

all cocktail receptions start off with our moana selection

moana selection

minimum 25 guests

cold hors d'oeuvres

fresh vegetable crudités with creamy herb dip
seasonal tropical fresh fruit
selection of domestic cheeses with sliced french bread and crackers
spicy kajiki poke with fried wonton chips

dim sum

(select two)

shrimp har gau
pork siu mai
scallop & spinach
vegetarian
mini char siu bao

served with sesame soy vinaigrette

hot hors d'oeuvres

(select three)

indonesian chicken satay skewers, peanut sauce

vietnamese bahn mi (lemongrass bbq ground pork, pickled vegetables in a mini french baquette)

goat cheese won ton, poha berry sweet chili sauce

fried salt & pepper calamari and pepperoncini

shanghai style pork and vegetable lumpia, garlic pepper vinegar

spanikopita, tzatziki sauce

buba arare tempura mahi mahi skewer, lemon garlic aioli

mochiko furikake chicken, pickled ginger aioli

teriyaki beef & negi skewers, chimichurri sauce
..... 43.00

additional hot hors d'oeuvres at 6.25 each

you may supplement the moana selection with additional hot items listed below or add items from the whaler or hukilau selection, sushi assortment or theme stations

whaler selection

2 hour limit

all menu selections include mini rolls, aioli & whole grain dijon mustard

roast prime rib of beef
au jus, creamy horseradish sauce
(minimum 50 guests) 11.00

roast new york striploin of beef
cabernet sauvignon sauce
(minimum 40 guests) 8.25

whole roasted tenderloin of beef
bearnaise sauce
(minimum 25 guests) 13.00

baked guava macadamia nut honey
glazed ham
(minimum 40 guests) 7.75

house made kiawe smoked pastrami
mango mustard sauce
(minimum 40 guests) 8.25

kiawe wood smoked corned beef brisket
lilikoi bbq sauce
(minimum 40 guests) 8.25

roast turkey roulade
sausage brandy gravy, cranberry compote
(minimum 40 guests) 7.25

whole roasted island pig
plum sauce
(minimum 60 guests) 11.00

salt crusted whole tai snapper
orange truffle vinaigrette
(minimum 40 guests) market price

carver for two hours included in prices listed

cold hukilau selection

jumbo shrimp on ice with cocktail sauce
(three pound minimum)63.50/pound

edamame hummus
served in individual vessels with
carrots & celery sticks
(two dozen minimum) 35.75/dozen

shrimp cocktail with asian pesto
on individual plates
(two dozen minimum) 46.50/dozen

crab salad on cucumber slice
(two dozen minimum) 35.75/dozen

ahi sashimi with shoyu mustard sauce
(three pound minimum)market price/pound

ahi poke or seafood salad with
crispy won ton chips
(two pound minimum)
ahi poke.....market price/pound
seafood salad31.50/pound

ahi poke
choice of shoyu, limu or spicy
(two pound minimum)..... market price/pound

tako poke
choice of onion or limu
(two pound minimum).....market price/pound

mussel with limu and onion poke
(two pound minimum).....20.25/pound

oysters on the half shell
(three dozen minimum) 46.50/dozen

pipikaula poke
(two pound minimum).....32.00/pound

smoked salmon platter with mini bagels
and cream cheese
serves approximately 20 guests.....262.00

deconstructed bruschetta
tomato basil relish on crostini
serves approximately 25 guests.....70.50/order

edamame
lightly salted, garlic or spicy
(two pound minimum) 10.75/pound

hot hukilau selection

imu style kalua pork sliders
lilikoi bbq sauce, creamy cole slaw,
mini taro roll
(two dozen minimum).....58.50/dozen

asian quesadillas
char siu pork, hoisin sauce, mexican cheese
blend, flour tortilla, sriracha sour cream,
guacamole
(two dozen minimum).....40.75/dozen

pacific blue crab cake
yuzu tartar sauce
(two dozen minimum).....77.25/dozen

chicken & vegetable potstickers
sesame soy vinaigrette
(two dozen minimum).....46.00/dozen

