

WELCOME!

We thank you for inquiring about our catering/take away menu.

It is designed for carry out party convenience where we prepare the food. You pick it up to reheat with warming instructions, serve and take the credit.

We can **host a private party**, for lunch or dinner, for a minimum of 20 people from Monday to Saturday with a preset-3 course **menu** to include choice of soups or salads, main course and dessert.
(72 hours notice)

All menu selections are prepared for each individual order. These menu items are not always on hand, thus availability may be limited unless orders are placed well in advance, however during peak periods we cannot guarantee late orders.

Upon confirmation of your catering we require a **50% deposit**. The balance to be paid upon pick-up. Cancellation requires **48 hours notice or 50%** of the total bill will be charged.

All orders must be confirmed by telephone only.

Licensed under LLBO

Open 6 days a week

Monday - Friday 9:30 am - 6:30 pm

Saturday 9:30 am - 5:00 pm



900 Milwood Road

Toronto, Ontario

416 - 467-8277

email: food@starscatering.ca

We accept cash, Interac & Visa

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SANDWICH TRAYS

(Minimum 10 sandwiches)

All sandwiches are dressed with light mayo, honey or Dijon mustard, chutneys and spreads and garnished with pickles, olives and served on assorted breads and buns.

One whole sandwich per person

★ Egg Salad	\$6.00
★ Tuna Salad	\$6.50
★ Black Forest ham and cheese	\$6.50
★ Smoked Meat	\$6.50
★ All beef salami and cheese	\$6.50
★ Grilled vegetables on focaccia bread	\$7.50
★ Roasted chicken with assorted toppings	\$7.50
★ Smoked salmon, cream cheese, capers, cucumbers and red onion	\$8.00
★ Smoked turkey with Swiss cheese.	\$8.00
★ Stars roast beef, horseradish and mayo	\$7.50
★ Fresh salmon salad	\$7.00

Please Specify if you'd like your sandwich cut in half or in quarters and crust removed

TORTILLA WRAP TRAY \$7.00

(Minimum 10 wraps)

Filled with shaved lettuce, carrots, cucumbers, tomatoes & onions (may include)

- ★ Smoked salmon and cream cheese
- ★ Tandoori chicken
- ★ Grilled marinated vegetables
- ★ Black Forest ham and cheese
- ★ Smoked turkey and swiss cheese
- ★ Tuna salad
- ★ Fresh salmon salad

FINGER SANDWICH TRAY *Ideal for lunch, brunch or cocktails parties*

Med: (serves 10) \$70.00 Lg: (serves 15) \$85.00

Served on mini croissants, egg breads, multigrain, pumpernickel and assorted buns. May include egg salad, tuna, ham and cheese, fresh salmon salad, Star's roast beef, cucumber and Boursin cheese or turkey.

SALADS BY THE BOWL

(Serves 8 persons)

JENNIE'S FAMOUS CEASER SALAD	\$25.00
With herbed garlic baked croutons, parmesan cheese, dressing on side (no bacon).	
ORGANIC BABY SPRING MIX	\$25.00
With our own house dressing	
JENNIE'S SPINACH SALAD	\$30.00
With mushrooms, orange slices, grape tomatoes and red onion with our own balsamic dressing	
GREEK PASTA SALAD	\$30.00
With feta cheese, olives, tomatoes, green peppers, cucumbers and red onion in a tangy greek dressing.	
RED SKIN POTATO SALAD	\$25.00
In Dijon mustard and fresh dill vinaigrette	
VENETIAN SALAD	\$36.00
Assorted baby greens with artichokes, olives, Bermuda onions, goat cheese and roasted pine nuts in our own balsamic vinaigrette	
MARINATED VEGETABLE SALAD	\$35.00
With mozzarella cheese in a Dijon mustard red wine vinaigrette	
STAR'S HEALTHY BROCOLI SALAD (has nuts)	\$35.00
With finely cut carrots, cabbage, dried fruit & nuts in a tangy slaw dressing	
ASIAN GINGERED COLESLAW	\$25.00
Finely sliced cabbage, baby bok choy, spring onion, water chestnut, lemon grass and lime leaf in a ginger dressing and garnished with cilantro and sunflower seeds.	
MARINATED VIETNAMESE CHICKEN SALAD	\$55.00
With vermicelli noodles, julienne of carrots, cucumbers, garnished with fresh cilantro, mint and thai basil, roasted peanuts (optional). Mild, Medium or Spicy	
CHOPPED VEGGIE SALAD	\$40.00
With diced watermelon & feta cheese. Includes green peppers, tomatoes, cucumbers & radish with a feta herbed dressing	

STARS FAMOUS SINGAPORE NOODLES \$55.00

Choice of chicken, pork, beef or vegetarian stir fried in a Singapore curried sauce with fresh Chinese noodles and fine cut vegetables

BBQ PORK NOODLES \$65.00

With egg noodles, bok choy, eggplant, carrots, red pepper in a soy chili lime sauce, garnished with fresh cilantro

THAI SPICED NOODLES \$65.00

Shrimps and fine cut vegetables in a red curry coconut sauce, garnished with bean sprouts and Thai basil.

