

Beverage Service

KONA BLEND COFFEE

Regular and Decaffeinated (per gallon) 69.00

INTERNATIONAL TEA SELECTIONS

European, Asian, American and Herbal Varieties (per gallon) 69.00

ICED TEA

Unsweetened Classic Iced Tea, Sweetened Tropical or Herbal (per gallon) 52.00

FRUIT JUICE

Orange, Pineapple and Cranberry (per gallon) 58.00

ASSORTED JUICES

Passion-Orange-Guava Juice, Lemonade, Apple, Cranberry, Tropical Blends (per gallon) 52.00

SOFT DRINK SELECTIONS

Canned Soda, Local Juices, Iced Teas and Bottled Water (each) 3.50

SPECIALTY BEVERAGES

Sparkling Water, Gatorade, Energy Drinks(each) 5.50

BOTTLED JUICES

Assorted Flavors - Orange, Apple, Cranberry & more (per individual bottle) 5.00

CHILLED GOURMET COFFEE and TEA

Iced Coffees and Milk Tea (each) 4.50

MILK

Whole, 1%, Skim, and Chocolate (per half pint) 2.50

Beverage Service includes appropriate condiments and disposable service ware.

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Bakery Service

All Bakery Items are Priced Per Dozen, except where noted.

PETITE BREAKFAST PASTRIES

Chef's Assortment of Sweet & Savory Starters 36.00

ASSORTED FRUIT BREAD

Banana, Mango, Blueberry, Cranberry-Orange, Sesame-Yuzu 34.00

BAGELS

Plain, Cinnamon Raisin and Grained 40.00
Cream Cheese and Lilikoi Cream Cheese

Supplemental Smoked Salmon with Traditional Condiments (minimum 12 orders) 48.00
Red Onions, Capers and Lemon

Mini-Bagel Bites 32.00
Cream Cheese and Lilikoi Cream Cheese

FRESHLY BAKED MUFFINS

Banana, Mango, Blueberry, Cranberry-Orange, Sesame-Yuzu 32.00

APPLE RAISIN WALNUT BREAKFAST STRUDEL (loaf, 10 slices per loaf) 36.00

COFFEE CAKES (each, 24 slices per cake) 36.00

KĪLAUEA CHOCOLATE FUDGE BROWNIES 34.00

OVEN FRESH COOKIES

May include an assortment of the following: 35.00
Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate & Mac Nut, Sugar

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Continental Breakfast Selections

CLASSIC CONTINENTAL

Select Tropical Juice
 Petite Breakfast Pastries
 Sweet Cream Butter, Island Preserves
 Kona Blend Coffee
 Decaffeinated Coffee
 International Tea Selection
 \$14 per person

SUNRISE

Select Tropical Juice
 Fresh Sliced Seasonal Fruits
 Fruit Yogurt and Granola
 Petite Breakfast Pastries
 Sweet Cream Butter, Island Preserves
 Kona Blend Coffee
 Decaffeinated Coffee
 International Tea Selection
 \$22 per person

A la carte Enhancements to your Continental Breakfast (Supplemental charge per person) 25 guest minimum

Fresh Whole Fruit (Variety may include Apples, Oranges, Bananas or Pears)	2.50
Fresh Island Exotic Fruits (Seasonal and Upon Availability)	5.50
Yogurt Parfait with Fruit and Granola	5.50
Cold Cereal Bar ~ Corn Flakes, Granola Whole and 2% Milk, Honey, Raisins	5.00
Smoked Ham, Turkey and Salami Tray	12.00
Mild Selection of Imported and Domestic Cheeses Display, Artisan Breads	7.50
Pancakes <i>Coconut Syrup, Maple Syrup and Whipped Butter</i>	6.50
Portuguese Style Sweet Bread French Toast <i>Coconut Syrup, Berry Compote and Whipped Butter</i>	6.75
Scrambled Eggs, Salsa, Scallions, Cheddar Cheese	6.00
Scrambled Eggs	5.00
Portuguese Style Sausage	5.25
Chicken Apple Sausage	5.25
Crisp Bacon	5.25

Twenty-five person minimum or a \$25.00 set-up fee will be applied.
 Continental Breakfast Service includes appropriate condiments and disposable service ware.
 China service is available for an additional \$1.50 per person

Prices are subject to 23% service charge and 4.712% state excise tax.
 Prices, service charge and tax are subject to change without prior notice.

