*

#### Chopped Iceberg Wedge Salad

*applewood smoked bacon, organic radish, blue cheese crumbles, russian dressing*

#### Baby Rocket Arugula & Roasted Portobello Mushroom Salad

*radicchio, shaved pecorino cheese, crisp garlic chips, basil-dijon dressing*

#### The Good Green Salad

*baby spinach, baby arugula, petite tomatoes, crystallized walnuts, brie cheese, low-fat honey dijon dressing*

#### Roasted Beet Salad

*endive, mandarin orange segments, crystallized walnuts, crumbled blue cheese, balsamic vinaigrette*

#### Tamarind Thai Shrimp Salad

*napa cabbage, peppers, cilantro, cucumbers, scallions, carrots, crispy wontons, sesame-ginger dressing*

#### Beefsteak Tomato & Vidalia Onion Salad

*chunky maytag blue cheese dressing, aged balsamic*

#### Asian Chop Chop Salad

*watercress, napa cabbage, red & yellow peppers, water chestnuts, mandarin oranges, cilantro, sesame-ginger dressing*

#### Tuna Nicoise Salad

*flaked preserved tuna, mesclun greens, nicoise olives, french beans, shaved red onions, chopped egg, petite tomatoes, cucumber, poached potatoes, red wine vinaigrette*



**STARR RESTAURANTS**  
CATERING GROUP

MORE CONTINUED....

## ENTRÉES

*(select two items)*

Cuban Style Grilled Flank Steak  
*charred onions, lime, cilantro mojo, crispy plantains*

Steak Diane  
*sautéed crimini mushrooms, dijon-cognac demi-glace, yukon potato puree  
(add \$2.00pp)*

Sliced Sirloin Au Poivre  
*green peppercorn sauce, sautéed spinach, roasted potatoes  
(add \$2.00pp)*

Chipotle-Apricot BBQ Glazed Berkshire Pork Loin  
*charred red onions, brussels sprouts*

Adobo Braised Chicken  
*saffron valencia rice, sweet bell peppers, onions*

Lemon Chicken Scaloppine  
*citrus chardonnay sauce, sautéed spinach, wild mushrooms*

Seared Salmon  
*fennel & pepper ragout, tomato-coriander sauce*

Roasted Chilean Sea Bass  
*radicchio & herb roasted tomato, ceci bean stew  
(add \$2.00pp)*

Meat or Vegetable Lasagna  
*garlic bread*



**STARR RESTAURANTS**  
CATERING GROUP

# MORNING AND AFTERNOON BREAKS

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## **HEALTHY CHOICE \$9.00pp**

Organic Fresh Whole Fruit Selection | House Made Low-Fat Granola & Dried Fruit Bar | Terra Chips

## **SWEET BASKET \$8.00pp**

Cookies, Brownies, Blondies

## **EL VEZ SIESTA \$14.00pp**

El Vez Guacamole | Salsa Mexicana | Assorted Spiced Nuts  
Fresh Corn Tortilla Chips, Salsa Verde, Salsa Roja

## **DESSERT TAPAS \$12.00pp**

Variety of Continental Mini Desserts

## **PHILLY FAVORITE \$10.00pp**

Philadelphia Soft Pretzels, Tastykakes

## **CHOCOLATE FIX \$9.00pp**

Assorted Dried Fruits, Pretzels & Other Goodies Dipped in Milk Chocolate

## **FRUIT SKEWERS & ASSORTED BAKED COOKIES \$10.00pp**

*yogurt dipping sauce*

## **CORPORATE MEETING PACKAGE \$59.00pp**

a complete package for your all day dining needs

Deluxe Continental Breakfast  
A.M. - Selection of Whole Fresh Fruit  
Deluxe Sandwich and Salad Luncheon  
P.M. - Chocolate Fix  
The Hub Beverage Cafe



**STARR RESTAURANTS**  
CATERING GROUP

# HORS D'OEUVRES AND STATION PACKAGES

## HORS D'OEUVRES AND CARVING BOARD

Roasted Country Ham, Herb Mayonnaise,  
Honey Mustard, Aged Cheddar,  
Miniature Rolls

