

# *Festive Wedding Buffets*

## *By Star Catering*

*Of all the events in life there is probably nothing more memorable or important than your wedding celebration. We pride ourselves on our meticulous attention to detail, punctual and reliable set-ups, ease of contact, and our sincere desire to provide gracious and thoughtful service. We hope to be part of your special event.*

*All buffets are priced per person and based on a minimum of 100 people. Sales tax and a standard 18% service charge are additional. We do not charge a corkage fee should you supply your own champagne, beer, wine and ice. We will supply tubs to keep beverages chilled.*

### ***Wedding Services Include:***

- *Set-Up through Clean-Up for a 6 hour period*
- *Uniformed Staff (coordinator, waitstaff, chefs, etc...)*
- *All Disposable Dinnerware and Glassware*
- *Cloth Linen and Skirting for Cake, Sign in, Buffet, and Head Tables*
- *Guest Table Linens*
- *Chafing Dishes and Silver Trays*
- *Buffet Decoration and Color Coordination*
- *Champagne Bucket for the Head Table*
- *Punch Fountain or Crystal Punch Bowl*
- *Complete Coffee and Tea Station*
- *Cutting and Serving of the Wedding Cake (including plates, forks, napkins and cake knife)*
- *Honeymoon Snack Basket*

### ***Additional Charges (if needed):***

*Full China Service                   \$3.75 per guest*

*Staffed Bar Service               \$275.00*

*bar service includes: bar set-up through clean up, one bartender, ice, bar supplies, tubs, ice water, and disposable glassware. We provide one bartender for every 130 guests.*

*We Are Professionally Licensed and Insured*

*510 887-2296*

*Star Catering*

## CALIFORNIA COOLER

### **Passed Hors d'oeuvres**

*Dungeness Crab Blini  
Basil Walnut Stuffed Mushroom Cap  
Swiss Air-Dried Beef Wrapped Melon Balls*

### **From The Buffet**

*Grilled Lemon Herb Breast of Chicken  
Champagne Sauce*

*Ravioli filled with Roasted Vegetables in a  
Tomato Basil Sauce*

*Spiral Pasta Salad with Asparagus Tips, Smoked  
Salmon and Chives*

*Fire Roasted Tomato Cucumber Salad*

*Walnut and Mandarin Orange Spinach Salad*

*Lavish Array of the Season Best Sliced Fruits*

*Basket of Breads with Sweet Butter and Olive Oil*

*Roast Coffee, Select Teas, Fruit Punch or Lemonade  
\$27.50*

## ITALIAN COUNTRY

### **Passed Hors d'oeuvres**

*Steamed Clams Crostini with Gremolata  
Spiced Crispy Chicken  
Artichoke Leaves with Dungeness Crab*

### **From The Buffet**

*Fennel Garlic Rosemary Roasted Pork Tenderloin  
in its own Natural Juices*

*Stuffed Chicken Breast with Artichokes, Ricotta Cheese,  
Fresh Herbs and Olives*

*Champagne Risotto with Mushrooms*

*Green Bean Pecan Salad*

*Cornbread and Sweet Butter*

*Chocolate Dipped Strawberries served with  
the Wedding Cake*

*Roast Coffee, Select Teas, Fruit Punch or Lemonade  
\$29.75*

## NAPA VALLEY

### **Passed Hors d'oeuvres**

*Riesling Poached Prawns with Cocktail Sauce  
Spinach and Feta Cheese Wrapped in Filo Dough  
Crab Cakes with Chipotle Cream*

### **From The Buffet**

*Memorable Prime Rib Roast  
with Horseradish Cream and Aujus*

*Saute Chicken Breast with a  
Sauvignon Wine Sauce*

*Roasted New Potatoes Roasted with Shallots  
and Gruyere Cheese*

*Fresh Asparagus Beurre Noisette*

*Butterleaf Salad with Roasted Bellpeppers and Dried  
Cranberries, Lemon Poppyseed Dressing*

*Basket of Fresh Breads and Sweet Butter*

*Roast Coffee, Select Teas, Fruit Punch or Mint Ice Tea  
\$30.00*

## CITY LIGHTS

### **Passed Hors d'oeuvres**

*California Sushi Rolls with Wasabi Dipping Sauce  
Sesame Teriyaki Chicken Skewers  
Scallop and Waterchestnut Wrapped in Bacon*

### **From The Buffet**

*Roasted Herb Rubbed Beef Tenderloin  
Wild Mushroom Creamed Cabernet Sauce*

*Stuffed Chicken Breast with Diced Vegetables and  
Almonds, Champagne Veloute Sauce*

*Saute Prawns with a Lemon Beurre Blanc Sauce*

*Fluffy Rice Pilaf with Macadamia Nuts*

*A Lavish Array of the Seasons Best Sliced Fruits*

*Classice Caesar Salad, Garlic Croutons*

*Basket of Breads and Sweet Butter*

*Roast Coffee, Select Teas, Fruit Punch or Mint Ice Tea  
\$32.00*