

# Reception

## Hors D'oeuvres

All items are priced per piece, min. 30 pieces per order. Hand Pass incurs a \$200 labor charge.

### Hot Selections

**Fried Shrimp & Pork Shumai \$5.00**  
Hot mustard shoyu

**Steamed Mini Pork Bao Bun \$5.00**  
Hoisin dipping sauce

**Kalua Pork Quesadilla \$6.00**  
Guacamole, sour cream, pico de gallo, mild salsa, shredded cheddar cheese, queso fresco

**Teriyaki Beef Skewers \$6.00**  
Toasted sesame seeds, green onions

**Teriyaki Chicken Skewers \$6.00**  
Toasted sesame seeds, green onions

**Chicken Satay \$6.00**  
Coconut Thai peanut sauce

**Surimi Stuffed Mushroom \$6.00**  
Boursin cheese-Sherry wine sauce

**Crab Cakes \$9.00**  
Lemon remoulade & chipotle aioli

**Bacon Wrapped Shrimp \$10.00**

**Coconut Shrimp \$8.00**  
Sweet chili sauce, pineapple salsa

**Ratatouille Stuffed Mushroom \$6.00**  
**(Vegetarian)**  
Light basil tomato sauce

**Vegetable Spring Rolls \$5.00**  
**(Vegetarian)**  
Sweet chili dipping sauce

**Samosa \$5.00 (Vegetarian)**  
Coconut curry dipping sauce

**Vegetable Kabobs \$6.00 (Vegetarian)**  
Pesto marinated zucchini, cherry tomato, yellow squash, onions, bell peppers

### Cold Selections

**Boursin on Belgian Endive \$5.00**  
Candied walnut & apricot

**Bruschetta \$5.00**  
Olive tapenade, roasted cherry tomatoes, caramelized onions, sourdough crostini

**Macadamia Nut Crusted Goat Cheese \$6.00**  
Sourdough crostini

**Jumbo Shrimp Cocktail \$8.00**  
Traditional cocktail sauce, lemon wedge

**Shrimp Ceviche Shooter \$8.00**  
Chili coconut milk, lime juice, red bell peppers, Maui onion, red tobiko, cilantro

**Ahi Poke Shooters \$8.00**  
Wasabi aioli, tobiko caviar, micro greens

**Ahi Poke on Won Ton Chip \$8.00**  
Wasabi aioli, tobiko caviar, micro greens



Contact us today! (808) 921-5570 | [sales@hiltonwaikikihotel.com](mailto:sales@hiltonwaikikihotel.com)

Minimum 20 Guests • Buffets based on 90 minutes continuous service • 22% service charge of the total food & beverage charges plus applicable taxes to apply • Menu items & pricing subject to change at any time without notice • Buffet pricing as follows: full price = age 12 & up, half price = age 5 to 11, age 4 & under no charge • \*consuming raw or undercooked meats, seafood or eggs can cause health concerns • Updated 02.23

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## Presentation Displays

Small serves up to 25 guests | Medium serves up to 50 guests | Large serves up to 75 guests

### Selections

#### Imported & Domestic Cheese

Small \$250.00 | Med \$400.00 | Large \$550.00

Garnished with grapes, strawberries, honey, peach bellini, candied walnuts, dried fruits, melba toast, lavosh, assortment of gourmet crackers

#### Charcuterie Display

Small \$350.00 | Med \$550.00 | Large \$800.00

Prosciutto, soppressata, genoa salami, whole grain mustard, caper berries, Kalamata olives, dried fruits, candied walnuts, pearl onions, sliced sourdough baguettes, bread sticks, gourmet crackers

#### Assortment of Maki Sushi

75 Piece Display \$400.00

California maki, futomaki, spicy tuna, California uramaki, inari

#### Fresh Sliced Fruit & Berry Display

Small \$200.00 | Med \$280.00 | Large \$480.00

Local pineapple, seasonal melons, watermelon, berries

#### Pineapple Tree

100 Skewer Display \$550.00

Fresh fruit skewers, vanilla-honey yogurt dip

#### Farmers Garden

Small \$200.00 | Med \$250.00 | Large \$400.00

Baby carrots, local cucumber, grape tomatoes, celery sticks, cauliflower, broccoli, ranch dipping sauce, hummus



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## Chef's Action Stations

All manned stations will incur chef attendant charge of \$200.00 per chef.

### Selections

#### Slow Roasted Herb & Hawaiian Sea Salt Crusted Prime Rib

\$720.00 (Serves 35-40 guests)  
Creamed horseradish, au-jus, taro rolls

#### Herb-Garlic & Sea Salt Crusted Striploin

\$650.00 (Serves 35-40 guests)  
Slow roasted, grained Dijon mustard, Japanese mayonnaise, horseradish cream, sweet rolls

#### Smoked Bacon Wrapped Porkloin

\$450.00 (Serves 25-30 guests)  
Honey Dijon mustard, mango chutney, hoisin sauce, mayonnaise, sweet rolls

#### Roasted Pork Belly

\$500.00 (Serves 25-30 guests)  
Banana ketchup, traditional lechon sauce, spicy shoyu garlic vinegar, hoisin sauce, steamed bao buns

#### Whole Suckling Pig

\$1200.00 (Serves 50-60 guests)  
Plum sauce, hoisin sauce, traditional lechon sauce, green onions, steamed bao buns

#### Hickory Smoked Bone in Ham

\$550.00 (Serves 35-40 guests)  
Pineapple chutney, honey Dijon mustard, ketchup, brioche rolls

#### Roasted Leg of Lamb

\$580.00 (Serves 35-40 guests)  
House made mint jelly, grained Dijon mustard, caramelized onions, roasted garlic aioli, naan & pita bread

#### Pasta Station

\$500.00 (Serves 30-35 guests)  
Mushroom ravioli, pesto sauce, Hamakua mushrooms, Maui onions, cavatappi pasta, diced smoked pork belly, diced roasted bell peppers, sriracha, alfredo sauce, parsley

#### Live Sushi Bar

\$45.00 per person (Min. 50 guests)  
Maguro, ebi, tako, sake, hamachi, masago, California hand roll, spicy tuna hand roll



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