



# TURTLE BAY

TASTE THE NORTH SHORE

BREAKFAST, LUNCH & BREAK MENUS

Inspired by our Mauka, Kula and Makai

# OUR FOOD PHILOSOPHY

Good food is a reflection of our relationships with our local food community and the abundance and diversity of products that are available. The North Shore is a naturally rich food environment that we intend to shine through in our menus. Enjoy!

## EVENT POLICIES

### EVENT DETAILS & GUARANTEES

Our Catering & Conference Services department will contact the authorized contract representatives to assist in detailed planning & preparations for the catered event. Turtle Bay Resort encourages all menus, event details, and minimum guest counts for each contracted event to be finalized one month prior to the scheduled commencement date. Final guaranteed attendance must be specified in writing at least three (3) business days in advance. Weekend event guarantees are due by 11:00 a.m. HST the previous Wednesday. In the absence of a final guarantee, the agreed number from the contract, or banquet event order will apply. The agreed number listed on the BEO or the actual number served on event day (whichever is greater) will be the number for which you will be charged. Should the number in your party increase considerably, we reserve the right to move your group to a more appropriately sized room or location.

Turtle Bay Resort will set the function up to five percent (5%) over the guarantee, however if a larger set is needed, additional charges may apply. If your expected attendance increases substantially within three days of the event, we will do our best to accommodate, however we cannot guarantee that we will be able to offer the same menu choice for the additional guarantee.

### BUFFET DINING

All buffet menus are priced for one and a half (1½) hours of food service only, unless otherwise specified. At the conclusion of allotted service duration, all food with the exception of wedding cake, become the property of Turtle Bay Resort and can not be taken from the banquet function. If a buffet menu is required for groups with less than thirty (30) guests, a \$250.00 labor administration charge will be added to the event order, and a \$500.00 charge will be added for groups under 20.

### PLATED DINING

A maximum of two entrées per plated event will be allowed, with the exception of any special dietary requirements. If two (2) entrées are chosen for your event, the higher priced entrée will be charged. Additional entrée selections can be added for an additional cost. We require final quantities for each entrée and any special dietary requirements at least three working days in advance. All plated meal functions of less than 30 guests will be charged a labor administration charge of \$150.

### SPECIAL DIETARY REQUESTS

Any special meals, vegetarians or dietary restrictions are to be submitted with menu selections thirty (30) days out. Any additional meals that need to be prepared at time of event to accommodate these needs will be charged at the full menu price.

### FOOD & BEVERAGE

For the safety of our guests and in accordance with State laws, no food or beverage shall be permitted to be brought into the Resort unless specified in your contract. The Resort also prohibits the removal of any event food and beverage from the function with the exception of wedding cakes. Turtle Bay Resort as a licensee is the only authority licensed to sell and/or serve liquor for consumption on the premises. Therefore, no alcohol can be brought onto the licensed property. Turtle Bay Resort reserves the right to discontinue any and all service in the event of blatant or willful disregard for the law on the part of the event sponsor or guests in attendance.

### SERVICE FEES & TAXES

All food and beverage prices are subject to a 23% taxable service charge and 4.712% Hawai'i State sales tax. Catering menu prices, service fees and taxes are subject to change. Prices quoted may be subject to change, given market fluctuations. Patron grants the right to Turtle Bay Resort to raise prices accordingly or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept substitutions.



## BREAKFAST BUFFETS

*Buffet prices reflect one and one half hours of food service. All buffets come with House-Ground Hawaiian Paradise Coffee and a Selection of Teas. 30 guest minimum.*

### SUNRISE BREAKFAST BUFFET

Chilled Orange Juice, Pineapple Juice, Guava Juice, P.O.G. Juice  
Basket of Assorted Breads and Pastries with Fruit Preserves and Butter  
Greek Yogurt Parfait with Local Honey and House Made Granola  
Fruit and Vanilla Greek Yogurt Parfait with Fresh Berries  
Assorted Dry Cereal, Whole, Skim and Soy Milks

#### *Choice of one:*

Scrambled Eggs  
Spinach & Feta Cheese Frittata  
Chorizo & Egg Scramble  
Garden Vegetable Scramble

