



Stargazer

The Culinary Experience

Sample Menu Options

Stargazer, Inc. offers a variety of menus for any occasion. Whether it's a morning meeting, corporate luncheon or a celebration, we have the right menu for your event. Select one of the drop down tabs under Menu to view your choices. Custom menus are available upon request.

The menu items are just a glimpse of what we can do. If you can think of it, we will create it.

Contact us:

www.stargazerinc.net

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Breakfast Menu

Bagels w/cream cheese
Breakfast Casserole
French Toast
Shrimp and Grits
Quiche (vegetarian available)
Pancakes w/syrup
Waffles w/syrup

Eggs

Meats: sausage, bacon (pork or turkey)

Biscuits w/ sausage gravy
Fried Potatoes
Grits

Cinnamon Rolls
Fruit
Granola

Beverages

Fruit Smoothies
Juice (orange, apple, cranberry)
Coffee





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Appetizers

Bagels w/cream cheese

Slider Sandwiches (choice of meat and desired toppings)

**Pinwheels (turkey, spinach, roasted tomatoes, cream cheese filling
in a rolled tortilla)**

Spinach and artichoke dip with warm pita bread

Spinach and artichoke dip with fresh tortilla chips

5-layer dip with a homemade tortilla chips

Bruschetta with balsamic reduction

Antipasto

Shrimp cocktail

Meatballs (sweet & spicy, bbq)

**Mac & cheese shooters topped w/sweet potato soufflé (toasted marshmallows/bourbon
glaze optional)**

**Cornbread bites topped w/mixed green and garnished w/pepper
sauce & marinated tomatoes**





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Sides & Salads

SALADS

House Salad

Caesar Salad

Classic Wedge Salad

Bacon bits, bleu cheese, garlic ranch and balsamic reduction

Harvest Salad

Candied bacon, apples, toasted almonds,

Tuscan herb vinaigrette

Pasta salad

Chicken Salad

Tuna Salad

SIDES

Roasted Green Beans

Mashed Potatoes & Gravy

Herb & Garlic Red Potatoes

Rice Pilaf

Sweet Potato Souffle

Fried Corn

Vegetable Medley





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Entrees

PREMIUM ENTREES

Stuffed beef or chicken w/bourbon, spinach garlic & herb

Braised Roast

Salmon (cedar oak bourbon glazed)

Shrimp Scampi

Cajun Chicken Pasta

Filet Mignon

Surf & Turf Lobster and Salmon (cedar oak bourbon glazed)

ENTREES

Chicken (baked or fried)

Beef Tips w/demi glaze

Lasagna (meat or vegetarian)

Etouffee

Gumbo

Jambalaya

Chicken Marsala

Parmesan Encrusted Tilapia

Garlic & Herb Crusted Pork Loin

Grits (shrimp and smoked gouda w/pepper jack cheese)

Glazed Ham





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Buffet Hor D'oeuvres

Stuffed Mushrooms

Mini Beef/Chicken Sliders (jalapeno popper, bacon jam, greek w/tzatziki sauce, original)

Mini Beef Manhattans (puff pastry, braised roast, garlic mashed potatoes w/chives/parsley)

Open Faced BLT (sourdough bread, roasted garlic bacon avocado aioli, cherry tomato and micro-greens)

Tropical Shrimp Slaw

Bacon Wrapped Shrimp

Smoked Salmon Dip w/Pita

Salmon Bites (sushi style)

Assorted flatbreads (barbeque, spinach alfredo, steak and caramelized onions)

Pasta Shooters

Cajun Chicken Pasta

Filet Mignon





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Desserts

**Apple Pie (baked pastry w/cinnamon apples,
spiced candied pecans, &caramel)**

Lemon and Coconut Meringue cups

Cobbler (apple, peach, mixed berry)

Cake (red velvet, strawberry, pound, lemon) Banana

Foster Cupcakes

Fruit Tarts/Cookies (assorted)

Mini brownie bites

Strawberry Shortcake

**Lemon Berry Tartlets (tart shell filled w/lemon curd
and topped with blueberry)**



Catering Menu Options-50 guest minimum (Customized menus available upon request)



**All packages include: Buffet-style set up (plated meals-additional \$12 per person) and warming units.
Servers are an additional \$2.50 per person (included for weddings/specialty events)

Total Package: \$38.50

***One Appetizer of choice** (preselected options-wings and shrimp upgrade starts at \$2.50 per guest) House salad, dressings, dinner rolls, braised roast or beef tips and roasted chicken or similar (**2 meat options/guests get one choice**) and 2 sides.

