

**BANQUET MENUS
&
GENERAL INFORMATION
AND
CATERING POLICIES**



Food and Beverage General Information and Catering Policies

Proposals, agreements and contracts regarding the use of service and facilities of the Hawaii Convention Center are subject to rules and regulations of the Hawaii Convention Center / AEG / Levy Restaurants and shall include, but are not limited to, the following terms and conditions:

1. **EXCLUSIVITY:** Food and beverage items will be purchased exclusively from Levy Restaurants at the Hawaii Convention Center.
2. **GUARANTEES:** Guarantees for functions under 1,500 persons are due to the Catering Sales Manager by 12:00 noon (Hawaii time) five business days prior to the event. Holidays are not considered business days. **For functions of 1,500 or more persons guarantees are due seven (7) calendar days prior to the function.** Guarantees given are not subject to reduction. Hawaii Convention Center will use the tentative planning number as the guaranteed figure if a guarantee is not submitted when due.
3. **OVERSET:** Hawaii Convention Center will provide and set for 5% over the guaranteed count to a maximum of thirty (30) persons. If the actual number of guests exceeds the set figure, every effort will be made to serve the guests. Menu substitutions will be at the discretion of Hawaii Convention Center Food and Beverage management. Final charges will be based on the guaranteed number, or the number of meals served, whichever is greater.
4. **ADDITIONS / INCREASES:** Any increases to guarantees within 5 business days, are subject to the approval of the Hawaii Convention Center Food and Beverage Department. Any increase above the original set figure, menu additions or added functions will be subject to a 20% surcharge. The revised guarantee will not receive an over set amount: the new guarantee is the set amount.
5. **DEPOSITS / PREPAYMENT:** Deposits for estimated Food and Beverage charges are required as follows:
 - 100% pre-payment of estimated Food and Beverage charges are due (30) days prior to the scheduled event.
 - Any balance due is to be paid at the conclusion of the event, unless the Director of Finance has reviewed and approved a Credit Application.
 - Acceptable forms of payment: cash, check or wire transfer.
 - In the event of cancellation, charges for losses sustained by the Hawaii Convention Center will be advised and deposit funds will be retained to cover such losses.
6. **LENGTH OF SERVICE:** To ensure quality, integrity and safety of food and beverage products, **food service duration is limited to a maximum of two hours.** At its sole discretion, the Hawaii Convention Center reserves the right to further limit this timeframe.
7. **MENU SELECTIONS:** Menu selections should be made well enough in advance of your program to ensure that final approved Catering Event Contracts are returned to your Catering Sales Manager thirty (30) days prior to your program.
8. **ROOFTOP FUNCTIONS:** Rooftop functions require special permitting and must be confirmed no less than 45 days prior to the event. Additionally, rooftop functions must conclude by 9:00pm and are limited to disposable service ware.
9. **SERVICE FOR UNDER 25 GUESTS:** A labor / set up charge of \$100.00 will apply for all meal functions of 25 guests and under.
10. **PRICING GUARANTEES:** Pricing quoted more than 6 months prior to an event are subject to increases proportionate to meet increased cost of supplies or operation at the time of the scheduled event.
11. **SERVICE FEE & TAX:** Food and beverage charges are subject to a 23% service fee (subject to change). This service fee is not directly distributed to the wait staff as wages or gratuity. Food and beverage charges are subject to 4.712% general excise tax.
12. **FLORALS, DÉCOR, ETC.:** Hawaii Convention Center is pleased to provide assistance with floral, decoration, linen, entertainment, etc. Arrangements made directly for these services will not be the responsibility of the Hawaii Convention Center staff and management.

Beverage Service

KONA BLEND COFFEE

Regular and Decaffeinated (per gallon)

INTERNATIONAL TEA SELECTIONS

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

ICED TEA

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

FRUIT JUICE

Orange, Pineapple and Cranberry (per gallon)

ASSORTED JUICES

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

SOFT DRINK SELECTIONS

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

SPECIALTY BEVERAGES

Sparkling Water, Gatorade, Energy Drinks(each)

BOTTLED JUICES

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

CHILLED GOURMET COFFEE and TEA

Iced Coffees and Milk Tea (each)

MILK

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

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

ASSORTED FRUIT BREAD

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

BAGELS

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

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

Mini-Bagel Bites
Cream Cheese and Lilikoi Cream Cheese

FRESHLY BAKED MUFFINS

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

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

COFFEE CAKES (each, 24 slices per cake)

KĪLAUEA CHOCOLATE FUDGE BROWNIES

OVEN FRESH COOKIES

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

Prices are subject to 23% service charge and 4.712% state excise tax.
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Continental Breakfast Selections

