



Catering

GENERAL INFORMATION & POLICIES

Hilton Waikiki Beach Hotel's professional Catering team is eager to assist you in planning every aspect of your upcoming event. Should the enclosed menu suggestions not suit your particular needs, we will be more than happy to customize a menu especially for you.

PRICING AND GUARANTEES

To ensure proper staffing and food preparation, event guarantees are required at least four (4) business days prior to the function, and may not be reduced thereafter. Children between the ages of 5 – 11 qualify for keiki pricing which is 50% of the adult price plus 22% service charge plus 4.712% Hawaii State Tax. Hilton Waikiki Beach Hotel is pleased to set 5% over the guarantee; however, should attendance exceed the overset, a \$10.00 surcharge will be added to each additional meal served. Menu prices are subject to change; however all pricing is guaranteed 60 days prior to an event.

FOOD AND BEVERAGE

Hilton Waikiki Beach Hotel is responsible for the quality and freshness of the food served to its guests. Therefore, no food may be brought into the hotel from another source for consumption in our banquet venues. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for future event. We provide the freshest ingredients in the preparation of our cuisine. In the event a certain product is not available we will use a similar product to ensure quality and/or freshness. The City & County Liquor Commission regulates all alcoholic beverage sales and service. The Hotel, as licensee, is responsible for the administration of these regulations. Therefore, no alcoholic beverage may be brought into the Hotel from outside sources. A bartender employed by Hilton Waikiki Beach Hotel must dispense alcoholic beverages served on our premises.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

OUTDOOR AND ALTITUDE @37 EVENTS

All outdoor and Altitude @37 functions must conclude by 10:00 P.M. and amplified sound may be no more than 60 decibels. Hilton Waikiki Beach Hotel reserves the right to relocate outdoor functions in the event of inclement weather. Hilton Waikiki Beach Hotel also reserves the right to shut down an ALTITUDE @37 event should the amplified sound be greater than 60 decibels.

SECURITY

Hilton Waikiki Beach does not assume responsibility for damage or loss of property on articles brought into the Hotel.

DÉCOR AND SIGNAGE

Decorations or displays brought into the Hotel must be pre-approved prior to arrival. Items may not be attached without prior approval to any wall surface, floor, window, ceiling or door with nails, staples, tape or any other substance. Clients will be held responsible for any and all damages to the hotel property as a result of such actions. We request that all signs be professionally printed. Signage is not permitted in the lobby or other public areas.

Glitter and confetti is not allowed as décor for table tops. A cleaning charge will be assessed for the cleaning of any décor that is not picked up and disposed of at the conclusion of the event.

SERVICE CHARGES AND LABOR FEES

All food and beverage is subject to a 22% taxable service charge. A portion of this combined charge (currently 17.6%) is a gratuity and will be fully distributed to the banquet service staff, and the remainder of the combined charge (currently 4.4%) is a service charge that is not a gratuity and is the property of the Hotel to cover discretionary and administrative costs of the Group's Event.

Chefs, attendants, and carvers are required on specific menus. A \$200 plus tax labor charge for each, up to two (2) hours.

Bartenders are provided complimentary provided sales of \$2,000.00++ are achieved in beverage revenue, per location.

A labor fee of \$175.00 plus tax, per hour, per bar will be charged when revenues fail to attain this minimum. Bar service and fees are based on three (3) hours of continuous service

Breakfast

Sweet & Simple Continental | \$31.00 Per Person

Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Premium Herbal Teas

Cold Selections

Choice of Orange juice, Pineapple juice, or Guava juice

Fresh Sliced Seasonal Fruits & Berries

Choice of two: Sliced Freshly Baked Banana Nut Bread, Mini Muffins, Assorted Mini Danishes, Mini Croissants, or Mini Cinnamon Rolls

Individual Fruit Preserves, Butter

Suggested Enhancements*

Assorted New York Style Bagels \$9.00

Plain & smoked salmon dill cream cheese

Selection of Freshly Baked Scones \$8.00

Sweet butter, fruit preserves

Freshly Baked Mini Croissants \$8.00

Chocolate drizzled, with almonds or plain

Assortment of Freshly Baked

Mini Danishes \$8.00

Assorted Mini Muffins \$6.00

Individual Fruit Yogurt \$7.00

Granola topping

Assorted Mini Boxed Cereals \$5.00

2% Milk

Oatmeal \$6.00

On side: brown sugar, flax seeds, granola, honey, milk

Miso Soup \$6.00

On side: wakame, diced tofu, green onions

Locally Baked Sweet Bread

French Toast \$12.00

On side: Chantilly cream, macadamia nuts, sliced bananas, blueberries, diced strawberries, maple syrup

Scrambled Eggs \$7.00

On side: cheddar cheese, sautéed bell peppers, onions & mushrooms

Mini Pancakes \$11.00

On side: Chantilly cream, macadamia nuts, sliced bananas, blueberries, diced strawberries, maple syrup

Hard Boiled Egg \$2.50

Country Style Breakfast Potatoes \$5.00

Bell peppers, onions

Applewood Smoked Bacon \$7.00

Portuguese Sausage \$8.00

Pork Link Sausage \$6.00

*Enhancements priced per person to complement the continental breakfast. A la carte pricing will differ.



Contact us today! (808) 921-5570 | sales@hiltonwaikikihotel.com

Minimum 25 Guests • Buffets based on 90 minutes continuous service • 22% service charge of the total food & beverage charges plus applicable taxes to apply • Menu items & pricing subject to change at anytime without notice • Buffet pricing as follows: full price = age 12 & up, half price = age 5 to 11, age 4 & under no charge • *consuming raw or undercooked meats, seafood or eggs can cause health concerns • Updated 02.23

Breakfast

Plated Breakfast

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Premium Herbal Teas

Selections

All plated breakfast selections include:

Choice of Orange juice, Pineapple juice or Guava juice

Country style red skin potatoes with bell peppers & onions **OR** steamed white rice

All American \$32.00

Two scrambled eggs, choice of Applewood smoked bacon **OR** pork sausage
OR Portuguese sausage

Locally Sourced Beef Loco Moco \$34.00

Roasted mushroom & onion gravy, fried egg, steamed white rice

Local Style Eggs Benedict \$31.00

Locally baked English muffins, kalua pork, poached egg, sriracha hollandaise sauce, tomatoes

Traditional Eggs Benedict \$31.00

Locally baked English muffins, Canadian bacon, poached eggs, hollandaise sauce

'Da Kine' Breakfast Burrito \$31.00

Scrambled eggs, Portuguese sausage, spam, caramelized onions, queso fresco, shredded jack cheese, cilantro, mild salsa, spinach flour tortilla

