

Breakfast and Boxed Lunch

Classic Continental 10.00 per person

Fresh Sliced Fruit
Chefs Selected Bakery Item
Citrus Infused Spa Water
Coffee, Decaffeinated Coffee and Hot Tea

Deli Sandwich Boxed Lunch 21.75 each

(Select up to three varieties)

Includes: Seasonal Whole Fresh Fruit | Potato Chips | Sweet Treat

Smoked Ham and Swiss on Artisan Bun, Lettuce & Tomato

Turkey and American Cheese on Croissant, Lettuce & Tomato

Chicken Caesar Salad Wrap

Grilled Chicken, Parmesan Cheese, Creamy Caesar Dressing, in flour tortilla

Grilled Veggie Wrap, Red Pepper Hummus, in flour tortilla

Veggies may include, zucchini, eggplant, carrots and sprouts



Ho'okupu Bento 22.95 each

Teriyaki Chicken, Chef's Selected Fish, Shrimp Tempura
Spring Roll, Steamed White Rice, Pickled Vegetables
Sweet Treat

Enhance your Boxed Lunch

Mixed Green Salad, House Dressing	4.00 each
Italian Pasta Salad	4.75 each
Grapes & Cheese Fruit Cup	4.75 each
Canned Beverage	2.00 each

Local Sweetened Iced Tea, Coke, Diet Coke or Sprite

Eco-friendly disposable ware and appropriate condiments are included

Prices are subject to 4.712% state excise tax

Menu items and prices may change without notice

Pā'ina

75 persons minimum

Chilled Items

Lomi Lomi Salmon
Sweet Potato
Local Style Macaroni Salad

Hot Entrées

Steamed White Rice
Teriyaki Chicken
Kalua Pork
Chicken Long Rice

Desserts

Haupia

Choice of
Chocolate Dobash Cake or Guava Chiffon Cake

Tropical Iced Tea
Iced Water

42.00 per person

Enhance your menu

Poi	2.75 per serving
Squid Lū'au	4.00 per serving
Hawaiian Style Poke	4.00 per serving
Spicy Poke	4.00 per serving

Le'ahi

75 persons minimum

Chilled Items

Fresh Market Salad
House Vinaigrette

Italian Vegetable Pasta Salad

Fresh Fruit Salad

Rolls with Butter

Hot Entrées

Choice of Steamed White Rice or
Buttered Mashed Potatoes

Pulehu Chicken

Pier 38 Fresh Catch
Choice of preparation
Hot Chili Oil, Soy, Ginger and Cilantro or
Lemon Caper Beurre Blanc

Kalbi Braised Beef

Market Vegetable Sauté

Desserts

Coconut Haupia Cake
Petite Chocolate Brownies

Tropical Iced Tea
Iced Water

51.75 per person

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Appetizer Pūpū Menu

25 person minimum

'ekahi

Seasoned Edamame

Assorted Maki Sushi

Wasabi, Ginger and Shoyu
(maximum 3-pieces per person)

Ahi Poke on Crispy Wonton
Select Shoyu or Spicy Ahi
(maximum 2-pieces per person)

23.00 per person

'elua

Housemade Smoked Fish Dip
Assorted Crackers

Roasted Beet, Local Goat Cheese
on Crostini, Honey Drizzle

Teriyaki Glazed Chicken Skewers
(maximum 2-pieces per person)

Vegetable Spring Rolls
Sweet Chili Sauce
(maximum 2.5 pieces per person)

30.00 per person

'ekolu

Assortment of Grilled Vegetables
Cracked Pepper, Olive Oil and Balsamic

Ahi Poke on Crispy Wonton
Select Shoyu style or Spicy
(maximum 2-pieces per person)

Vegetable Spring Rolls
Sweet Chili Sauce
(maximum 2.5 pieces per person)

Chef Attended Station
BBQ Pork Slider, Taro Roll
Housemade Pickled Onion

40.00 per person

Small Bites

Seasoned Edamame (Serves 25) 56.00

Housemade Fish Dip (Serves 25) 150.00

served with choice of Taro Chips or Crostini

Mediterranean Mezze Platter (Serves 25) 225.00

Baba Ghanoush, Hummus, Tzatziki Dip, Pita Triangles

Priced and Sold per 50 pieces

Assorted Maki Sushi 180.00

Tofu Summer Roll, Sweet Chili Sauce 190.00

Shrimp Summer Roll, Peanut Sauce 250.00

Classic Bruschetta on Crostini 235.00

Ahi Poke on Crispy Wonton (Shoyu or Spicy Poke) 275.00

Vegetable Spring Rolls, Sweet Chili Sauce 225.00

Teriyaki Glazed Chicken Skewer 275.00

Chef Attended Stations

50 guest minimum and 1 ½ hours of service time

Asian Braised Pork Belly Bao Bun, Scallions
9.00 per person

Slider Station (Choice of one)
BBQ Pulled Pork, Pickled Onions
Braised Beef, Asian Slaw
9.00 per person

Herb Roasted Prime Rib of Beef
Au jus, Creamy Horseradish
25.00 per person

Sushi Action Station
An assortment of nigiri and hand roll sushi
34.00 per person

Eco-friendly disposable ware and appropriate condiments are included

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Sweet Treats

Minimum 25 guests

Dessert Table

Homemade Chocolate Chip Cookies
Petite Chocolate Brownies, Kulolo and
Haupia Tapioca with Fresh Fruit Garnish
11.00 per person

Warm Bread Pudding, Crème Anglaise

6.00 per person

Beverages

Citrus Infused Spa Water	15.00/per 3 gallons
Sweetened Island Iced Tea	36.00/per 3 gallons
Coffee	25.00/per gallon
Decaffeinated Coffee	25.00/per gallon
Hot Tea	25.00/per gallon



Sweets and Beverages

Eco-friendly disposable ware and appropriate condiments are included

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