



DINNER MENU

\$31.95 PER PERSON PLUS TAX
(MINIMUM 100 GUESTS)

SIDES

(CHOICE OF 3)

« FRESH GARDEN SALAD WITH HOUSE DRESSING »

« STEAMED WHITE OR BROWN RICE »

« ITALIAN PASTA SALAD »

« SAUTEED GREEN BEANS WITH GARLIC »

« ROASTED SEASONAL VEGETABLES »

« CHEESY BROCCOLI CASSEROLE »

« SWEET CORN »

« BBQ BAKED BEANS »

« MAC & CHEESE »

« HERB ROASTED RED POTATOES »

« CREAMY MASHED POTATOES »

ENTREE

(CHOICE OF 2)

« SWEET BOURBON GLAZED CHICKEN »

« CREAMY MUSHROOM BAKED CHICKEN »

« BBQ CHICKEN »

« BEEF TIPS WITH GRAVY »

« HAMBURGER STEAK WITH GRAVY »

« MISSISSIPPI POT ROAST »

« POLISH SAUSAGE WITH PEPPERS »

« VEGETARIAN PASTA »

DESSERT

(CHOICE OF 1)

« LEMON POUND CAKE »

« BANANA PUDDING »

PRICE INCLUDES:

DELIVERY, SETUP, CHAFFERS, SERVING UTENSILS, ECO-FRIENDLY DISPOSABLE CUTLERY, STANDARD WHITE LINENS FOR GUEST TABLES, TABLE DRAPES FOR BUFFET TABLES, BUFFET ATTENDANTS AND CLEAN-UP OF FOOD/BEVERAGE AREA. FOR GROUPS WITH LESS THAN 100 GUESTS PLEASE INQUIRE WITH EVENTS DEPARTMENT FOR PRICING.



ADDITIONAL ITEMS

NON-ALCOHOLIC BEVERAGE STATION

\$2.00 PER PERSON

INCLUDES ICED TEA, FRUIT PUNCH & ICED WATER
CUPS, ICE AND SERVICE DISPENSERS

CANNED PEPSI OR HAWAIIAN JUICE PRODUCTS

*\$1.00 PER CAN

PEPSI, DIET PEPSI, SIERRA MIST, ASSORTED ALOHA MAID OR HAWAIIAN SUN JUICES

AVAILABLE BY THE CUBE OR CASE ONLY

HOT BEVERAGE STATION

\$3.00 PER PERSON

INCLUDES REGULAR KONA BLENDED HOT COFFEE, HOT WATER & TEA PACKETS
CUPS, CREAM, SUGAR, SWEETNERS AND SERVICE DISPENSERS

ADDITIONAL ENTREE

\$5.00 PER PERSON, PER ITEM

«GUMBO»

«CATFISH»

«RED BEANS & RICE»

«SHRIMP & GRITS»

ADDITIONAL ENTREE

\$8.00 PER PERSON, PER ITEM

«BRAISED SHORT RIBS»

«OXTAILS»

APPITIZER SELECTIONS

\$3.00 PER PERSON, PER ITEM

«VEGGIE CUPS»

«SEASONAL FRUIT PLATTER»

«SHRIMP COCKTAIL»

«SWEET BBQ MEATBALLS»

«FRIED CHICKEN BITES»

«CHEESE DIP WITH TORTILLA CHIPS»

PRICE INCLUDES:

DELIVERY, SETUP, CHAFFERS, SERVING UTENSILS, ECO-FRIENDLY DISPOSABLE CUTLERY, STANDARD
WHITE LINENS FOR GUEST TABLES, TABLE DRAPES FOR BUFFET TABLES, BUFFET ATTENDANTS AND
CLEAN-UP OF FOOD/BEVERAGE AREA. FOR GROUPS WITH LESS THAN 100 GUESTS PLEASE
INQUIRE WITH EVENTS DEPARTMENT FOR PRICING.