OR

Freshly Roasted Turkey Breast, Cranberry  
Relish, Herb Mayonnaise, Honey Mustard,  
Miniature Rolls

### PRICING

5 Tray Passed Hors d'oeuvres (8 pieces per person)  
1 Carved Item  
**\$50.40pp**

5 Tray Passed Hors d'oeuvres (8 pieces per person)  
2 Carved Items  
**\$55.20pp**

8 Tray Passed Hors d'oeuvres (12 pieces per person)  
1 Carved Item  
**\$62.40pp**

8 Tray Passed Hors d'oeuvres (12 pieces per person)  
2 Carved Items  
**\$66.00pp**

\$100 Chef Fee (per 50 guests)

## HORS D'OEUVRES AND MEZZE STATION

Hummus, Baba Ghanoush,  
House Made Toscano Salami,  
Prosciutto di Parma, Grilled Pita

Parmigiano Reggiano with  
Balsamic Vinegar

Goat Cheese with Fruit, Roasted Peppers,  
House Cured Olives

### PRICING

5 Tray Passed Hors d'oeuvres (8 pieces per person)  
**\$43.20pp**

8 Tray Passed Hors d'oeuvres (12 pieces per person)  
**\$55.20pp**

*Pricing based on a 2 hour event.*



**STARR RESTAURANTS**  
CATERING GROUP

## HORS D'OEUVRES AND CHEESE BOARD

A Selection of Imported and Domestic Cheese,  
Fresh Fruit Garnish

Selection of 5 Tray Passed Hors d'oeuvres  
*(8 pieces per person)*  
**\$39.60pp**

Selection of 8 Tray Passed Hors d'oeuvres  
*(12 pieces per person)*  
**\$54.00pp**

\*\* For each premium menu item **\$3.00pp**

## HORS D'OEUVRES AND POD SUSHI

Selection of 5 Tray Passed Hors d'oeuvres  
*(8 pieces per person)*  
**\$62.40pp**

Selection of 8 Tray Passed Hors d'oeuvres  
*(12 pieces per person)*  
**\$70.80pp**

\*\* For each premium menu item **\$3.00pp**  
\$100 Chef Fee *(per 50 guests)*

## HORS D'OEUVRES AND FOUR SCRUMPTIOUS DIPS WITH FOUR DIFFERENT CHIPS

### CHIPS

Pita • Tortilla • Kettle • Bagel

### DIPS

Salsa Rojo • Hummus • French Onion • Guacamole

Selection of 5 Tray Passed Hors d'oeuvres  
*(8 pieces per person)*  
**\$42.00pp**

Selection of 8 Tray Passed Hors d'oeuvres  
*(12 pieces per person)*  
**\$46.80pp**



**TRAY PASSED HORS D'OEUVRES \$29.00pp**

*(select five items - 5 pieces per person)*

Shrimp with Cocktail Sauce  
*freshly grated horseradish (add \$2.40pp)*

Petite Tomato Tarte  
*basil aioli, chevre*

Smoked Salmon Pastrami  
*lemon chive crème fraiche, cucumber chip*

Mini Angus Beef Sliders  
*gruyere cheese, caramelized onions,  
house baked brioche*

Truffled Mushroom Bruschetta

Vegetable Sushi  
*pickled ginger, soy, wasabi*

BBQ Chicken Quesadillas  
*avocado crema*

Seared Sirloin Squares  
*oriental mojo, cippolini onions  
(add \$2.40pp)*

Twice-Baked Truffled  
Fingerling Potatoes

Zucchini Wrapped Crab Cakes  
*pommery mustard aioli  
(add \$2.40pp)*

Chicken Stew Empanadas

Spinach & Manchego Empanadas

Peking Duck Quesadillas  
*chipotle crema*

Chicken & Ginger Dumplings  
*sesame soy sauce*

Tamarind Glazed Lamb Chops  
*mango-dijon chutney  
(add \$2.40pp)*

Thai Curry Chicken Skewer  
*spicy peanut dipping sauce*

Cucumber Cup  
*lump crabmeat salad, saffron aioli  
(add \$2.40pp)*

Spicy Shrimp Satay  
*curried vidalia onion dipping sauce  
(add \$2.40pp)*



# DISPLAYS

## A LA CARTE

### SEASONAL ASSORTED VEGETABLES

Hummus, Roasted Garlic &  
Creamy Ranch Dips

**\$110.00 for 25p**

### IMPORTED AND DOMESTIC CHEESES

A Selection of Whole & Cut Cheese,  
Fresh Fruits, Assorted Crackers, Flatbreads  
& Sliced Baguette