#### *Choice of one:*

Buttermilk Pancakes  
Taro Pancakes  
Mochi Pancakes  
Hawaiian Sweet Bread French Toast  
All Served with Maple Syrup, Coconut Syrup, Liliko'i Butter

#### *Choice of Two:*

Hardwood Smoked Bacon  
Pork Link Sausage  
Portuguese Sausage  
Grilled Ham  
Chicken Sausage

#### *Choice of one:*

Red Skin Breakfast Potatoes  
Hash Browns  
Steamed White or Brown Rice  
Creamy Cheese Grits

*\$58 Per Guest*

### BUBBLY BAR

Upgrade Your Breakfast or Brunch by adding a Bottomless Bubbly Mimosa Bar  
House Sparkling Served with Assorted Chilled Juices  
*\$25 Per Guest*

*\*Maximum one and one half hours of Mimosa Service*

### NORTH SHORE BRUNCH BUFFET

Chilled Orange Juice, Pineapple Juice, Guava Juice, P.O.G. Juice  
Basket of Assorted Breads and Pastries with Fruit Preserves and Butter  
Greek Yogurt Parfait with Local Honey and House Made Granola  
Fruit and Vanilla Greek Yogurt Parfait with Fresh Berries  
Assorted Dry Cereal, Whole, Skim and Soy Milks

Smoked Salmon Display with Capers, Maui Onions, Tomatoes,  
Whipped Crème Fraiche, Chopped Egg and Bagels  
Classic Egg Benedict with Canadian Bacon, English Muffin, Hollandaise  
Red Skin Breakfast Potato  
Hardwood Smoked Bacon  
Portuguese Sausage or Link Sausage

#### *Choice of one Brunch Specialty:*

Stuffed French Toast  
Hawaiian Sweet Bread French Toast with Kula Strawberries

Bread Pudding French Toast  
Croissant Bread Pudding with Caramelized Rum & Pineapple Compote

Island Fresh Fish  
Thai Coconut Curry, Steamed White Rice and Local Vegetables

Hawaiian Salt & Herb-Crusted Prime Rib of Beef\*\*  
with Natural Jus, Whole Grain Mustard, Creamy Horseradish,  
and Hawaiian Sweet Bread Rolls

*\$78 Per Guest*  
*\$90 Per Guest to Add a Second*  
*Brunch Specialty Item*  
*\*\*\$250 Chef Attendant Required*



## CONTINENTAL & PLATED BREAKFASTS

*All breakfasts are served with House-Ground Hawaiian Paradise Coffee and a Selection of Teas. Plated & Breakfast To-Go optional choices must be selected in advance. 30 guest minimum.*

### SIGNATURE CONTINENTAL

Local and Seasonally-Inspired Sliced Fruit  
Basket of Assorted Breads and Pastries with Fruit Preserves and Butter  
Chilled Orange, Passion-Orange-Guava and Pineapple Juices  
*\$36 Per Guest*

### HALE'IWA CONTINENTAL

Local and Seasonally-Inspired Sliced Fruit  
Basket of Assorted Breads and Pastries with Fruit Preserves and Butter  
Greek Yogurt Parfait with Local Honey and House Made Granola  
Fruit and Vanilla Greek Yogurt Parfait with Fresh Berries  
Assorted Dry Cereal, Whole, Skim and Soy Milks  
Chilled Orange, Passion-Orange-Guava and Pineapple Juice  
*\$44 Per Guest*

*\*Continental breakfast prices reflect one and one half hours of food service.*

### BREAKFAST-TO-GO

Select one from each category below for breakfast on the go.  
Breakfast Boxes are to be pre-ordered at least one week in advance.  
*Choose one of each:*

Baked Item: Banana Bread, Coconut Bread, Butter Croissant, Blueberry Muffin, Chocolate Muffin, Gluten-Free Raspberry Muffin, Bagel with Cream Cheese  
Parfait: Greek Yogurt Parfait with Local Honey and House Made Granola or Fruit and Vanilla Greek Yogurt Parfait with Fresh Berries  
Whole Fruit: Banana, Orange, Apple  
Hot Item: Ham-Egg-Cheddar Breakfast Croissant, Bacon-Egg-Cheddar-English Muffin Breakfast Sandwich, Feta-Spinach-Tomato-Egg White Breakfast Wrap, Egg-Sausage-Cheddar-Potato Breakfast Burrito, Hummus-Tomato-Sprouts Plain Bagel Sandwich

