



PUPU/APPETIZER PLATTERS

SMALL (Serves 15-20) MEDIUM (Serves 20-30) LARGE(Serves 30-40)

VEGGIE CRUDITE

Medley of Freshly Blanched Vegetables Served with Edamame Hummus & Red Pepper Dip
75/100/135

TROPICAL FRUIT

A wide variety of Seasonal Favorites, Fresh Berries & Pineapple Artfully Displayed
85/125/155

ITALIAN BRUSCHETTA

Grilled Bread Rubbed with Garlic and Topped with Olive Oil, Sun-Dried Tomato Pesto & Cheese
80/115/150

RAINBOW TORTILLA CHIPS

Flash Fried Chips Served with Salsa Pico de Gallo, Pinto Bean Dip, Chili Con Queso, Cilantro Sour Cream, Guacamole & Chicken Fajita Dip
85/125/155

ARTISAN CHEESE DISPLAY

Assortment of Cheeses, Garnished with Grape Clusters, Dried Fruits and Roasted Nuts, with a Variety of Crackers and Lavosh
145/200/265

ANTIPASTO MISTO

Array of Imported Italian Meats, Caprese Mozzarella, Tomatoes, Olives, Roasted Sweet Red Peppers & Artichoke Hearts. Fresh Italian Bread, Crostini & Bruschetta Baguettes
165/225/275

MINI KALUA

PORK SLIDERS

Kiawe Smoked Pork, Caramelized Onions Served on Fresh Taro Buns
105/155/205

CHICKEN SATAY SKEWERS

Yellow Curry & Coconut Marinated Grilled Served with Peanut Sauce
2/Skewer

TEMPURA SHRIMP

Delicately Marinated Shrimp, Tempura Batter and Flash Fried Served with Sweet Chili Sauce
2.75/Shrimp

CAROLINA GOLD CHICKEN WINGS

Served with Ranch Dressing
95/145/195

HAWAIIAN BEEF SKEWERS

Choice of Thai, Teriyaki, or Garlic Grilled & Served to perfection
2.50/Skewer

VEGETARIAN SPRING ROLLS

Long Rice, Cabbage & Carrots Served with a Sweet Chili Sauce
95/145/200

FRESH AHI POKE

A Local Favorite! Tossed with a Soy Sesame Marinade, Seaweed and Sea Asparagus
Market Price

PANANG CRAB PASTEL

Blue Crab Casserole Tossed with Thai Curry & Basil Topped with Smoked Gouda & Homemade Taro Tortilla Chips
95/145/200

MEAT SPRING ROLLS

Curry Beef, Potatoes & Green Peas with Sweet Chili Sauce
105/155/205