**\$175.00 for 25p**

### ITALIAN MARKET STYLE ANTIPASTO

Hand Shaved Italian Meats & Cheeses,  
Grilled Vegetables, Roasted Peppers &  
Assorted Olives

**\$225.00 for 25p**

### FOUR SCRUMPTIOUS DIPS WITH FOUR DIFFERENT CHIPS

#### CHIPS

Pita • Tortilla • Kettle • Bagel

#### DIPS

Salsa Rojo • Hummus • French Onion • Guacamole

**\$95.00 for 25p**

### ASSORTED POD SUSHI *(8 pieces per)*

Mahi & Nigiri Selections

**\$375.00 for 25p**

## CARVING BOARDS

\$100 Chef Fee *(per 50 guests)*

### BEEF TENDERLOIN *(serves 15-20)*

Creamy Horseradish, Artisan Mustards,  
Au Jus & French Rolls

**\$385.00**

### PRIME RIB OF BEEF *(serves 50)*

Creamy Horseradish, Artisan Mustards,  
Au Jus & Miniature Rolls

**\$475.00**

### STUFFED PORK TENDERLOIN *(serves 20)*

Fruit Relish, Pickled Onions,  
Mustard Aioli & Miniature Rolls

**\$325.00**

### ROAST COUNTRY HAM *(serves 20)*

Herb Mayonnaise, Honey Mustard,  
Aged Cheddar & Miniature Rolls

**\$325.00**

### FRESHLY ROASTED TURKEY BREAST *(serves 15)*

Cranberry Relish, Herb Mayonnaise,  
Honey Mustard & Miniature Rolls

**\$215.00**



**STARR RESTAURANTS**  
CATERING GROUP

# DINNER BUFFETS

## DINNER BUFFETS

### **MAMBO ITALIANO \$59.00pp**

*Selection of sliced cured meats & vegetable antipasto*

Classic Bruschetta

Caesar Salad

Tomato & Mozzarella  
*basil, balsamic cream*

Chilled Tortellini Salad  
*olives, rosemary*

Grilled Chicken  
*olive tapenade, broccoli rabe*

Seared Salmon  
*sweet peppers, oven-dried tomato pesto*

Neapolitan Lasagna

Mini Classic Pastries

### **SUPPER AT THE HUB \$59.00pp**

#### SALADS

*(choice of three)*

Spinach Salad  
*warm bacon vinaigrette*

Bow Tie Pasta Salad  
*olives, herb vinaigrette*

Three Bean Salad

Tomato and Mozzarella  
*basil, balsamic cream*

Chopped Salad  
*summer diced vegetables, creamy herb dressing*

Grilled Vegetable Salad  
*herbed extra virgin olive oil*

Chinese Chicken Salad

Mixed Greens  
*apples, blue cheese*

#### ENTRÉES

*(choice of two, you may choose additional entrées at an additional cost)*

Roasted Pork Loin  
*braised red cabbage, fennel*

Lamb Chops  
*asparagus, sun-dried tomatoes, rosemary reduction*

Herb Crusted Halibut  
*summer succotash, lemon butter*

Southern Style Pulled Pork  
*corn, braised greens*

Grilled Salmon  
*wilted greens, stewed tomatoes*

Penne Pasta  
*grilled vegetables, roasted red pepper sauce*

Eggplant Parmesan

Marinated Shrimp  
*soba noodles, peppers, thai sauce*

#### DESSERT

Mini Assorted Pastries, Mini Cupcakes,  
Lemon Tarts, Ice Cream Bar



**STARR RESTAURANTS**  
CATERING GROUP

# FROM OUR RESTAURANTS

Entrée selections from your favorite Starr Restaurants. All restaurant menus are served with Continental dessert tapas served buffet style.



