



HeartBeet Catering

HeartBeet Catering offers customized catering options with menus that utilize fresh, local, delicious ingredients. Our menus are built around island foods; including 'ulu, kalo, and 'uala, as well as the plentitude of tropical fruits, organic vegetables, grass-fed meats, organic poultry, and wild-caught local fish.

Chef Jasmine strives to build Hawaii's local food system by sourcing as often as possible from local farmers who run diversified agriculture ventures and small homesteads. By working with HeartBeet Catering, you support Hawai'i in building our independence and breaking free from our reliance on the global imported food system.

Our menu's are all naturally gluten-free, without compromising great flavors and textures, and we will happily work around any food sensitivities or special requests.

HeartBeet Catering serves parties as small as 2 and as large as 200. We can take care of everything from an intimate elopement to a grand celebration. Our team is available to cater weddings, private parties, and retreats.

We have a passion for drinks and would love to discuss how we can integrate an exciting beverage package into your party - whether that be wine pairings with dinner or creative custom cocktails at a bar. We'd love to bring your vision to life!



Pupus \ Appetizers \ Hors d'oeuvres passed and plated

- charcuterie grazing table: cured meats, aged cheeses, olives, seasonal dip, vegetable & fruit crudité
- crispy prosciutto wrapped, seasoned chèvre stuffed figs
- bacon wrapped dates stuffed w. brie, pistachios, herbs
- spinach + Parmesan cheese bites with cranberry aioli
- caprese bites: fresh mozzarella, garden basil, cherry tomatoes, balsamic reduction, on skewer
- endive leaf cups with macadamia nut pesto, chopped cucumber, tomato, feta, & croutons
- local white fish sashimi, papaya, toasted macadamia nut, black pepper, citrus foam
- ahi tuna poke bombs with rice, uala (purple sweet potato) & furikake
- ahi tuna musubi bites with Hawaiian style poke, seaweed wrapped seasoned rice & spicy aioli
- garlic herb chili butter grilled shrimp, served on a bamboo skewer with pineapple
- kalbi beef strips, skewered with fresh pineapple, chives
- curried lamb meatballs, spiced squash puree with basil
- grilled curried chicken thighs w. ginger macadamia nut or peanut sauce
- sesame uala (purple sweet potato) truffle w. avocado



Private Dinner Party

menu examples



PUPUS

Fresh catch ceviche with cilantro, pepper, coconut, lime, avocado crema, served with uala chips

Black garlic sautéed ali'i mushrooms with fresh local chèvre in local baby romaine lettuce cups

STARTER

Duo of gazpachos - Waimea cucumber avo, and tomato bell pepper - with toasted pine nuts

MAIN

Fresh catch fish in a coconut lemongrass braise / Olena sesame rice / Gingery black sauce carrots and bok choy

DESSERT

Seasonal inspired panna cotta with local tropical fruit topping

PUPUS

Macadamia nut crusted fresh catch bites with house sweet ginger sauce

Uala & toasted sesame bites with avocado and green onion

STARTER

Lemongrass caesar with local baby romaine, shredded carrots, micro-greens, tamari sunflower seeds

MAIN

Grass fed local ribeye steak with herb butter sauce / Black pepper smashed purple & white sweet potato / Garlicky string beans

DESSERT

Local apple bananas foster with salted macadamia nuts and vanilla bean gelato

PUPUS

Curried lamb meatballs, spiced squash puree, thai basil

Crispy prosciutto wrapped, seasoned chèvre stuffed figs

STARTER

Local baby mixed greens, market fresh vegetables, toasted macadamia nut crumbles, fresh chèvre, house liliko'i vinaigrette

MAIN

Guava rosemary braised chicken / Roasted ulu and ali'i mushroom medley / Roasted root vegetables with lemon herb butter

DESSERT

Liliko'i chiffon pie, passionfruit compote, citrus whipped cream, macadamia nut crust



Buffet Dinner

choice of one of each category, upgrade to two proteins optional

PROTEIN

- kalbi beef ribs, ginger sesame teri sauce
- beef brisket, house BBQ sauce
- shoyu ginger chicken
- guava rosemary chicken
- coconut curried chicken thighs
- fresh catch fish with togarashi seasoning
- macnut crusted fresh catch, lemongrass aioli
- kalua pork and cabbage

GRAIN

- olena turmeric sesame rice
- coconut black rice
- garden herb quinoa pilaf
- wild rice pilaf
- plain white, brown, or black rice

STARCH

- purple sweet potato w. ginger coco cream
- canoe potato salad: kalo, ulu, uala
- creamed ulu with roasted garlic
- ulu and kabocha squash au gratin
- garlic herb butter roasted potatoes
- rosemary roasted kabocha squash