OR choice of chicken, pork, beef or vegetarian \$60.00

PASTAS BY THE BOWL

(Serves 8 persons)

CHICKEN PENNE \$50.00

With artichokes in a creamy lemon and fresh dill sauce.

CHICKEN PESTO FUSILLI \$50.00

With sun-dried tomatoes, mushrooms, broccoli in white wine pesto sauce.

CAJUN BOW TIE PASTA \$50.00

With blackened chicken, roasted red peppers and onions.

STARS LINGUINE PASTA \$75.00

With shrimps, sundried tomatoes, portabella mushrooms, roasted shallots, garlic and roasted pine nuts.

LINGUINE WITH SHRIMPS & SPINACH \$70.00

In a creamy feta sauce.

VEGETARIAN LINGUINE \$50.00

With roasted red peppers, sun-dried tomatoes, spinach and goat cheese.

STARS SHELL PASTA \$50.00

With asparagus, roasted red peppers, fresh basil, garlic and lemon in a seasoned broth with Asagio cheese.

FRESH FRUIT PLATTER

Elegantly arranged fresh seasonal fruits
med: (serves 15) \$50.00 lg: (serves 25) \$65.00

CRUDITÉS WITH DIP

Choice of lemony hummus with cumin, greek feta or golden onion and thyme. An assortment of garden fresh vegetables elegantly arranged on a platter with pita chips. med: (serves 15) \$40.00 lg: (serves 25) \$60.00

TANDOORI CHICKEN KABABS

Served with a yogurt mint dip and basmati rice
min. (10 skewers) \$60.00 add. skewer \$6.00 each (incl. rice & dip)

MARINATED GRILLED VEGETABLES PLATTER

Grilled red, yellow, green peppers, zucchini, eggplant & Belgian endive, flavoured with our soy, rice wine, garlic ginger marinade OR balsamic marinade
med: (serves 15) \$65.00 lg: (serves 25) \$90.00

SMOKED ATLANTIC SALMON PLATTER

A side of smoked salmon, garnished with cream cheese, capers, cucumbers purple onion, fresh dill & lemon served with pumpernickle bread.
(serves 8-10) \$60.00

COCKTAIL SAUSAGE PLATTER (spicy or mild)

Mini sausages, mini buns served with condiments, fresh pineapple salsa, mustard, relish and caramelized onions. (minimum order 24) \$70.00

COLD POACHED SALMON PLATTER

A side of fresh Atlantic salmon, poached in white wine, lemon & fresh dill and served with an Aoli sauce. (serves 8-10) \$85.00

MEDITERRANEAN PLATTER

Mini beef patties, triangle pita bread, cucumbers, grape tomatoes, roasted red peppers, kalamata olives, cubed feta cheese, includes hummus and tzatiki dips.
med: (serves 15) \$85.00 lg: (serves 25) \$125.00

WHOLE STUFFED SPINACH AND FETA CHEESE SALMON

Served with a caper-dill sauce (serves 8-10) \$95.00

DESSERTS

Finger dessert platter
(serves 8 persons) \$4.00 p.p

An assortment of mini squares, cookies & fresh fruit garnish

HOT APPETIZERS

(Minimum 2 dozen per order)

SPANAKOPITAS Crispy phyllo pouches filled with spinach & feta cheese	\$15.00 per dozen
STARS STUFFED MUSHROOMS Large mushroom caps filled with roasted shallots, blue cheese, sundried tomatoes & roasted pine nuts	\$24.00 per dozen
BEEF SATAYS ON A SKEWER Served with a sweet chili sauce.	\$19.00 per dozen
CHICKEN SATAYS ON A SKEWER Served with a ginger peanut sauce	\$19.00 per dozen
TANDOORI MARINATED CHICKEN SATAYS With lime and cilantro	\$19.00 per dozen
BAR-B-Q MEAT BALLS	\$9.50 per dozen
MEAT BALLS In a spicy peanut curry sauce	\$9.50 per dozen
VEGETARIAN SAMOSAS With a tamarind dipping sauce	\$18.00 per dozen
CRISP & SPICY CHICKEN TENDERS With blue cheese dipping sauce	\$22.00 per dozen
FRESH MINI SALMON CAKES Served with a lemon dill aioli	\$24.00 per dozen
MUSHROOM & STRIPLOIN STEAK CUBED ON SKEWER	\$24.00 per dozen
GOAT CHEESE HERBED STUFFED MUSHROOM CAPS	\$24.00 per dozen
PANKO CRUSTED CHICKEN BITES With apricot mustard dipping sauce	\$20.00 per dozen