Chef's Table Breakfast Selection

Breakfast Chef's Table

One hundred person minimum

Island Juices

Fresh Sliced Seasonal Fruits

Petite Breakfast Pastries, Sweet Cream Butter, Island Preserves

Scrambled Eggs, Cheddar Cheese, Scallions

Portuguese Style Sweet Bread French Toast

Coconut Syrup and Whipped Butter

Selection of Two:

Crisp Bacon, Link Sausage, Portuguese Sausage, Chicken Apple Sausage, Garden Patties

Selection of Two:

Country Style Potatoes, Tater Tots, Steamed White Rice, Local Style Fried Rice

Kona Blend Coffee

Decaffeinated Coffee

International Tea Selection

\$34 per person

Breakfast Service includes appropriate condiments and service ware.

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Chef's Table Brunch Selection

Business Brunch Table

One hundred person minimum

Select Tropical Juice

Fresh Sliced Seasonal Fruits

Yogurt Bar~Includes Plain & Strawberry Yogurt, Granola, Dried Fruits, & Nuts

Petite Breakfast Pastries, Sweet Cream Butter, Island Preserves

Mini Bagels, Smoked Salmon with Traditional Garnishes

Charcuterie, Imported & Domestic Cheeses, Artisan Breads

Scrambled Eggs

Country Style Potatoes with Sweet Onions & Peppers

Crispy Bacon

Chicken Apple Sausage

Portuguese Style Sweet Bread French Toast, Coconut Syrup, Berry Compote, Whipped Butter

Kona Blend Coffee

Decaffeinated Coffee

International Tea Selection

\$48 per person

Breakfast Service includes appropriate condiments and service ware.

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Snacks and Munchies

HICC Snack Mix ~ Pretzels, Rice Crackers, Peanuts and Furikake Puffs	24.00 per pound
Roasted Nut Mix ~ Peanuts, Cashews and Almonds	30.00 per pound
Roasted Island Macadamia Nuts	60.00 per pound
Mixed Dried Tropical Fruit	28.00 per pound
Freshly Popped Popcorn ~ Plain, Buttered or Hurricane	18.00 per pound
Maui Style Potato Chips	21.00 per pound
Sweet Potato and Taro Chips	34.00 per pound
Island Dips (Maximum Choice of Two Varieties)	
Edamame Hummus, Ewa Onion Dip, Smoked Pier 38 Fish Dip, Mango Salsa	22.00 per quart
OVEN FRESH COOKIES (per dozen)	35.00 per dozen
May include an assortment of the following: Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia Nut and Sugar	
GRANOLA BAR ASSORTMENT	36.00 per dozen
May include an assortment of the following: Honey-Oat, Peanut Butter, Chocolate Oat, Strawberry-Yogurt	
HI ENERGY BAR ASSORTMENT	48.00 per dozen
May include an assortment of the following: Power Bars, Cliff Bars, Tigers Milk Bars	
CHOCOLATE DIPPED TREATS	
Chocolate Fondue with Pineapple, Strawberries and Pretzels	10.00 per person
Added Enhancements ~ Pound Cake, Sugar Cookies, Marshmallows or Macadamia Nut Cookies	+3.00 per person
FROZEN NOVELTIES	
Assorted Ice Cream Novelties	42.00 per dozen
Fruit Juice Bars ~ May include Pineapple, Strawberry and Coconut	34.00 per dozen
WHOLE FRESH FRUIT	
May include Apples, Oranges, Bananas or Pears	2.50 per piece
FRESH SLICED SEASONAL FRUIT PLATTER	8.00 per person
CRUDITE OF THE MOMENT	
Choice of One Dipping Sauce: Ranch, Hummus, Balsamic Vinaigrette	6.00 per person
THE DELI	14.00 per person
Smoked Ham, Turkey, Salami Grained Mustard, Cornichon, Olives, Artisan Bread	

Includes appropriate condiments and disposable service ware.

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Break Time

One hour maximum service time for all themed breaks. Minimum 25 guests

GET UP AND GO! 16.00 per person

Mixed Nuts and Pretzels
Granola Bar Assortment
Variety of Dried Fruits, may include Apricots, Raisins, Cranberries
Papaya, Pineapple and Mango
Steamed Edamame

SUGAR RUSH 16.00 per person

Assorted Packaged Candies
Freshly Baked Cookies
Homemade Cereal Snack Mix
Candied Mixed Nuts

COFFEE CAFÉ 18.00 per person

Kona Blend Coffee, Decaffeinated Coffee and Array of Hot Teas
Flavored Coffee Syrups ~Vanilla, Mocha, Coconut and Sugar Free Vanilla
Hot Chocolate
Mini Scones and Devonshire Cream, Fruit Preserves
Assorted Biscotti

CHEESE & DIPS 18.00 per person

Diced Cheddar, Havarti and Jack Cheese
Assorted Crackers
Mixed Nuts
Display of Crudite and Trio of Dips

Break Service includes appropriate condiments and disposable service ware.