CLASSIC CONTINENTAL

Select Tropical Juice
Petite Breakfast Pastries
Sweet Cream Butter, Island Preserves
Kona Blend Coffee
Decaffeinated Coffee
International Tea Selection

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

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)

Fresh Island Exotic Fruits (Seasonal and Upon Availability)

Yogurt Parfait with Fruit and Granola

Cold Cereal Bar ~ Corn Flakes, Granola

Whole and 2% Milk, Honey, Raisins

Smoked Ham, Turkey and Salami Tray

Mild Selection of Imported and Domestic Cheeses Display, Artisan Breads

Pancakes

Coconut Syrup, Maple Syrup and Whipped Butter

Portuguese Style Sweet Bread French Toast

Coconut Syrup, Berry Compote and Whipped Butter

Scrambled Eggs, Salsa, Scallions, Cheddar Cheese

Scrambled Eggs

Portuguese Style Sausage

Chicken Apple Sausage

Crisp Bacon

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 cost

Prices are subject to 23% service charge and 4.712% state excise tax.
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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

Breakfast Service includes appropriate condiments and service ware.

Prices are subject to 23% service charge and 4.712% state excise tax.
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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

Breakfast Service includes appropriate condiments and service ware.

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Snacks and Munchies

HICC Snack Mix ~ Pretzels, Rice Crackers, Peanuts and Furikake Puffs
Roasted Nut Mix ~ Peanuts, Cashews and Almonds
Roasted Island Macadamia Nuts
Mixed Dried Tropical Fruit
Freshly Popped Popcorn ~ Plain, Buttered or Hurricane

Maui Style Potato Chips
Sweet Potato and Taro Chips
Island Dips (Maximum Choice of Two Varieties)
Edamame Hummus, Ewa Onion Dip, Smoked Pier 38 Fish Dip, Mango Salsa

OVEN FRESH COOKIES (per dozen)

May include an assortment of the following:
Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia Nut and Sugar

GRANOLA BAR ASSORTMENT

May include an assortment of the following:
Honey-Oat, Peanut Butter, Chocolate Oat, Strawberry-Yogurt

HI ENERGY BAR ASSORTMENT

May include an assortment of the following:
Power Bars, Cliff Bars, Tigers Milk Bars

CHOCOLATE DIPPED TREATS

Chocolate Fondue with Pineapple, Strawberries and Pretzels
Added Enhancements ~ Pound Cake, Sugar Cookies, Marshmallows or
Macadamia Nut Cookies

FROZEN NOVELTIES

Assorted Ice Cream Novelties
Fruit Juice Bars ~ May include Pineapple, Strawberry and Coconut

WHOLE FRESH FRUIT

May include Apples, Oranges, Bananas or Pears

FRESH SLICED SEASONAL FRUIT PLATTER

CRUDITE OF THE MOMENT

Choice of One Dipping Sauce: Ranch, Hummus, Balsamic Vinaigrette

THE DELI

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.
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Break Time

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

GET UP AND GO!

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

SUGAR RUSH

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

COFFEE CAFÉ

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

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.

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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

Pulehu Chicken Breast, Ginger-Scallion Potato Puree

Market Vegetables

Adobo Glazed Pork Loin, Jade Fried Rice

Long Beans, Shishito & Tomato Relish

Pipikaula Style Pork Loin, Lomilomi Tomatoes, Taro Puree

Pickled Red Onions, Black Pepper Gastric

Homemade Meatloaf, Whipped Potatoes

Long Beans, Baby Carrots, Cremini Mushroom Gravy

Pan Seared Pier 38 Island Catch

Oven Roasted Vegetables & Potatoes, Warm Tomato-Bacon Relish

Portuguese Sausage Crusted Salmon, White Bean & Tomato Ragout

Roasted Market Vegetables

72 Hour Slow Cooked Beef Short Ribs, Garlic Mashed Potatoes

Roasted Root Vegetables

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

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

Tomato & Bacon Bisque, Parmesan-Basil Croutons

Chilled Sweet Pea Soup, Pickled Red Onions, Mint, Prosciutto

Style up your Salad to . . .

“Lomilomi” Tomato Salad

Local Vine Ripened Tomatoes, Ewa Sweets, Sea Asparagus, Negi Coulis, Katsuo Soy Vinaigrette

Greek Style Salad

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

Oregano Dressing

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

Make your Entrée a duo . . .

Add Demi Parmesan Chicken Breast

Add Seared Ahi or Ginger-Scallion Roasted Shrimp

Style up your Dessert to . . .

Strawberry Cheesecake, Cinnamon Crumble, Strawberry Coulis

Chocolate Pave, Raspberry Coulis, Vanilla Cream

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.