Steak & Eggs \$42.00

10oz. New York steak, herbed garlic butter, plain omelet

Suggested Enhancements*

Fresh Fruit Plate \$11.00

Sliced pineapple, honeydew melon, cantaloupe, strawberries

Sliced Banana Nut Bread \$7.00

butter, fruit preserves

Freshly Baked Scones \$8.00

butter, fruit preserves

Mini Croissants \$8.00

butter, fruit preserves

Assortment of

Freshly Baked Danish \$6.00

Miso Soup \$4.00

On side: wakame, diced tofu, green onions

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Breakfast

Sunrise Breakfast | \$39.00 Per Person

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Premium Herbal Teas

Selections

Choice of: Orange juice, Pineapple juice
or Guava juice

Fresh Sliced Seasonal Fruits & Berries

Fresh Baked Mini Croissants, Muffins
& Fruit Danishes

Scrambled Eggs

Sautéed onions, bell peppers, mushrooms
& shredded cheddar cheese toppings

Applewood Smoked Bacon

Portuguese Sausage **OR** Link Sausage

Steamed White Rice **OR**

Country Style Breakfast Potatoes

Bell peppers, onions

Action Stations*

(Requires chef attendant, \$200/chef)

Omelets Made to Order \$12.00

Whole eggs, egg beaters, egg whites,
diced smoked ham, Applewood smoked
bacon, Portuguese sausage, diced onions
& bell peppers, sliced mushrooms, spinach

Build Your Own Loco Moco \$14.00

Locally sourced beef patties, eggs,
steamed white rice, mushroom gravy

Carved Honey Mustard Cured

Smoked Ham \$14.00

Pineapple chutney, grained honey mustard

Carved Slow Roasted Prime Rib \$18.00

Au-jus, creamed horseradish

*Enhancements priced per person to
complement the breakfast buffet. A la carte
pricing will differ.

Suggested Enhancements*

Assorted New York Style Bagels \$9.00

Plain & smoked salmon dill cream cheese

Smoked Norwegian Salmon \$14.00

Mini bagels, dill cream cheese

Selection of Freshly Baked Scones \$8.00

butter, fruit preserves

Individual Fruit Yogurt \$6.00

Granola topping

Assorted Mini Boxed Cereals \$5.00

2% Milk

Oatmeal \$6.00

On side: brown sugar, flax seeds, granola,
honey, milk

Miso Soup \$5.00

On side: wakame, diced tofu, green onions

Locally Baked Sweet Bread

French Toast \$12.00

On side: Chantilly cream, macadamia
nuts, sliced bananas, blueberries,
diced strawberries, maple syrup

Mini Pancakes \$11.00

On side: Chantilly cream, macadamia
nuts, sliced bananas, blueberries,
diced strawberries, maple syrup

Local Style Eggs Benedict \$12.00

Locally baked English muffins, kalua pork,
poached eggs, sriracha, hollandaise sauce,
lohi tomatoes

Traditional Eggs Benedict \$12.00

Locally baked English muffins,
Canadian bacon, poached eggs,
hollandaise sauce

Hard Boiled Egg \$2.50

Arabiki Sausage \$4.00



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Brunch

Brunch Buffet I \$69.00 Per Person

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea

Cold Selections

**Orange Juice, Guava Juice,
or Pineapple Juice**

Locally Grown Mix Greens

Balsamic vinaigrette, ranch dressing, candied walnuts, cherry tomatoes, blue cheese crumble, bacon bits

Island Macaroni & Potato Salad

Broccoli & Surimi Salad

Sliced Locally Grown Tomatoes & Mozzarella Pearls

Balsamic vinaigrette

Fresh Sliced Seasonal Fruits & Berries

Fresh Baked Mini Croissants, Muffins & Fruit Danishes

Hot Selections

Country Style Breakfast Potatoes

Bell peppers, onions

Steamed White Rice

Sliced Portuguese Sausage

Applewood Smoked Bacon

Macadamia Nut Crusted

Mahi Mahi

Yuzu butter sauce, pineapple salsa

Broiled Herbed Chicken

Shiitake mushroom sauce

Scrambled Eggs

Sautéed onions, bell peppers, mushrooms
& shredded cheddar cheese toppings

Dessert (Choose One Option)

Selection of 3 Desserts

(each additional \$3.50)

Key Lime Tartlettes

Mini Apple Cinnamon Pie Crumble

Mini Cherry Crumble

Coconut Cake Bites

Coconut Macaroons

Chocolate Cake Bites

Lemon Bars

Chocolate Drizzled Rice Crispy Triangles

Assorted Cookies

Gourmet Chocolate Brownies

Bread Pudding with Crème Anglaise

OR

Mini M.A.C. Daddy Pancake Station

(each additional \$3.50) With 10 toppings

OR

Sundae Station

With Oreo cookie crumble, macadamia nuts, rainbow sprinkles, chocolate syrup, maraschino cherries, Chantilly whipped cream

Action Stations*

(Requires chef attendant, \$200/chef)

Omelets Made to Order \$12.00

Whole eggs, egg beaters, egg whites, diced smoked ham, Applewood smoked bacon, Portuguese sausage, diced onions & bell peppers, sliced mushrooms, spinach

Build Your Own Loco Moco \$14.00

Locally sourced beef patties, eggs, steamed white rice, mushroom gravy

Carved Honey Mustard Cured Smoked Ham \$18.00

Au-jus, creamed horseradish

Carved Slow Roasted Prime Rib \$18.00

Au-jus, creamed horseradish

*Enhancements priced per person to complement the brunch buffet.
A la carte pricing will differ.



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Brunch

Brunch Buffet Enhancements

All items are priced per person to complement the brunch buffet. A la carte pricing will differ.

Suggested Enhancements

Chinese Style Cold Ginger Chicken \$8.00

Ginger-green onion cilantro dressing

Assortment of Maki Sushi \$15.00

Pickled ginger, wasabi, soy sauce

Ahi Poke \$13.00

Tako Poke \$10.00

Peel & Eat Shrimp \$12.00

Cocktail sauce, lemon wedges

Display of Smoked Norwegian Salmon \$15.00

Mini bagels, dill cream cheese

Kaibi Beef Shortribs \$18.00

Local Style Eggs Benedict \$12.00

Locally baked English muffins, kalua pork,
poached eggs, sriracha hollandaise sauce,
lomi tomatoes

Oatmeal \$5.00

On side: brown sugar, flax seeds, granola,
honey, milk

Miso Soup \$5.00

On side: wakame, diced tofu, green onions



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Lunch

Kama'aina Lunch Buffet | \$49.00 Per Person

3 starters, 1 starch, 2 entrées, 2 desserts

Kuhio Lunch Buffet | \$53.00 Per Person

3 starters, 1 starch, 3 entrées, 2 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea, Brioche Rolls & Sautéed Mixed Vegetables

Starters (each additional \$4.00)

