



SPECIAL EVENTS CATERING MENU

Mahalo nui loa for choosing Daylight Mind to host your special event!

Please alert us of any allergies or special food needs.

For more information, please contact us at

808-339-7824

or events@DaylightMind.com

PUPUS

Choice of 5

Yakitori Japanese chicken teriyaki skewer

Beef kafta Spicy curry marinated beef skewer

Smoked salmon canape On a crouton, w/ cream cheese, capers, fennel, lemon

Veggie crudite Seasonal vegetables served raw w/ homemade ranch dip

Fruit platter Seasonal & local fruit

Cheese platter Hard & soft textured cheeses with grapes, celery, toasted macnuts

Pot stickers Chicken w/ sweet soy dipping sauce

Red pepper hummus

Bruschetta Heirloom tomato

Ahi poke Island caught Yellow Fin tuna diced with soy sauce, scallions & sesame seeds

Caprese Fresh Waimea tomatoes, baby mozzarella, basil leaves, balsamic dressing

Salad option See next section

SALADS

Caesar Romaine lettuce, roasted garlic dressing, croutons, Parmesan cheese, lemon

Greek Cucumber, olives, red pepper, red onion, feta cheese w/ balsamic dressing

Garden Local greens, cucumber, tomato, carrot, choice of ranch or balsamic dressing

Panzanella Bread salad, olives, tomatoes, herbs & onions

Caprese Local tomatoes, baby mozzarella, basil leaves, balsamic dressing

Strawberry spinach Baby spinach, macnuts, Waimea strawberries, feta

Farmhouse spinach Baby spinach, hard-boiled egg, bacon, mushrooms, mozzarella, ranch dressing

Penne pasta salad Served cold, peppers, carrots, roasted garlic dressing

Macaroni salad Local kine, celery & mayo

SUNRISE BRUNCH BUFFET

Local, seasonal fresh fruit platter

Assorted muffins

Assorted scones

Eggs Benedict bar - choice of meats, vegetables and hollandaise with our sliced toast

House made country potatoes

All baked goods baked by the Daylight Mind Bakery

HAWAIIAN BRUNCH BUFFET

Local seasonal fresh fruit platter

Assorted muffins

Assorted scones

Build your own Loco Moco - eggs, coffee braised short rib, gravy, hapa rice

All baked goods baked by the Daylight Mind Bakery

KAMAKAHONU BAY BUFFET

Ahi poke

Macaroni salad

White rice

Chicken teriyaki

Kahlua pork

Haupia coconut custard

PUNA BUFFET

Vegetable crudite

Local seasonal fresh fruit platter

Strawberry spinach salad

Vegetarian lasagna

Mushroom polenta

Roasted vegetables

Choice of dessert

KAILUA BAY BUFFET

Roasted red pepper hummus with our freshly baked bread

Marinated prawns, served chilled

Garden salad

Fresh catch

Pork tenderloin

Mashed potatoes

Choice of dessert

ALI'Ī BUFFET

Caesar salad
Prime rib carving station
Roasted vegetables
Green beans with macadamia nuts
Mashed potatoes
Choice of dessert

DAYLIGHT MIND COFFEE SERVICE

Freshly brewed, Daylight Mind coffee

Pour over service and other special presentations available

TROPICAL MIMOSAS

Lilikoi, guava, pineapple, and orange

SIDES, ADDITIONS OR SUBSTITUTION

Mashed potatoes
Roasted vegetables
Ratatouille
Button mushrooms
Green bean with macnuts
Ahi sashimi platter
Marinated prawns, served chilled
Chicken cacciatore
Short ribs
Crab Legs
Garlic prawns
Piccata (fish or chicken)
Scrambled eggs brunch

DESSERTS

Custom request for each event. Inquire with your event coordinator.

*Thank you for your interest in hosting your event at Daylight Mind.
Please let us know of any special requests you may have and we will do our best to accommodate them.*