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Plated Lunch Selections

Three Course Selections

Plated Lunch Service includes basket of luncheon rolls and butter, appropriate condiments, service ware and cold beverage.

Choice of One Salad

Fresh Market Greens, Grape Tomatoes, Cucumber, Carrot, Curried Pineapple Dressing

Fresh Market Greens, Shaved Kabocha & Fennel, Tomatoes, Ume-Lilikoi Vinaigrette

Baby Spinach Salad, Red Onions, Candied Macadamia Nuts, Gorgonzola, Bacon Balsamic Vinaigrette

Choice of One Entrée

Roasted Chicken Breast, Potato Puree
Market Vegetables, Thyme Jus 42.00 per person

Pulehu Chicken Breast, Ginger-Scallion Potato Puree
Market Vegetables 42.00 per person

Adobo Glazed Pork Loin, Jade Fried Rice
Long Beans, Shishito & Tomato Relish 44.00 per person

Pipikaula Style Pork Loin, Lomilomi Tomatoes, Taro Puree
Pickled Red Onions, Black Pepper Gastric 46.00 per person

Homemade Meatloaf, Whipped Potatoes
Long Beans, Baby Carrots, Cremini Mushroom Gravy 46.00 per person

Pan Seared Pier 38 Island Catch
Oven Roasted Vegetables & Potatoes, Warm Tomato-Bacon Relish 49.00 per person

Portuguese Sausage Crusted Salmon, White Bean & Tomato Ragout
Roasted Market Vegetables 48.00 per person

72 Hour Slow Cooked Beef Short Ribs, Garlic Mashed Potatoes
Roasted Root Vegetables 52.00 per person

Choice of One Dessert

Coconut Tapioca, Fresh Fruits, Lilikoi Pearls

Chocolate Mousse Cake, Fresh Berries

Pineapple Bread Pudding, Vanilla Anglaise

Coconut Panna Cotta, Seasonal Fruits, Lychee Pearls

PLATED LUNCH ENHANCEMENTS

Island Coffee Service 2.50 per person

Twenty-Five person minimum or a 100.00 labor charge will be applied.
Dessert course may not be served as a refreshment break.

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Add a Soup . . .

Sweet Corn Soup, Bacon, Corn, & Edamame Succotash	5.00 per person
Tomato & Bacon Bisque, Parmesan-Basil Croutons	4.00 per person
Chilled Sweet Pea Soup, Pickled Red Onions, Mint, Prosciutto, Supp.	4.00 per person

Style up your Salad to . . .

“Lomilomi” Tomato Salad

Local Vine Ripened Tomatoes, Ewa Sweets, Sea Asparagus, Negi Coulis, Katsuo Soy Vinaigrette
Supplemental charge of 2.00 per person

Greek Style Salad

Baby Romaine, Feta Cheese, Kalamata Olives, Capers, Tomatoes, Cucumbers, Red Onions,
Oregano Dressing

Supplemental charge of 3.00 per person

Roasted Asparagus, Eryngi Mushrooms, Tomatoes, & Radishes, Lemon-Soy Vinaigrette

Supplemental charge of 3.00 per person

Make your Entrée a duo . . .

Add Demi Parmesan Chicken Breast

Supplemental charge of 8.00 per person

Add Seared Ahi or Ginger-Scallion Roasted Shrimp

Supplemental charge of 12.00 per person

Style up your Dessert to . . .

Strawberry Cheesecake, Cinnamon Crumble, Strawberry Coulis

Supplemental charge of 3.00 per person

Chocolate Pave, Raspberry Coulis, Vanilla Cream

Supplemental charge of 4.00 per person

Twenty-Five person minimum or a 100.00 labor charge will be applied.

Prices are per person with a Minimum Selection of Three Courses.

Dessert course may not be served as a refreshment break.

