



2009 Hot Hors d'Oeuvres

~ Based on 100 pieces ~

Crispy Shrimp and Pork Won Ton

Pork and Shrimp won ton served with mustard and shoyu.
\$165.00

Chicken Yakitori

Grilled marinated chicken skewer with Teriyaki sauce. Garnished with scallions and sesame seeds.
\$205.00

Korean Chicken Drumettes

Deep fried seasoned drumettes, tossed with a spicy sesame sauce.
\$205.00

Spanakopita

Phyllo pastry stuffed with Spinach and Feta cheese.
\$180.00

Assorted Dim Sum

Half Moon (Seafood and Pork), Har Gau (Shrimp), Shu Mai (Pork and Shrimp). Served with Chinese Hot Mustard Sauce.
\$235.00

Swedish Meatballs

Served with Mushroom sauce.
\$190.00

Crispy Vegetable Spring Rolls

Vegetables, long rice, black mushroom wrapped in rice paper and deep-fried. Served with Oriental Vinaigrette.
\$190.00

Grilled Shrimp Skewer

Grilled jumbo shrimp marinated in ginger and shoyu. Served with an Asian Scampi Sauce.
\$255.00

Baked Oyster Rockefeller

Baked oyster with creamy spinach and bacon, topped with Hollandaise sauce.
\$305.00

Bacon Wrapped Scallops

Large Sea scallops wrapped in an apple wood smoked bacon
\$270.00

Beef Yakitori

Beef skewer marinated with ginger and shoyu. Served with Teriyaki sauce.
\$205.00

Miniature Crab Cake

Served with a Creole Mustard aioli.
\$295.00

Chicken or Beef Satay

Grilled marinated chicken or beef with lemon grass, garlic, coriander, coconut milk and cumin. Served with a Thai Peanut sauce.
\$215.00

Chinese Roast Pig

Service for 125 guests. Presented with Hoi Sin and Plum sauce.
\$575.00

Carving Stations

(Includes a Basket of Mini Rolls)

All Carving Stations serve approximately 50 persons

Honey Glazed Ham

Baked ham with honey glaze, cinnamon, and cloves. Served with Kona coffee sauce
\$285.00

Blackened New York Striploin

Char-roasted sirloin with Cajun spices. Served with Sweet Chili Aioli sauce or Bordelaise sauce
\$505.00

Steamship Round Pork

Fresh leg of Pork Roasted to perfection and served with a Pineapple Chutney
\$295.00

Roast Leg of Lamb

Marinated with rosemary, garlic and fresh herbs Served with a Mint sauce
\$310.00

Fresh Roasted Breast of Turkey

Slow roasted with herbs and served with Cranberry Sauce & Pommery Mustard Aioli
\$240.00

All prices are subject to Current Applicable Service Charge & State Tax
Prices & Menu are Subject to Change



2009 Cold Hors d'Oeuvres

~ Based on 100 pieces ~

Salmon Roulade

*Smoked salmon rolled with an herb cream cheese.
Served on a sliced cucumber crouton with a dill garni.*
\$270.00

Assorted Finger Sandwiches

*Tuna, Turkey, Roast Beef and
Ham and Cheese*
\$180.00

Crab Claws on Ice

*Served with Cocktail sauce,
Tabasco and Lemon Wedges*
\$405.00

Shrimp Cocktail on Ice

*Served with Cocktail sauce,
Tabasco and Lemon Wedges.*
\$380.00

Sevraga Caviar

*Atop roasted Red Potatoes with Sour
Cream*
\$260.00

Oysters and Mussels on Half Shell

*Served with Cocktail sauce, Tabasco and Lemon
wedges.*
\$360.00

Gorgonzola and Roasted Maui Onion on Crostini

\$240.00

Crab Stuffed Profiteroles

\$250.00

~ Based on 50 Servings ~

Island Ahi Poke

*Cubed Yellow Fin Tuna mixed with rock salt,
shoyu, ogo, onions, sesame oil, sesame seed, green
onions, and chili pepper flakes.*
\$255.00

Mussel Poke

*Black mussel meat mixed with kim chee
paste, shoyu, green onions and onion.*
\$230.00

Asian Style Salsa

*Seasoned with Shiitake mushrooms, Chinese
parsley and ginger, served with crisp wonton pi.*
\$150.00

Imported and Domestic Cheeses Platter

*Baby gouda, brie, smoked mozzarella, Swiss,
and cheddar cheeses. Served with French
baguette and crackers.*
\$255.00

Fresh Seasonal Fruit Platter

*Sliced pineapple, cantaloupe, honeydew,
watermelon and red grapes*
\$175.00

Smoked Salmon with Maui Onions and Capers

*Norwegian smoked salmon with diced onions,
capers and Cream cheese.
Accompanied with mini bagels.*
\$380.00

Grilled Vegetable Platter

*Zucchini, Egg Plant, Bell Pepper, Summer
Squash, and Asparagus.
Served with Balsamic vinaigrette.*
\$185.00

Sashimi Platter

Abi & Nairagi with wasabi and shoyu
\$355.00

Assorted Maki Sushi Platter

*Futomaki and Reverse California
Served with Wasabi and shoyu.*
\$280.00

Boiled Soy Beans

\$55.00

Toasted Garlic- Alaea Soy Beans

\$60.00

Local Style Boiled Peanuts

\$50.00

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10/2008