



Starter's

Pupu Table | \$800 serves approximately 25 guests
Based on 60 minutes of continuous service.

Hawaiian Style Pupu Table | \$800 serves approximately 25 guests

- Pohole tuna and Ogo Tartar Ahi Tuna mixed with ogo, Hawaiian salt, chili pepper, lemon soy, Maui Onions, pohole fern and flavored with infused wasabi oil.
- Cold sautéed Whole Clams in Chili cilantro broth
- California Maki Sushi
- Steamed Spicy Edamame

Enhancements

- Sashimi \$65 per pound
Fresh thin slices of tuna served with Wasabi and Hot mustard sauce.
- Seared Ahi \$60 per pound
Seasoned in blackening spice and seared rare served with Wasabi Aioli and Kabayaki glaze
- Shrimp Cocktail \$350 Serves approx. 25 guest
(Based on 8 pieces per guest) Large cooked shrimp served with lemons, cocktail sauce
- Kim Chee Raw Crab Poke \$40 per Pound
Raw swimming or white crab mixed with scallion, onions and kim chee sauce.
- Oysters on the Half Shell with condiments \$3.50 per pieces
- Slice Octopus (Tako) Tray \$55 per pound
Cooked octopus, sliced and served with a miso and hot mustard sauce

Asian Pupu Table | \$500 serves approximately 25 guests

- Pot stickers - Seared chicken pot stickers served with a lemon chili dipping sauce
- Won Ton - Ground shrimp & pork with vegetables won tons fried and served with hot mustard & Sweet chili sauce
- Char Siu Bao- Pork & vegetable filled steam buns
- Star Anise braised short ribs in buns - Slowly cooked boneless short ribs stewed in a anis flavor sauce. Served with shredded Asian slaw

Taco Table | \$600 serves approximately 25 guests

- A selection of Beef, Chicken & Fish
Seasoned with cumin, chili, garlic and coriander spices
- Taco Condiments
Shredded Lettuce, Diced tomatoes, Sliced jalapeno peppers, Guacamole, Pico De Galo, Dice Onions
Chop Cilantro, Shredded Cheddar cheese. Served on corn or flour tortillas.
- Refried Beans
- Spanish Rice

Pasta Table | \$900 serves approximately 25 guests

Chef attendance fee \$300

- Pasta Selections- A selection of Fettuccini, Penne or Linguini

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We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Consuming raw or undercooked foods may increase your risk of food borne illness.

All pricing is subject to 20% service charge and 4.166% Hawaii State Tax.



- Sauce Selections- A selection of Cream, Tomato, Bolognese or pesto
- Ingredient Selections- Chicken, Shrimp or fried Tofu Mushrooms, Tomatoes, spinach, peppers, broccoli, onions, parmesan cheese, basil, crush chili's, olives, roasted garlic, cilantro, sundried tomato, toasted pine nuts.

Pupu Table | 3 Choices \$400 | 6 Choices \$900 serves approximately 25 guests

Based on 60 minutes of continuous service

Cold Canapés

- Smoked salmon & cucumbers dill cups with sour cream
- Salmon, Dill Pine wheels
- Lomi Salmon Cucumber cups
- Stuff Eggs
- Wild Mushrooms & Garlic Bouchees
- Blacken Ahi on Cucumbers
- Caprese Skewer
- Seared Ahi on Won Ton Chips with wasabi Aioli
- Hawaiian Spicy Tuna poke on Rice cracker
- Melon Wrapped Prosciutto
- Tomatoes Bruschetta on Toast
- Shrimp Ceviche Canapé
- Grilled toast French bread with Tapenade
- Crab & Nori Canapé
- Goat cheese & Prosciutto on Ritz cracker
- Goat Cheese, Arugula & Tomato relish Canapé

Hot Canapés

- Sesame glazed Beef Short ribs skewers
- Chicken Sate
- Beef Tenderloin and creamy Horseradish
- Sesame glazed Chicken wings
- Hot wings
- Baked Crab & Artichoke on Crostini
- Crab stuff Mushroom caps
- Teriyaki Beef Skewers
- Mini Beef Sliders
- Griddle Fried Pot Stickers
- Fried Pork Won Tons with Hot Mustard & Sweet chili sauces
- Fried Fish Cakes with Lemon Aioli & capers
- Oriental Meatballs on a skewer
- Braised Short ribs on Bao Bun
- Roast Duck on Bao Buns with Hoisin
- Mini Kalua Pork Sliders
- Mini Daikon Spam Musubi
- Braised Pork belly on Bao Bun
- Goat Cheese & Tomato Bruschetta



Enhancements

Ahi Poke Bowl	\$60 per pound
Tako Poke	\$55 per pound
Sashimi Platter	\$65 per pound
Shrimp Ceviche w/ Chips	\$80 Per bowl Serve approximately 25 guest
Vegetable Crudités with dip	\$75 Per tray Serve approximately 25 guest
Cheese, Cracker & Fruit	\$75 Per tray Serve approximately 25 guest
Salsa & Chip	\$50 Per bowl Serve approximately 25 guest