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Chef's Table Lunch Selections

Market Salad and Sandwich Board

One Hundred person minimum

SALADS

- ♦ Farfalle Pesto Salad, Sundried Tomatoes, Pine Nuts
- ♦ "Loaded" Baked Potato Salad, Sour Cream, Scallions, Bacon, Cheddar Cheese
- ♦ Fresh Market Greens, Grape Tomatoes, Cucumber, Carrot, Curried Pineapple Dressing

COLD SANDWICH SELECTION

Choice of Two

- ♦ Curried Chicken Salad on Focaccia, Lettuce & Tomato
- ♦ Smoked Turkey Breast on Honey Oat Bread, Havarti Cheese, Lettuce & Tomato
- ♦ Tuna Salad on Whole Wheat Bread American Cheese, Lettuce & Tomato
- ♦ Oven Roasted Vegetable Tapenade, Ciabatta, Black, Olives, Pepperoncini, White Bean-Olive Oil Spread
- ♦ Cured Ham on Rye, Swiss Cheese, Lettuce & Tomato
- ♦ Roast Beef on Pullman Bread, Cheddar Cheese, Lettuce & Tomato, Mayonnaise, Dijon Mustard, Horseradish Cream

Maui Style Potato Chips

DESSERTS

- ♦ Chocolate Fudge Brownies
- ♦ Assorted Oven Fresh Cookies

Island Iced Tea

34.00 per person

Additional sandwich selection 5.00 per person

Island Coffee and Tea Service available

Supplemental 2.50 per person

Soup, Salad and Sandwich Board

One Hundred person minimum

SOUP

Choice of One Soup

- ♦ Homemade Tomato Soup, Parmesan Croutons
- ♦ Roasted Garlic & Potato Cream, Chives
- ♦ Ewa Sweet Onion Dashi Cream
- ♦ Portuguese Style Soup add 3.00

MARKET SALAD

- ♦ Fresh Market Greens, Grape Tomatoes, Cucumber, Carrot, Curried Pineapple Dressing
- ♦ Quinoa, Kale, Pickled Red Onions, Crumbled Feta Cheese, Red Wine Vinaigrette
- ♦ Warm Potato Salad, Dijon Mustard Dressing, Bacon
- ♦ Fresh Fruit Salad, Mango Pearls

SANDWICH BOARD

- ♦ Grilled Cheese Sandwiches, Havarti & Cheddar
- ♦ Smoked Turkey Breast on Honey Oat Bread, Havarti Cheese, Lettuce & Tomato
- ♦ Tuna Salad on Whole Wheat Bread, American Cheese, Lettuce & Tomato

Maui Style Potato Chips

DESSERTS

- ♦ Lilikoi Cheesecake Bites
- ♦ Chocolate Cake

Island Iced Tea

38.00 per person

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Chef's Table Lunch Selection

Hawaii Convention Center Lunch Table

One Hundred person minimum

SALADS

Fresh Market Greens, Shaved Kabocha & Fennel, Tomatoes, Ume-Lilikoi Vinaigrette
Furikake Potato & Macaroni Salad
Sweet Pea & Bacon Salad, Water Chestnuts, Tarragon
Quinoa, Edamame, Wakame, Pickled Radishes, Soy Vinaigrette

Freshly Baked Taro Rolls, Sweet Butter

ENTRÉES

Lemongrass Scented Jasmine Rice
Local Style Fried Saimin

Asian Style Market Vegetables

Thyme Grilled Chicken, Roasted Mushrooms & Carrots, Herb Jus
Pulehu Beef, Caramelized Onions
Local Style Roast Pork Shoulder, Natural Jus

DESSERTS

Haupia Mousse, Fresh Fruit
Chocolate Fudge Brownies
Lilikoi Cheesecake Bites

Island Iced Tea

48.00 per person

Island Coffee and Tea Service, available for a supplemental 2.50 per person

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Box Lunch Selections

Fifty order minimum. Maximum three (3) Varieties of Options offered per service.

DELI BOX LUNCH

Includes bag of chips, whole fresh fruit, cookie, after meal mint and choice of canned soft drink

TURKEY DELI SANDWICH

Smoked Turkey Breast, Havarti Cheese
Honey Oat Bran Bread
Lettuce, Tomato, Pepperoncini, Dill Pickle
21.00 each

ROAST BEEF DELI SANDWICH

Lean Roast Beef, Medium Cheddar Cheese
Pullman Bread
Lettuce, Tomato, Pepperoncini, Dill Pickle
21.00 each

HAM DELI SANDWICH

Smoked Ham, Natural Swiss Cheese
Deli Rye Bread
Lettuce, Tomato, Pepperoncini, Dill Pickle
21.00 each

ROASTED VEGETABLE SANDWICH

Roasted Vegetable Tapenade on Ciabatta
Black Olives, White Bean Olive Oil Spread
Pepperoncini, Dill Pickle
21.00 each

Bento Selections

Fifty order minimum. One variety offered per service.

