



CATERING MENU

FAIRMONT ORCHID — 2018

Inspired by Culture & Genuine Aloha



CATERING GUIDELINES



FOOD AND BEVERAGE

The Fairmont Orchid will contract all food and beverage. The Fairmont Orchid is responsible for the quality and freshness of the food served to its guests. Therefore, no food may be brought into the hotel from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event. The State of Hawai'i Liquor Commission regulates all alcoholic beverage sales and service. The Hotel, as licensee, is responsible for the administration of these regulations. Therefore, no liquor or wine may be brought into the Hotel from outside sources.

A bartender employed by the Fairmont Orchid, must dispense alcoholic beverages served in our function rooms.

In order to guarantee current menu pricing and product availability we require that all menus must be finalized a minimum of 4 weeks prior to your function date. Catering contracts, or Banquet Event Orders, will be issued for all organized food and beverage functions and a signature in acknowledgment of the arrangements contained therein will be required a minimum of 21 days prior to the event. Menus finalized less than 21 days prior to an event may be subject to a 10% price increase.

A taxable 22% service charge and 4.166% sales tax will be added to all food and beverage charges. The mandatory 22% charge is allocated as follows: 14% will be distributed to the service staff as a service charge (less the employee's share of employment taxes/withholdings) and 8% will be retained by the Fairmont Orchid as an administrative fee. This 8% is not a service charge and will not be distributed to the service staff. If you or your attendees would like to leave an additional amount of tip or gratuity for the service staff, please feel free to do so. If you have any questions regarding the administrative fee, please feel free to ask the Director of Catering and Conference Services. A \$250.00 labor charge will apply to breakfast and lunch buffet functions with less than 30 guests guaranteed and dinner buffet functions with less than 50 guests, unless otherwise stated. Prices are subject to change without notice. The Fairmont Orchid will guarantee pricing 90 days prior to event.

Please see outside events for additional Food and Beverage surcharges.

GUARANTEE

It is requested that the Catering and Conference Services office be notified with a tentative estimate of your anticipated function attendance seven days prior to the event. We request your final guarantee by 12 noon, 5 business days prior to the event. This will be considered a guarantee for which the Fairmont Orchid will prepare the appropriate amount of food and beverage for your guests. You will be charged according to the guest guarantee or the actual number served, which ever is greater. The Hotel will offer a 3% dry-set above the guaranteed number, and will prepare food based on the guaranteed number for each event.

SPECIAL MEALS

Special Meal requests must be submitted as part of your function guarantee. These requests would include special meals for vegetarians and guests with dietary restrictions or food allergies. Any special meals ordered less than 72 Business hours prior to the event will be charged to the Master Account as additions to the guarantee. Kosher menus require minimum 2 weeks prior notice.

FOOD ALLERGIES

In the event that any of your guests have food allergies, please inform us of their names and the nature of their allergies, so we may take the necessary precautions to prepare their food.

OUTSIDE EVENTS

Weather Calls: If the likelihood of rain is 40% or greater, or winds are forecasted to be in excess of 15 mph, the Hotel will strongly recommend an event be moved into back up space or to a different location. The Catering and Conference Service Manager will contact their client in advance to advise them of the any adverse weather conditions and Hotel recommendations.

The standard weather call schedule is as follows:

- Breakfast - final weather calls will be made the night prior by 7:00 pm. If last minute inclement weather hampers early morning function set up, the banquet captain will move the function to the back up location and notify the client.
- Lunch - final weather calls will be made by 9:30 am the day of the event.
- Dinner - final weather call will be made by 1:00 pm the day of the event.

In the event the client declines to move their function to a different location as recommended, and weather conditions require the function to be moved at the last minute or during the event, a \$10.00 per person labor fee will be incurred. In the event the client declines to move their function to a different location as recommended, but requests tables, chairs and linen to be pre-set in back up space to shorten transition delays, a \$7.00 per person charge will be incurred. As always, the Hotel reserves the right to move functions as necessary to maintain the safety and security of Hotel guests and colleagues.

SERVICE CHARGES

The above prices are subject to a mandatory 22% charge and current State Excise Tax. The mandatory 22% charge is allocated as follows: 14% will be distributed to the service staff as a service charge (less the employee's share of employment taxes/withholdings) and 8% will be retained by the Fairmont Orchid as an administrative fee. This 8% is not a service charge and will not be distributed to the service staff. If you or your attendees would like to leave an additional amount of tip or gratuity for the service staff, please feel free to do so. If you have any questions regarding the administrative fee, please feel free to ask the Director of Catering and Conference Services. The mandatory charge and associated taxes will be posted to your Master Account.

‘AINA KAKAHIKA BREAKFAST



CONTINENTAL BREAKFAST

Hibiscus Continental Breakfast

Fresh Orange Juice
Selection of Sliced Seasonal Fruits
Freshly Baked Croissants, Tropical Danish, Muffins
Tropical Fruit Preserves, Butter
Coffee & Lot 35 Teas
\$32 per person

Plumeria Breakfast

Fresh Orange Juice, Guava Juice
Selection of Sliced Seasonal Fruits
Yogurt Bar with Assorted Fruit Yogurts, Mango, Strawberries, Bananas, House-made Granola
Blueberry & Bran Muffins, Island Fruit Breads, Bagels
Tropical Fruit Preserves, Butter, Regular & Low Fat Cream Cheese
Selection of Dry Cereals, 2% Milk, Soy Milk
Coffee & Lot 35 Teas
\$36 per person

BREAKFAST ENHANCEMENTS

\$8 per person

Holualoa Croissant

Scrambled Eggs, Black Forest Ham, Swiss Cheese, Chives

South Point Vegetable Burrito

Spinach, Sweet Peppers, Onions, Cheddar Cheese, Black Beans, Brown Rice, Tomato Salsa

Hilo Sunrise Wrap

Egg, Chorizo, Cheddar Cheese, Cilantro, Mango-Pineapple Salsa

Kohala Biscuit

Sausage, Egg, American Cheese

Green Flash Wrap

Avocado, Spinach, Kale, Egg White, Basil, Mozzarella

Gluten Free Bakery Selection Breads & Wraps Available Upon Request

Orchid Breakfast Buffet

Fresh Orange Juice, Guava Juice, Pineapple Juice
Selection of Sliced Seasonal Fruits

Island Fruit Breads, Freshly Baked Croissants, Danishes, Muffins
Assorted Sliced Bread, Bagels, Cream Cheese
Tropical Fruit Preserves, Butter

Selection of Dry Cereals, Muesli, Raisins, Brown Sugar, Skim Milk, 2% Milk, Soy Milk

Yogurt Bar with Assorted Fruit Yogurts, Mango, Strawberries, Bananas, House-made Granola

Plain Scrambled Eggs

Select One of the Following:

Cheddar, Tomatoes, Ham Egg Scramble

Chorizo, Cilantro, Roma Tomatoes, Queso Fresco Egg Scramble

Waimea Vegetarian Egg Scramble

Hamakua Mushroom, Onions, Monterey Jack Egg Scramble

Select One of the Following served with Coconut Syrup & Maple Syrup:

Hawaiian Sweet Bread French Toast

Buttermilk Pancakes

Macadamia Nut Pancakes

Berry Pancakes

Banana Pancakes

Taro Buttermilk Pancakes

Select Two of the Following Breakfast Meats:

Cherrywood Smoked Bacon

Chicken Sausage

Pork Breakfast Links

Portuguese Sausage

Smoked Ham

Select One of the Following:

Onion, Pepper Orchid Potatoes

Artichoke & Red Bliss Potato

Hash Browns

Tater Tots

Steamed White Rice

Char Siu Pork Fried Rice

Cheddar Cheese Grits

Coffee & Lot 35 Teas

\$46 per person

ALOHA BRUNCH

Fresh Orange Juice, Guava Juice, Pineapple Juice, POG Juice
Selection of Sliced Seasonal Fruits
Freshly Baked Croissant, Macadamia Nut Sticky Buns, Banana Nut Bread
Tropical Fruit Preserves, Butter, Honey

