



\$8.50 per person Menu Selections

#1 (Ke)

Baked Ham, Shoyu Chicken, Teriyaki Beef, Fried Noodles, Potato/Mac Salad and Rice.

#2 (Ke)

Kalua Pig, Shoyu Chicken, Chicken Long Rice, Potato/Mac Salad and Rice.

#3 (Ke)

Sweet & Sour Pork Spare Ribs, Shoyu Chicken, Fried Noodles, Potato/Mac Salad and Rice.

#4 (Ke)

Fried Chicken, Spam Musubi, Maki Sushi, Egg Rolls, Potato/Mac Salad, Island Fruit, Fried Noodles.

#5 (P)

Assorted Breakfast Pastries, Fresh Fruit Salad and Fresh Brewed Coffee.

#6 (P)

Assorted Lunch Pastries, Potato Salad, and Fresh Baked Cookies.

#7 (P)

Chicken Tortilla Wraps, Spring Rolls, Pasta Salad, and Fresh Baked Cookies.



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\$11.50 per person Menu Selections

#1 (CC)

Chicken, Pork or Beef, Macaroni Salad with Potatoes or Garden Salad, and Steamed White or Brown Rice. (Ask about various styles of preparation)

#2 (Ke)

Chicken Katsu, Teriyaki Beef, Shoyu Pork, Fruit Platter, Fried Noodles, Potato Salad, Rice, Maki Sushi.

#3 (Ke)

Teriyaki Beef, Mochiko Chicken, Fried Shrimp, Yakisoba, Sweet Potato, Fresh Fruit, Rice and Maki Sushi.

#4 (Ke)

Assorted Finger Sandwiches, Island Fruit, Teriyaki Beef Skewers, BBQ Chicken Skewers, Eggrolls, Veggie Platter, and Maki Sushi.

#5 (TDM)

Taco Salad Bar accompanied with Chips and Salsa and Dessert Cookies
Bar includes cheese, lettuce, sour cream, guacamole, pico de gallo and salsa with

Choose two:

- Carne Asada Steak
- Shredded Beef
- Ground Beef
- Seasoned Pork
- Braised Chicken
- Fish
- Vegetarian/Vegan





\$13.50 per person Menu Selections

#1 (TDM)

Enchilada Bar accompanied with Chips and Salsa and Dessert Cookies
Bar includes cheese, lettuce, sour cream, guacamole, pico de gallo and salsa

Choose one:

- Enchilada Bar Red – chicken or ground beef enchiladas
- Enchilada Bar White – creamy chicken enchiladas

**Minimum order of 50 pax*



#2 (GEH)

Assorted sandwiches and wraps platter:

Includes an assortment of Chicken avocado wraps, Fresh tuna sandwiches, BBQ pulled pork melts, and Ham and cheese wraps.

Also includes: Homemade spiced potato chips, Caesar salad with garlic croutons and parmesan cheese, and Brownies.

**Add \$18 for each chaffing dish needed*

#3 (GEH)

Steamed White or Brown rice, Stir fried vegetables, and your selections below.

**Add \$18 for each chaffing dish needed*

Choose two:

- Grilled Island Chicken
- Furikaki Fish
- Boneless Kalbi Beef
- Teriyaki Pork

Choose one:

- Caesar Pasta Salad
- Fresh Fruit with berries
- Chop Chop salad with avocado, cucumber, tomato and honey mustard sauce.
- Mesclun Greens with balsamic dressing
- Chinese Chicken Salad



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\$13.50 per person Menu Selections
(continued)

#4 (CC)

Deluxe: Garlic or Stir Fry Veggies, Chicken, Pork, Beef or Fish, Noodles, and Steamed White or Brown Rice. (Ask about various styles of preparation)

Choose one: Romaine Caesar Salad, Sesame Chicken Salad, Sesame Tofu Salad, Cobb Salad, Garden Salad, or Mexican Salad.

