

Hors D'oeuvres

Serves 8 – 10 guests per platter

Cold Platters

Ahi Tartare on Roasted Garlic Toast Points	\$ 125
Bay Shrimp Cocktail on Stuffed Egg	\$ 100
Grilled Eggplant, Bell Pepper Crostini, Tomato and Mozzarella Cheese	\$ 95
Smoked Salmon with Cream Cheese Caper Dill Aioli	\$ 85
Fresh Vegetables Crudités with Dip	\$ 75
Assorted Seasonal Fruit Platter	\$100

Hot Platters

Chicken and Vegetable Spring Rolls	\$ 80
Coconut-Macadamia Nut Chicken	\$ 100
Deep Fried Crab Stuffed Mushroom	\$ 100
Meatballs with Barbecue Sauce	\$ 80
Steamed Sui Mai with Wasabi & Soy Sauce	\$ 75
Teriyaki Marinated Beef Skewers	\$ 90
Teriyaki Marinated chicken Skewers	\$ 80

Specialty Platters

Shrimp and Vegetable Summer Rolls	\$ 135
Fresh Island Style Poke	\$ 175
Fresh Ahi Sashimi	\$ 200
Cajun Style Ahi Sashimi	\$ 200

prices subject to 20 % service charge
and applicable sales tax

Kaimana Pupus & Cocktails

minimum of 20 persons

Pupus

Cold Hors D'oeuvres

Choice of Three (3) -	\$ 30 ++ per person
Choice of Four (4) -	\$ 35 ++ per person
Choice of Five (5) -	\$ 40 ++ per person

Hot Hors D'oeuvres

Choice of Three (3) -	\$ 30 ++ per person
Choice of Four (4) -	\$ 35 ++ per person
Choice of Five (5) -	\$ 40 ++ per person

Specialty Hors D'oeuvres

Smoked Salmon Blini -	Additional - \$ 12 ++ per person
Shrimp & Vegetable Summer Rolls	Additional - \$ 15 ++ per person
Fresh Island Poke -	Additional - \$ 15 ++ per person
Fresh Island Ahi Sashimi -	Additional - \$ 18 ++ per person
Cajun style Ahi Sashimi -	Additional - \$ 18 ++ per person

Cocktails

	Hosted Bar (non-inclusive pricing)	Cash Bar (inclusive pricing)
Standard Bar*	\$ 6.50	\$ 8.25
Premium Bar*	\$ 7.50	\$ 9.50
Domestic Beer	\$ 5.00	\$ 6.25
Premium Beer	\$ 6.00	\$ 7.50
House Wine by Glass	\$ 8.00	\$ 10.00
House Champagne	\$ 8.00	\$ 10.00
Soft Drinks	\$ 3.25	\$ 4.00
Mineral Water	\$ 4.50	\$ 5.75

Domestic Beer: Budweiser, Bud Light & Coors Light
 Premium Beer: Heineken, Corona, Longboard & Fire Rock Asahi
 Standard Bar: Seagrams Vodka, Early Times, Gordon Gin & DH Rum
 Premium Bar: Absolute, Jose Cuervo, Bacardi, Tanqueray & Jack Daniels
 House Wine: Sycamore Lane Chardonnay & Cabernet
 House Champagne: Jean Louis – France
 Soft Drinks: Coke, Diet Coke, Sprite & Gingerale