*the* **Continental**  
Restaurant & Martini Bar



## CONTINENTAL \$55.00pp

### FIRST COURSE

Continental Salad  
*chopped greens, tomatoes, cucumber, feta, herb vinaigrette*

Roasted Beets  
*fennel, goat cheese*

BBQ Chicken Quesadilla  
*avocado cream*

### MAIN COURSE

Tofu Tempura  
*soba noodle salad, sesame soy glaze*

Thai Chicken Lettuce Wraps  
*bibb lettuce, spicy peanut dipping sauce*

Seared Tuna  
*sesame & black pepper crusted (served rare), mushroom risotto*

### SIDES

Wasabi Mashed Potatoes

Sweet Soy Garlic Braised Vegetables

### DESSERT

Selection of Sweets



**STARR RESTAURANTS**  
CATERING GROUP



B U D D A K A N



**\$72.00pp**

### FIRST COURSE

Chicken & Ginger Dumplings *sesame dipping sauce*

Wasabi Tuna Pizza *carpaccio style tuna, flatbread, avocado sweet soy, wasabi oil*

Buddakan House Salad *ginger dressing*

Pan Seared Diver Scallops *sake-marinated pineapple*

### MAIN COURSE

Grilled Teriyaki Salmon *stir-fried long beans, cream cheese & arugula sushi rolls*

Sweet and Crispy Jumbo Shrimp *citrus radish salad, candied walnuts, asian barbeque*

Grilled Pork Tenderloin *chinese broccoli, giant panko onion rings*

### SIDES

Chinese Eggplant *garlic sauce* or Steamed Edamame

Wasabi Mashed Potatoes

### DESSERT

A Tasting Selection from our Pastry Chef



**STARR** RESTAURANTS  
CATERING GROUP



**\$55.00pp**

### FIRST COURSE

Salsa Mexicana *tomatoes, red onions, jalapenos, lime*

### SECOND COURSE

Mexican Chopped Salad *romaine, watercress, pumpkin seeds, tomatoes, corn, black beans, queso fresco, crispy tortillas, chipotle ranch*

Open-Faced Grilled Shrimp Quesadilla *oaxaca & chihuahua cheeses, pasilla chile sauce*

### MAIN COURSE

Classic Red Chili & Chicken Enchiladas *crema fresca, radish, cotija cheese*

Negro Modelo Braised Shortribs *chorizo taquitos, horseradish crema*

Yucatan Salmon *rock shrimp salsa, verde rice, saffron chile sauce*

### SIDES

Creamy Refried Beans | Poblano Corn Rice | Corn Bread

### DESSERT

A Tasting Selection from our Pastry Chef



**STARR RESTAURANTS**  
CATERING GROUP



**\$72.00pp**

### FIRST COURSE

Ensalada Valadero

*mixed greens, oven-roasted tomatoes, smokey corn,  
roasted red peppers, radish, queso fresco, avocado espuma*