#5 (CC)

Vegetarian: Macaroni Salad with Potatoes or Mediterranean Pasta Salad, Garlic Green Beans or Stir Fry Veggies, Spinach Stuffed Ravioli or Furikake Tofu, and Steamed White or Brown Rice.

Choose one: Eggplant Lasagna, Veggie Paella, or Mac Crusted Eggplant.

Choose one: Romaine Caesar Salad, Sesame Tofu Salad, Fruited Penne Salad, Garden Salad, or Mexican Salad.

#6 (Ke)

Hawaiian Luau Package: Kalua Pig, Lau Lau or Squid Lau, Shoyu Chicken, Chicken Long Rice, Poi, Lomi Salmon, Rice, and Haupia.

#8 (Ke)

Mini Luau Package: Kalua Pig, Shoyu Chicken, Chicken Long Rice, Poi, Lomi Salmon, Rice, Haupia.

#9 (P)

Chicken Wraps, Popcorn Chicken, Spring Rolls, Pasta Salad, Potato Salad, Fruit Salad, and Fresh Baked Cookies.



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CATAMARAN • HONOLULU

\$15.50 per person Menu Selections

#1 (GEH)

Hawaiian Menu: Steamed White Rice, Lomi Lomi Salmon, Pickled Onions, Baked Okinawan Sweet potato, Poi, Chicken Long Rice, Chicken lau lau, Haupia, and Pineapple chunks.

**Add \$18 for each chaffing dish needed*

#2 (GEH)

BBQ Menu: Fried Saimin Noodles with Big Island Smoke Meat, Boiled Corn on the Cobb flavored with Butter, Grilled Assorted Vegetable Platter with Balsamic Herb Vinaigrette, Sliced Watermelon, Tropical Island Slaw, BBQ pulled Pork with Sesame seed buns, Teriyaki burger with accompaniments, and Chefs special spiced potato chips.

**Add \$18 for each chaffing dish needed*

#3 (CC)

Mediterranean: Potato Olive or Mediterranean Pasta Salad, Garlic Green Beans or Veggies, and French or Garlic Bread.

Beef Ravioli with choice of Lasagna, Spaghetti with Meatballs, Cheese Macaroni, or Fettuccini Alfredo.

Choose one: Romaine Caesar Salad, Spinach Mushroom Salad, Antipasto, or Garden Salad.

Choose one: Chicken Parmesan, Eggplant Parmesan, or Herb Crusted Mahi.

#4 (CC)

Asian: Spaghetti Cabbage Salad or Macaroni Salad with Potato, Sweet and Sour Mahi, Chow Mein, Chow Fan (Chinese Fried Rice) or Steamed White Rice or Brown Rice.

Choose One: Sesame Tofu Salad, Chicken Spinach Salad, Spicy Chicken Spinach Salad, or Garden Salad.

Choose One: Orange Chicken, Szechuan Chicken, Blackbean Chicken or Kung Pao Chicken.

Choose One: Salt and Pepper Pork, Black Pepper Beef, or Sweet and Sour Pork.

Choose One: Singapore Noodles, Chow Mein, or Chow Fun.



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\$16.50 per person Menu Selections

#1 (Ke)

Kama'aina Luau Package: Kalua Pig, Grilled Shrimp, Teriyaki Chicken, Veggie Fried Noodles, Toss Green Salad, Pineapple, and White or Brown Rice.

#2 (Ke)

Deluxe Luau Package: Kalua Pig, Lau Lau, Squid Luau, Poi, Lomi Salmon, Chicken Long Rice, Pineapple, Rice, and Haupia.

#3 (Ke)

Light Luau Package: Kalua Pig, Teriyaki Chicken, Pacific White Fish, Veggie Fried Noodles, Toss Green Salad, Pineapple, and Brown Rice.



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\$18.50 per person Menu Selections

#1 (P)

Choose One: Mini Hamburger Platter or Finger Sandwich Platter.