KAMA'AINA
CATERING
&
TENT RENTALS

TRADITIONAL HAWAIIAN MENU

\$24.95 PER PERSON PLUS TAX
(MINIMUM 100 GUESTS)

◀◀ STEAMED WHITE RICE ▶▶

◀◀ OKINAWAN SWEET POTATO SLICES ▶▶

◀◀ FRESH PINEAPPLE WEDGES ▶▶

◀◀ LOMI LOMI SALMON ▶▶

◀◀ SHOYU POKE ▶▶

◀◀ LAU LAU ▶▶

(CHOICE OF PORK OR CHICKEN)

◀◀ CHICKEN LONG RICE ▶▶

◀◀ IMU SMOKED KALUA PIG ▶▶

◀◀ HAUPIA ▶▶

ADD ONS:

SQUID LUAU - \$2.50 PER PERSON

POI - \$3.50 PER PERSON

PRICE INCLUDES:

DELIVERY, SETUP, CHAFFERS, SERVING UTENSILS, ECO-FRIENDLY DISPOSABLE CUTLERY, STANDARD WHITE LINENS FOR GUEST TABLES, TABLE DRAPES FOR BUFFET TABLES, BUFFET ATTENDANTS AND CLEAN-UP OF FOOD/BEVERAGE AREA. FOR GROUPS WITH LESS THAN 100 GUESTS PLEASE INQUIRE WITH EVENTS DEPARTMENT FOR PRICING.



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KAMA'AINA MENU

\$23.95 PER PERSON PLUS TAX
(MINIMUM 100 GUESTS)

SALADS

(CHOICE OF 1)

«NALO GREENS WITH FUJI APPLES, CRANBERRIES, BLUE CHEESE & BALSAMIC VINAIGRETTE»

«POTATO MAC SALAD»

«LOMI LOMI SALMON»

STARCH

(CHOICE OF 1)

«STEAMED WHITE RICE»

«FRIED NOODLES»

ENTREE

(CHOICE OF 3)

«TERIYAKI CHICKEN»

«LAULAU (CHICKEN OR PORK)»

«CHICKEN LONG RICE»

«GARLIC CHICKEN»

«SQUID LUAU»

«GARLIC BUTTER SWAI»

«KALUA PIG»

DESSERT

(CHOICE OF 1)

«ANDAGI»

«HAUPIA»

«COCONUT CAKE»

PRICE INCLUDES:

DELIVERY, SETUP, CHAFFERS, SERVING UTENSILS, ECO-FRIENDLY DISPOSABLE CUTLERY, STANDARD WHITE LINENS FOR GUEST TABLES, TABLE DRAPES FOR BUFFET TABLES, BUFFET ATTENDANTS AND CLEAN-UP OF FOOD/BEVERAGE AREA. FOR GROUPS WITH LESS THAN 100 GUESTS PLEASE INQUIRE WITH EVENTS DEPARTMENT FOR PRICING.



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AMERICAN MENU

\$25.95 PER PERSON PLUS TAX
(MINIMUM 100 GUESTS)

INCLUDES:

STEAMED WHITE RICE, BAKED MACARONI AU GRATIN, FRESH SEASONAL FRUITS, SWEET ROLLS WITH BUTTER, CHEFS CHOICE OF DESSERT,

SALADS

(CHOICE OF 1)

«NALO GREENS WITH FUJI APPLES, CRANBERRIES, BLUE CHEESE & BALSAMIC VINAIGRETTE»

«POTATO MAC SALAD»

«GARDEN SALAD WITH RANCH & ORIENTAL DRESSING»

«CAESAR SALAD WITH CROUTONS & PARMESAN CHEESE»

ENTREE

(CHOICE OF 4)

«TERIYAKI CHICKEN»

«PALEHU CHICKEN»

«GARLIC CHICKEN»

«*BRAISED SHORT RIBS IN RED WINE SAUCE»

«*BEEF POT ROAST WITH MUSHROOM GRAVY»

«KALUA PIG»

«BAKED HAM WITH PINEAPPLE»

«LEMON, BUTTER, CAPER FISH»

«GRILLED FISH WITH TARTER SAUCE»

*ONLY ONE BEEF SELECTION PERMITTED *

PRICE INCLUDES:

DELIVERY, SETUP, CHAFFERS, SERVING UTENSILS, ECO-FRIENDLY DISPOSABLE CUTLERY, STANDARD WHITE LINENS FOR GUEST TABLES, TABLE DRAPES FOR BUFFET TABLES, BUFFET ATTENDANTS AND CLEAN-UP OF FOOD/BEVERAGE AREA. FOR GROUPS WITH LESS THAN 100 GUESTS PLEASE INQUIRE WITH EVENTS DEPARTMENT FOR PRICING.



