

# Catering Menu

## Pupus

Hot Artichoke Dip with Toasted Crostini

Stuffed Mushrooms with Crab or Spicy Italian Sausage

Assorted Fresh Vegetable Platter with a Spinach-Cream Cheese Dip or House Made Ranch

Fresh Island Fruit and Cheese Plater with Sliced Baguettes

Baked Brie in Puff Pastry with Fresh Fruit & Sliced Baguettes

Smoked Salmon on Crostini with a Garlic Herb Cream Cheese

Fresh Ahi Sashimi

Seared Ahi

Ahi Poke

Assorted Fresh Rolled Sushi

Coconut Crusted Shrimp

Jumbo Shrimp Cocktail

Crab Cakes Served with a Sweet Chili Aioli

Asian Spiced Barbeque Ribs Served with an Asian Barbeque Sauce

Grilled Skewers: Shrimp, Beef or Chicken

Chicken Wings: Plain, Buffalo or Teriyaki

## Dim Sum

Potstickers, Wontons, Shu Mai served with a Ponzu Dipping Sauce

## Salads

Fresh Local Mixed Greens

Local Mixed Greens topped with Carrots, Cucumber and Tomatoes

Served with your Choice of Blue Cheese, Papaya Seed, House Made Ranch or 1,000 Island

Mediterranean Salad

Grilled Eggplant, Zucchini, Sweet Peppers, Red Onions & Feta Cheese, Served with Blonde Basalmic

Classic Caesar Salad

Fresh Romaine, Parmesean and Garlic Croutons Served with Joe's House Made Caesar Dressing

#### Caprese Salad

Fresh Tomato, Sliced Mozzarella and Fresh Local Basil topped with a Basalamic Reduction Drizzle

#### Island Coleslaw

Classic Slaw with a Hint of *Aunty Lilikoi's* Passion Fruit

#### Hawaiian Style Potato-Macaroni Salad

#### Pasta Salad

Pasta, Tri Colored Bell Peppers, Kidney Beans, Olives, Red Onion, Broccoli and Parmesean tossed with Italian Dressing

#### Spinach Salad

Fresh Spinach, Mushrooms, Red Onions and Tomatoes with a Warm Bacon Dressing

### Entrees

Macadamia Nut Crusted Mahi with Mango Aioli

Furikake Crusted Fresh Island Fish with Ginger-Wasbi Aioli

Grilled Fresh Island Fish with Tropical Fruit Salsa

Fresh Fish Lau Lau - Fresh Island Fish, Shiitake Mushrooms and Ginger Aioli Wrapped in Taro Leaf

Shrimp and Scallop Scampi over Linguini Noodles

Pasta Primavera - Pasta, Fresh Vegetable, Basil, Olive Oil & White Wine

Carved Prime Rib of Beef with Au Jus and Creamed Horseradish

Filet Mignon with Crab, Asparagus & Bearnaise

Marinated Top Sirloin Steak with Mushroom Burgundy Sauce

Chicken Breast Stuffed with Asparagus, Sweet Peppers & Provolone served with Saffron Sauce

Chicken Katsu or Chicken Cutlet

Chicken or Eggplant Parmesean

Kalua & Cabbage (Local Favorite)

## Sides

Steamed White Rice

Wild Rice Pilaf

Roasted Red Potatoes with Herbs and Olive Oil

Twice Baked Potatoes with Sour Cream, Cheese, Bacon and Chives

Roasted Garlic Mashed Potatoes

Scalloped Potatoes

Stir Fried Noodles with Vegetable and Char Siu

Stir Fried Vegetables

## Desserts

Chocolate Macadamia Nut Brownies

Fresh Sliced Fruit served with House Made Whipped Cream

White Chocolate Chip-Macadamia Nut Cookies

White and Dark Chocolate Mousse in a Chocolate Cup

Chocolate Dipped Strawberries

Bread Pudding with Bananas, Macadamia Nuts and Rum Sauce

Rum Rasin Bread Pudding