Romaine Caesar Salad, Prawns, Croutons, Grilled Chicken, Anchovies, Parmesan
Grilled Island Vegetables, White Balsamic & Olive Oil
Sliced Tomato, Fresh Mozzarella, Sweet Basil Pesto

Smoked Salmon Display, Maui Onions, Sliced Waimea Tomatoes, Capers, Bagels
Regular & Low Fat Cream Cheeses

Eggs Benedict
Scrambled Eggs, Cheddar Cheese, Tomatoes, Chives

Cherrywood Smoked Bacon & Link Sausage

Habanero Mango BBQ Chicken
Herb & Garlic Roasted Potatoes

Assorted Dim Sum: Char Siu Bao, Island Style Pot Stickers, Edamame Pot Stickers, Pork Siu Mai, Shrimp Siu Mai
Shrimp Fried Rice

Cinnamon Sugar Coated Malasadas
Kona Coffee Cake
Rincon Farms Strawberries & Cream, Raw Sugar Biscuits
Coffee & Lot 35 Teas
\$58 per person

Add Mimosas & Bloody Mary Station as Enhancements

BREAKFAST ACTION STATIONS

Healthy Smoothie Station

Greek Yogurt, Diced Pineapple, Mango, Strawberries, Mixed Berries, Kale, Spinach, Peanut Butter,
Protein Powder, Soy Milk, Almond Milk, Flax Seed, Chia Seed
\$12 per person (*Attendant fee additional*)

Omelet Station

Ham, Portuguese Sausage, Bacon, Sliced Mushrooms, Bell Peppers, Spinach, Tomatoes, Smoked Salmon, Chorizo, Shrimp,
Queso Fresco, Jalapenos, Asparagus, Onions, Cheddar, Pepper Jack, Swiss Cheese, Tomato Salsa
\$13 per person (*Chef fee additional*)

Eggs Benedict

Canadian Bacon Benedict & Smoked Salmon Benedict, Poached Organic Eggs, Island Hollandaise
Toasted English Muffin
\$12 per person (*Chef fee additional*)

Bloody Mary Bar

Vodka, Big Island Bloody Mary Mix
Self-Serve Garnish Bar: Celery, Cocktail Onions, Olives, Pepperoncini, Asparagus Spears, Bacon
Fresh Horseradish, Hawaiian Chili Pepper Sauce
Signature Vodka - \$16 per drink
Premium Vodka - \$14 per drink
(*Bartender fee additional*)

BREAKFAST ENHANCEMENTS

Mimosas

House Champagne, Fresh Orange Juice
\$12 per glass

Individual Low-Fat Yogurt

Plain & Assorted Fruit Flavored
\$5 each

Frittata

Ham, Cheese, Potato
\$8 per person

Smoked Salmon & Hawaiian Catch

Maui Onions, Sliced Waimea Tomatoes, Capers, Bagels
Regular & Low-Fat Cream Cheese
\$12 per person

Gluten Free Hot Steel Cut Oats

Maple Syrup, Mixed Berry, Brown Sugar
\$7 per person

Belgian Style Waffles

Strawberry Compote, Whipped Cream
Maple Syrup, Guava Syrup
\$10 per person

Waimea Rincon Farms Strawberries

Locally Grown Strawberries, Fresh Cream, Brown Sugar
\$8 per person

Individual Greek Yogurt

Plain & Assorted Fruit Flavored
\$7 each

Farm Fresh Organic Hard Boiled Eggs

\$4 each

Breakfast Meats

Cherrywood Smoked Bacon, Portuguese Sausage
Pork Sausage Link, Chicken-Mango Sausage or
Habanero Turkey Sausage
\$7 per person, per selection

Hawaiian Sweet Bread French Toast

Mango Compote, Macadamia Nut, Coconut
Maple Syrup, Lilikoi Syrups
\$10 per person

Island Quiche

Organic Spinach, Maui Onions, Hamakua Mushrooms
Big Island Goat Cheese
\$8 per person

BREAKFAST TO GO

Breakfast To Go Includes:

Orange Juice, Low-Fat Fruit Yogurt, Whole Fruit
Coffee & Lot 35 Teas
\$32 per person

Maximum Selection of Three

Smoked Salmon Bagel

Toasted Bagel, Smoked Salmon, Cream Cheese, Butter Lettuce, Sliced Red Onion, Tomato

Holualoa Croissant

Scrambled Eggs, Black Forest Ham, Swiss Cheese

South Point Burrito

Scrambled Eggs, Chorizo Sausage, Black Bean, Diced Tomato, Shredded Jack Cheese

Gluten Free Wrap

Egg White, Roasted Peppers, Onions, Spinach, Swiss Cheese

Green Flash Wrap

Avocado, Spinach, Kale, Egg White, Basil, Mozzarella

PLATED BREAKFAST

Plated Breakfast Includes

Fresh Orange Juice

Choice of: Half Papaya & Lime, Sliced Tropical Fruit or Fruit Yogurt Granola Parfait

Basket of Breakfast Breads & Pastries, Tropical Fruit Preserves, Butter

Coffee & Lot 35 Teas

All American

Ham & Cheese Omelet , Hash Brown Potatoes, Cherrywood Smoked Bacon, Sausage

\$33 per person

Healthy Start

Egg White Frittata with Spanish Manchego Cheese, Piquillo Peppers, Spinach & Hamakua Mushrooms

\$34 per person

Eggs Benedict

Shaved Smoked Ham, Poached Eggs, Island Hollandaise Sauce, Toasted English Muffin

Asparagus & Roasted Breakfast Potatoes

\$36 per person

‘AINA ‘AIMĀMĀ BREAKS



SIGNATURE BREAKS

B-A-N-A-N-A-S

Banana & Tropical Fruit Smoothies
Whole Bananas
Banana Bread
Mini Banana Malasada
\$15 per person

Hilo Farms Papaya Island Break

Papaya Juice Shooters
Papaya Wedges with Lime
Papaya Ginger Scones, Island Preserves
Chocolate Papaya Lollipops
\$15 per person

Pineapple Express

Fresh Pineapple Vanilla Press
Grilled Pineapple Skewers
Pineapple Muffin
Pineapple Upside Down Cake
\$15 per person

Waimea Strawberries

Strawberry Smoothies
Whole Strawberries
Strawberry Shortcake
Rincon Farms Strawberry Malasada
\$15 per person

Coco Loco

Coconut Water
Chocolate Coconut Macaroons
“3 Flavors” Coconut Chips
Haupia Shooters
\$15 per person

Hola Hawaiian

Lilikoi Limeade
Crispy Chips
Mango-Pineapple Salsa & Pico de Gallo Salsa
Churros with Hawaiian Chocolate
\$15 per person

Mango Madness

Pineapple Mango Smoothies
Mango Bread
Mango Cheesecake Bites
Chocolate Dipped Mango
\$15 per person

MacNutty

Iced Macadamia Nut Kona Coffee
Chocolate Mac Nut Clusters
Flavored Mac Nuts:
Hawaiian Sea Salt, Li Hing Mui & Brown Sugar Honey
Salted White Chocolate & Mac Nut Cookies
\$18 per person

Big Island Popcorn Station

Fresh Made Popcorn by Attendant
Local Favorites: Furikake, Mochi Crunch, Carmel Salt,
Cheddar & Sweet Sesame Chili Salt
\$13 per person (*Attendant fee additional*)

King’s Trail Mix

Make Your Own Trail Mix with Organic Granola
Sundried Papaya, Pineapple, Poha Berries & Mixed Berries
Pumpkin Seeds & Deluxe Mixed Nuts
Toasted Coconut, Peanut M&M’s, Banana Chips,
White & Dark Chocolate Chips
\$18 per person

Kona Java

Iced Kona Coffee
Big Island Biscotti
Chocolate Covered Coffee Beans
Salted Caramel Coffee Cake
\$18 per person