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JAPANESE MENU

\$26.95 PER PERSON PLUS TAX
(MINIMUM 100 GUESTS)

INCLUDES:

CLIENTS CHOICE OF ICED TEA OR TROPICAL FRUIT PUNCH AND ICED WATER

SALADS

(CHOICE OF 1)

- «NALO GREENS WITH FUJI APPLES, CRANBERRIES, BLUE CHEESE & BALSAMIC VINAIGRETTE»
- «POTATO MAC SALAD»
- «SOMEN SALAD WITH ORIENTAL DRESSING»
- «NAMASU»

STARCH

(CHOICE OF 2)

- «STEAMED WHITE RICE»
- «MAKI, INARI AND OSHI SUSHI»
- «YAKI SOBA FRIED NOODLES»

ENTREE

(CHOICE OF 4)

- «SHOYU CHICKEN»
- «MOCHIKO CHICKEN»
- «BEEF TERIYAKI»
- «BEEF & VEGETABLE CURRY»
- «SHOYU PORK»
- «NISHIME (CHICKEN OR PORK)»
- «LEMON, BUTTER, CAPER FISH»
- «GRILLED TERIYAKI FISH»

DESSERT

(CHOICE OF 1)

- «ANDAGI»
- «CHICHI DANGO MOCHI»

PRICE INCLUDES:

DELIVERY, SETUP, CHAFFERS, SERVING UTENSILS, ECO-FRIENDLY DISPOSABLE CUTLERY, STANDARD WHITE LINENS FOR GUEST TABLES, TABLE DRAPES FOR BUFFET TABLES, BUFFET ATTENDANTS AND CLEAN-UP OF FOOD/BEVERAGE AREA. FOR GROUPS WITH LESS THAN 100 GUESTS PLEASE INQUIRE WITH EVENTS DEPARTMENT FOR PRICING.



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PRIME RIB MENU

\$39.95 PER PERSON PLUS TAX
(MINIMUM 100 GUESTS)

INCLUDES:

FRESH SEASONAL FRUITS, SWEET ROLLS WITH BUTTER
AND
LIVE CARVING STATION WITH IMU SMOKED PRIME RIB WITH WASABI MAYO & AU JUS

SALADS

(CHOICE OF 1)

- «NALO GREENS WITH FUJI APPLES, CRANBERRIES, BLUE CHEESE & BALSAMIC VINAIGRETTE»
- «POTATO MAC SALAD»
- «GARDEN SALAD WITH RANCH & ORIENTAL DRESSING»
- «CAESAR SALAD WITH CROUTONS & PARMESAN CHEESE»

STARCH

(CHOICE OF 2)

- «STEAMED WHITE RICE»
- «ROASTED SEASONED RED POTATOES»
- «TWICE BAKED LOADED MASHED POTATOES WITH BACON BITS, GREEN ONIONS & SOUR CREAM»

ENTREE

(CHOICE OF 3)

- «TERIYAKI CHICKEN»
- «PALEHU CHICKEN»
- «GARLIC CHICKEN»
- «ROASTED CHICKEN»
- «LEMON, BUTTER, CAPER FISH»
- «GRILLED FISH WITH TATER SAUCE»
- «BAKED HAM WITH PINEAPPLE»
- «ROAST PORK»
- «SHOYU PORK»

DESSERT

(CHOICE OF 1)

- «ASSORTED CHEESECAKE BITES»
- «BAKED BREAD PUDDING W/ HAUPIA GLAZE»

PRICE INCLUDES:

DELIVERY, SETUP, CHAFFERS, SERVING UTENSILS, ECO-FRIENDLY DISPOSABLE CUTLERY, STANDARD WHITE LINENS FOR GUEST TABLES, TABLE DRAPES FOR BUFFET TABLES, BUFFET ATTENDANTS AND CLEAN-UP OF FOOD/BEVERAGE AREA. FOR GROUPS WITH LESS THAN 100 GUESTS PLEASE INQUIRE WITH EVENTS DEPARTMENT FOR PRICING.