Choose One: Fruit Salad, Fried Rice or Fried Noodles.

Choose One: Pasta Salad, Potato Salad, or Tossed Salad.

Spring Rolls and Fresh Baked Cookies.

#2 (GEH)

Hawaiian Menu: Steamed White rice, Lomi Lomi Salmon, Pickled onions, Baked Okinawan Sweet potato, Poi, Chicken Long rice, and your choice of Pork Luau, *or* Chicken lau lau. Squid Luau *or* Island style baked salmon with spinach, Bay shrimp and Bay scallops, Haupia, Pineapple Chunks, and your choice of Fresh Limu Ahi Poke, *or* Fresh Shoyu Ahi Poke. *Add \$18 for each chaffing dish needed

#3 (GEH)

BBQ Menu: Steamed White rice, Boiled Corn on the Cobb flavored with butter, Grilled Vegetable platter with Balsamic herb vinaigrette, Grilled Island Chicken, Sliced Watermelon, BBQ pulled Pork Sandwich with Tropical Island Slaw, Homemade Chips, and Freshly Baked Cookies. *Add \$18 for each chaffing dish needed



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\$20.50 per person Menu Selections

#1 (GEH)

BBQ Menu: Steamed White rice, Boiled Corn on the Cobb flavored with butter, Grilled Vegetable platter with Balsamic herb vinaigrette, Grilled Island Fish with Papaya Salsa, Grilled Island Chicken, Fresh Fruit Bowl, Mini Hamburger with accompaniments, Homemade chips, and Cookies.

**Add \$18 for each chaffing dish needed*

#2 (GEH)

Pupu Menu: Artichoke dip with toast, Mini burger with accompaniments, Homemade chips, Vegetable platter with blue cheese dip, Spiced tortilla chips and Fresh tomato salsa, Crispy chicken Taegu chunks, Crispy poke wontons with Soy Mustard sauce, Fresh fruits with berries, and Cookies.

**Add \$18 for each chaffing dish needed*



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\$25.50 per person Menu Selections

#2 (P)

Choose One: Seasonal Fruit, Pasta Salad, Potato Salad, Tossed or Oriental Chicken Salad.

Choose One: Mini Hamburger Platter, Sandwich, or Crostini Platter.

Choose One: Fried Rice, Fried Noodles, or Pesto Pasta with Parmesan Cheese and Grilled Chicken. Spring Rolls, Shrimp on Skewers (Garlic or Pesto), and Fresh Baked Cookies.

#3 (GEH)

Fish Tacos with accompaniments, Crispy Chicken Avocado wrap, Shrimp Summerroll with thai sweet and sour, Home made Taro chips, Pasta Salad with olives, basil, and grilled vegetables, Vegetable platter with blue cheese dip, Shoyu Ahi and Sesame Tako Poke, Fresh Fruit bowl, and Bread Pudding squares. **Add \$18 for each chaffing dish needed*



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\$28.50 per person Menu Selections

#2 (P)

Choose One: Gyoza, Shrimp on Skewers (Garlic or Pesto), Teriyaki Chicken Platter, or Grilled Pesto Chicken Breast with Parmesan Cheese.

Choose One: Pasta Salad, Potato Salad, Tossed, Oriental Chicken, or Spinach.

Choose One: Mini Hamburger Platter, Finger Sandwiches, or Crostini and Chicken Kaarage Platter.

Choose One: Fried Rice or Fried Noodles.

Choose One: Seasonal Fruit and Cookies or Chocolate Dipped Strawberries.

Spring Rolls.

#3 (P)

Spring Rolls, Fried Chicken, Garlic Shrimp, Summer Rolls, Chicken Tortilla Wraps, Mini Hamburger Platter, Mushroom and Gravy Mashed Potatoes, Pasta Salad, Fresh Fruit Salad, and Fresh Baked Cookies.