Served in a Breakfast Box with Coffee or Tea to-go  
*\$45 Per Guest*

### BREAKFAST PLATES

Choice of Chilled Orange, Guava, Pineapple Juice or P.O.G. Juice  
Choice of Half Fresh Papaya with Lime or Sliced Seasonal Fresh Fruit  
Basket of Assorted Breads and Pastries with Fruit Preserves and Butter

*Choose one entrée:*

Scrambled Eggs Served with Red Skin Potatoes, Roasted Tomato  
Choice of Bacon, Link Sausage or Portuguese Sausage  
*\$46 Per Guest*

Classic Eggs Benedict with Canadian Bacon, English Muffin and Hollandaise Sauce, Served with Asparagus and Red Skin Potatoes  
*\$48 Per Guest*

Egg White Frittata with White Cheddar, Spinach, Roasted Tomato,  
Served with Turkey Bacon and Sweet Potato Hash  
*\$46 Per Guest*

Greek Yogurt Parfait with Local Honey and House Made Granola  
Pecan-Crusted French Toast with Pineapple, Bananas and Coconut  
Crispy Turkey Bacon  
*\$48 Per Guest*

*\*Plated Breakfasts are available with indoor banquet rooms only.*





## BREAKFAST STATIONS & ENHANCEMENTS

*Enhancers available as an addition to an existing breakfast menu. 30 guest minimum.*

### OATMEAL BAR

Steel Cut Oats - Customized with Brown Sugar, Raisins, Berries, Dried Fruits, Local Honey, Cream, Low Fat or Almond Milk and Vanilla Yogurt

*\$10 Per Guest*

### SMOOTHIE STATION

Build your own blend of Bananas, Strawberries, Kale, Berries, Pineapple, Mango, Cucumber, Peanut Butter, Flax Seeds, Chia Seeds, Whey Protein Powder Greek Yogurt, Almond Milk, Soy Milk and Coconut Water  
(Chef Attendant Required \$250)

*\$14 Per Guest*

### BELGIAN WAFFLE STATION

Belgian Waffles Made-to-Order, Customized with Fresh Berry Compote, Rum and Macadamia Nut Caramelized Bananas, Served with Whipped Cream and Maple, Coconut and Guava Syrups (Chef Attendant Required \$250)

*\$16 Per Guest*

### OMELET STATION

Pick your omelet fillings from Ham, Bacon, Onions, Red Bell Peppers, Mushrooms, Tomatoes and Spinach (Chef Attendant Required \$250)

*\$18 Per Guest*

### BUBBLY BAR

Bottomless Mimosa Bar with House Sparkling  
Served with Assorted Chilled Juices and Garnishes  
(Maximum one and one half hours of Mimosa Service)

*\$25 Per Guest*

### LOCAL MUSUBI

Local-Style Spam Musubi with Egg,  
White Rice and Furikake wrapped in Seaweed Paper

*\$10 Per Guest*

### BREAKFAST BURRITO

Chorizo, Scrambled Egg, Jack Cheese, Red Skin Potatoes  
Wrapped in a Flour Tortilla served with Fresh Salsa

*\$13 Per Guest*

### VEGGIE BURRITO

Black Beans, Corn, Chipotle, Red Peppers, Scrambled Egg, Jack Cheese,  
Red Skin Potatoes, Wrapped in a Flour Tortilla served with Fresh Salsa

*\$13 Per Guest*

### MINI-QUICHE

Choice or Spinach, Tomato and Gruyere Cheese or Ham, Onion, and Cheddar  
Baked with Egg in our House Made Pie Crust

*\$14 Per Guest*

### HARD EGGS

Farm Fresh Local Hardboiled Egg  
*\$5 each*



## À LA CARTE BREAK ITEMS

### FRESH BREWED COFFEE

Freshly Brewed Hawaiian Paradise Regular and Decaf, Served with Milks  
*\$102 Per Gallon*

### HOT & ICED TEAS

Assortment of Specialty Teas, Hot Water, Served with Lemon and Honey  
 -OR-  
 Tropical Iced Tea served with Lemon Slices  
*\$90 Per Gallon*

