

- All catering menus are based on 50-person minimum
- Confirmation is required 30days prior to the event, along with \$500.00 non-refundable to secure the
 reservation. At that time, we will also require the event date, event time, estimated guests count and menu
 choices.
- Final guests count is required 15 days prior to the event. Payment must be received at this time, with billing based on the final guest count.
- All catered events are subject to 4.712% Hawaii Excise Tax.



Manana Juau Juncheon

\$33.99/Person

\$23.99/Child-Ages 3-11

Select 2

(\$2.50 for each additional)

Mixed Mesclun Greens

Garnished with carrot, cucumber, and cherry tomatoes Served with Ranch and Asian Dressing

Somen Salad

Served with condiments and Somen Dressing

- Potato Mac Salad
- Lomi Loki Salmon
- Tako Poke
- Fresh Fruit

Main Entrees
(\$4.00 for each additional)

Select 2

- Beef Teriyaki
- Teriyaki Chicken
- Coconut-crusted Shrimp

Served with Sweet Chili Sauce

Seared Fresh Catch of the Day

Served with Tartar Sauce

- Chicken Long Rice
- Kalua Pork
- *Pork or Chicken Lau Lau

*Additional \$2.00/person



Select 2

(\$2.00 for each additional)

tides

- Steamed White Rice
- Poi
- Sweet Potato
- Stir-fried Yakisoba Noodles

Hawaiian Sweet Rolls

Served with butter

Jessert Celecti · Sheet Cake

Chocolate, Coconut, Pineapple, Guava, or Liliko

Beverage Station

- Island Fruit Punch

- Hot Tea



Faste of Itawaii Zuncheon

\$27.99/Person

\$19.99/Child-Ages 3-11



Salads

Mixed Mesclun Greens

Garnished with carrot, cucumber, and cherry tomatoes Served with Ranch and Asian Dressing

Somen Salad

Served with condiments and Somen Dressing

- · Potato Mac Salad
- · Surimi Crab and Broccoli Salad
- · Fresh Fruit

Main Entrees

Select 2

- · Teriyaki Chicken
- · Pineapple-glazed Pork Loin
- Seared Fresh Catch of the Day
 Served with Tartar Sauce
- Kalua Pork



Steamed White Rice

Bakery

Served with butter

Jesser 1

Sheet Cake

Cookies

Chocolate, Coconut, Pineapple, Guava, or Liliko

Chocolate Chip, Oatmeal Raisin, or Sugar

Beverage Station

· Island Fruit Punch

Water

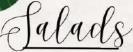
Coffee



Makapu'u Picnic Zunch

\$27.99/Person

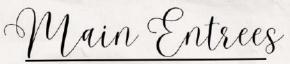
\$20.99/Child-Ages 3-11



· Mixed Mesclun Greens

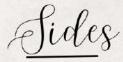
Garnished with carrot, cucumber, and cherry tomatoes Served with Ranch and Asian Dressing

- · Potato Mac Salad
- · Fresh Fruit



- · Beef Chili
- · BBQ Chicken
- Hamburgers
- Hot Dog

Served with condiments



- · Steamed White Rice
- Corn on the Cob
- Potato Chips



Vessert
Select 1

· Sheet Cake

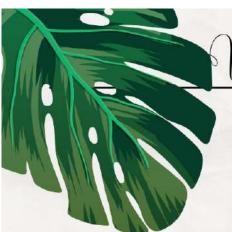
Cookies

Chocolate, Coconut, Pineapple, Guava, or Liliko

Chocolate Chip, Oatmeal Raisin, or Sugar

Beverage Station

- · Island Fruit Punch
- Water
- Coffee
- Hot Tea



Value Packages (Nay E

(All packages are based upon a 50-person minimum)

The Value packages qualify for a discounted group rate for Sea Life Park admission.