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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

Island Coffee and Tea Service available for additional charge

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

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

Island Coffee and Tea Service, available for a supplemental charge

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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

ROAST BEEF DELI SANDWICH

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

HAM DELI SANDWICH

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

ROASTED VEGETABLE SANDWICH

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

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

KOREAN STYLE BENTO

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

HAWAIIAN STYLE BENTO

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

ENHANCE YOUR BENTO

Soft Drinks or Bottled Water
Whole Fresh Fruit
Candy Bars

Prices are subject to 23% service charge and 4.712% state excise tax.
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Chef Reception Tables

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

Wine 'Pairings'

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

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

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.
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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

TOMATO AND ROASTED BEET “SPOONS”

Lilikoi Ume Gastrique

SPICY AHI, CUCUMBER, PICKLED OGO

CAPRESE SKEWER

Tomato, Mozzarella, Basil, Balsamic

ASSORTED MAKI and NIGIRI SUSHI

SMOKED SALMON FLATBREAD

Dill, Cream Cheese, Tobiko

FRESH LOCAL AHI

Parmesan, Bonito, Arugula, Katsuo Soy Reduction

COLD SMOKED NAIRAGI PASTRAMI

Blini, Truffle Corn Fromage Blanc, American Caviar

“CAESAR SALAD”

Parmesan Black Pepper Croquette, Romaine, Oven Dried Tomatoes

“BLT”

Bacon, Lettuce, Tomato Crostini

“FB&J”

Foie Gras Butter and Jelly Tart

VODKA CURED SALMON

American Caviar, Rye Pudding, Bacon Micro Croutons, Dill

VEGETARIAN SUMMER ROLLS

Thai Peanut Sauce

GINGER POACHED SCALLOPS

Star Anise Peanut Pesto, Jalapeno

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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

GARLIC BLACK PEPPER FRIED SHRIMP

Jalapeno, Cilantro

ARANCINI

Parmesan Saffron Risotto, with or without Bacon, Roasted Garlic Aioli

TERIYAKI BEEF SKEWERS

Sesame, Scallions

CHICKEN SATAY SKEWERS

Peanut OR Black Pepper Sauce

HOUSE MADE SEAFOOD CAKES

Fennel Saffron Aioli

SPANAKOPITAS

Cucumber, Yogurt, Dill

BEEF POTSTICKERS

Ponzu Sauce

SAMOSAS

Vegetarian Pea and Potato, Apple Tamarind Dipping Sauce

MUSHROOMS in PUFF PASTRY

Ali'i Mushrooms, Leeks, Parsley Coulis

PORTUGUESE SWEETBREAD "MELT"

Tallegio Cheese, Pineapple Chili Compote, Marcona Almonds

KALUA PORK "POI-LENDA"

Truffled Tomato

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Reception Selections

Enhancements

CHILLED SOMEN & SOBA NOODLE BAR

Tsuyu Sauce, Traditional Condiments

CHEF SELECTED IMPORTED AND DOMESTIC CHEESE DISPLAY

Assorted Crackers, Crostini and Breads

VEGETARIAN MEZZE PLATTER

Baba Ghanoush, Hummus, Feta & Yogurt Dip, Country Olives, Pita Bread

SAVORY 'DIPS'

Artichoke, Spinach and Parmesan, Aged Gouda and Bacon Fondue
Lavosh & Pita Bread

SHRIMP 'COCKTAILS'

Jumbo Shrimp, Creative Cocktail Sauces, Dijon Aioli, Lemon

SUSHI BAR with NIGIRI and MAKI SUSHI

Pricing varies

CHILLED SEAFOOD DISPLAY

Market Price

Shrimp, Oysters, Crab, Mussel Poke
Wasabi Cocktail Sauce, Black Pepper Mignonette, Dijon Aioli

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

Passion Fruit Glazed Bone-In Ham, Lilikoi Mustard

Roast Pork Belly, Steamed Bao Buns, Hoisin, Candied Peanuts, Pickled Vegetables

Top Sirloin of Beef with Horseradish Cream, Grained Mustard

Roast New York Strip Loin with Horseradish Cream, Grained Mustard

Prime Rib of Beef with Horseradish Cream, Grained Mustard, Au Jus

Whole Roast Suckling Pig (minimum order 200 guests)

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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