Break Menus are priced for a 30 min event | \$5 each additional 30 min per person
One chef/attendant per 75 guests at \$300 each for up to 2 hrs

HOSPITALITY & A LA CARTE BREAKS

Coffee & Tea

Regular, Decaffeinated Coffee or
Lot 35 Teas
\$95 per gallon

Iced Coffee

\$95 per gallon

Juice

Choice of Tomato, V-8, Apple, Orange, Grapefruit
Pineapple, Guava, POG
\$85 per gallon

Lilikoi Lemonade

\$85 per gallon

Orchid Iced Tea

Freshly Brewed Iced Tea
Lilikoi (Passion Fruit) Iced Tea
\$85 per gallon

Assorted Soft Drinks

Still & Sparkling Water

\$6.25 each

Specialty Drinks

Sport Drinks, Red Bull & Vitamin Water, La Croix
Coconut Water, Bai Drinks
\$6.75 each

Whole Fresh Fruit

Oranges, Bananas, Apples
\$5 each

Local Seasonal Tropical Fruits

Chef's selection to include Papaya, Pineapple,
Strawberries
\$14 per person

Assorted Breakfast Pastries

Butter Croissants, Tropical Fruit Danishes
Miniature Low Fat Muffins
\$50 per dozen

Island Breakfast Scones

Papaya Ginger, Pineapple Vanilla & Kabocha Pumpkin
\$50 per dozen

Malasadas

Guava, Coconut Cream, Chocolate
\$50 per dozen

Island Fruit Bread

Mango, Banana, Guava & Carrot
\$50 per dozen

House Made Granola Bars

Macadamia Dark Chocolate Pineapple Bars
Hawaiian Honey Granola Oat Bars
\$50 per dozen

Cupcakes

MacNut MacNut MacNut
Red Velvet
Chocolate & Pistachio
\$50 per dozen

Macaroons

Raspberry, Lilikoi, Pistachio
\$36 per dozen

House Made Cookies

Peanut Butter, White Chocolate Macadamia Nut,
Chocolate Chip
\$50 per dozen

House Made Cookie Bars

Coconut Macaroon, Lemon-Lilikoi
Fudge Brownie & Macadamia Nut Blondie
\$50 per dozen

House Made Ice Cream Cups

Hilo Vanilla, Chocolate, Kona Coffee
\$7 each

Hospitality & A La Carte Breaks

Quick Snacks, Candy & Chips

\$5 each

Deluxe Mixed Nuts

\$32 per bowl (serves 6)

Roasted Hawaiian Sea Salt Macadamia Nuts

\$42 per bowl (serves 6)

Maui Chips

Served with Maui Onion Dip

\$26 per bowl (serves 6)

Chips and Salsa

Tortilla Chips, Pineapple Salsa,

Pico de Gallo & Guacamole

\$26 per bowl (serves 6)

Hummus with Pita Chips

Mac Nut Hummus & Edamame Hummus

\$26 per bowl (serves 6)

Pretzels

\$26 per bowl (serves 6)

Popcorn

Assorted Popcorn Seasoning Salts:

White Cheddar, Sour Cream & Onion,

Jalapeño-Cheddar, & Cool Ranch

\$22 per bowl (serves 6)

Pub Mix

\$26 per bowl (serves 6)

Sliders on Hawaiian Sweet Rolls

Kahua Ranch Wagyu Beef Slider

Kalua Pork Slider

California Crab Slider

Truffle Mushroom & Tofu

\$90 per dozen

Mini Deli Sandwiches

Grilled Vegetables, Island Greens, Sprouts, Pesto Aioli on Multi-Grain Roll

Pepper Crusted Roast Beef, Roasted Red Pepper, Arugula & Boursin Cheese on French Roll

Turkey Breast, Gouda Cheese, Waimea Tomatoes, Leaf Lettuce on Herb Roll

\$63 per dozen

‘AINA AWAKEA LUNCH



KOHALA DELI LUNCH

Waimea Field Greens, Local Tomatoes, Crisp Sliced Cucumber, Julienne Carrots,
Herb Croutons, Vinaigrette, Ginger Sesame Dressing
Papaya & Lime Platter
Molokai Purple Sweet Potato Salad
Tomato, Hearts of Palm, Shrimp
Grilled Vegetables, Edamame, Chick Pea Salad
Grilled Ahi Poke Salad
Maui Potato Chips

Build Your Own Sandwich Bar:
Sliced Togarashi Seared Roast Beef, Oven Roasted Turkey Breast, Smoked Ham
Swiss, Cheddar, Monterey Jack

Lettuce, Sliced Vine Ripened Tomatoes, Kosher Dill Pickles
Dijon Mustard, Yellow Mustard, Mayonnaise
Sliced Sourdough, Multigrain, Wheat, Hawaiian Rolls

Triple Chocolate Chip Brownies
Assorted House Made Cookies
Fresh Brewed Iced Tea & Lemonade
\$52 per person

Wiki Wiki Express Lunch

Golden Beet Salad, Goat Cheese, Macadamia Nuts
Kale & Romaine Salad, Kabocha, Hawaiian Sweet Bread Croutons with Creamy Lemon Dressing
Grilled Tofu Salad, Edamame, Shaved Vegetables, Hamakua Ali'i Mushrooms, Yuzu Vinaigrette

Smoked Mango BBQ Chicken
Catch of the Day Katsu, Tartar Sauce
Steamed Rice

Kona Coffee Mac Nut Pie
Fresh Brewed Iced Tea & Lemonade
\$56 per person

Mauna Kea Deli Lunch

Tropical Fruit Salad
Island Romaine, Focaccia, Shaved Parmesan, Herb Grilled Chicken Breast, Croutons, Caesar Dressing
Waimea Fingerling Potato Salad, Maui Onions, Herbs, Bacon
Broccoli with Sunflower, Cider Vinaigrette
Waimea Tomato & Avocado Salad
Grilled Vegetable Platter
Taro Chips & Maui Chips

Mini Deli Sandwich Board Display (select three):
Roast Beef, Sweet Peppers, Pepper Jack, Focaccia
Roast Turkey, Cranberry Goat Cheese, Lettuce, Tomato, Whole Wheat Bread
Hummus, Roasted Vegetables, Spinach Tortilla
Tuna Salad, Swiss Cheese, Rye
Italian Sub with Genoa Salami, Ham, Provolone, Italian Herb Roll

Assorted Shortbread Cookies
Coconut Macaroons
Pineapple Cheesecake
Fresh Brewed Iced Tea & Lemonade
\$54 per person

Beach Barbeque

Kekela Farms Field Greens, Crisp Cucumber Slices, Julienne Carrot
Tomato Wedges & Balsamic Vinaigrette, Mango Papaya Dressing
Platter of Sliced Watermelon, Pineapple, Papaya
Shrimp, Cucumber Namasu
Hawaiian Coconut, Pineapple Cole Slaw
Potato-Macaroni Salad, Sweet Peas
Taro Chips & Maui Chips

Chef Attended Grill Station (*Chef Fee Additional*)
Char-Grilled Kulana Farms Beef Hamburgers
Grilled Chicken Breast, Lilikoi Habanero BBQ Sauce
Grilled Black Bean Burgers
Kosher Beef Hot Dogs
Honey-Buttered Corn on the Cob

Waimea Tomatoes, Maui Sweet Onions, Lettuce, Sliced Pickles
American, Cheddar & Swiss Cheese
Mayonnaise, Mustard, Ketchup, Relish
Hamburger & Hot Dog Buns

Assorted House Made Cookies
Lilikoi Meringue Tartlets
Fresh Brewed Iced Tea & Lemonade
\$62 per person

Hualalai Lunch

Freshly Tossed Kekela Farms Baby Greens with Garden Vegetables, Spiced Mac Nuts
Caramelized Hilo Papaya & Ka'u Orange Vinaigrette
Waimea Tomato Rainbow Salad featuring Yellow, Orange & Beefsteak Tomatoes, Red Onions
Asparagus Tips & Lemon Balm Vinaigrette & Chef's Garden Clipped Chives
Sweet Potato, Taro & Yukon Gold Potato Salad
Hawaiian Macaroni Salad & Watercress Salad
Strawberry Papaya with Fresh Lime

