

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

*5 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