Please inquires about the group rate

Sandwich Junch Combo

\$39.99/Person \$27.99/Child-Ages 3-11

Select 1

- Hamburgers / Hot Dogs / Chips Served with condiments
- Crispy Chicken Sandwiches / Chips Served with condiments
- BBQ Kailua Pork Sandwich / Pineapple Coleslaw / Chips

Beverage Station

Island Fruit Punch
 Water
 Coffee
 Hot Tea

30 Pienie Combo

\$43.99/Person

\$30.99/Child-Ages 3-11



Salads

- Mixed Mesclun Greens Garnished with carrot, cucumber, and cherry tomatoes Served with Ranch and Asian Dressing
- · Potato Mac Salad

Select 2

Main Entrees

- **BBQ** Chicken
- Kalbi Ribs
- Teriyaki Chicken
- Kalua Pork



- Corn on the Cob
- Chili
- Steamed White Rice

Beverage Station

Island Fruit Punch

Water

Coffee



Maimanalo Feast Combo

\$45.99/Person

\$31.99/Child-Ages 3-11

Select 1

Salads

· Mixed Mesclun Greens

Garnished with carrot, cucumber, and cherry tomatoes Served with Ranch and Asian Dressing

· Potato Mac Salad

Main Entrees

Select 2

- Kalbi Ribs
- Teriyaki Chicken
- Seared Fresh Catch of the Day Served with Tartar Sauce
- Kalua Pork

Sides

· Steamed White Rice

Bakery

 Hawaiian Sweet Rolls Served with butter



Sheet Cake
 Chocolate, Coconut, Pineapple, Guava, or Liliko

Cookies

Chocolate Chip, Oatmeal Raisin, or Sugar

Beverage Station

· Island Fruit Punch

Water

· Coffee



Rabbit Island Buffet

\$49.99/Person

\$36.99/Child-Ages 3-11



· Vegetable Crudite' Platter

Served with Ranch Dressing

Mixed Mesclun Greens

Garnished with carrot, cucumber, and cherry tomatoes Served with Ranch and Asian Dressing

Classic Caesar Salad

Served with Parmesan Cheese and Croutons

Pasta Station

Penne Pasta

Served with Marinara Sauce

 Shrimp Scampi Pasta Served with a Garlic Butter Sauce

select 2 Main Entrees

- Baked Honey-glazed Ham Carving Station
- Prime Rib Roast Carving Station
 Served with Au Jus and Horseradish

 Seared Island Catch of the Day Served with Tartar Sauce

- Chicken Long Rice
- Vegetable Curry



- Steamed White Rice
- · Garlic Mashed Potatoes

Bakery

 Hawaiian Sweet Rolls Served with butter

Vesserts
Select1

· Sheet Cake

Cookies

Chocolate, Coconut, Pineapple, Guava, or Liliko

Chocolate Chip, Oatmeal Raisin, or Sugar

Beverage Station

Island Fruit Punch

Water

· Coffee

· Hot Tea



Makapu'u Juan Dinner Menu

\$43.99/Person

\$34.99/Child-Ages 3-11

ppetizes Served on the table (One of each per table)

- Pineapple Boats filled with Tropical Fruits
- Pipikaula with Sliced Sweet Onion & Hawaiian Salt

alads

Mixed Mesclun Greens

Garnished with carrot, cucumber, and cherry tomatoe

Served with Ranch and Asian Dressing



Seared Island Catch of the Day Topped with Tropical Fruit Salsa

- Teriyaki Chicken
- Kalua Pork

Fides

- Fresh Vegetable Sauté With Zucchini, Yellow Squash, Won Bok, Carrots and Onion
- Sweet Potatoes
- Steamed White Rice
- Stir-fried Yakisoba Noodles

Hawaiian Sweet Rolls Served with butter

Jesserts

Select1

Sheet Cake

Cookies

Chocolate Chip, Oatmeal Raisin, or Sugar

Chocolate, Coconut, Pineapple, Guava, or Liliko

Beverage Station

Island Fruit Punch



Moana Vinner Menu

\$44.99/Person

\$34.99/Child-Ages 3-11

<u>Ippetizers</u> Served on the table (One of each per table)

Pineapple Boats filled with Tropical Fruits

talads

Classic Caesar Salad

Served with Parmesan Cheese and Croutons

Main Entrees

Prime Rib Roast - Carving Station Served with Au Jus and Horseradish

Sautéed Garlic Butter Shrimp

Main Entrees -Vegetarian/Vegan Substitues

• Vegetable Curry

Fides

- Carrots Sautéed
- · Steamed White Rice
- Garlic Mashed Potatoes

· Sheet Cake

Served with butter

1) Jesserts

Select1

Cookies

Chocolate, Coconut, Pineapple, Guava, or Liliko

Chocolate Chip, Oatmeal Raisin, or Sugar

Beverage Station

- Island Fruit Punch

- Hot Tea



Taste of Hawaii Minner

\$34.99/Person

\$26.99/Child-Ages 3-11



alads

Mixed Mesclun Greens

Garnished with carrot, cucumber, and cherry tomatoes Served with Ranch and Asian Dressing

