

# Course

# CATERING

## Most Popular Wedding Package

**Menu Price \$65 per guest**

**MINIMUM 25 GUESTS, Plus a 20% Service Fee**

**4.712% Hawaii State 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*

### ANGRYCHICKEN

*Sweet Spicy Fried Chicken On Bamboo*

### PORK BELLY

*5 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

### GREEN SALAD

## Sides (choice of 2)

*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