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PUPU STATIONS

EKAHI

\$19.95 PER PERSON

(INCLUDES: CHOICE OF 2 FROM HUI ONE, CHOICE OF 1 FROM HUI TWO, CHOICE OF 1 FROM HUI THREE, AND CHOICE OF 1 FROM HUI FOUR)

ELUA

\$24.95 PER PERSON

(INCLUDES: CHOICE OF 2 FROM HUI ONE, CHOICE OF 2 FROM HUI TWO, CHOICE OF 2 FROM HUI THREE, AND CHOICE OF 1 FROM HUI FOUR)

EKOLU

\$29.95 PER PERSON

(INCLUDES: CHOICE OF 3 FROM HUI ONE, CHOICE OF 3 FROM HUI TWO, CHOICE OF 2 FROM HUI THREE, AND CHOICE OF 1 FROM HUI FOUR)

HUI ONE

- « GARLIC EDAMAME »
- « ASSORTED FRESH ISLAND SEASONAL FRUITS »
- « FRESH LI HING MUI PINEAPPLE »
- « FRESH LI HING MUI PINEAPPLE »
- « BALSAMIC VEGETABLES »
- « ASSORTED KIMCHI »
- « BOILED PEANUTS »
- « MEXICAN LAYERED DIP WITH TORTILLA CHIPS »
- « VEGETABLE CRUDITÉ WITH BLUE CHEESE & ORIENTAL DIP »
- « ROASTED GARLIC HUMMUS WITH PITA BREAD »
- « CAPRESE SKEWERS WITH BALSAMIC REDUCTION »

HUI TWO

- « MOCHIKO CHICKEN BITES »
- « SKEWERED TERIYAKI BEEF »
- « VEGETABLE LUMPIA WITH SWEET CHILI SAUCE »
- « SWEET AND SOUR OR TERIYAKI MEATBALLS »
- « POT STICKERS WITH LILIKOI DIPPING SAUCE »
- « GARLIC CHICKEN BITES »
- « SPAM MUSUBI »
- « CHICKEN BACON BRUSCHETTA »

HUI THREE

- « IMU PRIME RIB ON ONION ROLL WITH HORSERADISH-MAYO AND AU JUS »
- « SHRIMP & VEGETABLE SUMMER ROLL WITH PEANUT SAUCE »
- « IMU KALUA PIG ON TARO ROLL WITH GUAVA BBQ SAUCE »
- « BBQ CHICKEN ON SWEET ROLL »
- « HOT CRAB & ARTICHOKE DIP WITH BAGUETTE TOAST »
- « ASSORTED SUSHI »

HUI FOUR

- « ASSORTED HOMEMADE COOKIES »
- « COCONUT CAKE »
- « BANANA CAKE »
- « CHOCOLATE BROWNIES »

PRICE INCLUDES:

DELIVERY, SETUP, CHAFFERS, SERVING UTENSILS, ECO-FRIENDLY DISPOSABLE CUTLERY, STANDARD WHITE LINENS FOR GUEST TABLES, TABLE DRAPES FOR BUFFET TABLES, BUFFET ATTENDANTS AND CLEAN-UP OF FOOD/BEVERAGE AREA. FOR GROUPS WITH LESS THAN 100 GUESTS PLEASE INQUIRE WITH EVENTS DEPARTMENT FOR PRICING.



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ADDITIONAL ITEMS

NON-ALCOHOLIC BEVERAGE STATION

\$2.00 PER PERSON

INCLUDES ICED TEA, FRUIT PUNCH & ICED WATER
CUPS, ICE AND SERVICE DISPENSERS

CANNED PEPSI & HAWAIIAN JUICE PRODUCTS

*\$1.00 PER CAN

PEPSI, DIET PEPSI, SIERRA MIST, ASSORTED ALOHA MAID OR HAWAIIAN SUN JUICES
AVAILABLE BY THE CUBE OR CASE ONLY

HOT BEVERAGE STATION

\$3.00 PER PERSON

INCLUDES REGULAR KONA BLENDED HOT COFFEE, HOT WATER & TEA PACKETS
CUPS, CREAM, SUGAR, SWEETNERS AND SERVICE DISPENSERS

ADDITIONAL MENU ITEMS

SALAD – \$2.50 PER ADDITIONAL ITEM/PER PERSON
STARCH – \$1.75 PER ADDITIONAL ITEM/PER PERSON
ENTRÉE – \$5.50 PER ADDITIONAL ITEM/PER PERSON
DESSERT – \$4.00 PER ADDITIONAL ITEM/PER PERSON
SQUID LUAU – \$2.50 PER PERSON
LAULAU (Mini) – \$2.50 PER PERSON
POI - \$3.50 PER PERSON
ASSORTED POKE – MARKET PRICE