Mixed Island Greens

Herbed croutons, thinly sliced red onions, cherry tomatoes, assorted dressing

Caesar Salad

Creamy Caesar dressing, homestyle croutons, shaved parmesan cheese

Spinach Salad

Candied pecans, dried cranberries, hickory smoked bacon bits, shaved Maui onions, feta cheese, sherry vinaigrette

Pan Asian Salad

Napa cabbage, mixed greens, cherry tomatoes, mandarin oranges, fried won ton strips, sliced almonds, sesame vinaigrette

Couscous Salad

Assorted Grilled Vegetables with Quinoa

Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

Island Macaroni & Potato Salad

Marinated Mozzarella Bites

Sliced Ewa tomatoes, balsamic vinaigrette

Marinated Mushroom Salad

Roasted fennel, sliced red bell peppers, grilled onions, herbed vinaigrette

Edamame Poke

Ogo, Maui onions, diced red bell peppers, poke dressing

Orzo Salad

Celery, cucumber, carrots, red bell peppers, garbanzo beans, basil, white balsamic vinaigrette

Sliced Hawaiian Golden

Pineapple & Seasonal Melons

Starches

Steamed White Rice

Roasted Herbed Red Skin Potatoes

Entrées (each additional \$7.00)

Macadamia Nut Crusted Catch of the Day

Lemon caper butter sauce

Grilled Catch of the Day

Escabeche sauce (stewed sweet tomatoes, onions & basil)

Steamed Catch of the Day

Soy-ginger scallions & cilantro

Yakisoba

julienne uzumaki, tamago, sliced pork char siu

Teriyaki Sliced Beef

Beef & Vegetable Stir Fry

Sliced Teriyaki Pork

Grilled Onions

Sliced Roast Pork

Mushroom & caramelized onion sauce

Grilled Dijon-Herbed Marinated Breast of Chicken

Rosemary demi-glaze

Roasted Salt & Pepper Chicken

Black mushroom ginger sauce

Mushroom Ravioli

Truffle-cream sauce with roasted fennel

Desserts & Enhancements

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Lunch

Kama'aina Lunch Buffet | \$49.00 Per Person

3 starters, 1 starch, 2 entrées, 2 desserts

Kuhio Lunch Buffet | \$53.00 Per Person

3 starters, 1 starch, 3 entrées, 2 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea, Brioche Rolls & Sautéed Mixed Vegetables

Dessert (Choose One Option)

Selection of 3 Desserts (each additional \$6.00)

Key Lime Tartlettes

Mini Apple Cinnamon Pie Crumble

Mini Cherry Crumble

Coconut Cake Bites

Coconut Macaroons

Chocolate Cake Bites

Lemon Bars

Chocolate Drizzled Rice Crispy Triangles

Assorted Cookies

Gourmet Chocolate Brownies

Bread Pudding with Crème Anglaise

OR

Mini M.A.C. Daddy Pancake Station

With 10 toppings

OR

Sundae Station

With Oreo cookie crumble, macadamia nuts, rainbow sprinkles, chocolate syrup, maraschino cherries, Chantilly whipped cream

Soup Station Enhancement*

(Choice of one)

Cream of Hamakua Mushrooms \$8.00

Truffle oil

New England Clam Chowder \$7.00

Roasted Tomato Bisque \$7.00

Loaded Potato Soup \$7.00

On side: green onions, chopped Applewood smoked bacon, shredded Vermont cheddar cheese, sour cream

Miso Soup \$5.00

Wakame, green onions, diced firm tofu

Chinese Egg Drop Soup \$7.00

Black mushrooms and julienne pork

Action Stations*

(Requires chef attendant, \$200/chef)

Herb Crusted Prime Rib \$18.00

Au-jus, creamed horseradish

Baked Honey Cured Smoked Ham \$14.00

Mango chutney, dijon mustard

*Enhancements priced per person to complement the lunch buffet. A la carte pricing will differ.



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Lunch

Deli Lunch Buffet | \$45.00 Per Person

Includes 3 salads, 3 proteins, 2 desserts

Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

Salads (each additional \$4.00)

Mixed Island Greens

Herbed croutons, thinly sliced red onions, cherry tomatoes, assorted dressing

Caesar Salad

Creamy Caesar dressing, homestyle croutons, shaved parmesan cheese

Spinach Salad

Candied pecans, dried cranberries, hickory smoked bacon bits, shaved Maui onions, feta cheese, sherry vinaigrette

Pan Asian Salad

Napa cabbage, mixed greens, cherry tomatoes, mandarin oranges, fried won ton strips, sliced almonds, sesame vinaigrette

Couscous Salad

Tofu Spinach Salad

Sliced red onions, red bell peppers, sweet chili dressing

Assorted Grilled Vegetables with Quinoa

Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

Island Macaroni & Potato Salad

Marinated Mozzarella Bites

Sliced Ewa tomatoes, balsamic vinaigrette

Marinated Mushroom Salad

Roasted fennel, sliced red bell peppers, grilled onions, herbed vinaigrette

Edamame Poke

Ogo, Maui onions, diced red bell peppers, poke dressing

Orzo Salad

Celery, cucumber, carrots, red bell peppers, garbanzo beans, basil, white balsamic vinaigrette

Sliced Hawaiian Golden Pineapple & Seasonal Melons

Proteins (each additional \$6.00)

Thinly Sliced Rare Roast Beef

Sliced Lightly Smoked Turkey

Homestyle Tuna Salad

Grilled Chicken Salad

Sliced Genoa Salami

Grilled Chimichurri Vegetables

Button mushrooms, zucchini, yellow squash, asparagus, red bell peppers

Included

Assorted Sliced Breads

Whole wheat & white bread, deli rolls

Assorted Sliced Cheeses

Sliced Vermont Swiss, mild cheddar, provolone cheese

Sandwich Fixings

Green leaf lettuce

Shaved red onions

Sliced pickles

Dijon mustard

Mayonnaise

Assorted Chips

Individual bags of chips

Desserts & Enhancements

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Lunch

Deli Lunch Buffet | \$42.00 Per Person

3 salads, 3 proteins, 2 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

Dessert (Choose One Option)

Selection of 2 Desserts (each additional \$6.00)

Key Lime Tartlettes

Mini Apple Cinnamon Pie Crumble

Mini Cherry Crumble

Coconut Cake Bites

Coconut Macaroons

Chocolate Cake Bites

Lemon Bars

Chocolate Drizzled Rice Crispy Triangles

Assorted Cookies

Gourmet Chocolate Brownies

Bread Pudding with Crème Anglaise

OR

Mini M.A.C. Daddy Pancake Station

With 10 toppings

Soup Station Enhancement*

(Choice of one)

Cream of Hamakua Mushrooms \$8.00

Truffle oil

New England Clam Chowder \$7.00

Roasted Tomato Bisque \$7.00

Loaded Potato Soup \$7.00

On side: green onions, chopped Applewood smoked bacon, shredded Vermont cheddar cheese, sour cream