JAPANESE STYLE BENTO

Beef: Teriyaki, "Wafu" or Hamburger Steak
Chicken: Miso, Teriyaki or Karaage
Fish: Miso or Shio Salmon
Steamed White Rice
Nishime
Japanese style Potato Salad
Pickled Vegetables
19.50 each

KOREAN STYLE BENTO

Beef Bulgogi
Korean Fried Chicken
Fish Jun
Steamed White Rice
Namul
Shoyu Potato
Kim Chee
19.50 each

HAWAIIAN STYLE BENTO

Kalua Pig
Pipikaula
Lomi Salmon
Steamed White Rice
Okinawan Sweet Potato
Haupia
19.50 each

ENHANCE YOUR BENTO

Soft Drinks or Bottled Water	3.50 each
Whole Fresh Fruit	2.50 each
Candy Bars	2.50 each

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Chef Reception Tables

Two hour maximum service time. Minimum 50 guests.
Additional labor charges to apply for butler passed service.

Wine 'Pairings' 25.00 per person

Market Crudités, seasonal local produce
Cool Ranch, Edamame Hummus, Maui Onion & Sour Cream dips
Smoked Turkey, Salami & Cured Ham
Lilikoi Mustard, Pickled Onions, Gherkins & Country Olives
Domestic and Imported Cheeses
Pineapple Chutney, Strawberry Balsamic Compote, Dried Fruits & Candied Macadamia Nuts
Steamed Edamame

Veggie Lovers 32.00 per person

Market Crudités, seasonal local produce
Cool Ranch, Edamame Hummus, Maui Onion & Sour Cream dips
Spiced and Herbed Mixed Nuts
Steamed Edamame
Arancini
Parmesan Saffron Risotto, Roasted Garlic Aioli
Vegetarian Mezze
Baba Ghanoush, Hummus, Feta & Yogurt Dip, Country Olives, Pita Bread
Artichoke, Spinach & Parmesan Dip, Aged Gouda Smoked Onion Fondue
Lavosh and Pita Bread

Island Favorites 40.00 per person

HCC Furikake Snack Mix
Assorted Maki Sushi Platters
Wasabi, ginger & Soy
Chicken Satay
Kecap Black Pepper Soy, Jalapenos, Cilantro
Vegetarian Fried Noodles
Mini Char Siu Bao, Pork Hash & Vegetable Spring Rolls
Shredded beef & Scallion Bao, garnishes

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Reception Selections

COLD ITEMS

The following reception items are priced and sold per 100 pieces.

Additional labor charge of 125.00 per server to apply for butler passed service. One server suggested per 100 guests.

CANAPE COMBINATIONS "Omakase" - Chef's choice of the latest creations	500.00
TOMATO AND ROASTED BEET "SPOONS" Lilikoi Ume Gastrique	400.00
SPICY AHI, CUCUMBER, PICKLED OGO	475.00
CAPRESE SKEWER Tomato, Mozzarella, Basil, Balsamic	400.00
ASSORTED MAKI and NIGIRI SUSHI	600.00
SMOKED SALMON FLATBREAD Dill, Cream Cheese, Tobiko	450.00
FRESH LOCAL AHI Parmesan, Bonito, Arugula, Katsuo Soy Reduction	500.00
COLD SMOKED NAIRAGI PASTRAMI Blini, Truffle Corn Fromage Blanc, American Caviar	475.00
"CAESAR SALAD" Parmesan Black Pepper Croquette, Romaine, Oven Dried Tomatoes	400.00
"BLT" Bacon, Lettuce, Tomato Crostini	400.00
"FB&J" Foie Gras Butter and Jelly Tart	500.00
VODKA CURED SALMON American Caviar, Rye Pudding, Bacon Micro Croutons, Dill	450.00
VEGETARIAN SUMMER ROLLS Thai Peanut Sauce	400.00
GINGER POACHED SCALLOPS Star Anise Peanut Pesto, Jalapeno	475.00

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Reception Selections

HOT ITEMS

The following reception items are priced and sold per 100 pieces.

Additional labor charge of 125.00 per server to apply for butler passed service. One server suggested per 100 guests.