### CHILLED JUICES

Orange, Pineapple, Passion-Orange-Guava, Grapefruit, Guava  
 Cranberry Juices or Plantation Iced Tea (Iced Tea & Pineapple)  
*\$90 Per Gallon*

### HEALING WATER

Infused Water Station includes Fresh Lemon, Cucumber, Mint and Lime  
*\$60 Per Container*

### ASSORTED BEVERAGES

Sparkling Water, Canned Juices and Soft Drinks  
*\$7 Each*

### HEALTHY JUICES

Local Assorted Juices, Smoothies and Protein Drinks  
*\$14 Each*

### BAKED TREATS

Chocolate Chip, White Chocolate Macadamia Nut,  
 Peanut Butter Chip, and Oatmeal Cookies,  
 Macadamia Nut Brownies  
*\$48 Per Dozen*

### SWEET OR SAVORY FRESH PASTRIES

Assorted Freshly Baked Pastries and Breads  
*\$58 Per Dozen*

### BAGEL & CREAM CHEESE STATION

Includes Toaster Station and Cream Cheeses  
*\$58 Per Dozen*

### YOGURT PARFAITS

Greek Yogurt Parfait with Local Honey and House Made Granola  
 OR  
 Fruit and Vanilla Greek Yogurt Parfait with Fresh Berries  
*\$10 Each*

### ENERGY BARS

Assorted Detour, Kind and Clif Bars  
*\$8 Each*

### BAGGED SNACKS

Individual Bags of Chips, Pretzels, Popcorn & Veggie Chips  
*\$6 Each*





# ANYTIME BREAKS

*Break prices reflect one and one half hours of food service. 30 guest minimum.*

## LOCAL

Fresh Sliced Island Fruit, Mini Acai Bowls with House-Made Granola, Lychee and Strawberry Skewers, Banana Chips, Pickled Mango, Li Hing Mui Pineapple, P.O.G. Juice  
*\$34 Per Guest*

## NEW YORKER

Jumbo Pretzels, Beer Cheese Fondue, Ballpark Mustard, New York Style Cheese Cake Bites, Black & White Cookies, Assorted Sodas  
*\$39 Per Guest*

## COFFEE SHOP

Assorted Biscotti, Eclairs, Coffee Cakes, Macaroons, Palmier Cookies, Hot & Iced Coffee with Milks, Assorted Teas  
*\$37 Per Guest*

## CRISP

Pita Chips, House Made Truffle Chips, Taro Chips, Fresh Tortilla Chips, Roasted Tomato Salsa, Spinach Artichoke Dip, Garlic Hummus, French Onion Dip, Sparkling Waters  
*\$34 Per Guest*

## NALU

Fresh Fruit Kabobs, Local Honey Mint Yogurt Dip, Frozen Fat-Free Sorbet Bars, House Made Granola Bars, Ginger-Cucumber-Lime Healing Water, Assorted Teas  
*\$32 Per Guest*

## SWEET

Freshly Baked Macadamia Nut Cookies, Chocolate Chip Cookies, Fudge Brownies, Lemon Bars, Fig Bars, and Macaroons, Served with Milk, Chocolate Milk, and Coffee  
*\$32 Per Guest*

## RETRO

Butter & Sea Salt Popcorn, Parmesan Herb Popcorn, Mini Pretzels, Mixed Nuts, M&Ms, Red Rope Licorice, Assorted Sodas  
*\$32 Per Guest*

## AFTERNOON TEA

Assorted Rishi Teas served with Fresh Tea Sandwiches—Cucumber & Dill, Curry Chicken Salad, Smoked Salmon & Lemon Cream Cheese, Egg Salad, Roast Beef & Horseradish  
*\$36 Per Guest*

## TRAIL MIX

Roasted almonds, salted peanuts, cashews, walnuts, yogurt raisins, dried cranberries, pineapple and papaya, banana chips, chocolate chips, Coffee and Tea  
*\$32 Per Guest*



# HANA HANA LUNCH

Prices reflect one and one half hours of food service. 30 guest minimum.

