

# Course **CATERING**

\$5 Per Canapé, 1.5 servings per guest, Minimum 3 Choices

Plus an 20% Service Fee and 4.712% Hawaii State Tax | \$1000 Minimum Charge | Service Not Included

## Passed Canapés

### **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 Patty & Onion on Hawaiian Sweet Bun,  
Hawaii Pantry Pickle, Secret Sauce*

### **BLT**

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

### **GARLIC SHRIMP**

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

### **ANGRYCHICKEN**

*Sweet Spicy Fried Chicken On Bamboo,  
Chive, Sesame Seeds*

### **PORK BELLY**

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

### **LOMI LOMI SALMON**

*Smoked Salmon, Tomato, 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*

## Sweets

### **MACAROONS**

**CHOCOLATE CHIP COOKIES**

**COCONUT PANNA COTTA**

**STRAWBERRY SHORTCAKE**

**CHOCOLATE MOUSSE**

## Sweets

### **MANGO TAPIOKA**

**(GF) CHOCOLATE CHIP COOKIES**

**MACNUT CARMEL TARTS**

**TRIPLE CHOCOLATE BROWNIES**

**MINI CHEESE CAKE WITH RASPBERRY**

## 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, Nuts, Olives, Big Island Honey, French Baguette, Lavosh*

### VEGETABLE BRUCHETTA BOARD (V)

*Crudit  of Vegetables, Dips & Spread, Hummus, Crackers, Breads  
Seasonal Preparation of Dips and Vegetable Medley*

## ASK ABOUT OUR CHEF ACTION STATIONS

### STONES' OYSTER BAR AND SEAFOOD

#### MINI POKE BAR STATION

SUSHI BAR

WHOLE PIG

PRIME RIB

### SASHIMI of AHI AND HAMACHI with TRUFFLE PONZU

#### ORGANIC SALAD TOGO

FRESH CATCH

ACAI BOWLS

## *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*

**\$250-\$350** 2-3 lb. Ultra deluxe Cake. 12-25 servings  
\$25 Add Fresh Taro and Sweet Potato Chips