CHICKEN SPRING ROLLS Sweet Chili Sauce	400.00
GARLIC BLACK PEPPER FRIED SHRIMP Jalapeno, Cilantro	500.00
ARANCINI Parmesan Saffron Risotto, with or without Bacon, Roasted Garlic Aioli	400.00
TERIYAKI BEEF SKEWERS Sesame, Scallions	450.00
CHICKEN SATAY SKEWERS Peanut OR Black Pepper Sauce	400.00
HOUSE MADE SEAFOOD CAKES Fennel Saffron Aioli	600.00
SPANAKOPITAS Cucumber, Yogurt, Dill	400.00
BEEF POTSTICKERS Ponzu Sauce	400.00
SAMOSAS Vegetarian Pea and Potato, Apple Tamarind Dipping Sauce	400.00
MUSHROOMS in PUFF PASTRY Ali'i Mushrooms, Leeks, Parsley Coulis	425.00
PORTUGUESE SWEETBREAD "MELT" Tallegio Cheese, Pineapple Chili Compote, Marcona Almonds	400.00
KALUA PORK "POI-LENTA" Truffled Tomato	425.00

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Reception Selections

Enhancements

CHILLED SOMEN & SOBA NOODLE BAR Tsuyu Sauce, Traditional Condiments	10.00 per person
CHEF SELECTED IMPORTED AND DOMESTIC CHEESE DISPLAY Assorted Crackers, Crostini and Breads	12.00 per person
VEGETARIAN MEZZE PLATTER Baba Ghanoush, Hummus, Feta & Yogurt Dip, Country Olives, Pita Bread	13.00 per person
SAVORY 'DIPS' Artichoke, Spinach and Parmesan, Aged Gouda and Bacon Fondue Lavosh & Pita Bread	14.00 per serving
SHRIMP 'COCKTAILS' Jumbo Shrimp, Creative Cocktail Sauces, Dijon Aioli, Lemon	15.00 per order
SUSHI BAR with NIGIRI and MAKI SUSHI	Pricing from 23.00
CHILLED SEAFOOD DISPLAY Shrimp, Oysters, Crab, Mussel Poke Wasabi Cocktail Sauce, Black Pepper Mignonette, Dijon Aioli	Market Price

Chef Attended Stations

Minimum order 100 persons unless specified.

The following reception selections are "Carving" Stations and priced per person.

Each requires chef(s) at \$125.00 per chef for up to two-hours. Recommend one (1) chef per 100 to 150 guests.

All stations include appropriate rolls and condiments

Whole Roasted Turkey, Spiced Cranberries, Grained Mustard	8.00
Passion Fruit Glazed Bone-In Ham, Lilikoi Mustard	9.00
Roast Pork Belly, Steamed Bao Buns, Hoisin, Candied Peanuts, Pickled Vegetables	10.00
Top Sirloin of Beef with Horseradish Cream, Grained Mustard	12.00
Roast New York Strip Loin with Horseradish Cream, Grained Mustard	14.00
Prime Rib of Beef with Horseradish Cream, Grained Mustard, Au Jus	16.00
Whole Roast Suckling Pig (minimum order 200 guests)	13.00

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Plated Dinner Selections

Minimum Three Courses, Mix and Match to your liking. . .

Plated Dinner Service includes basket of dinner rolls and butter, appropriate condiments, service ware and Island Coffee and Hot Tea Service.

25 person minimum

SOUPS

Roasted Kabocha, Candied Pumpkin Seeds, Pumpkin Seed Pesto	8.00
Maui Onion, Katsuo, Pickled Onions & Shimeji Mushrooms	8.00
Chicken & Long Squash, Hamakua Mushrooms, Nueski Bacon	10.00
Kona Lobster Bisque, Saffron Potatoes, Sweet Corn, Chives	12.00

SALADS

Shaved Vegetable Salad	10.00
Carrots, Beets, Radish, Kabocha, Curry Pineapple Vinaigrette	
62 Degree Egg, Parmesan, Capers & Bonito, Kabayaki Aioli, Yuzu Gel, Chives	14.00
Family Tomato & Roasted Beet Salad	14.00
Candied Macadamia Nuts, Goat Cheese Fondant, Arugula, Beet Vinaigrette	
Poached Asparagus and Cured Salmon	16.00
Ewa Sweet Onion Soubise, Dill, Meyer Lemon Olive Oil	
Fried Tofu "Poke"	12.00
Japanese Cucumbers, Hearts of Palm, Tomatoes, Hawaiian Chili Vinaigrette (Vegan)	

APPETIZERS

Nairagi Sashimi	
Warabi, Hearts of Palm, Ho Farms Tomatoes, Pickled Ogo, Yuzu Kosho Vinaigrette	14.00
Sake Braised Pork Belly, Ginger Scal Rice Porridge, Tokyo Negi, Shishito, Jalapeno	15.00
Smoked Tako Poke, Yuzu, Hawaiian Chili Vinaigrette	16.00
Ahi Poke	
Radishes, Shaved Onions, Sea Asparagus, Wasabi Greens, Fried Garlic & Katsuo Soy	17.00