Miso Soup \$5.00

Wakame, green onions, diced firm tofu

Chinese Egg Drop Soup \$7.00

Black mushrooms and julienne pork

Add-On Beverages

Juice \$80.00/gallon

Guava, orange, pineapple or cranberry

Canned Juice \$5.00/each

Assorted Hawaiian Sun flavors

Canned Soda \$5.00/each

Assorted Coca-Cola brand soft drinks



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Lunch

Gourmet Wrap Buffet | \$45.00 Per Person

3 salads, 3 wraps, 2 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

Salads (each additional \$4.00)

Mixed Island Greens

Herbed croutons, thinly sliced red onions, cherry tomatoes, assorted dressing

Caesar Salad

Creamy Caesar dressing, homestyle croutons, shaved parmesan cheese

Spinach Salad

Candied pecans, dried cranberries, hickory smoked bacon bits, shaved Maui onions, feta cheese, sherry vinaigrette

Pan Asian Salad

Napa cabbage, mixed greens, cherry tomatoes, mandarin oranges, fried won ton strips, sliced almonds, sesame vinaigrette

Couscous Salad

Tofu Spinach Salad

Sliced red onions, red bell peppers, sweet chili dressing

Assorted Grilled Vegetables with Quinoa

Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

Island Macaroni & Potato Salad

Marinated Mozzarella Bites

Sliced Ewa tomatoes, balsamic vinaigrette

Marinated Mushroom Salad

Roasted fennel, sliced red bell peppers, grilled onions, herbed vinaigrette

Edamame Poke

Ogo, Maui onions, diced red bell peppers, poke dressing

Orzo Salad

Celery, cucumber, carrots, red bell peppers, garbanzo beans, basil, white balsamic vinaigrette

Sliced Hawaiian Golden Pineapple & Seasonal Melons

Wraps (each additional \$6.00)

Slow Roasted Sirloin Wrap

Green leaf lettuce, Ewa tomatoes, horseradish cream, tomato flour tortilla

Grilled Chicken Caesar Wrap

Romaine lettuce, parmesan cheese, Caesar dressing, flour tortilla

Grilled Chimichurri Vegetable Wrap

Button mushrooms, zucchini, yellow squash, asparagus, red bell peppers, balsamic basil vinaigrette, sun dried tomato relish, spinach flour tortilla

Southwest Influenced Wrap

Shredded pulled pork, spicy honey BBQ sauce, black bean salsa, queso fresco, shredded cabbage, flour tortilla

All American Wrap

Sliced hickory smoked ham, Vermont American cheese, Ewa tomatoes, shaved Vidalia onions, green leaf lettuce, roasted garlic mayonnaise, tomato flour tortilla

Turkey Wrap

Lightly smoked sliced turkey, dried cranberry-cream cheese spread, shredded romaine hearts, diced Ewa tomatoes, spinach flour tortilla

Included

Wrap Fixings

Sliced pickles

Dijon mustard

Mayonnaise

Assorted Chips

Individual bags of chips

Desserts & Enhancements

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Lunch

Gourmet Wrap Buffet | \$45.00 Per Person

3 salads, 3 wraps, 2 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

Dessert (Choose One Option)

Selection of 2 Desserts
(each additional \$4.00)

Key Lime Tartlettes

Mini Apple Cinnamon Pie Crumble

Mini Cherry Crumble

Coconut Cake Bites

Coconut Macaroons

Chocolate Cake Bites

Lemon Bars

Chocolate Drizzled Rice Crispy Triangles

Assorted Cookies

Gourmet Chocolate Brownies

Bread Pudding with Crème Anglaise

OR

Mini M.A.C. Daddy Pancake Station

With 10 toppings

Soup Station Enhancement*

(Choice of one)

Cream of Hamakua Mushrooms \$8.00

Truffle oil

New England Clam Chowder \$7.00

Roasted Tomato Bisque \$7.00

Loaded Potato Soup \$7.00

On side: green onions, chopped Applewood smoked bacon, shredded Vermont cheddar cheese, sour cream

Miso Soup \$5.00

Wakame, green onions, diced firm tofu

Chinese Egg Drop Soup \$7.00

Black mushrooms and julienne pork

Add-On Beverages

Juice \$80.00/gallon

Guava, orange, pineapple or cranberry

Canned Juice \$5.00/each

Assorted Hawaiian Sun flavors

Canned Soda \$5.00/each

Assorted Coca-Cola brand soft drinks



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Lunch

Plated Lunch

3 Courses: 1 starter, 1 entrée, 1 dessert (2 Course Option Also Available)

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea, Dinner Rolls & Butter

Starters

(2 choice add \$6.00, 3 choice add \$8.00)

Island Portuguese Bean Soup

Kahuku Corn Chowder

Island Fish Chowder

Island Mixed Greens

Julienne carrots, sliced mushrooms & cucumbers,
grape tomatoes, choice of dressing:
balsamic vinaigrette, papaya seed or ranch

Caesar Salad

Romaine hearts, garlic herbed croutons, shaved parmesan
cheese, cherry tomato halves, Caesar dressing

Entrées

(2 choice add \$4.00, 3 choice add \$5.00, Duo Plate
add \$6.00, Trio Plate add \$8.00, Portion size for
combination entrées varies,
Higher price prevails when choosing multiple)

Grilled Herbed-Garlic Rubbed Boneless Pork Chop \$42.00 (\$38.00 for 2 Course)

Garlic mashed potatoes, grilled broccolini tossed in lime
vinaigrette, port wine sauce

Grilled Herb Marinated Chicken Breast \$40.00 (\$36.00 for 2 Course)

Roasted mushroom & thyme sauce, saffron rice,
grilled broccoli tossed in lime-olive oil

Oven Roasted Half Chicken \$42.00 (\$38.00 for 2 Course)

Soy ginger glaze, sautéed baby bok choy,
steamed white rice

Grilled Island Catch of the Day \$47.00 (\$43.00 for 2 Course)

Roasted cherry tomatoes, garlic, basil, Maui onions,
steamed white rice, steamed broccoli

Macadamia Nut Pesto Crusted Catch of the Day \$48.00 (\$43.00 for 2 Course)

Kaffir-lemongrass butter sauce, coconut bamboo rice,
roasted ginger scented cauliflower

Boneless Kalbi Style Shortribs \$46.00 (\$40.00 for 2 Course)

Steamed white rice, stir fry vegetables

Grilled 10oz. New York Steak \$52.00 (\$49.00 for 2 Course)

Asparagus spears, julienne carrots,
herbed garlic butter, garlic mashed potatoes,
sautéed green beans

Shrimp Fettuccine Provencal \$47.00 (\$43.00 for 2 Course)

Stewed tomatoes, garlic, capers,
Kalamata olives, fresh herbs

Vegetarian Options

(Main entrée price will prevail)