VEGETABLE

- rainbow of vegetables creamy coleslaw
- shredded vegetable, shiitake, and noodle salad with ponzu dressing
- grilled vegetables, lightly seasoned
- stirfry of market veggies, sesame soy glaze
- garlicky local mushrooms & green beans

SALAD

- fresh mixed greens and seasonal market veggies with passionfruit vinaigrette and local chèvre
- baby greens, purple cabbage, pickled onions, olives, cucumber, tomato, feta, lemon herb dressing*
- creamy lemongrass dressing over baby romaine, furikake, carrot ribbons, crispy sweet potato curls
- mixed greens, savoy cabbage, carrot, lemon tahini dressing, tamari sunflower and pumpkin seeds
- crunchy romaine, creamy guava dressing, pipikaula smoked beef bits, sweet onion, pickled jalapeño

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Brunch Options

choose one from each category below, and two items from pupus menu



Eggs

- cheesy scrambled eggs w. cheddar and chives
- baby spinach, olive, feta & caramelized onion frittata
- sundried tomato, zucchini, & goat cheese frittata
- shakshuka — eggs baked in spiced tomato bell pepper sauce

Meat

- breakfast sausage: pork, turkey, or Portuguese sausage
- vegetarian breakfast sausage or turkey bacon
- thick cut bacon

Starch

- ulu (breadfruit) home fries
- sweet potato home fries
- regular potato home fries

Salad

- baby spinach salad w. candied macnuts, strawberries, avocado, chèvre
- arugula salad w. watermelon, basil, feta, citrus balsamic, & roasted pistachios
- baby greens w. blood orange, avocado, vanilla balsamic, roasted cashews

INCLUDED:

- assorted fresh pastries, banana bread, bagels — ask about custom assortments
- assorted sliced fresh fruit & papaya parfait boats
- coffee & tea station with drink condiments
- infused water & iced tea
- condiments: hot sauce, ketchup, shoyu, butter, jelly, yogurt, etc

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Sweet Endings

choose one per party

rose panna cotta, pistachio date crumble
liliko'i chiffon pie, passionfruit compote, citrus whipped cream
rose-infused cupcakes w. dragonfruit & honey cream cheese frosting
chili spiced apple-banana foster, vanilla ice cream, ginger, macadamia nuts*
mango (or other seasonal tropical fruit) chia coconut tapioca pudding
liliko'i cheesecake w. macadamia nut date crust*
liliko'i butter mochi cake, liliko'i glaze, fresh fruit
kulolo ("taro mochi") with coconut ice cream
lemon poppyseed cupcakes w. citrus blossom honey cream cheese*
sweet potato brownies, spiced whipped cream, berry compote*
citrus-blossom panna cotta, finger-lime caviar, creamy kiawe honey
**can be made vegan*

CAKE FLAVOR SUGGESTIONS

wedding cake, optional upgrade

all cakes available gluten free or standard wheat-based

vanilla cake with liliko'i passionfruit buttercream

chocolate cake with cacao buttercream & chocolate ganache

lemon cake with citrus-blossom infused cream cheese frosting

rose infused cake with cream cheese frosting

vanilla cake with citrus buttercream & fresh berries



More Info...

The HeartBeet Catering team will arrive on-site about 2-3 hours prior to the requested start time of the party. Most of the dishes will be prepared off-site at our commercial kitchen, to minimize the cooking time on-site, and to minimize that chance for potential issues to arise. Ideally, only last-minute food preparations and set up will take place on-site.



For **buffet service** meals, we will provide all the necessary hot pans, platters, serving bowls, and utensils. Guests may serve themselves, and are welcome to return for seconds until the food runs out. For **family style** service, a small charge will be added to your bill, depending on how many tables will be serviced, to accommodate the platters and bowls necessary for this style of meal. For a **plated meal** service, a staff fee will be added to your invoice as necessary, depending on size of party and complexity of menu. During a plated meal service, courses will be served in order, and plates cleared between courses. Throughout any style of meal service, our staff will take care of each of the guests as best we can, refilling water glasses and servicing individual needs.



Following the meal, our team will clean the kitchen and dining area so you don't have to worry about any of those details. Please inform us of any food allergies or preferences (such as spice, or ingredients you don't want used, etc) during your correspondence. Many of the meals can be made vegetarian/vegan upon request, and all menus can be customized.

Our team also caters for a variety of retreats and extended group gatherings, please inquire with our culinary curator Kristina at Bookings@HeartBeetCatering.com for more information.

Custom menus and brunch options are available! Just let us know what you want and we'll do our best to make it happen.