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

PLATED DINNER SELECTIONS...continued

DINNER ENTREES

Sauteed Pier 38 Freshest Catch Sweet Corn Polenta, Asparagus, Tomato-Mushroom Ragout	44.00
Roasted Pier 38 Fresh Local Fish Crushed Yukon Gold Potatoes, Asparagus, Sweet Corn & Bacon, Capers-Yuzu Butter	46.00
Edamame Crusted Misoyaki Salmon Hon Shimeji, Sugar Snaps, Wasabi-Potato Puree, Truffled Ume	42.00
Anise Infused Chicken Breast, Lemongrass-Coconut Rice, Chinese Cabbages, Sweet Soy	41.00
72 hour Slow Cooked Beef Short Rib Potato Puree, Roasted Root Vegetables, Cabernet Glace, Gremolata	50.00
Beef Tenderloin, Potato Puree, Long Beans, Yuzu-Kabayaki Butter	58.00
Soy-Sake Braised Beef Short Rib and Wasabi Crusted Pier 38 Catch Ginger Scallion Potato Puree, Market Vegetables	62.00
Taro & Shiitake Cakes, Lomilomi Tomatoes, Sauce Luau, Tomato Coulis (Vegan/Gluten Free)	36.00
Kabocha & Konbu Croquettes, Edamame, Sweet Corn, & Pepper Succotash, Sweet Soy Reduction (Vegan)	36.00
DESSERT	
Chocolate Pave, Raspberry Coulis, Vanilla Cream	10.00
Buttermilk Panna Cotta, Waialua Estate Chocolate Granola, Kula Strawberry Compote	8.00
Chocolate-Macadamia Nut Tart, Nougatine, Vanilla Cream	11.00
Strawberry Cheesecake, Cinnamon Crumble, Strawberry Coulis, Mint	10.00
Tapioca, Jasmine Rice Cream, Chili Spiced Mango, Fresh Berries	8.00
Chocolate Crunch Bar and Strawberry- Lilikoi Tart Peanut Cream, Fresh Strawberries, Mint, Lilikoi Curd	14.00

Additional courses and sorbet intermezzo available upon request

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Chef's Table Dinner Selections

ALL-AMERICAN CHEF TABLE

One Hundred person minimum

SALADS

Mixed Greens, Carrots, Tomatoes, Cucumbers

Choice of One ~ Blue Cheese, Classic Ranch or
1,000 Island Dressing

“Loaded” Baked Potato Salad, Sour Cream,
Scallions, Bacon, Cheddar Cheese

Classic Cole Slaw

Roasted Vegetable Pasta Salad

Butterflake Rolls, Sweet Butter

HOT ENTREES

Roasted Red Potatoes, Fresh Herbs

Homestyle Macaroni & Cheese

Corn on the Cob

Green Beans, Almond Browned Butter

Roasted BBQ Pork, Onion Strings, Herbs

Lemon & Thyme Roasted Chicken

DESSERTS

Vanilla Cheesecake, Strawberry Coulis,

Whipped Cream

Fudge Brownies

Freshly Sliced Fruits

Island Coffee Service

48.00 per person

ISLAND STYLE CHEF TABLE

One Hundred person minimum

SALADS

Chinese Chicken Salad, Sesame Ginger
Dressing

Local Style Potato & Macaroni Salad

Soba, Tofu, Spinach, & Radish Salad,

Kamaboko, Soy Vinaigrette

Sweet Pea & Bacon Salad, Water Chestnuts

Butterflake Rolls, Sweet Butter

HOT ENTREES

Local Style Fried Rice, Portuguese Sausage,
Bacon, & Scallions

Asian Style Market Vegetables

Yakisoba Noodles, Pickled Ginger, Aonori

Star Anise & Soy Chicken, Shiitake & Sugar

Snaps

Roasted Pork, Hamakua Mushroom Gravy

Steamed Salmon, Spiced Chili Oil, Soy

Vinaigrette

DESSERTS

Pineapple Bread Pudding, Vanilla Anglaise

Banana Pudding Tarts

Haupia Mousse, Fresh Fruits, Fruit Pearls

Guava Chiffon Cake

Island Coffee Service

60.00 per person

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Chef's Table Dinner Selections