Grilled Kalbi Ribs with Pineapple Hoisin Sauce
Chuka Soba Noodle Stir-Fry with Carrots, Organic Bok Choy & Shiitake Mushrooms
Cilantro Grilled Mahi Mahi, Broccoli & Kabocha Pumpkin Coconut-Curry
Tikka Spiced Chicken with Curry Quinoa & Orange-Basil Relish

Assorted Fresh Baked Rolls & Butter

Chocolate Chip Macadamia Nut Pie
Mango Ginger Crisp with Raw Sugar Streusel
Freshly Brewed Iced Tea & Lemonade
\$65 per person

Mauna Loa Lunch

Baby Spinach, Strawberries, Shaved Red Onions, Goat Cheese, Candied Mac Nuts & Poppy Seed Dressing
Hamakua Mushroom Salad
Greek Salad with Herb Vinaigrette
Cucumber, Pineapple, Hearts of Palm & Mint Salad

Roasted Strip Loin of Beef with Hoisin Barbeque Glaze
Lime-Cilantro Fresh Catch with Coconut-Red Curry Sauce
Chicken Roulade with Spinach, Apricot, Goat Cheese & Paniolo Jus

Lemongrass Scented Jasmine Rice
Chef's Seasonal Grilled Vegetables

Assorted Fresh Baked Rolls & Butter

Tropical Fruit Tartlets
Chocolate Cream Puffs
Fresh Brewed Iced Tea & Lemonade
\$67 per person

Boxed Lunch

Box Lunch Includes: Maui Potato Chips, Fruit Salad, Chocolate Chip Cookie, Bottled Water
\$40 per person

Maximum Selection of Three

Grilled Chicken Caesar Salad, Focaccia Croutons, Shaved Parmesan, Caesar Dressing
Big Island Chef's Salad, Goat Cheese, WOW Farms Tomatoes, Roast Beet, Garbanzo Beans
Cobb Salad, Bacon, Avocado, Bleu Cheese, Tomatoes, Chicken
Thai Beef, Tamarind, Scallions, Cucumber, Peanuts, Chili Lime Vinaigrette
Soba Noodle Salad, Snow Peas, Water Chestnuts, Wakame, Carrots, Scallions

Ham with Swiss, Lettuce, Whole Grain
Turkey Breast with Havarti Cheese, Hawaiian Greens, Sprouts, Tomatoes, Wheat
Pepper Crusted Roast Beef with Aged Cheddar, Island Greens, Waimea Tomato, Sourdough Roll
Smoked Caesar Chicken Wrap with Hawaiian Chili Peppers, Caesar Dressing, Waimea Romaine
Brown Rice, Avocado, Black Bean, Tomato, Corn, Roast Pepper Wrap
Hummus, Roasted Vegetables, Spinach Tortilla

PLATED LUNCH

Assorted Fresh Baked Rolls, Butter
Fresh Brewed Iced Tea & Lemonade

Starters

Chilled Hawaiian Tomato Gazpacho, Crème Fraiche
Kabocha Squash Soup, Ginger Cream
Ahualoa Goat Cheese Waimea Tomatoes, Heirloom Lettuce
Big Island Spinach Salad, Sliced Hard Boiled Egg, Roasted Beet, Red Onion, Smoked Bacon Dressing
Classic Caesar Salad, Herbed Focaccia Croutons
Tuna Poke Avocado Maui Onion, Tobiko, Greens, Cucumber, Sesame Dressing *(Add \$8 per person)*

Orchid Chicken Salad

Mango, Grape, Coconut Grilled Chicken, Local Lettuce, Honey Yogurt Dressing
\$50 per person

Big Island Cobb Salad

Waimea Greens, Toasted Macadamia Nuts, Papaya, Local Tomatoes, Grilled Chicken, Bacon, Cucumber
Blue Cheese, Hard Boiled Eggs, Avocado, Lilikoi Vinaigrette
\$50 per person

Waipio Valley Trio

Seared Ahi Poke, Grilled Marinated Flank Steak, Green Papaya Salad,
Huli Huli Chicken, Cashews, Grilled Pineapple
\$58 per person

Paniolo Grilled Bacon Wrapped Chicken

Spinach, Herb, Potatoes, Yuzu Jus
\$52 per person

Hale Kai Inspired Fresh Catch

Crispy Fried Rice Cake, Hamakua Mushrooms & Kimchee
\$58 per person

Macadamia Nut Crusted Fresh Hawaiian Catch

Bok Choy, Toasted Coconut Jasmine Rice
\$58 per person

Wagyu Sirloin

Asparagus, Hamakua Mushrooms, Tamarind Garlic Jus
\$60 per person

Vegetarian Entrée Options

Molokai Purple Sweet Potato Gnocchi, Ali'i Mushrooms, Macadamia Nut Gremolata, Parmesan Reggiano
Grilled Tofu, Picked Napa Cabbage, Edamame Fried Rice

Desserts

Vanilla Bean Panna Cotta, Strawberry Compote, Macadamia Nut Shortbread
Kona Coffee Cheesecake, Hilo Vanilla Crème Brulée Sauce
Chocolate Chantilly Cake, Hawaiian Salted Caramel Sauce
Li Hing Mui Pineapple Upside Down Cake, Coconut Whipped Cream
Island Pineapple Crumble Tart, Koloa Rum Sauce

RECEPTIONS



A LA CARTE DISPLAYS

Local Seasonal Tropical Fruits

Chef's Selection to Include Papaya, Pineapple, Strawberries

\$14 per person

Pineapple Palm Tree

Seasonal Tropical Fruit Display

\$700 per display

(Serves 50)

Artisan Cheese Board

A Selection of Fine Domestic & European Cheeses
Baguette, Lavosh, Dried Fruit & Nuts

\$18 per person

Veggie Garden Cups

Celery, Carrot, Cucumber, Bell Pepper
Tomato with Edamame Hummus

\$78 per dozen

Grilled Island Vegetables

Bell Peppers, Zucchini, Yellow Squash, Carrot
Mushroom, Onion, Balsamic Glaze

\$12 per person

Antipasto Board

Grilled & Marinated Vegetables
Imported Italian Meats & Cheeses, Baguette

\$19 per person

Big Dipper

Warm Artichoke Cheese Dip
Green Olive Tapenade
Maui Onion Dip
Smoked Bacon Dip
Maui Chips, Lavosh, Baguette

\$15 per person

Jumbo Cocktail Shrimp

Lilikoi Cocktail Sauce, Tabasco Sauce, Lemon

\$7 per piece (Minimum 24 pieces)

Pacific Oysters on a Half Shell

Tomato Horseradish Sauce, Ginger Mignonette, Lemon

\$85 per dozen

Awww Shucks

Rockefeller Oyster
Parmesan, Bacon Oyster
Crab, Chive Oyster
Bacon, Tomato, Truffle Scallops

\$95 per dozen

Orchid Shooters

Ahi Poke Avocado
Spicy Scallop Coconut Ceviche
Shrimp with Mango, Lime, Cilantro
California Red Crab, Avocado, Tobiko
Lobster Gazpacho
Asparagus, Corn & Turmeric
Foie Gras & Mushroom

\$95 per dozen

Just Fried Rice

Vegetable Fried Rice
Chicken Fried Rice
Char Siu Pork Fried Rice

\$15 per person

Baked Potato Bar

Yukon Gold Potato, Molokai Sweet Potato
Sour Cream, Cheddar, Chives, Bacon, Butter

\$15 per person

Hawaiian Luau Display

Fresh Pineapple
Dried Bananas, Dried Papaya, Dried Mango
Half Coconut filled with Dried Coconut
Li Hing Mui Macadamia Nuts
Dried Ahi, Dried Catch & Teriyaki Beef Jerky

\$18 per person

Receptions are priced for 2 hrs | \$5 each additional 30 min per person
One chef/attendant per 75 guests at \$300 each for up to 2 hrs

A LA CARTE DISPLAYS CONTINUED

Island Poke Bar

Traditional Ahi Poke Station
Spicy Ahi Poke
Ahi Poke with Avocado
\$26 per person

Dim Sum Station

Char Siu Bao, Island Style Pot Stickers,
Edamame Pot Stickers, Pork Siu Mai, Shrimp Siu Mai
Soy-Mustard, Ponzu Sauce, Sweet Chili Sauce
\$28 per person *(Based on 4 pieces per person)*

Sushi Maki

California Roll
Spicy Tuna Roll, Tobiko, Cucumber
Unagi Roll, Cucumber, Sesame
Salmon Roll, Cream Cheese
\$84 per dozen

CANAPÉS

Mala (From the Garden)

\$85 per dozen

Ahualoa Goat Cheese, Waimea Strawberry, Roasted Macadamia Nut Tart
Maui Onion & Waimea Tomato Tart
Strawberry Bruschetta, Macadamia Nut Cream Cheese
Waimea Tomatoes, Fresh Mozzarella, Basil Crostini
Vegetarian Summer Roll, Thai Sauce
Brie Cheese, Macadamia Nut, Grape, Baguette
Port Poached Pear, Gorgonzola, Crostini
Peppadew Pepper, Goat Cheese
Watermelon, Feta & Mint

Crusted Goat Cheese Stuffed Artichoke Hearts, Garlic Aioli
Baked Shiitake Phyllo Purses, Chive Sour Cream
Herb Grilled Eggplant, Zucchini, Red Pepper
Kabocha Pumpkin Truffles, Tomato-Ginger Chutney
Wild Mushroom, Blue Cheese Risotto, Truffle Aioli
Spinach Spanakopita

Aina (From the Land)

\$90 per dozen

Thai Beef Romaine
Pineapple & Prosciutto
Thai Chicken, Cucumber
BBQ Duck, Pineapple
Foie Gras, Date, Toasted Brioche
Pepper Crusted Beef, Crostini
Huli Huli Chicken Endive Cup
Deviled Egg, Smoked Salmon, Ikura
Serrano Ham Wrapped Manchego, Quince

BLT Crostini
Peking Duck, Plum Sauce
Teriyaki Beef Brochette
Char Siu Pork Bao Bun
Mini Beef Sliders, Brioche Bun
Mini Kalua Pork Sliders, Brioche Bun
Teriyaki Pineapple Meatball
Meatball Mozzarella, Basil
Red Coconut Curry Beef Satay, Thai Dipping Sauce
Crispy Chicken Pot Stickers, Sweet Chili Sauce
Coconut Chicken, Golden Pineapple Chutney

Kai (From the Ocean)

\$95 per dozen

Spicy Ahi Poke Wonton Shells
Bay Shrimp Salad, Mango Basil Chutney Phyllo Cup
Seared Ahi, Wasabi Cream
Caviar, Smoked Salmon, Sour Cream, Crisp Potato Cake
Lemongrass Shrimp Cucumber
Crab Stuffed Cherry Tomato, Tobiko
Oyster Shooter with Diced Cucumber, Citrus Ponzu Wasabi

Lobster Arancini
Unagi Arancini
Togarashi Seared Scallop, Ginger Pineapple Relish
Kona Lobster, Macaroni Cheese Bites
Coconut Crusted Shrimp, Island Mango Glaze
Island Style Crab Cake, Citrus Aioli
Lump Crab, Cream Cheese Rangoon, Sesame-Shoyu Dip
Red Curry Marinated Bacon Wrapped Scallops
Seared Scallop, Avocado, Bacon
Mini Lobster, Spinach, Goat Cheese Quiche

CHEF ACTION STATIONS

DIY Salad Bar

Attendant Optional with Additional Fee

Romaine, Spinach, Spring Greens, Cucumbers, Maui Onions, Tomatoes, Black Olives
Shaved Fennel, Roasted Hamakua Mushrooms, Ahaloa Goat Cheese, Gorgonzola
Bacon Crumbles, Garlic Croutons
Mango Vinaigrette, Blue Cheese Vinaigrette, Creamy Mustard Balsamic Vinaigrette
\$16 per person

Add Passion BBQ Chicken or Teriyaki Flank Steak \$7 per person

Kale Caesar

Attendant Optional with Additional Fee

Curly Kale, Romaine, Croutons, Lemon, Anchovy, Diced Eggs, Parmesan Dressing
\$16 per person

Pasta Pasta!

Penne with Artichoke Hearts & Italian Sausage
Cheese Tortellini with Sundried Tomatoes, Spinach & Ali'i Mushrooms
Farfalle with Sweet Peppers, Maui Onions, Broccoli Florets, Fresh Basil & Chicken Breast
Parmesan Cheese, Roasted Garlic, Chili Flakes
Choice of herb parmesan cream, marinara and pesto sauce
Garlic Bread
Made to order options available on request.
\$29 per person
Add Chef for Action Station for additional fee

Tempura Temptation

Chef Fee Additional

Fresh Tiger Prawns, Sweet Potato, Mushrooms, String Bean, Eggplant, Onions, Asparagus
Tempura Dipping Sauce
\$32 per person

Kushiyaki

Chef Fee Additional

Shrimp, Chicken, Beef, Vegetable
Pineapple, Peppers, Zucchini, Onion
Ponzu, Sesame, Ginger Dipping Sauces
\$34 per person

Chinese Take Out

Chef Fee Additional

Steamed Jasmine Rice in Traditional Take-Out Boxes
Maximum of Two Selections
General Tao's Chicken, Snow Peas, Sweet Peppers, Scallions
Szechwan Beef, Broccoli, Red Peppers
Honey Walnut Shrimp, Lychee
Tofu, Green Bean, Onion
Orange Chicken, Peppers, Onions
\$32 per person

CHEF CARVING STATIONS

Five Pepper and Herb Crusted Prime Rib

Creamy Horseradish, Grainy Mustard, Au Jus, Garlic Rolls (Serves 35 guests)
\$560 per display (Chef Fee Additional)

Pepper & Island Spice Crusted Beef Tenderloin

Kona Coffee Jus, Wasabi Aioli, Taro Rolls (Serves 20 guests)
\$575 per display (Chef Fee Additional)

Shoyu Marinated Striploin of Beef

Creamy Horseradish, Light Ginger Teriyaki Glaze, Herb Rolls (Serves 35 guests)
\$575 per display (Chef Fee Additional)

Kurobuta Pork Loin

Gochujang, Kim Chee, Bao Buns (Serves 25 guests)
\$440 per display (Chef Fee Additional)

Big Island Style Roast Suckling Pig

Honey Mustard, Ginger-Apple Jus, Sourdough Rolls (Serves 50 guests)
\$800 per display (Chef Fee Additional)

Whole Roasted Hawaiian Catch

Ponzu Dipping Sauce, Tomato Ginger Relish (Serves 20 guests)
\$325 per display (Chef Fee Additional)

DESSERT STATIONS

Big Island S'Mores

Graham Crackers, Milk & Dark Chocolate Lindt Squares, House Made Vanilla & Kona Coffee Marshmallows
\$16 per person (Fire Pit Fee Additional)

Build Your Own Ice Cream Dream

House Made Island Vanilla, Chocolate, Kona Coffee Ice Cream, Tropical Sorbet
Toppings: Hawaiian Sea Salt Caramel, Hot Fudge, Oreos, Sliced Strawberries, Whipped Cream, Chocolate Shavings
Candied Macadamia Nuts, Toasted Coconut
\$18 per person (Attendant Fee Additional)

Mai Tai Flambé

Tropical Fruits, Koloa Rum, Cane Sugar
House Made Island Vanilla Ice Cream, Candied Macadamia Nuts
\$18 per person (Chef Fee Additional, Minimum 2 Chefs)

Malasada Magic

Portuguese Doughnuts Dusted in Cinnamon & Vanilla Sugars Filled with Guava, Chocolate & Island Vanilla
\$20 per person (Chef fee additional, Minimum 2 Chefs)

Chocolate Extravaganza

50 Guest Minimum
Chocolate Dipped Strawberries, Assorted House Made Chocolate Truffles
Jumbo Chocolate Dipped Pretzels
Chocolate Macaroons, Macadamia Nut Sticky Tartlets
Chocolate Macadamia Nut Clusters
\$24 per person

LATE NIGHT SNACKS

Late Night Snacks available from 10:00pm - Midnight

Carnival Dog

Assorted Corndog Batters: Furikake, Arare Crunch, Plain
Cilantro Chili Ketchup, Garlic Aioli, Wasabi-Ginger Mustard
\$15 per person

Fiesta Cuervo

Queso Fundido Chorizo, Pico De Gallo, Tortilla Chips
\$15 per person

Sweet & Salty

Maple Bacon Bourbon Cupcakes
Chocolate Dipped Kettle Chips
Chocolate Dipped Pretzels
\$18 per person

Sliders

Truffle Aioli, Brie Cheese Sliders, Mini Hawaiian Sweet Roll
Seasoned Potato Wedges
\$16 per person

Toy Dogs

Wagyu Mini Hot Dogs, Pretzel Buns, Pickle Relish, Hot Peppers, Onions, Mustard, Ketchup, Salsa, Shredded Cheese
Paniolo Cowboy Chili
\$16 per person

Pizza Pizzaz

Hawaiian, Pineapple & Canadian Bacon, Cheese
Margherita, Tomato, Mozzarella, Basil
Pepperoni, Cheese
Portuguese Sausage, Cheese
Kalua Pork: Spinach, Cheese
Hamakua Mushroom, Cheese
\$18 each (six slices each)

Hawaiian Twist

Hawaiian Salt Soft Pretzels
Lilikoi Mustard, Beer Cheese, Spicy Aioli
\$60 per dozen

'AINA AHIAHI DINNER



Orchid Luau

Hawaiian Lu'au Display: Fresh Pineapple, Dried Bananas, Dried Papaya, Dried Mango, Half Coconut filled with Dried Coconut
Li Hing Mui Macadamia Nuts, Dried Ahi, Dried Catch & Teriyaki Beef Jerky

Waimea Farmed Baby Field Greens, Cucumber, Tomato, Carrot, Sprouts
Soy Vinaigrette & Sesame Seed Dressing
Lomi-Lomi Salmon, Diced Salt Cured Salmon Filet, Maui Onions, Scallions
Traditional Island Poi
Cucumber Namasu, Poached Shrimp
Waimea Tomatoes, Maui Onions
Roasted Wasabi Potato Salad
Papaya-Pineapple Salad, Fresh Mint

Big Island Style Ahi Poke: Diced Ahi, Crushed Kukui Nuts, Onions, Ogo, Shoyu, Sesame Oil, Sambal
Hamakua Mushroom Poke: Ali'i & Crimini Mushrooms, Roasted Onions & Mushroom Soy Sauce

Imu-Style Cooked Kalua Pig
Steamed Catch, Ginger, Shiitake Mushrooms, Cilantro, Soy Sauce
Pork Lau Lau
Kulana Beef Teriyaki, Grilled Pineapple, Tamari Glaze
Huli Huli Chicken

Molokai Purple Sweet Potatoes, Honey Coconut Cream
Chef's Seasonal Vegetables
Steamed White Rice, Lemongrass
Taro Rolls & Butter

Dark Chocolate Banana Bread Pudding & Anglaise
Coconut Cream Haupia
Island Vanilla Cream Puffs
Lilikoi, Macadamia Nut Cheesecake
Coffee & Lot 35 Teas
\$134 per person

Buffets are priced for 2 hrs | \$5 each additional 30 min per person | \$250 for parties under 50 guests
One chef/attendant per 75 guests at \$300 each for up to 2 hrs

Beach Boy Bash

Fresh Baby Greens, Tomato Wedges, Cucumbers, Shaved Onions, Sliced Mushrooms
White Balsamic Vinaigrette, Ranch Dressing
Hamakua Mushroom, Artichoke Salad
Waimea Tomato, Avocado, Maui Onion Salad
Sliced Hilo Papaya Wedges, Fresh Lime
Sesame Chicken, Soba Noodle Salad, Thai Peanut Dressing
Sourdough & Whole Wheat Rolls, Butter

Chilled Shrimp, Lemon Wedges, Spicy Horseradish Cocktail Sauce
Based on 4 Pieces per Person | Add Additional Shrimp for \$84 Per Dozen

Chef Attended Grill Station (*Chef Fee Additional*)
Island Seafood Skewers with Shrimp, Scallops, Fresh Catch, Thai Basil-Curry Sauce
Herb-Garlic Marinated Beef Tenderloin Medallions, Ali'i Mushroom-Red Wine Jus
Tamari & Ginger Marinated Chicken Breast, Hoisin Barbeque Sauce

Local Style Portuguese Sausage Fried Rice
Sweet Maui Onion Mashed Potatoes

Chef's Seasonal Vegetables

Chocolate Macadamia Nut Torte
Li Hing Mui Pineapple Upside-Down Cake
Chocolate Dipped Coconut Haystacks
Strawberry Panna Cotta, Salted Grand Marnier Air
Coffee & Lot 35 Teas
\$134 per person

Paniolo Barbeque

Baby Romaine, Radicchio Salad, Sweet Onions, Waimea Tomatoes, Hawaiian Chili Pepper, Parmesan Dressing
Waimea Green Bean, Roasted Pepper Salad
Green Papaya, Grilled Flank Steak Salad, Lime Vinaigrette
Pineapple, Cabbage Slaw
Roasted Onion, Bacon, Sweet Potato Salad
Cheddar Cheese Corn Muffins, Butter

Chef Attended Grill Station (*Chef Fee Additional*)
Kiawe Smoked Brisket, Lilikoi Barbeque Sauce, Lime Cilantro Wasabi Cream
Cowboy Baby Back Pork Ribs, Mango Lime Barbeque Sauce
Huli Huli Chicken, Mango Glaze, Scallions
Teriyaki Glazed Grilled Island Catch, Edamame, Grilled Pineapple Salsa

Paniolo Braised Beans, Portuguese Sausage, Molasses
Double Stuffed Baked Potato, Cheddar Cheese, Green Onions
Grilled Seasonal Vegetables

Dark Chocolate Brownies
Macadamia Nut Clusters
Angel Food Cake, Waimea Strawberries
Mango Ginger Crumble
Coffee & Lot 35 Teas
\$134 per person

Big Island Farmers' Market

Hana Fruit Stand

Selection of the Big Island's Seasonal Tropical Bounty

Kekela Farms Greens Salad Station

Local Pear Tomatoes, Maui Onions, Ahualoa Farms Goat Cheese
Candied Macadamia Nuts, Yuzu-Soy Vinaigrette, Lilikoi Sugar Cane Vinaigrette
Bakery Fresh Artisan Bread, Butter

Big Island Poke Station

Traditional Ahi Poke, Tofu Poke, Spicy Tako

Pasta Station

Penne with Artichoke Hearts & Italian Sausage
Cheese Tortellini with Sundried Tomatoes, Spinach & Ali'i Mushrooms
Farfalle with Sweet Peppers, Maui Onions, Broccoli Florets, Fresh Basil & Chicken Breast
Parmesan Cheese, Roasted Garlic, Chili Flakes
Choice of herb parmesan cream, marinara and pesto sauce
Garlic Bread

Chef Attended Carving Station *(Chef Fee Additional)*

Sea Salt, Five Pepper Crusted Prime Rib
Creamy Horseradish, Grainy Mustard, Au Jus, Garlic Rolls

Fresh Hawaiian Catch, Pineapple-Coconut Salsa

Ginger Grilled Chicken Breast, Big Island Honey-Garlic Jus
Lemongrass Scented Jasmine Rice, Cilantro, Roasted Almonds
Seasonal Island Vegetables

Rincon Farms Strawberries & Cream, Raw Sugar Biscuits

Lilikoi Poppy Seed Cupcake
Kohala Coast Caramelized Macadamia Nut Tarts
Papaya Truffles
Coffee & Lot 35 Teas
\$139 per person

Taste of the Pacific

Molokai Sweet Potato, Caramelized Maui Onion Salad
Thai Noodle, Spicy Chicken, Cashew Salad
Spice Roasted Duck, Waimea Green Bean Salad
Waimea Tomato, Marinated Artichoke Salad
Island Field Green Salad: Crisp Cucumber, Vine Ripened Tomato, Shaved Maui Onion
Papaya Seed Dressing, Yuzu Soy Vinaigrette

Chilled Shrimp, Lemon Wedges, Spicy Horseradish Cocktail Sauce
Based on 4 Pieces per person (Additional Shrimp \$84 Per Dozen)

Big Island Style Ahi Poke, Crushed Kukui Nuts, Onions, Ogo, Shoyu, Sesame Oil, Sambal
Togarashi Seared Ono, Wasabi Aioli

Assorted Maki Style Sushi Platter
California Roll: Crabmeat, Avocado, Cucumber
Vegetable Roll: Carrots, Asparagus, Avocado, Cucumber
Spicy Tuna Roll: Spicy Tuna, Tobiko, Cucumber
Based on 5 Pieces Per Person

Dim Sum Station
Char Siu Bao, Island Style Chicken Pot stickers, Edamame Pot Stickers, Pork Siu Mai, Shrimp Siu Mai
Ponzu, Sweet Chili Sauces
Based on 4 Pieces Per Person

Chef Attended Carving Station (*Chef Fee Additional*)
Mirin Shoyu Marinated Striploin of Beef
Creamy Horseradish, Light Ginger-Teriyaki Glaze, Herb Rolls

Pan Seared Cocoa Nib Chicken Breast, Pineapple Glaze
Big Island Style Portuguese Sausage, Rock Shrimp Fried Rice
Garlic, Ginger Vegetable Stir Fry, Oyster Sauce

Pineapple Rum Cheesecake
Caramelia Chocolate Truffle Torte
Saffron Passion Fruit Panna Cotta, Popping Boba
Kalamansi Meringue Tarts
Coffee & Lot 35 Teas
\$144 per person

Flavors of the Pan Pacific

Kekela Farms Green Salad, Baby Field Greens, Cucumber, Hamakua Tomatoes, Lilikoi Honey Vinaigrette
Kaiso Salad, Tosaka Seaweed, Local Ogo Nori, Wakame, Masago Arare, Black Sesame Dressing
Okinawan Sweet Potato Salad, Macadamia Nut, Maui Onion
Li Hing Mui Pineapple Fruit Salad
Garlic Soy Glazed Edamame

Ahi Poke Bar | Self Serve or Made to Order (*Chef Fee Additional*)
Hawaiian Ahi Tuna, Shredded Green Papaya, Tear Drop Tomatoes, Fresh Ogo
Ginger Yuzu Chili Garlic Shoyu with Sesame Lavosh

Chef Attended Carving Station (*Chef Fee Additional*)
Carved Teriyaki Angus Tri Tip
Taro Rolls, Butter

Chef Attended Grill Station (*Chef Fee Additional*)
Sugar Cane Skewered Prawns
Lilikoi Glaze

Pork Tonkatsu, Cabbage
Katsu Curry Sauce

Garlic Fried Chicken
Sweet, Spicy, Garlicky Glazed Korean Style Fried Chicken

Slipper Tail Lobster Fried Rice
Steamed Vegetable Nishime: Daikon, Carrot, Taro Root, Snap Peas, Dashi Broth

Green Tea Cheesecake
Lilikoi & Guava Jam Filled Malasadas
Almond Cookies
Coconut, Mango Sticky Rice
Coffee & Lot 35 Teas
\$144 per person

PLATED DINNER

Plated Dinner Menus Include: Choice of Soup or Salad, Entrée & Dessert, Bread, Coffee & Lot 35 Teas

AMUSE BOUCHE

Add \$12 per person to add amuse bouche course

Seasonal Vegetarian Amuse Bouche

Seasonal Lobster Amuse Bouche

Seasonal Poke Amuse Bouche

Seasonal Seared Scallop Amuse Bouche

Seasonal Abalone Amuse Bouche

SALADS

Honokaa Greens Salad, Ahualoa Goat Cheese, Almond & Ali'i Salt Bread, Poha Berry Vinaigrette

Ahualoa Goat Cheese, Waimea Tomato Stack, Basil Vinaigrette

Romaine Caesar Salad, Parmesan Cheese, Toasted Herb Focaccia Croutons, Tomato Bruschetta

Papaya-Caesar Dressing, Candied Papaya Ribbon

Tiny Green Salad, Melon, Mint, Goat Cheese

Spinach, Endive, Beet Salad

Buratta, Mozzarella & Tomato Arugula Salad

Young Grilled Artichoke, Basil Pesto, Roasted Pepper Salad

Arugula, Radicchio, Endive, Parmesan, Roasted Walnuts, Shaved Fennel, Pineapple Salad

Butter Lettuce Salad, Hearts of Palm, Lychee, Macadamia Nut, Lilikoi Vinaigrette

Robb Farms Baby Spinach, Roasted Beet Salad, Toasted Pistachios, Kona Orange Vinaigrette

Arugula, Frisee, Watercress Salad, Candied Macadamia Nuts, Gorgonzola Cheese, Passion Fruit, White Balsamic Vinaigrette

Paradise Island Salad, Hawaiian Field Greens Bouquet wrapped in Japanese Cucumber, Big Island Goat Cheese

Candied Macadamia Nuts, Roasted Ali'i Mushrooms, Waimea Tomato-Herb Vinaigrette

SOUPS

Waimea Sweet Corn Bisque, Serrano Ham wrapped Kona Lobster Roulade

Hilo Vanilla Lobster Bisque, Lobster Knuckle Flan

Kabocha Pumpkin, Ginger Bisque, Hilo Vanilla Crème Fraiche

Coconut, Galangal Tom Yum, Kauai Prawns, Diced Catch, Hamakua Mushrooms

CHEESE COURSE

Add \$12 per person to add cheese course

Selection of Three Cheeses, Dried Fruit, Nuts, Honey, Baguette Lavosh

APPETIZERS

Add \$20 per person or substitute starter for additional \$8 per person

Togarashi Seared Tuna, Tomato & Cucumber Slaw, Avocado Crème Fraiche

Sugarcane Skewered Wok Charred Prawns, Soba Noodles, Thai Peanut Dressing

Smoked Tombo, Ahi Carpaccio, Grilled Prawns, Sweet Peppers, Chive Confetti, Wasabi Aioli

Kabocha Pumpkin Ravioli, Heirloom Tomato Relish, Citrus & Yellow Pepper Coulis

Fennel Pollen Rubbed Grilled Kampachi, Parmesan & Pistachio Crusted Rice Cake, Poha Berry, Basil Jus

Sesame Seared Shrimp, Scallop Skewer, Coconut & Molokai Sweet Potato Puree, Banana Thai Basil Sauce

Dungeness Crab Cake, Kabocha & Green Papaya Slaw, Saffron Ginger Emulsion

Wok Fried Kona Cold Lobster, Black Sesame Seared Rice Cake, Black Bean Sauce, Toasted Cashews

ENTRÉES

POULTRY \$105 per person

Kiawe Grilled Chicken Breast

Double Stuffed Cheddar Yukon Gold Potatoes, Hawaiian Chili Pepper Jus

Spinach & Artichoke Chicken Roulade

Kabocha Pumpkin Hash, Caramelized Kona Orange Sauce

PORK \$110 per person

Berkshire Pork Chop

Toasted Sesame Rice, Golden Pineapple Glaze

Grilled Big Island Farms Wild Boar

Macadamia Nut Polenta, Grilled Tomato Sauce

SEAFOOD \$115 per person

Macadamia Nut Crusted Mahi Mahi

Pineapple Fried Rice, Tropical Fruit

Crab Crusted Catch

Ulu Hash, Poha Berry Sauce

Lemon Grilled Catch

Molokai Sweet Potato Cake, Tamarind-Soy Beurre Blanc

BEEF \$120 per person

Coffee Crusted Beef Tenderloin

Coconut & Kabocha Pumpkin Puree, Kona Pipeline Porter Reduction

Herb Seared Beef Tenderloin

Ali'i Mushroom Risotto, Cabernet Jus

Rosemary Grilled Beef Tenderloin

Pepper Jack Scalloped Potatoes, Ali'i Mushroom Jus

Red Miso Seared Big Island Farms Beef Striploin

Wasabi Mashed Potatoes, Soy-Garlic Demi-Glace

Smokey Short Ribs

Roasted Root Vegetables, Molokai Sweet Potatoes, Guava Tamarind Glaze

Brown's Beach House Inspired Filet Mignon

Pipikaula Filet Mignon, Crispy Molokai Sweet Potato, Sweet Soy Kale & Asparagus

SURF & SURF OR SURF & TURF \$135 per person

Grilled Catch & Sugarcane Skewered Prawns

Wasabi Mashed Potatoes, Pickled Ginger, Yuzu Ponzu Sauce

Red Miso Rubbed Beef Tenderloin & Lemon Basil Seared Catch

Truffle Potato Purée, Ponzu Asparagus, Sake Poached Asian Pear

Ali'i Salt & Garlic Rubbed Beef Tenderloin & Cilantro Seared Catch

Tropical Fruit Relish, Molokai Sweet Potato & Yukon Gold Potato Torte, Li Hing Mui Lilikoi Demi-Glace
Roasted Macadamia Nut Butter

Rosemary Seared Beef Tenderloin & Sugarcane Grilled Prawns

Yukon Potato Cake, Red Wine Pan Jus

Kona Orange Short Ribs & Bacon Wrapped Prawns

Crispy Garlic Rice, Red Wine Jus

Foie Gras Butter Glazed Beef Tenderloin & Lemon Miso Kona Cold Lobster Tail | \$150 per person

Truffle Potato Cake, Miso-Ponzu Asparagus, Caramel Cognac Jus

VEGETARIAN ENTRÉE OPTIONS

Hamakua Mushroom & Asparagus Risotto, Parmesan

Warm Soba Noodles, Charred Brussel Sprouts, Pickled Hamakua Mushrooms, Crispy Tofu

Roasted Kabocha, Grilled Asparagus Tips, Olive Oil Roasted Tomatoes, Mac Nut Pesto

DESSERTS

Macadamia Nut Bar, Guava Cream

Strawberry Cream Cheese Mousse, Strawberry Vanilla 'Lava Flow'

Caramelia Chocolate Mousse Tower

Salted Chocolate Caramel Tart, Pineapple Compote, Crème Fraiche

Lemon Almond Sponge Cake, Rincon Strawberry Reduction

Passion Fruit Cheesecake, Coconut Graham Cracker Crust

Chocolate Chantilly Cake, Coconut Whipped Cream, Hawaiian Sea Salt Caramel

Kohala Macadamia Nut Pie, Rincon Farms Chocolate Dipped Strawberry

Kona Coffee Tiramisu, Macadamia Nut Biscotti

Chocolate Flourless Cake, Island Fruit Coulis

Trio of Desserts

Add \$8 per person to substitute for a dessert trio

Chocolate Tia Maria Crunch, Lilikoi Cheesecake, Macadamia Nut Mousse Bar

S'mores Peanut Butter Tart, Hawaiian Vintage Chocolate Decadence, Chocolate Crunch Bar

White Chocolate Kona Coffee Cheesecake, Coconut Mango Pana Cotta, Caramelia Chocolate Mousse

INU DRINKS



BAR ITEM *(Bartender & Cashier fee additional)*

Signature Brands

Ketel One, Bombay Sapphire, Patron Silver, Woodford Reserve, Crown Royal, Macallan 12 Year, Johnny Walker Black, Mount Gay Eclipse Gold Rum, Myer's Dark Rum

Premium Brands

Finlandia, Beefeater, Sauza Blue, Jim Beam, Canadian Club, Glenlivet 12 Year, Bacardi Superior, Whaler's Dark Rum

Tropical Cocktails

Mai Tai, Blue Hawaiian, etc.

Virgin Tropical

Blended Drinks

Domestic & Non-Alcoholic Beer

Budweiser, Bud Light, Coors Light

Micro-Brewery & Imported Beers

Heineken, Kona Brewery Big Wave Golden Ale, Kona Brewery Longboard

Red & White House Wines

Liqueurs

Chambord, Grand Marnier, Drambuie, Frangelico, Amaretto DiSaronno Sambuca Romano White, Bailey's Irish Cream, Kahlua

Soft Drinks, Juices, Mineral Water

BAR PACKAGES *(Bartender & Cashier fee additional)*

Bar packages must be purchased for the entire group and for the duration of the event.

Signature

Includes Signature Brand Alcohol, House Wines, Tropical Drinks Domestic & Imported Beers, Soft Drinks, Juices & Mineral Water

Premium

Includes Premium Brand Alcohol, House Wines, Tropical Drinks Domestic & Imported Beers, Soft Drinks, Juices & Mineral Water

Non-Alcoholic

Includes Soft Drinks, Juices & Mineral Water

Host

\$14 per drink

\$12 per drink

\$14 per drink

\$10 per drink

\$15 per drink

\$7 per drink

\$8 per drink

\$48 per bottle

\$14 per drink

\$6.25 per drink

Cash

\$17 per drink

\$15 per drink

\$17 per drink

\$13 per drink

\$19 per drink

\$9 per drink

\$10 per drink

\$12 per drink

\$17 per drink

\$7 per drink

One Hour

\$36 per person

\$30 per person

\$12 per person

Two Hours

\$50 per person

\$46 per person

\$18 per person

Additional Hour

\$14 per person

\$12 per person

\$4 per person

One bartender per 75 guests at \$250 for up to 4 hrs
One cashier per 75 guests at \$125 for up to 4 hrs | Cash bar pricing is inclusive of service charge & tax

SPECIALTY COCKTAILS

Lemon Grass Spike Vodka

Lemongrass syrup, Vodka, Ginger Beer

Orchid Margarita

Tequila, Cointreau, Lime Juice and a splash of Cabernet Sauvignon

Mai Tai

Rum, Orgeat Syrup, Pineapple Juice, Passion Orange Juice, Guava Juice, Whalers Dark Rum Float

Blue Hawaiian

Vodka, Sweet & Sour, Pineapple Juice, Blue Curacao

Bay Breeze

Vodka, Cranberry Juice, Pineapple Juice

Kilauea Punch

Rum, Passion Orange Juice, Guava Juice, Pineapple Juice

Mauna Loa Margarita Punch

Tequila, Triple Sec, Sweet & Sour

Sea Breeze

Vodka, Cranberry Juice, Grapefruit Juice

Hamakua Mule

Rum, Sweet & Sour, Lime, Gingerale

Tropical Puna-Punch

Rum, Sweet & Sour, Orange Juice, Grenadine, Club Soda

Mimosa

Orange Juice , Sparkling Wine

Big Island Fizz

Passion Orange, Sparkling Wine

Aloha Spring

Guava, Sparkling Wine

Volcano Delight

Cranberry, Sparkling Wine

Kohala Bay Punch (Non-Alcoholic)

Cranberry, Pineapple

Mauna Kea Spring (Non-Alcoholic)

Cranberry, Grapefruit