CHINA/FLATWARE

\$5.50 PER PERSON

INCLUDES: ENTRÉE PLATE, ENTRÉE FORK, DESSERT SPOON/FORK, KNIFE &
WATER GOBLET

LINEN NAPKIN

\$1.50 EACH

*STANDARD COLORS ARE: BLACK, WHITE, IVORY, OTHER COLORS ARE SUBJECT
TO AVAILABILITY

WAIT STAFF

\$200 PER STAFF/PER EVENT
BUFFET RATIO: 1 STAFF:35 GUESTS



Experience Sushi Catering at its Best * Serving Hawaii Since 1985

LIVE-ACTION SUSHI BAR

\$22.00 PER PERSON PLUS TAX
(MINIMUM 40 GUESTS)

INCLUDES:

2 HOURS OF LIVE-ACTION SUSHI BAR WITH PROFESSIONAL SUSHI CHEF(S)

◀◀MAGURO (BIG EYE TUNA)▶▶

◀◀EBI (SHRIMP)▶▶

◀◀UNAGI (FRESH WATER EEL)▶▶

◀◀SAKE (TASMANIAN SALMON)▶▶

◀◀HAMACHI (YELLOWTAIL)▶▶

◀◀CALIFORNIA TEMAKI HAND ROLL (CRAB, AVOCADO, CUCUMBER)▶▶

◀◀SPICY TUNA TEMAKI HAND ROLL▶▶

ADD ON'S:

PRICES ARE BASED ON CURRENT MARKET PRICING AND AVAILABILITY

◀◀IKURA (SALMON ROE)▶▶

◀◀UNI (SEA URCHIN)▶▶

◀◀TAMAGO (EGG)▶▶

◀◀NATTO (FERMENTED SOYBEAN)▶▶

◀◀SCALLOP/MAYO▶▶

◀◀TAKO (OCTOPUS)▶▶

PRICE INCLUDES:

DELIVERY, SETUP, SUSHI BAR, ECO-FRIENDLY DISPOSABLE CUTLERY, STANDARD WHITE LINENS FOR SUSHI BAR



Experience Sushi Catering at its Best * Serving Hawaii Since 1985

LIVE-ACTION TEMPURA BAR

\$20.00 PER PERSON PLUS TAX

(*ONLY AVAILABLE FOR EVENTS THAT TAKE PLACE IN H79)
(MINIMUM 40 GUESTS)

INCLUDES:

2 HOURS OF LIVE-ACTION SUSHI BAR WITH PROFESSIONAL SUSHI CHEF(S)

« SHRIMP »

« EGGPLANT »

« STRING BEANS »

« CARROTS »

« ONION RINGS »

« MUSHROOMS »

« CALIFORNIA SUSHI TEMPURA »

« KABOCHA »

PRICE INCLUDES:

DELIVERY, SETUP, SUSHI BAR, ECO-FRIENDLY DISPOSABLE CUTLERY, STANDARD WHITE LINENS FOR SUSHI BAR



BEVERAGE SERVICE FLAT RATE PACKAGES

INCLUDES: DETAILED ALCOHOL SHOPPING LIST, COOLERS, ICE, CLEAR DISPOSABLE CUPS, BEVERAGE NAPKINS, DRINK MIXERS, DRINK GARNISHES, JUICES, SODA AND WATER. BARTENDERS WILL SETUP, BREAKDOWN AND SERVICE YOUR GUESTS DURING THE DURATION OF THE EVENT.

◀◀ DA HUI ▶▶

20 – 45 GUESTS
\$640

◀◀ DA PAINA ▶▶

46 – 75 GUESTS
\$970

◀◀ DA LUAU ▶▶

76 – 100 GUESTS
\$1080

*101+ - ADDITIONAL \$5.50 PER PERSON

ADDITIONAL OPTIONS

◀◀ BAR FRONT RENTAL ▶▶

\$110

◀◀ TABLE BUSSING AND TRASH REMOVAL ▶▶

\$330

◀◀ COCKTAIL HOUR SETUP ▶▶

\$110

FOR SEPARATE SETUP FROM THE MAIN BAR, INCLUDES SERVICE FOR BEER & WINE OR TWO SPECIALTY COCKTAILS AND ICED WATER

◀◀ LAWN GAMES ▶▶

\$45 EACH

GIANT JENGA, GIANT CONNECT FOUR, CORNHOLE
BASED ON AVAILABILITY