



Catering Packages

All Packages minimum 100-person or additional charges will apply include:

Disposable paper products, plastic cups, plastic forks, spoons, knives & napkins

Additional .75cents per person for clear plastic plates, silver plastic forks, spoons, & knives

Additional \$3.00 per person for real plates, glass wares, silver flat wares, linen napkins

For 150 people and above we will add one more entrée to your package.

We can work with you to tailor your package to your budget and taste.

All prices are subject to change without prior notice.

Specialty Authentic Filipino Package

\$15.99 per person (plus tax & 18% gratuity) without Lechon

Additional \$400.00 for Lechon

- Lechon (Roasted Pig)
- Beef Caldereta, a tender rich, succulent beef stew in tomato-based with carrots, potatoes and peas
- Chicken Adobo, slow-braised chicken in savory soy-vinegar sauce
- Crispy Fish Fillet in Sweet and Sour Sauce
- Choice of Noodles – Pancit Malabon or Bihon Guisado or Bam-i
- Stir Fry Vegetables or Pinakbet
- Lumpiang Shanghai (Petite Eggrolls) with Sweet and Sour Sauce
- White Rice
- 2 Flavored Beverages and Iced Water with Lemon
- Buffet Services, including Set-up & Clean-up of Buffet Tables, Chafing Dishes, Serving Utensils & 3 Professional Staff and Lechon Chopper up to 4 hours

Sunshine Package

\$11.99 per person (plus tax & 18% gratuity)

- Charbroiled Beef Meatballs simmered in sweet and tangy pineapple sauce with pineapples, bellpeppers and onions
- Grilled Chicken Teriyaki marinated in special sauce with ginger, then sprinkled with sesame seeds
- Pancit made of rice or bean vermicelli and a mix of chicken and vegetables
- Classic Macaroni Salad with pineapples and grapes
- Spring Mix Salad with strawberries, dried cranberries and balsamic vinaigrette
- Rolls and butter

- White Rice
- 2 Flavored Beverages and Iced Water with Lemon
- Buffet Services, including Set-up and Clean-up of Buffet Tables, Chafing Dishes, Serving Utensils & 3 Professional Staff up to 4 hours

Moonlight Package

\$ 14.99 per person (plus tax & 18% gratuity)

- Baked Chicken Breast with fresh mushrooms in light, creamy, & tasty sauce
- Broiled Salmon with lemon, butter and herbs
- Fettuccini in creamy Alfredo sauce with broccoli and artichoke
- Oven Roasted Red Potatoes with rosemary and garlic
- Petite Eggrolls served with sweet and sour sauce
- Spring Mix Salad with strawberries, dried cranberries and balsamic vinaigrette
- Rolls & Butter
- White Rice
- 2 Flavored Beverages and Iced Water
- Buffet Services, including Set-up of Buffet Tables, Chafing Dishes, Serving Utensils & 3 Professional Staff up to 4 hours

STAR Package

\$ 17.99 per person (plus tax & 18% gratuity)

- Marinated Flank Steak with Lemony Arugula, Olives and Feta cheese
- Glazed Spiral-Sliced Ham
- Potato Salad
- Steamed Vegetables
- Petite Eggrolls with sweet and sour sauce
- Mini Meatballs in sweet and tangy sauce with pineapple
- Spring Mix Salad with strawberries, dried cranberries and balsamic vinaigrette
- Rolls & Butter
- White Rice
- 2 Flavored Beverages & Iced Water
- Buffet Services, including Set-up and Clean-up of Buffet Tables, Chafing Dishes, Serving Utensils & 3 Professional Staff up to 4 hours

Luau Package

\$13.99 per person (plus tax and 18% gratuity)

- Hawaiian Style Slow cooker Kalua Pork
- Grilled Chicken Teriyaki marinated in special sauce with ginger, then sprinkled with sesame seeds
- Rice or bean vermicelli and a mix of chicken and vegetables
- Classic Macaroni Salad with pineapples and grapes
- Spring Mix Salad with strawberries, dried cranberries and balsamic vinaigrette
- Assorted Fruit Platter
- Rolls & Butter
- White Rice
- 2 Flavored Beverages & Iced Water
- Buffet Services, including Set-up and Clean-up of Buffet Tables, Chafing Dishes, Serving Utensils & 3 Professional Staff up to 4 hours

Hors 'D Oeuvres Buffet

\$11.99 per person (Plus Tax & 18% Gratuity)

- Petite Eggrolls with sweet and sour sauce
- Tempura Shrimps
- Mini Meatballs in sweet and tangy sauce with pineapples
- Embutido, a traditional Filipino style meatloaf
- Mini Sandwiches
- Cheese Stuffed Jalapenos

Ethnic Dessert Buffet

\$ 5.99 per person

- Rice Muffin
- Sticky Rice Cake (Biko)
- Cassava
- Leche Flan
- Maja Blanca

Extra Charge

Mango Mousse Cake - \$2.00 per person

Tiramisu - \$2.00 per person

Assorted Fruit Buffet

\$ 1.75 per person

50% Down Payment is expected 3 weeks before the event and the final balance is due 1 week before the event. Changes or cancellation may be made no later than 2 weeks before the event. You may contact Sonia Aquino @ 818-585-6327 or email @ sonia.aquino@comcast.net

Please make check payable to:

STAR Events Catering of Utah

Mail to: c/o Sonia Aquino

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Sandy, Utah 84094