COLD APPETIZERS

(Minimum 2 dozen per order)

MINI COLD SOUP SHOOTERS Served in cucumber cups. Choice of: gazpacho, carrot & tomato, cucumber & fresh mint, potato & leek	\$30.00 per dozen
SMOKED SALMON CANAPÉS With cream cheese, capers, lemon with fresh dill on dark rye	\$24.00 per dozen
SMOKED SALMON DEVILLED EGGS Stuffed with smoked salmon, light mayo, red onion, capers and fresh chives	\$18.00 per dozen
CHILLED BLACKENED SHRIMPS With sweet chili honey glaze OR creamy garlic sauce	\$22.00 per dozen
GRILLED SHRIMP & FRESH PINEAPPLE SKEWERS With sweet chili honey glaze	\$22.00 per dozen
SHRIMP COCKTAIL CUPS Spicy shrimp cocktail with corn & fresh herbs in cucumber cups, garnished with feta cheese. Please specify: mild/medium/hot	\$20.00 per dozen
MARINATED FETA CUBES OLIVES AND CUCUMBERS SKEWERS	\$18.00 per dozen
CAPRESE SKEWERS Heirloom cherry tomatoes sandwiched w/ Mozzarella slice, fresh basil leaf marinated in balsamic glaze	\$15.00 per dozen
SWEET & SPICY DEVEILED EGGS With a candied bacon topping	\$18.00 per dozen
POTATO SALAD BITES Creamy red potato salad in a wonton cup with caramelized onions & bacon in a spicy mustard sauce	\$15.00 per dozen
FETA FILLED CUCUMBER BITES Sundried tomatoes, fresh basil, black olives, balsamic vinegar and crumbled feta	\$15.00 per dozen

FRITTATAS (Crustless quiche)

(Serves 8 persons)

VEGETARIAN	\$20.00
Zucchini, sweet peppers and red onions (no cheese)	
BLACK FOREST HAM, SWISS CHEESE & GREEN ONION	\$24.00
SMOKED SALMON	\$27.00
With cream cheese, capers, red onion and fresh dill	
FLORENTINE	\$24.00
With fresh spinach, grated Swiss cheese and green onions	
MEDITERRANEAN	\$24.00
Green peppers, black & green olives tomato and feta cheese	
BACON, MUSHROOMS, ONION & CHEDDAR	\$25.00
BRIE WITH FRESH PEARS OR APPLES	\$27.00



Prices are subject to change without notice ★ Prices do not include applicable taxes

CASSEROLES

(Serves 8 persons)

BEEF AND CHEESE LASAGNA	\$55.00
Lean ground beef w/fine cut vegetables, herbed tomato sauce, mozzarella and parmesan cheese.	
VEGETARIAN LASAGNA	\$55.00
Zucchini, eggplant and spinach with ricotta, parmesan and mozzarella cheese, in a rich tomato basil sauce.	
SHEPHERD'S PIE	\$55.00
Lean ground beef, mixed vegetables, and real creamy whipped Yukon-Gold potato topping.	
BEEF & ALE STEW	\$60.00
Simmered in a red wine sauce with potatoes, carrots, onions peas and turnip.	
OUR FAMOUS CHICKEN POT PIE	\$60.00
Boneless breast of chicken chunks, mixed vegetables in a mushroom cream sauce with real whipped creamy potato topping.	
BEEF & ALE PIE	\$70.00
Beef, mushroom & Guinness beer potato pie.	
COQ AU VIN	\$70.00
Boneless breasts of chicken cubed, cooked with onions, tomatoes, mushrooms and a brandy red wine sauce, served w/ rice or egg noodles.	
BEEF BOURGUIGNON	\$70.00
Cubed beef, seared & baked in a sauce of red wine, pearl onions, mushrooms, (bacon optional) and garlic served w/egg noodles.	
CURRIED CHICKEN AND APPLES	\$70.00
Cubed boneless chicken breast in a fragrant curried sauce with green & red peppers, apples & onions (med or hot) - please specify. Serves w/ basmati steamed rice	
EGGPLANT PARMESAN	\$55.00
Baked with breadcrumbs, parmesan, mozzarella and tomato sauce.	
STARS CHICKEN IRISH STEW	\$60.00
With pearl onions, potatoes, carrots & peas simmered in a light creamy white wine sauce.	
STARS BEEF CHILI	\$50.00
Ground beef, tomatoes, chick peas, kidney beans in a hearty tomato sauce.	
STARS VEGETARIAN CHILI	\$50.00
Eggplant, zucchini, tomatoes, chick peas, kidney beans in a tomato sauce.	

