

# Course

# CATERING

*Most Popular Wedding Package*

**Menu Price \$75 per guest**

**MINIMUM 25 GUESTS, Plus a 20% Service Fee and 4.712% TAX**

**Chef Service Included, Rental Additional, Beverage Service Available, Servers Additional**

## *Passed Canapés*

(choice of 2)

### **PINEAPPLE CONFIT (V)**

*White Wine Braised Pineapple  
with Herb Goat Cheese, Crostini*

### **AHI POKE**

*Diced Ahi and Avocado Poke on  
Fried Wonton*

### **AHI TARTAR**

*Chilled Ahi, Capers, Chive, Red Onion  
on Toasted Garlic Crostini*

### **TOMATO (V)**

*Aged Balsamic Marinated Local Cherry Tomato with Basil,  
On Garlic Crostini with Goat Cheese Spread*

### **QUICHE (V)**

*Seasonal Vegetables and  
Egg in Pastry Crust*

### **SPRING ROLL (V)**

*Fried Vegetable Spring Rolls,  
Sweet Spicy Thai Chili Sauce*

### **DATE NIGHT (V)**

*Medjool Dates stuffed with Herby Cheese*

### **SMASH BURGER**

*All Natural Beef and Onion Burger American Cheese on  
Hawaiian Sweet Bun, Secret Sauce, Hawaii Pantry Pickle*

### **BLT**

*Mini BLT, Crispy Bacon, Lettuce, Tomato,  
Garlic Aioli on Milk Bread*

### **GARLIC SHRIMP**

*Wild Shrimp, Chili Pepper Garlic Aioli, Micro Greens  
On Crostini*

### **ANGRY CHICKEN**

*Sweet Spicy Fried Chicken On Bamboo*

### **PORK BELLY**

*12 Spiced Roasted Pork Belly, Hoisin House Made Sriracha,  
Pickled Onion and Cucumber On Bamboo*

### **LOMI LOMI SALMON**

*Smoked Lomi Lomi Salmon Tomato, Onion, Chives, Cream  
Cheese On Mini Toast*

### **CONES plus \$5**

*Hamachi or Ahi Tartare, Avocado Lime, Crispy Cone*

### **CAVIAR plus \$10**

*Mini Pancake's, Cream Fresh, Eggs, Chive*

## *Starch* (choice of 2)

### **JASMINE RICE**

### **COCONUT POTATO**

### **MASHED POTATO**

### **FRIED NOODLES**

### **HERB ROASTED POTATO**

**TRUFFLE MUSHROOM MAC & CHEESE**  
add \$5

## *Sides* (choice of 2)

### **GREEN SALAD**

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

### **CAESAR SALAD**

*Romaine Lettuce, Caesar Dressing Garlic Croutons,  
Parm Cheese, Fresh Cracked Pepper*

### **PINEAPPLE & WATERMELON**

*Chilled Cubed Fruit*

### **ROASTED VEGETABLES**

*Seasonal Vegetables*

### **GREEN BEANS**

*Sautéed Green Beans, with Garlic Oil*

## Entrees (choice of 2)

### FISH

SALMON  
MISOYAKI STYLE

FRESH HAWAIIAN CATCH  
LEMON CAPER DILL SAUCE

FRESH HAWAIIAN CATCH  
TOMATO BASIL CREAM

### CHICKEN

MOCHIKO CHICKEN  
HAWAII STYLE FRIED CHICKEN

CHICKEN PICATTA, WHITE WINE  
CAPER BUTTER SAUCE

TOGARASHI SPICED CHICKEN  
BREAST WITH MUSHROOM SAUCE

### PORK

KAILUA PORK  
SLOW ROASTED SMOKED PORK

PORK BAO BUNS  
Add \$7 Bao Buns, Hoisin Sriracha, Pork in Bao,  
Pickled Onion and Cucumber

WHOLE ROASTED PIG add \$15 pp  
50 person minimum Hoisin Sriracha  
\$5 Add Pickled Onion and Cucumber  
Steamed Bao Buns

### BEEF

GRILLED SIRLOIN STEAK TIPS  
PEPPERCORN CREAM SAUCE

BEEF SHORT RIBS  
CLASSIC RED WINE SAUCE

KALBI BEEF SHORT RIBS  
KOREAN SWEET SPICY SAUCE

HERB ROASTED PRIME RIB add \$9  
Chef Carved  
Includes, Hawaiian Sweet Rolls, Horseradish Sour Cream

### SEAFOOD

SHRIMP WITH CHINESE BLACK BEAN  
GINGER SAUCE WITH SNOW PEAS

THAI RED CURRY SEAFOOD  
SHRIMP AND SCALLOP WITH  
VEGETABLES & TOFU

CRISPY SALT & PEPPER KAUAI  
PRAWNS 12 SPICED SEASONING

### VEGAN

(V) MUSHROOM RISSITO  
LOCAL HAMAKUA MUSHROOMS

(V) FALAFAL TAHINI  
TUMERIC CUCUMBER RITA, PITA

(V) THAI GREEN CURRY VEGETABLES  
WITH AND TOFU

## Additional at Cost Display Boards

**\$250 Full Board (feeds up to 20-25+ guests)**

**FRUIT & CHEESE CHARCUTRIE BOARD**  
*Seasonal Fresh Fruits & Berries, Domestic and International Cheese Selection,  
Cured Meats, Island Honey, French Baguette, Lavosh*

**BRUCHETTA BAR**  
*Olive Oil Grilled Ciabatta Bread, Tomato Basil Bruschetta,  
Roasted Peppers, Olives, Pesto, Grapes, Honey, Marinated Artichokes, Fruit Jam*

# 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  
\$25 Add Fresh Taro and Sweet Potato Chips*

\$250-\$350 2-3 lb. Ultra deluxe Cake. 25-30 servings



## Sweets \$3.00 EA. (50 Minimum choice of 2)

Mini Passed Desserts

CHOCOLATE CHIP COOKIES

COCONUT PANNA COTTA

STRAWBERRY SHORTCAKE

CHOCOLATE MOUSSE

MINI CHEESE CAKE WITH RASPBERRY

TRIPLE CHOCOLATE BROWNIES

MACAROONS