THE PLANTATION CHEF TABLE

One Hundred person minimum

SOUP

Portuguese Style Kale, Sausage, & White Bean Soup

Sweet Bread & Taro Rolls, Sweet Butter

SALAD

Fresh Market Greens, Shaved Kabocha & Fennel, Tomatoes, Ume-Lilikoi Vinaigrette

Chilled Kabocha, Long Beans, Tomato, & Roasted Eggplant, Chili Vinaigrette

Korean Style Chap Chae, Cabbage, Ewa Sweets, Scallions

Sweet Potato & Taro, Sesame & Local Honey

Lomilomi Tomato & Pipikaula Salad. Local Tomatoes, Ewa Sweets, Sea Asparagus, Cured Beef

HOT ENTRÉES

Jade Fried Rice

Fried Saimin, Spam, Kamaboko, & Cabbage

Plantation Harvest Vegetables

Kalbi Braised Beef Short Ribs, Kim Chee Cucumbers

"Pork Adobo" Roasted Pork, Black Pepper & Soy Glaze, Shishito Pepper & Onion Relish

Pulehu Chicken, Pickled Red Onions

Thai Style Shrimp Curry, Choi Sum, Bamboo, & Kabocha

DESSERTS

Kula Lavender & Macadamia Nut Shortbread Cookies

Lilikoi Cheesecake, Fresh Fruit, Fruit Pearls

Okinawan Sweet Potato & Haupia Tarts

Chocolate & Chantilly Puffs

Freshly Sliced Fruits

Island Coffee Service

78.00 per person

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Ala Carte Enhancements to your Chef's Table Dinner

Add another offering to your Chef's Table

Ahi Poke

Supplemental charge of 7.00 per person

Tako Poke

Supplemental charge of 5.00 per person

Vine Ripened Tomato, Hamakua Mushroom

Hearts of Palm Salad, Ogo Vinaigrette

Supplemental charge of 4.00 per person

Quinoa, Wakame, Sweet Corn, Edamame

Radishes, Tamari Vinaigrette

Supplemental charge of 3.00 per person

Azuki, Edamame, Green Beans, Peppers

Sherry Vinaigrette

Blackened Tofu, Sweet Corn & Asparagus

Sesame-Miso Dressing

Supplemental charge of 3.00 per person

Cumin Roasted Eggplant, Pomegranate

Feta Cheese, Cilantro

Supplemental charge of 3.00 per person

Roasted Beets, Feta, Candied Walnuts,

Family Tomatoes, Sherry- Mustard Vinaigrette

Supplemental charge of 4.00 per person

Zucchini & Pine Nut Agro Dolce

Roasted Peppers

Supplemental charge of 3.00 per person

Chef Attended Stations

The following reception selections are "Carving" Stations and priced per person.

Each requires chef(s) at \$125.00 per chef for up to two-hours. Recommend one (1) chef per 100 to 150 guests.

Whole Roasted Turkey, Spiced Cranberries, Grained Mustard	8.00
Passion Fruit Glazed Bone-In Ham, Lilikoi Mustard	9.00
Roast Pork Belly, Steamed Bao Buns, Hoisin, Candied Peanuts, Pickled Vegetables	10.00
Top Sirloin of Beef with Horseradish Cream, Grained Mustard	12.00
Roast New York Strip Loin with Horseradish Cream, Grained Mustard	14.00
Prime Rib of Beef with Horseradish Cream, Grained Mustard, Au Jus	16.00
Whole Roast Suckling Pig (minimum order 200 guests)	13.00

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Cocktail Service

HOSTED BAR

Tropical Drinks (Blue Hawaii, Mai Tai and Tropical Itch)	10.00
Cocktails	8.50
Domestic Beer	7.00
Imported or Micro Brew Beer	8.00
House Wine by the Glass	8.00
Soft Drinks	3.50
Bottled Water	3.50

Blue Hawaiian Punch -or- Mai Tai Punch
\$105.00 per gallon

Tropical Fruit Punch (Non-Alcoholic)
\$55.00 per gallon

Sparkling Champagne Punch
\$125.00 per gallon

Bar setup charges are \$275.00 per bar(tender) for up to three (3) hours and \$95.00 per hour thereafter.

Hosted Cocktails are subject to 23% service charge and 4.712% tax.

NON-HOSTED BAR

Cocktails	9.00
Domestic Beer	7.75
Imported or Micro Brew Beer	8.75
House Wine by the Glass	8.75
Soft Drinks	3.75
Bottled Water	3.75

Bar setup charges are \$275.00 per bar(tender) for up to three (3) hours and \$95.00 per hour thereafter.

A Bar Cashier Set-up Fee of \$200.00 will apply to each cashier needed, up to three (3) hours, for non-hosted service, and \$50.00 per hour thereafter.

Beverage Service includes appropriate garnishes and disposable service ware.

Prices are subject to 23% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice