

# Course CATERING

**PARTY PLATTERS  
PICKUP OR DELIVERY  
\$500 MINIMUM PLUS TAX  
(Servers and Service not provided)  
Additional cost for beverages  
(Included Disposable Plates, Forks and Napkins)**

## Menu

**(M) Medium Tray Feeds 15-25  
(L) Large Tray Feeds 20-30**

### FRUIT PLATTER

*Pineapple, Grapes, Strawberry, Blue Berry*  
M-\$65 L-\$85

### CHEESE

*Assorted Selection Cheese, Crackers*  
M-\$75 L \$125

### CHARCUTERIE

*Assorted Selection Cured Meats,  
Crackers, Rolls, Mayo Mustard*  
M-\$100 L-\$150

### CAPRESE

*Baby Tomato and Mozzarella and Basil  
Balsamic Vinaigrette*  
M-\$75 L-\$125

### GREEN SALAD

*Oahu Organic Greens, Lilikoi Honey Vinaigrette*  
L-\$40

### QUINOA

*Curry Quinoa, Bell Peppers, Broccoli, Red Onion, Cranberry,  
Carrot, Peas*  
M-\$75 L-\$100

### ORZO PASTA SALAD

*Vegetable Pasta Salad with Cheese*  
M-\$55 L-\$75

### SANDWICH

*Classic Italian Sub Sandwiches on Ciabatta Bread  
Lettuce, Tomato, Onion Pickle*  
(16 pc) M \$80 (24 pc) L \$100

### SPRING ROLLS

*Mini Fried Vegetable Spring Rolls, Sweet Chili Sauce*  
M-\$55 L-\$75

### CURRY NOODLES

*Cold Curry Pasta with Vegetables, Furikaiki*  
L-\$45

### FRIED NOODLES

*Stir Fry Vegetables Garlic Yakisoba, Green Onion*  
L-\$45

### KARAAGE CHICKEN

*Japanese Fried Chicken with Lemon*  
M-\$65 L-\$90

### CHILI PEPPER CHICKEN

*Fried Chicken Tossed in our Secret Sauce*  
M-\$65 L-\$90

### TERI MEATBALLS

*Ground Beef, Teriyaki sauce, Sesame Seeds, Green Onion*  
M-\$65 L-\$85

### TERI STEAK

*Soy Ginger Garlic Marinated Sirloin Tips*  
M-\$85 L-\$135

### CATCH

*Furikaiki Crusted Hawaiian Fresh Catch*  
M-\$65 L-\$90

### STEAMED JAPANES RICE

M-\$25 L-\$35

### STEAMED JASMINE RICE

M-\$25 L-\$35

### STEAMED BROWN RICE

M-\$25 L-\$35

### DARK CHOCOLATE BROWNIE

M-\$55 L-\$75

### COCONUT BUTTER MOCHI

M-\$55 L-\$75

## Signature Item's

### 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**



### CALIFORNIA BUNN CAKE

*Chef Stone's Signature Cali Cake,  
Imitation Carb Salad with Avocado, Sushi Rice,  
Cucumber, Sriracha Mayo, Unagi Sauce, Tajin Clásico  
Chile Lime Seasoning*

**One Size \$65.00**

## Raw/Seared/Blackened

Market priced

### SUSHI AND SASHIMI PLATTERS

BACKENED AHI

FURIKAI CRUSTED AHI

AHI SASHIMI PLATTER

SALMON SASHIMI PLATTER

HAMACHI PLATTER

TRIO PLATTER

AHI POKE