

## Hors d'oeuvres

### Hot

(Hot items are based on a 100 pieces unless noted)

#### Assorted Dim Sum ●●

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

#### Bacon Wrapped Scallops ●●

Large Sea Scallops Wrapped in Applewood Smoked Bacon.

#### Baked Oysters Rockefeller

Baked Oysters with Creamy Spinach and Bacon. Topped with Hollandaise Sauce.

#### Chicken or Beef Satay ●

Grilled Skewered Chicken or Beef Marinated in Lemon Grass, Ginger, Coriander, Turmeric and Cumin. Served with a Thai Peanut Sauce.

#### Chicken or Beef Yakitori ●●

Grilled Teriyaki Marinated Chicken or Beef Skewers. Topped with Scallions and Sesame Seeds.

#### Crab Stuffed Mushrooms ●●●

Served with Hollandaise Sauce.

#### Crispy Shrimp and Pork Won Ton ●●

Served with Mustard and Shoyu.

#### Crispy Vegetable Spring Rolls ●●

Vegetables, Long Rice, Black Mushroom Wrapped in Rice Paper and Deep-fried. Served with a Sweet Chili Sauce.

#### Fried Artichoke Hearts ●

Served with a Lemon Pepper Aioli.

#### Grilled Shrimp Skewers

Grilled Jumbo Shrimp Marinated in Ginger and Shoyu. Served with an Asian Scampi Sauce.

#### Hoisin Glazed Pulled Pork ●

Served In Bao Buns.

#### Korean Chicken Drumettes

Deep Fried Seasoned Drumettes, Tossed with a Spicy Sesame Sauce.

#### Miniature Crab Cakes

Served with a Creole Mustard Aioli.

#### Shrimp Tempura

Served with Traditional Dipping Sauce.

#### Soft Pork and Shrimp Gau Gee

Served with a Soy Shiitake Cream.

#### Spanakopita ●●

Phyllo Pastry Stuffed with Spinach and Feta Cheese.

#### Swedish Meatballs ●

Served with Mushroom Sauce.

#### Sweet and Sour Meatballs ●

Accented with Pineapple.

### Cold

(Cold items are based on 50 servings unless noted)

#### Asian Style Salsa ●

Seasoned with Shiitake Mushrooms, Chinese Parsley and Ginger, Served with Crisp Won Ton Pi.

#### Assorted Finger Sandwiches (100) ●

Tuna, Turkey, Roast Beef and Ham and Cheese.

#### Assorted Maki Sushi Platter ●●

Futomaki and Reverse California. Served with Wasabi and Shoyu.

#### Boiled Soybeans ●

Seasoned with Ala'ea.

#### Crab Claws on Ice (100)

Served with Cocktail Sauce, Tabasco and Lemon Wedges.

#### Crab Stuffed Profiteroles (100) ●

Savory Cream Puff Stuffed with a Crab Salad.

#### Fresh Seasonal Fruit Platter

Sliced Pineapple, Cantaloupe, Honeydew, Watermelon and Strawberry.

#### Gorgonzola and Roasted Maui Onion on Crostini (100) ●●●

Italian Blue Cheese and Sweet Onion.

#### Grilled Vegetable Platter

Zucchini, Eggplant, Bell Pepper, Summer Squash, Asparagus and Portabella Mushroom. Served with Balsamic Vinaigrette.

#### Imported and Domestic

#### Cheese Platter ●●

Baby Gouda, Brie, Smoked Mozzarella, Boursin, and Cheddar Cheeses. Served with French Baguette and Crackers.

#### Island Ahi Poke ●

Cubed Ahi Tossed with Red and Green Onion, Shoyu, Chili and Sesame Oil.

#### Local Style Boiled Peanuts ●

Seasoned with Star Anise and Hawaiian Salt.

#### Oysters on the Half Shell (100)

Served with Cocktail Sauce, Tabasco and Lemon Wedges.

#### Roasted Garlic Hummus ●

Served with House Made Pita Chips.

#### Salmon Roulade (100) ●●

Smoked Salmon Rolled with an Herb Cream Cheese. Served on a Sliced Cucumber Crouton.

#### Sashimi Platter

Ahi and Hamachi with Wasabi and Shoyu.

#### Shrimp Cocktail on Ice (100) ●

Served with Cocktail Sauce, Tabasco and Lemon Wedges.

#### Smoked Salmon with Maui Onions and Capers

Norwegian Smoked Salmon with Sliced Onions, Capers and Cream Cheese. Accompanied by Mini Bagels.

#### Toasted Garlic-Ala'ea Soybeans ●

Wok Fried and Seasoned with Garlic and Ala'ea.

### Self-Serve Station (Serves 150)

**Chinese Roast Pig** Presented with Hoisin and Bao Buns.

### Carving Stations (Serves 50, Includes Basket of Mini Rolls)

*Chef Attendant Required*

#### Fire Roasted Tenderloin of Beef

Served with a Classic Béarnaise Sauce

#### Honey Glazed Ham

Baked with Spiced Brown Sugar Glaze, Cinnamon, and Cloves. Served with a Honey-Dijon Mustard Sauce

#### Fresh Roasted Turkey

Slow Roasted with Herbs and Served with a Cranberry Mayonnaise.

#### Roast Leg of Lamb

Marinated with Rosemary, Garlic and Herbs. Served with a Mint Sauce.

**Ask about our French Fry Bar • Mashed Potato Bar • Slider Bar • Sushi Bar**