Maui Onion, Katsuo, Pickled Onions & Shimeji Mushrooms

Chicken & Long Squash, Hamakua Mushrooms, Nueski Bacon

Kona Lobster Bisque, Saffron Potatoes, Sweet Corn, Chives

SALADS

Shaved Vegetable Salad

Carrots, Beets, Radish, Kabocha, Curry Pineapple Vinaigrette

62 Degree Egg, Parmesan, Capers & Bonito, Kabayaki Aioli, Yuzu Gel, Chives

Family Tomato & Roasted Beet Salad

Candied Macadamia Nuts, Goat Cheese Fondant, Arugula, Beet Vinaigrette

Poached Asparagus and Cured Salmon

Ewa Sweet Onion Soubise, Dill, Meyer Lemon Olive Oil

Fried Tofu "Poke"

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

Sake Braised Pork Belly, Ginger Scal Rice Porridge, Tokyo Negi, Shishito, Jalapeno

Smoked Tako Poke, Yuzu, Hawaiian Chili Vinaigrette

Ahi Poke

Radishes, Shaved Onions, Sea Asparagus, Wasabi Greens, Fried Garlic & Katsuo Soy

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PLATED DINNER SELECTIONS...continued

DINNER ENTREES

Sauteed Pier 38 Freshest Catch
Sweet Corn Polenta, Asparagus, Tomato-Mushroom Ragout

Roasted Pier 38 Fresh Local Fish
Crushed Yukon Gold Potatoes, Asparagus, Sweet Corn & Bacon, Caper-Yuzu Butter

Edamame Crusted Misoyaki Salmon
Hon Shimeji, Sugar Snaps, Wasabi-Potato Puree, Truffled Ume

Anise Infused Chicken Breast, Lemongrass-Coconut Rice, Chinese Cabbages, Sweet Soy

72 hour Slow Cooked Beef Short Rib
Potato Puree, Roasted Root Vegetables, Cabernet Glace, Gremolata

Beef Tenderloin, Potato Puree, Long Beans, Yuzu-Kabayaki Butter

Soy-Sake Braised Beef Short Rib and Wasabi Crusted Pier 38 Catch
Ginger Scallion Potato Puree, Market Vegetables

Taro & Shiitake Cakes, Lomilomi Tomatoes, Sauce Luau, Tomato Coulis
(Vegan/Gluten Free)

Kabocha & Konbu Croquettes,
Edamame, Sweet Corn, & Pepper Succotash, Sweet Soy Reduction
(Vegan)

DESSERT

Chocolate Pave, Raspberry Coulis, Vanilla Cream

Buttermilk Panna Cotta, Waialua Estate Chocolate Granola, Kula Strawberry Compote

Chocolate-Macadamia Nut Tart, Nougatine, Vanilla Cream

Strawberry Cheesecake, Cinnamon Crumble, Strawberry Coulis, Mint

Tapioca, Jasmine Rice Cream, Chili Spiced Mango, Fresh Berries

Chocolate Crunch Bar and Strawberry- Lilikoi Tart
Peanut Cream, Fresh Strawberries, Mint, Lilikoi Curd

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.

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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

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

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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

Prices are subject to 23% service charge and 4.712% state excise tax.
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Ala Carte Enhancements to your Chef's Table Dinner

Add another offering to your Chef's Table

Ahi Poke

Blackened Tofu, Sweet Corn & Asparagus
Sesame-Miso Dressing

Tako Poke

Cumin Roasted Eggplant, Pomegranate
Feta Cheese, Cilantro

Vine Ripened Tomato, Hamakua Mushroom
Hearts of Palm Salad, Ogo Vinaigrette

Roasted Beets, Feta, Candied Walnuts,
Family Tomatoes, Sherry- Mustard Vinaigrette

Quinoa, Wakame, Sweet Corn, Edamame
Radishes, Tamari Vinaigrette

Azuki, Edamame, Green Beans, Peppers
Sherry Vinaigrette

Zucchini & Pine Nut Agro Dolce
Roasted Peppers

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

Passion Fruit Glazed Bone-In Ham, Lilikoi Mustard

Roast Pork Belly, Steamed Bao Buns, Hoisin, Candied Peanuts, Pickled Vegetables

Top Sirloin of Beef with Horseradish Cream, Grained Mustard

Roast New York Strip Loin with Horseradish Cream, Grained Mustard

Prime Rib of Beef with Horseradish Cream, Grained Mustard, Au Jus

Whole Roast Suckling Pig (minimum order 200 guests)

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)

Cocktails

Domestic Beer
Imported or Micro Brew Beer
House Wine by the Glass

Soft Drinks
Bottled Water

Blue Hawaiian Punch -or- Mai Tai Punch

Tropical Fruit Punch (Non-Alcoholic)

Sparkling Champagne Punch

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

Domestic Beer
Imported or Micro Brew Beer
House Wine by the Glass

Soft Drinks
Bottled Water

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.
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