\$30.50 per person Menu Selections

#1 (GEH)

Rolls and butter, Steamed White or Brown rice, Garlic Mashed potatoes, Kalua Pork Wontons, Vegetable Summerroll with lemongrass sweet and sour sauce, 5-spice Shoyu Chicken, Pulehu Garlic Steak with Stir Fried Vegetables, Grilled Island fish with tropical relish, Caesar salad with crisp croutons, and Cheesecake squares (3 types). **Add \$18 for each chaffing dish needed*

#2 (GEH)

Artichoke dip with crustini, Shrimp cakes with Hawaiian Chili pepper remoulade, Sashimi platter ahi and Salmon with wasabi and soy. Maki sushi and California roll, Furikaki Tofu poke, Tofu and Cheese melt with basil pesto, Taegu Chicken Skewers, Teriyaki Beef skewers, Vegetable platter with Blue Cheese dip, and Kalua pig wontons. **Add \$18 for each chaffing dish needed*



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CATAMARAN • HONOLULU

\$33.50 per person Menu Selections

#3 (P)

Choose Two: Gyoza, Shrimp on Skewers (Garlic or Pesto), Teriyaki Chicken Platter, Grilled Pesto Chicken Breast with Parmesan Cheese, Stir-Fried Beef and Chicken Tortilla Wraps, or Pepper Steak Cubes with Onion on Skewers.

Choose One: Pasta Salad, Potato Salad, Tossed, Oriental Chicken, or Spinach.

Choose One: Mini Hamburger Platter, Finger Sandwiches, or Crostini and Chicken Kaarage,

Choose One: Fried Rice or Noodles.

Spring Rolls, Fresh Fruit Salad, Cookies, and Chocolate Strawberries.



\$35.50 per person Menu Selections

#1 (GEH)

Rolls and butter, Steamed White or Brown rice, Garlic Mashed Potato, Ahi poke wontons with soy mustard sauce, Vegetable Summerroll with lemongrass sweet and sour sauce, Pulehu Garlic Steak with stir fried vegetables, Island style Grilled Chicken, Wasabi Sesame Island Fish with soy lime sauce, Fresh Fruit bowl with berries, Tossed Greens with honey mustard dressing, and Cheesecake squares (3 types). **Add \$18 for each chaffing dish needed*

#2 (GEH)

Artichoke dip with Crostini, Shrimp Cakes with Hawaiian Chili pepper remoulade, Ahi & Salmon Sashimi platter, California roll and tempura roll with spicy ahi sushi platter, Furikaki Tofu poke, Tofu and Cheese melt with basil pesto, Taegu Chicken Skewers, Roast Beef Sandwich platter with sweet rolls, mustard, mayo, cornichons and horseradish, Vegetable platter with blue cheese dip, and Kalua pig Wontons. **Add \$18 for each chaffing dish needed*

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\$43.50 per person Menu Selections

#1 (Ke)

Filet Mignon (6 oz), Alaskan King Crab Legs, Twice Baked Potato or Rice (White or Brown), Broccoli Medley, Island Style Nalo Greens Salad with Taro Rolls, Ahi Poke, Sushi, Teriyaki Chicken Skewers, Fruit and Veggie Trays, and Lilikoi or Papaya Topped Cheese Cake.

\$45.50 per person Menu Selections

#4 (GEH)

Rolls and butter, Grilled New York Steak with garlic compound butter on stewed hamakua mushrooms, Seared Opakapaka with Mango Buerre Blanc, Steamed White or Brown rice, Garlic Mashed Potatoes, Assorted Grilled Vegetable platter with balsamic herb vinaigrette, Mesclun greens with house made papaya seed dressing, Fresh Fruit with berries, assorted cheeses with toasted bread, and assorted cheese squares. **Add \$18 for each chaffing dish needed*

#5 (GEH)