***One Dessert** (preselected options- Caked-up Cheesecake, specialty brownies, and/or cookies)

Dinner Topper: \$30.50

***One Appetizer** (preselected options-wings and shrimp upgrade starts at \$2.50 per guest)

Dinner rolls, braised beef tips, pork loin and/or roasted chicken/ similar (**2 meat options/guests get one choice**) and 2 sides.

American Cuisine: Weddings and Special events \$22.50

Dinner rolls, braised beef tips and roasted chicken or similar (2 meat options/guest choose one of the two), and 2 sides. (Accented dining ware starts at an additional \$2.50 per guest)

Total Brunch: \$25.50 (shrimp, omelets and wings are an upgrade starting at \$2.50 per guest)

2 breads, 2 meats, Eggs (scrambled, fried, or poached), 2 sides, and fruit salad

Any day/Anytime \$19.50 Roasted chicken or Pork loin, green beans and mashed potato and gravy

Taco bar: \$18.50

Fajita chicken, and seasoned ground beef (additional proteins/premium starting at \$3.50) shredded lettuce, shredded and queso cheese, soft flour tortillas, tortilla chips, guacamole, salsa, jalapeños, cilantro lime rice, Fajita black beans

Daytime Bites \$17.50

Option 1: Salad and choice of baked potato bar (seven toppings) or 2 soups; **Option 2:** Side salad and choice of flatbread or warm sandwich (add cookie, chips or brownie for \$1.50 per person)

Appetite Teaser \$16.50 One cold appetizer and one hot appetizer option (shrimp and wings-additional charge)

Cost does NOT include taxes, delivery, or service fee (if tax exempt please, provide number)

We would love the opportunity to provide great food and service for your event(s). Please feel free to review us on Facebook (Stargazer Inc. -Caterer) or visit www.stargazerinc.net and submit an [catering request form](#).

Appetizer Menu Options-50 guest minimum
(Customized menus available upon request)



All packages include: Buffet-style set up (plated meals-additional \$12 per person) and warming units.

**Servers are an additional \$2.50 per person (included for weddings/specialty events)

Cold or Room Temp Appetizers: Starting at \$5.75pp

- Charcuterie table (3 imported cheese selection, 2 cured meats, vegetables, fruit, jams, honey, stuffed olives, crostini/pita and/or crackers, shrimp cocktail, and etc.)
- Charcuterie cups (imported cheese, meat, chocolate, fruit, stuffed olive skewer, gourmet cracker)
- Smoke salmon dip (contains smoked salmon, dairy, wonton)
- Bruschetta (contains vegetables, dairy, and baguette)
- Shrimp cocktail shooters (shrimp, cocktail sauce, lemon)
- Pinwheels (Tortilla, Turkey, Condiments, dairy, vegetables)
- Pasta Saladtini (pasta, dairy, vegetables, dressing)
- Candied bacon twist (Pork, brown sugar, spice)
- Asian salad cups (vegetables, glaze, gluten, Almonds)

Hot and Room Temp Appetizers: Starting at \$7.50pp

- Spinach Dip with Pita or Chips (vegetables, dairy, gluten)
- Potato Rings (bacon, glaze)
- Shrimp and Grits (dairy, vegetables)
- Variety of Flatbreads (Pita, dairy, sauce, vegetables, meats)
- Chicken and waffles (dairy, gluten)
- Just Wingin' It (smoked wings and variety of sauce)
- Buffalo Chicken Mac bites (dairy)
- Meatballs (gluten, eggs, dairy, vegetables, variety of sauce)
- Mini Beef Manhattan (puff pastry, mashed potatoes, gluten/gravy)

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