ENTRÉES

(Minimum 8 orders)

CHICKEN FLORENTINE	\$9.00/serving
Boneless chicken breast stuffed with spinach, ricotta, fresh basil, lemon & garlic in a white sauce.	
STUFFED GREEK CHICKEN BREAST	\$9.00/serving
Stuffed with Feta, roasted red pepper, green onion and fresh lemon	
SPA BAKED CHICKEN	\$9.00/serving
Marinated chicken breast w/ lemon, olive oil, garlic, fresh thyme & white wine	
ROASTED CHICKEN BREAST	\$9.00/serving
In tangerine hoisin honey glaze	
CHICKEN BREAST BAKED IN APRICOT JAM	\$9.00/serving
Fresh sage & lemon zest	
BAKED CHICKEN BREAST	\$10.00/serving
Wrapped in bacon & dusted with sweet paprika & garnished with orange slices	
JERK SPICED CHICKEN BREAST	\$9.00/ serving
Roasted in dark rum, chillies & lime	
ORANGE SCENTED MEATLOAF	\$8.00/serving
Topped with BBQ sauce Served w/ our famous creamy Yukon gold smashed potatoes	
FRESH SALMON FILLET	\$9.00/serving
Crusted with black and white sesame seeds, served w/ fresh ginger-lime vinaigrette .	
FRESH SALMON CAKES (two pieces per serving)	\$10.00/serving
With choice of: Sriracha (chili) aioli or fresh lemon & dill aioli.	
BEEF STROGANOFF	\$10.00/serving
Top sirloin beef simmered in a classic Swedish mushroom sauce. Served with egg noodles.	
BEEF TENDERLOIN (5 oz) (minimum 10 orders)	Market price
Roasted with king oyster mushrooms in a Cabernet sauce and garnished in a crumbled stilton cheese	
WHOLE SIDE OF SALMON (serves 8 - 10)	\$85.00
Baked in lemon, dill, white wine and olive oil, garnished with fresh lemon and oranges OR in a tandoori marinade.	

SIDE DISHES

(Minimum 8 orders)

★ A medley of fresh steamed seasonal vegetables	\$4.00 p.p.
★ Marinated and roasted vegetables	\$5.00 p.p.
★ Scalloped potatoes with garlic, cream, mozzarella and parmesan cheese	\$5.00 p.p.
★ Mashed herbed garlic potatoes	\$4.00 p.p.
★ Oven roasted potatoes	\$4.00 p. p.
★ Green beans, steamed with crispy bacon mushrooms and shallots in a mustard Sherry, sage vinaigrette	\$4.00 p.p.
★ Fresh Asparagus with mushrooms, roasted peppers garlic and fresh basil.	\$5.00 p.p.
★ Roasted Root vegetables, sweet potatoes, carrots, potatoes, onions and parsnips, roasted in garlic, olive oil, balsamic and fresh herbs (seasonal)	\$5.00 p.p.
★ Brussel sprouts, tossed with lemon, garlic, toasted pecans and bacon (seasonal)	\$5.00 p.p.
★ Steamed basmati rice	\$3.00 p.p.
★ Basmati rice pilaf with fine cut vegetables & herbs	\$4.00 p.p.
★ Moroccan saffron rice with dried fruits & slivered almonds	\$5.00 p.p.

Here are some selections of our fabulous soups.
Please inquire for more options.
Range from \$5.50 TO \$7.00 per 12 oz portion.

- ★ Lightly creamed wild mushroom
- ★ Creamy mushroom
- ★ Celery and fresh apples (lightly creamed)
- ★ Minestrone
- ★ Bean with bacon
- ★ Chickpea and potato
- ★ Curried chicken and apples
- ★ Spicy Thai chicken
- ★ Creamy chicken and fresh veggies
- ★ Sweet potato and maple syrup
- ★ Sweet potato and Brandy
- ★ Puree of butternut squash with apple OR pear
- ★ Puree of fresh tomato with fresh dill or fresh basil
- ★ Light version of French onion soup with parmesan & croûtons
- ★ Lentil
- ★ Potatoes and Bacon

For breads, dinner rolls, baguettes and more (please inquire)

Quoted prices do not include Gratuity, Rentals, Taxes or Delivery

For your convenience we can plate your catering order on your own serving ware.....let us know.

The above quoted prices are for food only.
There will be additional charge for :

- ★ Wait Staff \$28.00 per hour (minimum 4 hours)
- ★ Chef \$50.00 per hour (minimum 4 hours)
- ★ Bartender \$28.00 per hour (minimum 4 hours)

Prices for wait staff will be increased on Public Holidays
Please Inquire

Prices are subject to change without notice ★ Prices do not include applicable taxes

We accept cash, Interac & Visa