Petite crab cakes with Hawaiian chili pepper remoulade, BBQ eel and Spinach wontons with soy mustard sauce, Ahi, Salmon, and Ika Sashimi platter, California, Maki and tempura with spicy ahi, Furikaki Tofu Poke, Tofu and Cheese melt with basil pesto, Fried Saimin with Big Island smoked meat, assorted sliced Roast Turkey and Beef with sweet rolls, mustard, mayo, cornichons and horseradish. Fresh Fruit bowl with berries, Taego Chicken skewers, and New Orleans style Poached peel and eat shrimp. **Add \$18 for each chaffing dish needed*



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\$63.50 per person Menu Selection

#1 (Ke)

Filet Mignon (6 oz), Lobster Tail (5 oz cold water), Twice Baked Potato or Rice (White or Brown), Broccoli Medley, Island Style Nalo Greens Salad with Taro Rolls, Shrimp Cocktail, Sushi, Deli Platter with Ham, Turkey, Roast Beef, & Assorted Cheeses, Hot Wings, Island Fruit and Veggie platter, and Lilikoi or Papaya Topped Cheese Cake for Dessert.

\$65.50 per person Menu Selections

#1 (GEH)

Surf and Turf Menu 1: Unagi turnover with soy glaze, Honey sesame coated chicken skewers, and Artichoke dip with crustini. Rolls and butter, Grilled 10oz. New York Steak topped with Garlic compound butter on stewed Hamakua mushrooms, Thai influenced Broiled Lobster Tail with drawn butter, Steamed White or Brown rice, Garlic Mashed Potatoes, Grilled assorted Vegetable platter flavored with balsamic herb vinaigrette, Sashimi platter: Ahi and Salmon with wasabi and soy, Sesame Take Poke, Mesclun Greens with Homemade Papaya Seed Dressing, Fresh Fruits with Berries, and Warm Strawberry Breadpudding with Warm Caramel sauce. *Add \$18 for each chaffing dish needed

#2 (GEH)

Surf and Turf Menu 2: Teriyaki Beef Skewers, Korean BBQ Chicken Skewers, and Crudite platter with Blue Cheese dip. Rolls and butter, Grilled Filet of Beef topped with Garlic compound butter on Stewed Hamakua mushrooms, Butter poached King Crab Legs with drawn butter, Steamed White or Brown rice, Garlic Mashed Potatoes, Grilled assorted Vegetable platter flavored with balsamic herb vinaigrette, Shoyu Ahi Poke, Assorted sushi: Maki, California, Spicy Ahi. Mesclun Greens with Homemade Papaya Seed Dressing, Fresh Fruit bowl with Berries, and Assorted Cheesecake Squares. *Add \$18 for each chaffing dish needed



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Platter Menu Selections

#1 (SC)

Manapua Platter: Mini Char Siu Pork Manapua (pork buns)
30 pcs - \$20

#2 (Ke)

Cheese Cube Platter: Swiss, Provolone, Pepper Jack, and American Cheeses.
Serves 15 to 20 - \$35

#3 (SC)

Dole Platter: Futomaki, California Maki, California Maki Inside out w/Masago, Inari, Ebi Nigiri, Tako Nigiri, Masago Nigiri, Tamago Nigiri, Maguro Nigiri, Oshinko Hosomaki, and Cucumber Hosomaki.
38 pcs - \$23

#4 (SC)

Regular Sushi Party Platter: Futomaki, Ebi Nigiri, Maguro Nigiri, Tako Nigiri, Tamago Nigiri, Oshinko Hosomaki, Cucumber Hosomaki, and Tekka Hosomaki
43 pcs- \$33

#5 (SC)

Deluxe Sushi Party Platter: Futomaki, California Maki, Ebi Nigiri, Maguro Nigiri, Tako Nigiri, Tamago Nigiri, Inari, Oshinko Hosomaki, Cucumber Hosomaki, and Tekka Hosomaki.
53 pcs- \$43



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