Smoked Marlin

*rum cured served in malanga boats,  
pickled jalapenos, iceberg lettuce*

Ecuadorian Shrimp Ceviche

*roasted tomatoes, chives, avocado, corn nuts*

### MAIN COURSE

Vaca Frita

*twice fried crispy skirt steak, onions, cuban oregano*

Grilled Boneless Chicken

*maple lemon caper jus, calabaza puree*

Watercress and Pepita Salad

*pomegranate vinaigrette*

Panela Chilean Sea Bass

*creamy quinoa, cubanelle sauce,  
baby cucumber, pickled poblano pepper salad*



### SIDES

Grilled Asparagus | Black Beans & White Rice

### DESSERT

A Tasting Selection from our Pastry Chef



**STARR RESTAURANTS**  
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# FAMILY STYLE DINNERS

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## THE STEAKHOUSE

**\$82.80pp**

### FIRST COURSE

Big Wooden Bowl of Caesar Salad

Chopped Salad

### ENTRÉE

Sliced Prime Sirloin

Steakhouse Crab Cakes

### SIDES

Creamed Spinach

Asparagus  
*hollandaise*

Truffle Whipped Potatoes

Potato and Onions

### DESSERT

Banana Cream Pie

Cheesecake

## SUNDAY NIGHT DINNER

**\$58.80pp**

### FIRST COURSE

Antipasti

*artisan cured meats, cheeses, olives, roasted peppers*

Garlic Bread

Big Wooden Bowl of Caesar Salad

### ENTRÉE

Spaghetti and Meatballs

Sausage and Peppers

Broccoli Rabe and Garlic

Grilled Escarole  
*extra virgin olive oil*

### DESSERT

Tiramisu

Ricotta Cannoli



**STARR RESTAURANTS**  
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# PLATED DINNERS

Three-course dinner menu includes your choice of soup or salad, two entrées and a dessert from the following selections. Additional entrées are available at an additional cost.

All menus are served with seasonal market vegetables and starch, freshly baked rolls & sweet butter.

## SOUPS AND SALADS

*(choose one soup or salad)*

Local Tomato *cheese crostini*

Butternut Squash *toasted pumpkin seeds*

Homemade Chicken Noodle Soup

New England Clam Chowder

English Pea Soup *dill crème fraîche*

Minestrone *shell pasta*

Spinach  
*candied pecans, shaved onion, sherry vinaigrette*

Frisee  
*apples, endive, blue cheese, champagne vinaigrette*

Roasted Beets  
*citrus, goat cheese, arugula, tarragon vinaigrette*

Arugula  
*toasted pine nuts, feta cheese, oregano vinaigrette*

## ENTRÉES

Petite Filet **\$82.80pp**  
*roasted asparagus, olive oil smashed potatoes, sauce bordelaise*

Glazed Salmon **\$62.40pp**  
*bok choy, soy ginger sauce*

Roasted Chicken **\$57.60pp**  
*sautéed mushrooms, caramelized onions, mashed potatoes*

Rack Of Lamb **\$86.40pp**  
*local tomato tart, sautéed spinach, lamb jus*

Roast Beef **\$64.80pp**  
*sautéed green beans, sweet onions, blue cheese, mashed potatoes*

Risotto **\$57.60pp**  
*sweet corn, wild mushrooms, arugula, sweet tomatoes, roasted corn relish, peas, herb tomato broth*

## DESSERT

7 Layer Chocolate Cake  
*rich devil's food, milk chocolate mousse, chocolate frosting, german chocolate icing*

Lemon Meringue Tart  
*almond shortbread, meyer lemon curd, meringue, strawberry compote*

Vanilla Bean Crème Brûlée Tart  
*sweet sucee, vanilla custard, caramelized sugar, brandied cherries*

Carrot Cheesecake  
*two favorites in one, butter pecan sauce*

Open-Faced Blueberry Pie  
*warm local blueberries, flaky pastry, clotted cream, candied lemon zest*

Coconut Cream Parfait  
*toasted coconut cream, sugared fillo flakes, coconut rum semi-fredo*



STARR RESTAURANTS  
CATERING GROUP

# THE HUB CAFÉ MENU

## **THE HUB CAFÉ BAR** \$9pp half day/\$12pp full day

Freshly Brewed La Colombe Coffee, Tazo Teas, Assorted Sodas,  
and Filtered Ice Water

## **THE HUB SIGNATURE BREAKFAST** \$14pp

Freshly Baked Pastries, Danishes, Muffins

Bagels, Pound Cake, Cream Cheese, Butter and Jellies

Assorted Individual Yogurts

Orange and Cranberry Juice

**Add Sliced Fresh Fruit** for \$4 pp

## **THE HUB MORNING BREAKS**

**Seasonal Fresh Whole Fruits** \$5pp

**Assorted Power and Protein Bars** \$5pp

## **THE HUB AFTERNOON BREAKS**

**Assorted Petite Fours** \$7pp

**Sweet & Savory** \$10pp

Assorted Bags of Chips, Pretzels, Popcorn,

Nuts, and Candy Bars

Prices based on a minimum of 10 people.

Additional \$2.50pp charges will apply if under minimum.

All prices are per person.

## **THE HUB SIGNATURE CANDY STORE**

Assorted chocolates  
and your favorite  
candies from  
yesterday and today  
set with old fashioned  
candy jars.

There's something for  
everyone!

\$9pp