- Asian Salad Mixed Mesclun Greens with Mandarin Oranges, Radish Sprouts and Crisp Won Ton Served with an Asian Dressing
- Somen Salad

Served with condiments and Somen Dressing

- Potato Mac Salad
- Surimi Crab and Broccoli Salad
- · Fresh Fruit

- Sliced Teriyaki Beef
- Roast Beef

Served with Au Jus and Horseradish

- Pineapple-glazed Pork Loin
- Seared Fresh Catch of the Day

Served with Tartar Sauce

Shrimp Scampi Pasta

In Garlic Butter Sauce

- Teriyaki Chicken
- Baked Chicken

Baked in a Mushroom Cream Sauce

select 1 Desserts

Sheet Cake

Chocolate, Coconut, Pineapple, Guava, or Liliko

Cookies

Chocolate Chip, Oatmeal Raisin, or Sugar

- Hawaiian Sweet Rolls Served with Butter
- · Garlic Bread



- Steamed White Rice
- Garlic Mashed Potatoes Served with Brown Gravy
- Roasted Rosemary Potatoes
- Fresh Vegetable Sauté

With Zucchini, Yellow Squash, Won Bok, Carrots and Onion

- Island Fruit Punch
- Coffee
- Hot Tea



Juan Winner Menu

\$46.99/Person

\$36.99/Child-Ages 3-11

Talads

- Somen Salad Served with condiments and Somen Dressing
- Lomi Lomi Salmon
- Tako Poke
- Fresh Fruit

Main Entrees

- Seared Fresh Catch of the Day Topped with a Tropical Salsa
- Chicken Long Rice
- Kalua Pork
- Kalbi Ribs

Zakery

Hawaiian Sweet Rolls Served with butter

Tides

- Steamed White Rice
- Poi
- Sweet Potato

Desserts Select1

Chocolate, Coconut, Pineapple, Guava, or Lilikoi

Haupia

Geverage Station

· Island Fruit Punch

Water

Hot Tea

Optional Hdd-On

Hppetizer Served on the table (One of each per table)

- Pineapple Boats filled with Tropical Fruit \$12.00 (per table)
- Pipikaula with Sliced Sweet Onion and Hawaiian Salt \$15.00 (per table)
- Combination \$20.00 (per table)

Prices subject to change



Additional Menu Items for Bu (Please inquire about any items not listed)

Crispy Calamari \$3.50/person Served with a Sweet Chili Sauce

New England Clam Chower \$3.50/person Asian Chicken Salad \$3.00/person

Cold Somen \$3.00/person

Served with Condiments \$4.00/person Cold Soba Noodles

Served with Condiments \$3.75/person

Chicken Long Rice

Classic Caesar Salad \$3.00/person Served with Parmesan Cheese and Croutons

Surimi Crab and Broccoli Salad

Hetion Stations-Market Price

(30-day advance notice is required for all seafood)

Seafood Statetion Shoyu, Spicy, or Limu

Shrimp
 Mussels
 Poke

Deluxe Seafood Station
Shoyu, Spicy, or Limu

· Shrimp · Mussels · Poke

Clams

Snow Crab

Larving Stattions

(Mussels and Snow Crab based on availability)

Prime Rib Roast

Served with Au Jus and Horseradish

Baked Honey-Glazed Ham

• Fresh Pineapple Fruit Boat

- Fresh Island Ahi Poke Bowl \$69.00 / per table

Served on the table (One of each per table)



 Fresh Vegetables Crudité Served with Ranch Dip

· Assorted Fruit and Cheese

· Edamame (Soy Beans)

Served with Sweet Chili Sauce Crispy Spring Rolls

 Coconut Shrimp Served with Sweet Chili Sauce

 Vegetarian Egg Rolls Served with Sweet Chili Sauce

· Sweet and Sour Meatballs

Poke Variety of choices available \$110/platter

\$148/platter

\$110/platter \$175/platter

\$199/platter

\$165/platter

\$155/platter

Market Price