beef wellington bites
cumberland sauce
(two dozen minimum).....66.75/dozen

mochiko furikake chicken
pickled ginger aioli
(minimum 12 orders) 7.25/order

pork wonton
soy-mustard sauce
(two dozen minimum).....39.75/dozen

chicken yakitori skewer
sake-mirin lacquer
(two dozen minimum).....42.75/dozen

crispy tater tot potatoes with
parmesan & garlic truffle oil
porcini aioli and lemon pepper ketchup
(three pound minimum) 30.75/pound

baked black mussel rockefeller
rockefeller creamed spinach, hollandaise sauce
glaze
(two dozen minimum).....56.75/dozen

teriyaki beef & negi skewers
chimichurri sauce
(two dozen minimum).....42.75/dozen

crab rangoon purses
mango chutney curry aioli
(two dozen minimum).....46.50/dozen

tofu vegetable potstickers
sesame soy vinaigrette
(two dozen minimum).....42.75/dozen

caponata stuffed crimini mushrooms
fontina cheese, fried capers, garlic basil cream
(two dozen minimum).....42.75/dozen

hot spinach & artichoke dip
tri color corn tortilla chips
(serves 20) 69.50/order

baked brie cheese wellington
(serves 40-50) 143.50 each

kalua pig quesadillas with fresh tomato salsa
(two dozen minimum)..... 40.75/ dozen

grilled baby lamb chops with horseradish
mustard dip
(two dozen minimum)83.50/dozen

vegetable samosas with tamari-mango
chutney sauce
(two dozen minimum) 40.00/dozen

pork hash stuffed mushroom tempura,
shoyu mustard sauce
(two dozen minimum) 39.75/dozen

sushi

(two dozen minimum per type)

futo-maki	21.50/dozen
tekka-maki (ahi roll)	market price
kappa-maki (cucumber roll)	17.00/dozen
oshinko-maki (japanese pickle roll)	17.00/dozen
california maki (crab, avocado, cucumber)	24.50/dozen

assorted sushi by the piece

hamachi (yellowtail)	market price
sake (smoked salmon)	4.75
ebi (shrimp)	4.00
maguro (tuna)	market price
tako (octopus)	4.25
inari (cone)	2.50

cooking and theme stations

(minimum 50 guests)

2 hour maximum

tempura station with chef

(outdoor functions only)

shrimp, fish, string beans, mushrooms,
kabocha pumpkin, carrots, zucchini
.....

17.50

soft polenta station

bolognese sauce, marinara sauce, mushroom
ragout, marscapone, ratatouille stew
.....

9.00

sushi bar with chef

sushi made to order maguro, sake, ebi, tako,
tobiko, california rolls, fire cracker roll (spicy
tuna with special chile pepper salsa)
.....

24.25

taco station with chef

kona coffee spiced shredded beef, imu style
kalua turkey, grilled fish, corn & flour tortillas,
cabbage slaw, sour cream, fire roasted tomato
salsa, tropical fruit salsa, guacamole
.....

11.50

pho station

beef balls, rice vermicelli, vietnamese hot
broth, traditional garnishes
.....

11.50

pasta station

(outdoor functions only)

marinara, alfredo, bolognese, italian sausage,
chicken, vegetable, garlic bread
.....

11.50

french fry station with chef

(outdoors functions only)

curly seasoned potatoes, sweet potato,
shoestring potato, condiment sauces: ketchup,
banana ketchup, ranch, sriracha ketchup
.....

10.50

salad station

romaine lettuce, mesclun greens, baby spinach
garlic croutons, parmesan cheese, red onion,
sliced mushrooms, cherry tomatoes, bacon
bits, black olive, sprouts, sliced cucumbers
balsamic vinaigrette, caesar and ranch
dressings

11.25

ice cream station

vanilla ice cream (3 ounce scoop per person),
chocolate sauce, strawberry sauce, chopped
nuts, crushed oreos, mini m&ms,
fresh whipped cream
.....

11.25

dessert station

assortment of french pastries, cakes, fresh fruit
tartlettes, tiramisu, assorted mousses
.....

13.75