Tofu Katsu

Katsu sauce, sautéed seasonal vegetable,
steamed white rice

Garden Napoleon

Grilled portobello mushroom, roasted red bell pepper,
zucchini, yellow squash, zucchini, roasted red skin potatoes,
caramelized onions, roasted garlic pesto, balsamic glaze

Dessert

(2 choice add \$4.00, 3 choice add \$5.00)

Fresh Fruit Tart

Raspberry coulis

Warm Bread Pudding

Crème Anglaise

Chocolate Cake

Espresso creme sauce, chocolate drizzle

Lilikoi Cheesecake

Berry compote, fruit coulis



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Lunch

Plated Sandwich Lunch

2 Courses: 1 starter & 1 sandwich OR 1 sandwich & 1 dessert

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea, Potato Chips

Starters

(2 choice add \$4.00)

Island Portuguese Bean Soup

Kahuku Corn Chowder

Island Fish Chowder

Island Mixed Greens

Julienne carrots, sliced mushrooms & cucumbers,
grape tomatoes, choice of dressing:
balsamic vinaigrette, papaya seed or ranch

Caesar Salad

Romaine hearts, garlic herbed croutons,
shaved parmesan cheese, cherry tomato halves,
Caesar dressing

Sandwiches

(2 choice add \$4.00, 3 choice add \$5.00,
Duo Plate add \$3.00, Trio Plate add \$6.00,
Portion size for combination entrées varies,
Higher price prevails when choosing multiple)

HOT SELECTIONS

Pastrami on Rye \$31.00

Grained mustard, gruyere cheese,
(sauerkraut-optional)

Grilled Shaved Ham & Cheese \$31.00

Ciabatta bread, Vermont Swiss cheese,
caramelized Maui onions, garlic aioli

Beyond Meat Sandwich (Vegetarian) \$31.00

Grilled focaccia bread, roasted garlic pesto,
roasted red bell pepper, caramelized Maui onions

COLD SELECTIONS

Shaved Smoked Turkey \$29.00

Locally baked whole wheat bread, honey
Dijon mustard, sliced Ewa tomato, green leaf lettuce

Shaved Rare Roast Beef Sandwich \$31.00

Hoagie bread, caramelized onions, tomato jam,
Vermont gruyere cheese, green leaf lettuce

House Made Tuna Salad \$28.00

Grilled pita bread, lemon caper mayo,
Vermont cheddar cheese, clover sprouts

Dessert

(2 choice add \$4.00, 3 choice add \$5.00)

Fresh Fruit Tart

Raspberry coulis

Warm Bread Pudding

Crème Anglaise

Chocolate Cake

Espresso creme sauce, chocolate drizzle

Lilikoi Cheesecake

Berry compote, fruit coulis



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Lunch

Boxed Lunches

Includes bag of chips, cookie, whole fruit and bottled water

Selections

Smoked Turkey \$38.00

Whole wheat bread, honey Dijon mustard,
green leaf lettuce

Roast Beef Sandwich \$38.00

Hoagie bread, caramelized onions,
cheddar cheese, green leaf lettuce

Ham and Cheese Sandwich \$38.00

Focaccia bread, swiss cheese,
caramelized onions, garlic aioli

Vegetarian Sandwich \$39.00

Focaccia bread, zucchini, yellow squash,
grilled Portobello mushroom, roasted garlic pesto,
roasted red bell pepper



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Dinner

Kama'aina Dinner Buffet | \$53.00 Per Person

3 starters, 2 entrées, 2 desserts

Island Dinner Buffet | \$60.00 Per Person

4 starters, 3 entrées, 2 desserts

Soiree Dinner Buffet | \$67.00 Per Person

5 starters, 3 entrées, 3 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

Starters (each additional \$4.00)

Paradise Salad

Mixed local greens, candied walnuts, blue cheese crumble, mandarin orange segments, shaved Maui onions, diced granny smith apples, white balsamic vinaigrette

Mixed Island Greens

Herbed croutons, thinly sliced red onions, cherry tomatoes, assorted dressing

Caesar Salad

Creamy Caesar dressing, homestyle croutons, shaved parmesan cheese

Spinach Salad

Candied pecans, dried cranberries, hickory smoked bacon bits, shaved Maui onions, feta cheese, sherry vinaigrette

Pan Asian Salad

Napa cabbage, mixed greens, cherry tomatoes, mandarin oranges, fried won ton strips, sliced almonds, sesame vinaigrette

Chinese Cold Ginger Chicken

Scallion-cilantro dressing

Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

Artichoke Salad

Artichoke hearts, sliced black olives, sliced grilled fennel, oregano vinaigrette

Red Skinned Potato & Macaroni Salad

Marinated Mozzarella Bites

Sliced Ewa tomatoes, balsamic vinaigrette

Marinated Mushroom Salad

Roasted fennel, sliced red bell peppers, grilled onions, herbed vinaigrette

Chilled Tofu & Blanched Watercress

Soy-ginger dressing

Spinach & Orzo with Basil Vinaigrette

Sliced Hawaiian Golden Pineapple & Seasonal Melons

Included Sides

Locally Baked Brioche Rolls

Steamed White Rice

Garlic Mashed Potatoes OR Au-Gratin Potatoes

Sautéed Mixed Vegetables

Entrées & Desserts

Continued on next page > > >



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Dinner

Kama'aina Dinner Buffet | \$53.00 Per Person

3 starters, 2 entrées, 2 desserts

Island Dinner Buffet | \$60.00 Per Person

4 starters, 3 entrées, 2 desserts

Soiree Dinner Buffet | \$67.00 Per Person

5 starters, 3 entrées, 3 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

Entrées (each additional \$9.00)

Chinatown Steamed Catch of the Day

With soy-ginger scallions & cilantro

Macadamia Nut Crusted Catch of the Day

Lemon caper butter sauce

Pan Seared Catch of the Day

Ginger-kaffir lime leaf beurre blanc,
pineapple and cranberry salsa

Steamed Asian Influenced Catch of the Day

Ginger pesto, Chinese vegetables,
julienne lup cheong, oyster sauce glaze

Sliced Slow Roasted Beef Striploin

Roasted shiitake mushroom sauce

Sliced Braised Beef

Red wine sauce, crispy onions

Paniolo Crusted Porkloin

Wild mushroom demi

Pork Lau Lau

House Made Kalua Pork & Cabbage

Smoked Bacon Wrapped Roasted Porkloin

Mushroom & caramelized onion sauce

Huli Huli Style Chicken

Black mushroom ginger sauce

Grilled Soy Ginger Glazed Chicken

Sesame Chicken

Lemon sake shoyu sauce

Penne Pasta

Pesto cream sauce, grilled vegetables,
roasted cherry tomatoes

Fried Tofu

Spinach, light oyster-ginger sauce

Mushroom Ravioli

Truffle-cream sauce with roasted fennel

Dessert (Choose One Option)

Selection of 3 Desserts (each additional \$5.00)

Key Lime Tartlettes

Mini Apple Cinnamon Pie Crumble

Mini Cherry Crumble

Seasonal Fruit Tartlettes

Chocolate Fudge & Mac Nut Brownies

Coconut Cake Bites

Chocolate Dipped Coconut Macaroons

Chocolate Dipped Strawberries

Milk Chocolate Mousse Shooter

Mini Pineapple Crème Brûlée

Chocolate Cake Bites

Tapioca-Haupia

Warm Butter Mochi Bites

Bread Pudding with Crème Anglaise

OR

Mini M.A.C. Daddy Pancake Station (additional \$7.00)

With 10 Toppings

OR

Sundae Station

With Oreo cookie crumble, macadamia nuts,
rainbow sprinkles, chocolate syrup,
maraschino cherries, Chantilly whipped cream



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Dinner

Dinner Buffet Enhancements

All items are priced per person to complement the dinner buffet. A la carte pricing will differ.

Suggested Enhancements

Chinese Style Cold Ginger Chicken \$8.00

Ginger-green onion cilantro dressing

Kalbi Beef Shortribs \$14.00

Futomaki & Inari Sushi \$10.00

Pickled ginger, wasabi, soy sauce

Assorted Nigiri & Maki Sushi \$18.00

Pickled ginger, wasabi, soy sauce

Assorted Steamed Dim Sum \$10.00

Hot mustard with soy sauce

Soup Station Enhancement*

(Choice of one)

Cream of Hamakua Mushrooms \$8.00

Truffle oil

New England Clam Chowder \$7.00

Roasted Tomato Bisque \$7.00

Loaded Potato Soup \$7.00

On side: green onions, chopped Applewood smoked bacon, shredded Vermont cheddar cheese, sour cream

Miso Soup \$5.00

Wakame, green onions, diced firm tofu

Action Stations

(Requires chef attendant, \$200/chef)

Pasta Station \$15.00

Penne pasta, linguini, cavatappi pasta, marinara, Bolognese, creamy pesto, garlic bread

Herb-Crusted Prime Rib \$18.00

Au-jus, creamed horseradish

Roasted Applewood Smoked Bacon

Wrapped Porkloin \$14.00

Port wine demi glace, pineapple relish

Baked Honey Cured Ham \$14.00

Mango chutney, dijon mustard

Slow Roasted Leg of Lamb \$18.00

Rosemary-garlic demi glace, house made mint jelly

Rack of Lamb Dijonaise \$28.00

Herbed crusted Australian rack of lamb, rosemary-garlic demi glace, house made mint jelly

Lechon \$28.00 (min. 50 paid guests)

Whole roasted pig, traditional lechon sauce, hoisin sauce, honey Dijon mustard, bao buns

Live Sushi Bar \$50.00 (min. 50 paid guests)

Maguro, ebi, tako, sake, hamachi, masago, California hand roll, spicy tuna hand roll



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Dinner

Plated Dinner

3 Courses: 1 starter, 1 entrée, 1 dessert

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea, Dinner Rolls & Butter

Starters

(2 choice add \$5.00, 3 choice add \$7.00)

Island Mixed Greens

Julienne carrots, sliced mushrooms & cucumbers, grape tomatoes, papaya seed dressing

Waipoli Farms Greens

Diced granny smith apples, grape tomatoes, dried cranberries, mandarin oranges, macadamia nuts, honey-dijon dressing, carrot noodles

Kale Salad

Diced Asian pears, raisins, candied pecans, mandarin orange, crispy garlic chips, roasted sesame seed dressing

Caesar Salad

Romaine hearts, garlic herbed croutons, shaved parmesan cheese, cherry tomato halves, Caesar dressing

Spinach Salad

Feta cheese, smoked bacon crumble, tomato wedges, shaved Maui onions, sliced eggs, diced papaya, onion dressing, melba toast

Baby Arugula & Roasted Beet Salad

Baby arugula, gold & red beets, shaved fennel, goat cheese, mandarin orange segments, crispy garlic chips, candied walnuts, herbed vinaigrette, micro greens

Entrées

(2 choice add \$5.00, 3 choice add \$7.00, Duo Plate add \$6.00, Trio Plate add \$8.00)
Portion size for combination entrées varies, Higher price prevails when choosing multiple

Grilled Herb Marinated Chicken \$51.00

Roasted mushroom and thyme sauce, saffron rice, grilled broccolini tossed in lime-olive oil

Chicken Roulade \$52.00

Caramelized onion sauce, garlic mashed potatoes, grilled broccolini tossed in lime-olive oil

Grilled Tiger Prawns \$58.00

Rice pilaf, sautéed baby bok choy, sauce provencal

Pan Seared Atlantic Salmon \$60.00

Roasted cherry tomatoes, garlic-basil cream sauce, Maui onion jam, steamed white rice, grilled asparagus

Duck Breast de Casis \$65.00

Truffle mashed potatoes, grilled baby vegetables, sauce crème de cassis

Sautéed Snapper \$72.00

Coconut jasmine rice, lemongrass-ginger sauce, grilled baby bok choy

Grilled 10oz. New York Steak \$65.00

Asparagus spears, julienne carrots, herbed garlic butter, garlic mashed potatoes, sautéed green beans

Macadamia Nut Crusted Mahi Mahi \$66.00

Kaffir-lemongrass butter sauce, coconut bamboo rice, roasted ginger scented cauliflower

10oz. Slow Roasted Prime Rib \$72.00

Truffled mashed potatoes, sautéed green beans with smoked bacon, au-jus, creamed horseradish

10oz Ribeye Steak \$69.00

Truffled mashed potatoes, asparagus spears, baby carrots, red wine demi glace, grilled Maui onions

Seared 6oz. Beef Tenderloin \$80.00

Sautéed baby carrots, grilled asparagus, Alii mushroom ragout, roasted Idaho potatoes

Australian Lamb Dijonaise \$85.00

Herbed crusted, house made mint jelly, roasted garlic-rosemary demi glace, seasonal vegetables, garlic mashed potatoes

Entrées & Desserts

Continued on next page >>>



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Dinner

Plated Dinner

3 Courses: 1 starter, 1 entrée, 1 dessert

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea, Dinner Rolls & Butter

Vegetarian Options

(Main entrée price will prevail)

Baked Penne Pasta with Mushroom Ragut

7 cheese sauce, topped with parmesan herbed crust, garlic sourdough baguette

Pan Seared Firm Tofu Steak

On bed of julienne vegetables, roasted smoked tomato coulis, topped with Maui onion jam

Garden Napoleon

Grilled portobello mushroom, roasted red bell pepper, zucchini, yellow squash, zucchini, roasted red skin potatoes, caramelized onions, roasted garlic pesto, balsamic glaze

Dessert

(2 choice add \$5.00, 3 choice add \$7.00)

Pineapple Crème Brûlée

Warm Bread Pudding

Crème Anglaise

Traditional Tiramisu

Mocha Crème Anglaise

Strawberry Tart

Vanilla crème, mango & raspberry coulis

Kona Coffee Flan

Berry compote, salted caramel sauce

Key Lime Tart

White chocolate mousse

Vanilla Panna Cotta

With berry compote

Chocolate Lovin Spoon Cake

Vanilla & raspberry sauce

Salted Caramel Cheesecake

Fresh berry compote

Dessert Trio (add \$8.00)

Kona Coffee Flan with salted caramel sauce

Piña Colada Crème Brûlée

Key Lime Tart with white chocolate mousse

“Add A Course” Enhancements

French Onion Soup \$8.00

Gruyere crouton

New England Clam Chowder \$6.00

Lobster Bisque \$9.00

Cooper Island Crab Bisque \$9.00

Wedge Salad \$8.00

Iceberg lettuce wedge, chopped smoked bacon, diced red bell peppers, grated eggs, blue cheese crumble & dressing

Island Caprese \$12.00

Marinated mozzarella pearls, Ewa tomatoes, field greens, pesto dressing

Smoked Norwegian Salmon \$18.00

Dill cream cheese, sourdough crisp, pickled Maui onions, caper berries

House Hickory Smoked Honey Glazed Salmon Salad \$18.00

Baby lettuces, raisins, Asian pears, watermelon radish, crispy garlic chips, grained mustard dressing, lavosh, micro greens

Ahi Poke \$20.00

Sea asparagus, heirloom tomatoes, avocado, wasabi tobiko caviar, sesame melba toast

Crab Cake \$20.00

Asian slaw, roasted garlic with grained mustard aioli

Jumbo Shrimp Cocktail \$20.00

4oz. Lobster tail \$35.00

Garlic-chive butter sauce

7oz. Lobster tail \$56.00

Garlic-chive butter sauce

Hamakua Mushroom Tart \$18.00

Hard seared heirloom tomatoes, smoked goat cheese, shaved grilled fennel



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Reception

Hors D'oeuvres

All items are priced per piece, min. 30 pieces per order. Hand Pass incurs a \$200 labor charge.

Hot Selections

Fried Shrimp & Pork Shumai \$5.00

Hot mustard shoyu

Steamed Mini Pork Bao Bun \$5.00

Hoisin dipping sauce

Kalua Pork Quesadilla \$6.00

Guacamole, sour cream, pico de gallo, mild salsa, shredded cheddar cheese, queso fresco

Teriyaki Beef Skewers \$6.00

Toasted sesame seeds, green onions

Teriyaki Chicken Skewers \$6.00

Toasted sesame seeds, green onions

Chicken Satay \$6.00

Coconut Thai peanut sauce

Surimi Stuffed Mushroom \$6.00

Boursin cheese-Sherry wine sauce

Crab Cakes \$9.00

Lemon remoulade & chipotle aioli

Bacon Wrapped Shrimp \$10.00

Coconut Shrimp \$8.00

Sweet chili sauce, pineapple salsa

Ratatouille Stuffed Mushroom \$6.00

(Vegetarian)

Light basil tomato sauce

Vegetable Spring Rolls \$5.00

(Vegetarian)

Sweet chili dipping sauce

Samosa \$5.00 (Vegetarian)

Coconut curry dipping sauce

Vegetable Kabobs \$6.00 (Vegetarian)

Pesto marinated zucchini, cherry tomato, yellow squash, onions, bell peppers

Cold Selections

Boursin on Belgian Endive \$5.00

Candied walnut & apricot

Bruschetta \$5.00

Olive tapenade, roasted cherry tomatoes, caramelized onions, sourdough crostini

Macadamia Nut Crusted Goat Cheese \$6.00

Sourdough crostini

Jumbo Shrimp Cocktail \$8.00

Traditional cocktail sauce, lemon wedge

Shrimp Ceviche Shooter \$8.00

Chili coconut milk, lime juice, red bell peppers, Maui onion, red tobiko, cilantro

Ahi Poke Shooters \$8.00

Wasabi aioli, tobiko caviar, micro greens

Ahi Poke on Won Ton Chip \$8.00

Wasabi aioli, tobiko caviar, micro greens



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Reception

Presentation Displays

Small serves up to 25 guests | Medium serves up to 50 guests | Large serves up to 75 guests

Selections

Imported & Domestic Cheese

Small \$250.00 | Med \$400.00 | Large \$550.00

Garnished with grapes, strawberries, honey, peach bellini, candied walnuts, dried fruits, melba toast, lavosh, assortment of gourmet crackers

Charcuterie Display

Small \$350.00 | Med \$550.00 | Large \$800.00

Prosciutto, soppressata, genoa salami, whole grain mustard, caper berries, Kalamata olives, dried fruits, candied walnuts, pearl onions, sliced sourdough baguettes, bread sticks, gourmet crackers

Assortment of Maki Sushi

75 Piece Display \$400.00

California maki, futomaki, spicy tuna, California uramaki, inari

Fresh Sliced Fruit & Berry Display

Small \$200.00 | Med \$280.00 | Large \$480.00

Local pineapple, seasonal melons, watermelon, berries

Pineapple Tree

100 Skewer Display \$550.00

Fresh fruit skewers, vanilla-honey yogurt dip

Farmers Garden

Small \$200.00 | Med \$250.00 | Large \$400.00

Baby carrots, local cucumber, grape tomatoes, celery sticks, cauliflower, broccoli, ranch dipping sauce, hummus



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Reception

Chef's Action Stations

All manned stations will incur chef attendant charge of \$200.00 per chef.

Selections

Slow Roasted Herb & Hawaiian Sea Salt

Crusted Prime Rib

\$720.00 (Serves 35-40 guests)

Creamed horseradish, au-jus, taro rolls

Herb-Garlic & Sea Salt Crusted Striploin

\$650.00 (Serves 35-40 guests)

Slow roasted, grained Dijon mustard, Japanese mayonnaise, horseradish cream, sweet rolls

Smoked Bacon Wrapped Porkloin

\$450.00 (Serves 25-30 guests)

Honey Dijon mustard, mango chutney, hoisin sauce, mayonnaise, sweet rolls

Roasted Pork Belly

\$500.00 (Serves 25-30 guests)

Banana ketchup, traditional lechon sauce, spicy shoyu garlic vinegar, hoisin sauce, steamed bao buns

Whole Suckling Pig

\$1200.00 (Serves 50-60 guests)

Plum sauce, hoisin sauce, traditional lechon sauce, green onions, steamed bao buns

Hickory Smoked Bone in Ham

\$550.00 (Serves 35-40 guests)

Pineapple chutney, honey Dijon mustard, ketchup, brioche rolls

Roasted Leg of Lamb

\$580.00 (Serves 35-40 guests)

House made mint jelly, grained Dijon mustard, caramelized onions, roasted garlic aioli, naan & pita bread

Pasta Station

\$500.00 (Serves 30-35 guests)

Mushroom ravioli, pesto sauce, Hamakua mushrooms, Maui onions, cavatappi pasta, diced smoked pork belly, diced roasted bell peppers, sriracha, alfredo sauce, parsley

Live Sushi Bar

\$45.00 per person (Min. 50 guests)

Maguro, ebi, tako, sake, hamachi, masago, California hand roll, spicy tuna hand roll



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Cheers!

Bar Beverages

Please select either Standard OR Premium Bar for your event.

Bar set-up fee of \$175 + tax applies per location. Fee will be waived if minimum of \$2,000 in beverage consumption is met per bartender, per location. Based on 3 hours of continuous service. Bartender Fee of \$75 per hour, thereafter. One bartender per 150 guests. Hosted Bar: service charge + tax will be added to price noted. No Host Bar: price listed inclusive of tax only.

Standard Bar

Hosted \$9.00 per cocktail
No Host \$11.00 per cocktail

Seagram's Vodka
Rico Bay White
Rum Early Times
Bourbon
Seagram's 7
Whiskey Grant's
Scotch
Zarco Silver
Tequila Burnett
Gin

Premium Bar

Hosted \$11.00 per cocktail No Host \$13.00 per cocktail

Ocean Vodka
Bacardi Silver Rum
Maker's Mark Bourbon
Crown Royal Whiskey
Chivas Regal Scotch
Patron Silver Tequila
Bombay Sapphire Gin

Specialty Cocktails

Hosted \$13.00 per cocktail
No Host \$15.00 per cocktail

Mai Tai
Blue Hawaii

Wine by the Glass

Hosted \$9.00 per glass
No Host \$11.00 per glass

House white
House red

Wine by the Bottle

Sparkling Wine \$39.00
House Red or White \$32.00

Domestic Beer

Hosted \$7.00 each
No Host \$8.00 each

Bud Light
Coors Light Michelob Ultra

Import & Craft Beer

Hosted \$8.00 each
No Host \$9.00 each

Kona Longboard Lager Corona
Heineken

Soft Drinks & Juices

Hosted \$4.00 each
No Host \$5.00 each

Coke
Diet Coke
Sprite
Pineapple
Cranberry
Orange



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Breakz

Break Packages

Based on 30 Minutes Continuous Service | Includes Freshly brewed Starbucks Regular & Decaffeinated Coffee, and Assorted Premium Herbal Teas

Selections

Energizer \$26.00

Granola bars
Whole apples & bananas
Celery & carrot sticks, peanut butter dip
Chocolate dipped mangoes & pineapple
Gatorade & Red Bull
Assortment of mixed nuts

Da Kine \$24.00

Sweet potato & taro chips
Edamame hummus
Chocolate dipped dried mango slices
Macadamia nut cookies
Li hing powder dusted pineapple
House-made passion orange guava punch

Farmer's Delight \$27.00

Okinawan Sweet Potato Chips
Lightly Spiced Kunia Lomi Lomi Tomatoes
Crudit  of Broccoli, Cauliflower, Carrots, Celery, Grape Tomatoes
Home style Ranch Dip
Baked Sourdough Crisp & Lavosh
Herbed Honey-Goat Cheese Spread
Pineapple and Orange Juice

Sweet Tooth \$30.00

Chocolate covered strawberries
Homestyle brownie bites
Chocolate covered macadamia nuts
Lemon bars
Chocolate drizzled rice crispy treats
House-made guava punch

Charcuterie Display \$38.00

Sliced Genoa Salami
Prosciutto
Pipikaula
Brie Cheese
Manchego
Cheddar Cheese
Dried Figs
Kalamata Olives
Honey
Mango Chutney
Lavosh
Sourdough Crisp

Afternoon Tea \$32.00

Selection of Finger Sandwiches
(Cucumber, Ham & Cheese, Tuna Salad, Smoked Salmon)
Macadamia Nut & Chocolate Chip Cookies
Assorted Macaroon Bites
Coffee Cake Squares

Just Dip It \$24.00

Tri Colored Corn Tortilla
Taro Chips
Pita Crisp
Traditional Salsa
Creamed Smoked Salmon & Dill Dip
Hummus
Guacamole
Savory Crackers

Suggested Enhancements *

Sliced Seasonal Fruits & Berries \$7.00

Fruit Skewers \$6.00

Whole Fruits \$4.00

Apples, bananas, oranges

Selection of Maki Sushi \$10.00

Vegetable Crudit  \$7.00

Ranch & roasted red bell pepper dip

Tortilla Chips & Dips \$7.00

Salsa & Guacamole

Petit Fours \$7.00

Brownies, fruit tartlets, mango, lilikoi & guava cakes

Fresh Baked Cookies \$6.00

Assorted Granola Bars \$5.00



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Breakz

Break A La Carte

Priced by the dozen unless listed otherwise.

Snacks

Assorted New York Style Bagels \$100.00

Plain & Smoked Salmon-Dill Cream Cheese

Selections of Freshly Baked Scones \$80.00

Butter, Fruit Preserves

Jumbo Freshly Baked Cookies \$80.00

Chocolate Chip, Macadamia nut, Peanut Butter, Oatmeal Raisins

Freshly Baked Mini Croissants \$80.00

Chocolate drizzled, with almonds, or plain

Assortment of Freshly Baked

Mini Danishes \$80.00

Assorted Muffins \$80.00

Individual Bags of Trail Mix \$60.00

Individual Granola Bars \$60.00

Individual Bags of Assorted Chips \$60.00

Assorted Whole Fresh Fruits \$50.00

Apples, Oranges, Bananas

Individual Fruit Yogurt \$60.00

Granola topping

Selection of Finger Sandwiches \$100.00

Cucumber, Ham & Cheese, Tuna Salad, Smoked Salmon

Selections on Maki Sushi \$120.00

(2 dozen minimum order)

Häagen-Dazs Ice Cream Bars \$9.00 each

Beverages

Hot Coffee \$90.00/gallon

Freshly brewed Starbucks Regular or Decaffeinated

Iced Coffee \$110/gallon

Freshly brewed Starbucks iced coffee with classic, vanilla & caramel syrups

Hot Tea \$90.00/gallon

Assorted premium herbal teas

Iced Tea \$80.00/gallon

Juice or Punch \$80.00/gallon

Guava, orange, pineapple, cranberry, or guava punch

Infused Water \$45.00/gallon

Bottled Juice \$6.00/each

Cranberry, apple or orange

Canned Juice \$5.00/each

Assorted Hawaiian Sun flavors

Canned Soda \$5.00/each

Assorted Coca-Cola brand soft drinks

Bottled Water \$5.00/each

Sparkling Mineral Water \$6.00/each



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