Classic Continental  10.00 per person
Fresh Sliced Fruit
Chefs Selected Bakery Item
Citrus Infused Spa Water
Coffee, Decaffeinated Coffee and Hot Tea

Deli Sandwich Boxed Lunch 21.75 each
(Select up to three varieties)
Includes: Seasonal Whole Fresh Fruit | Potato Chips | Sweet Treat

Smoked Ham and Swiss on Artisan Bun, Lettuce & Tomato

Turkey and American Cheese on Croissant, Lettuce & Tomato

Chicken Caesar Salad Wrap
Grilled Chicken, Parmesan Cheese, Creamy Caesar Dressing, in flour tortilla

Grilled Veggie Wrap, Red Pepper Hummus, in flour tortilla
Veggies may include, zucchini, eggplant, carrots and sprouts

Ho’okupu Bento 22.95 each
Teriyaki Chicken, Chef’s Selected Fish, Shrimp Tempura
Spring Roll, Steamed White Rice, Pickled Vegetables
Sweet Treat

Enhance your Boxed Lunch
Mixed Green Salad, House Dressing  4.00 each
Italian Pasta Salad  4.75 each
Grapes & Cheese Fruit Cup  4.75 each
Canned Beverage  2.00 each
Local Sweetened Iced Tea, Coke, Diet Coke or Sprite

Eco-friendly disposable ware and appropriate condiments are included
Prices are subject to 4.712% state excise tax
Menu items and prices may change without notice
Pā‘ina
75 persons minimum

Chilled Items
Lomi Lomi Salmon
Sweet Potato
Local Style Macaroni Salad

Hot Entrées
Steamed White Rice
Teriyaki Chicken
Kalua Pork
Chicken Long Rice

Desserts
Haupia
Choice of
Chocolate Dobash Cake or Guava Chiffon Cake

Tropical Iced Tea
Iced Water

42.00 per person

Enhance your menu
Poi 2.75 per serving
Squid Lū‘au 4.00 per serving
Hawaiian Style Poke 4.00 per serving
Spicy Poke 4.00 per serving

Le‘ahi
75 persons minimum

Chilled Items
Fresh Market Salad
House Vinaigrette
Italian Vegetable Pasta Salad
Fresh Fruit Salad
Rolls with Butter

Hot Entrées
Choice of Steamed White Rice or Buttered Mashed Potatoes
Pulehu Chicken
Pier 38 Fresh Catch
Choice of preparation
Hot Chili Oil, Soy, Ginger and Cilantro or Lemon Caper Beurre Blanc
Kalbi Braised Beef
Market Vegetable Sauté

Desserts
Coconut Haupia Cake
Petite Chocolate Brownies

Tropical Iced Tea
Iced Water

51.75 per person

Eco-friendly disposable ware and appropriate condiments are included
Prices are subject to 4.712% state excise tax
Menu items and prices may change without notice
Appetizer Pūpū Menu
25 person minimum

‘ekahi
Seasoned Edamame
Assorted Maki Sushi
Wasabi, Ginger and Shoyu
(maximum 3-pieces per person)
Ahi Poke on Crispy Wonton
Select Shoyu or Spicy Ahi
(maximum 2-pieces per person)
23.00 per person

‘elua
Housemade Smoked Fish Dip
Assorted Crackers
Roasted Beet, Local Goat Cheese
on Crostini, Honey Drizzle
Teriyaki Glazed Chicken Skewers
(maximum 2-pieces per person)
Vegetable Spring Rolls
Sweet Chili Sauce
(maximum 2.5 pieces per person)
30.00 per person

‘ekolu
Assortment of Grilled Vegetables
Cracked Pepper, Olive Oil and Balsamic
Ahi Poke on Crispy Wonton
Select Shoyu style or Spicy
(maximum 2-pieces per person)
Vegetable Spring Rolls
Sweet Chili Sauce
(maximum 2.5 pieces per person)
Chef Attended Station
BBQ Pork Slider, Taro Roll
Housemade Pickled Onion
40.00 per person

Small Bites
Seasoned Edamame (Serves 25) 56.00
Housemade Fish Dip (Serves 25) 150.00
served with choice of Taro Chips or Crostini
Mediterranean Mezze Platter (Serves 25) 225.00
Baba Ghanoush, Hummus, Tzatziki Dip, Pita Triangles

Priced and Sold per 50 pieces
Assorted Maki Sushi 180.00
Tofu Summer Roll, Sweet Chili Sauce 190.00
Shrimp Summer Roll, Peanut Sauce 250.00
Classic Bruschetta on Crostini 235.00
Ahi Poke on Crispy Wonton (Shoyu or Spicy Poke) 275.00
Vegetable Spring Rolls, Sweet Chili Sauce 225.00
Teriyaki Glazed Chicken Skewer 275.00

Chef Attended Stations
50 guest minimum and 1 ½ hours of service time
Asian Braised Pork Belly Bao Bun, Scallions 9.00 per person
Slider Station (Choice of one)
BBQ Pulled Pork, Pickled Onions
Braised Beef, Asian Slaw 9.00 per person
Herb Roasted Prime Rib of Beef
Au jus, Creamy Horseradish 25.00 per person
Sushi Action Station
An assortment of nigiri and hand roll sushi 34.00 per person

Eco-friendly disposable ware and appropriate condiments are included
Prices are subject to 4.712% state excise tax
Menu items and prices may change without notice
**Sweet Treats**
Minimum 25 guests

**Dessert Table**
Homemade Chocolate Chip Cookies
Petite Chocolate Brownies, Kulolo and Haupia Tapioca with Fresh Fruit Garnish
11.00 per person

**Warm Bread Pudding, Crème Anglaise**
6.00 per person

---

**Beverages**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Citrus Infused Spa Water</td>
<td>15.00/per 3 gallons</td>
</tr>
<tr>
<td>Sweetened Island Iced Tea</td>
<td>36.00/per 3 gallons</td>
</tr>
<tr>
<td>Coffee</td>
<td>25.00/per gallon</td>
</tr>
<tr>
<td>Decaffeinated Coffee</td>
<td>25.00/per gallon</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>25.00/per gallon</td>
</tr>
</tbody>
</table>

Eco-friendly disposable ware and appropriate condiments are included
Prices are subject to 4.712% state excise tax
Menu items and prices may change without notice