

# Course

## DELIVERY FAMILY STYLE (No Chef)

3 course \$65 per Guest

4 course \$95 per Guest

5 course \$120 per Guest

*(severed on disposable platters)*

## WITH CHEF SERVICE

3 course \$150 per Guest

4 course \$175 per Guest

5 course \$195 per Guest

*(severed on plates provided by you)*

## Plated

### Appetizer (choice of 1 - entire group)

#### AHI

*Blackened Seared Ahi Tuna, Soy Wasabi Aioli*

#### HAMACHI

*Sashimi Sliced Yellowfin, Serrano Chili,  
Truffle Ponzu Sauce, Cilantro*

#### SHRIMP

*Bacon Wrapped Shrimp, Mango BBQ Sauce,  
Micro Greens*

#### SCALLOP

*Pan Seared, Kuhuku Corn Relish, Butteryaki Sauce,  
Sweet Soy Reduction*

#### CHICKEN

*Chicken Lettuce Wraps,  
Minced Aromatic Chicken in Butter Lettuce*

### Salad (choice of 1 - entire group)

#### GREEN (V)

*Locally Sourced Organic Greens, Seasonal Produce,  
Lilikoi Honey Vinaigrette, Candied Mac Nuts*

#### CAESAR

*Baby Romaine Lettuce, House Made Caesar Dressing,  
Garlic Croutons, Cracked Black Pepper*

#### KALE (V)

*Kale Carrots, Tomato, Eggplant, Roasted Garlic Dressing*

#### WEDGE

*Iceberg Lettuce, Blue Cheese Dressing, Tomato, Bacon, Onion*

#### GREEN PAPAYA

*Butter Lettuce, Thai Spiced Green Papaya, Tomato Cucumber,  
Sweet Chili Vinaigrette*

## Entrees (choice of 1 - entire group)

#### CATCH

*Daily Fresh Catch, Seasonal Preparation Utilizing Local  
Produce and Products*

#### BEEF

*8 OZ. Strip Loin Steak, Mashed Potato,  
Seasonal Vegetables, Demi Glace*

#### BEEF

*6 OZ. Tenderloin Filet Mignon, Mashed Potato,  
Seasonal Vegetables, Demi Glace*

#### CHICKEN

*Togarashi Spiced Airline Breast, Mashed Potatoes, Seasonal  
Vegetables, Mushroom Sauce*

#### SHRIMP

*Grilled Marinated Shrimp On Bamboo Skewers,  
Mashed Potato, Lomi Tomato, Choy Sum,  
Sweet Soy Reduction, Sweet Spicy Sauce*

#### (V) TOFU

*Seared Tofu Steak, Choy Sum, Lomi Tomato, Sweet Soy  
Reduction, Sweet Spicy Sauce Steamed White Rice*

## Additional at Cost

5 Oz. LOBSTER TAIL \$35.00 Per

4 Pc. BBQ SHRIMP On Skewer \$30.00 Per

6 Oz. BEEF FILET MIGNON \$35.00 Per

4 Oz. FOIE GRAS \$35.00 Per

# S w e e t s (choice of 1 - entire group)

## COCONUT PANNA COTTA

*Cooked Coconut Cream, Diced Pineapple and Papaya, Toasted Coconut*

## STRAWBERRY SHORTCAKE

*Whipped Fresh, Handmade Biscuit, Sweetened Strawberries*

## CHOCOLATE MOUSSE

*Chocolate and Cream, Raspberry Sauce*

## VANILLA BREAD PUDDING

*Vanilla Scented Hawaiian Sweet Bread, Crème Anglaise*

## COCONUT TAPIOKA (V)

*Light Coconut Cream and Coconut Water Tapioca,  
Diced Pineapple and Papaya, Toasted Coconut*

# Signature Item

## AHI POKE CAKE

*Chef Stone's Signature Hawaiian Ahi Poke Cake,  
Sashimi Grade Ahi Poke Layered with Lime Avocado, Seasoned Crispy Wonton,  
Kamuela Cucumbers, Tobiko Caviar, Sriracha Aioli, Jalapeno Peppers*

### Pricing:

**\$125.00 1lb. Ahi Cake. 4-6 servings**

**\$175.00 2lb. Ahi Cake 6-10 servings**

**\$225.00 2.5lb Deluxe Cake 8-12 servings**

**\$350.00 3 lb. Ultra deluxe Cake. 12-20 servings**