## HANA HANA LUNCH SOUP, SALAD & DESSERTS

North Shore Kula Greens, Tomatoes, Cucumbers, Carrots, and Croutons  
Served with Buttermilk Ranch Dressing, Papaya Seed Dressing and Balsamic Vinaigrette  
Local-Style Potato Salad, Red Quinoa Salad, Seasonal Fresh Sliced Fruit  
Lemon Bars, Assorted Cookies and Brownies  
Hawaiian Paradise Coffee and Tropical Iced Tea

### Choose one Soup:

Roasted Tomato Basil, Minestrone, Cream of Broccoli, Beef & Barley

### Choose one Bar:

#### DELI BAR

Choice of 4: Black Forest Ham, Roast Beef, Smoked Turkey, Salami, Chicken Salad,  
Tuna Salad, Roasted Vegetables  
Cheddar, Swiss, Pepper Jack Cheeses with Assorted Condiments & Sandwich Toppings  
Sliced Multi-Grain, Sourdough, Rye and Ciabatta Breads  
(Gluten-Free Breads upon request)  
\$62 Per Guest

#### WRAP BAR

Chicken Salad, Grilled Fresh Island Catch, Roasted Vegetables  
Cheddar, Swiss, Pepper Jack Cheeses with Assorted Condiments & Wrap Fillings  
Spinach and Whole Wheat Wraps  
(Gluten-Free Wraps upon request)  
\$66 Per Guest

#### GRILLED BAR

Choice of 2: Hamburgers, All Beef Hot Dogs, Grilled Chicken, Veggie Burger, Grilled Fresh Catch  
Cheddar, Swiss, Pepper Jack Cheeses with Assorted Condiments & Burger Toppings  
Whole Wheat and Sesame Seed Buns  
(Gluten-Free Buns upon request)  
\$70 Per Guest

## MARKET BOXED LUNCH

All boxed lunches include Hawaiian Chips, whole fruit, bottled water.

### Choose one Starter:

Okinawan Sweet Potato Salad,  
Pasta Salad with Sun Dried Tomato, Pesto, Olives and Parmesan  
Summer Salad with Marinated Feta, Onion, Cucumber, Tomato  
Local Style Macaroni Salad

### Choose one Sandwich or Wrap:

Roasted Beef, Smoked Cheddar, Tomato, Lettuce,  
Onion, Horseradish Mayo, Croissant

Black Forest Ham, Swiss, Tomato, Lettuce, Onion, Sourdough

Smoked Turkey, Black Bean Corn Relish, Pepper Jack Cheese,  
Avocado, Smoked Chili Mayo, Tortilla Wrap

Salami, Mortadella, Pepperoni, Provolone Cheese, Lettuce, Tomato, Onion,  
Ciabatta, Red Wine Vinaigrette

Roasted Zucchini, Squash, Red Peppers, Artichokes,  
Hummus, Feta, Olives, Spinach Wrap

Cucumber, Clover Sprouts, Tomatoes, Capers,  
Chive Crème Fraiche, Hard Boiled Egg, Bagel

Lobster & Shrimp Salad, Lemon Mayo, Lettuce,  
New England Bun (Additional \$5 Per Guest)

### Choose one Dessert:

Chocolate Chip Cookie, Macadamia Nut Cookie,  
Lemon Bar, or Fudge Brownie  
\$48 Per Guest





## BUILD YOUR OWN LUNCH BUFFET

*Buffet prices reflect one and one half hours of food service. All buffets come with Rolls and Butter, Hawaiian Paradise Coffee and a Selection of Teas. 30 guest minimum.*

### SOUP

*Choose one:*

Roasted Tomato Basil Soup  
Potato, Bacon, Cheddar, Spring Onion Soup  
Miso Soup with Traditional Garnishes  
Kale, Sausage, Potato Soup  
Minestrone Soup  
Cream of Broccoli Soup  
Beef & Barley Soup

### SALADS

*Choose two:*

Mixed Kula Greens with Spiced Pecans, Red Onion, Tomato, Umeboshi Dressing  
Wedge Salad with Apple Wood Bacon, Red Onion, Ho Farms Tomatoes,  
Maytag Blue Cheese  
Red Quinoa Salad with Tomato, Parsley, Mint, Cucumber, Green Onion,  
Lemon, Olive Oil  
Cumin Roasted Carrots with Sprouts, Toasted Seeds, Yogurt Dressing  
Greek Salad with Feta, Tomatoes, Cucumbers, Kalamata Olives, Pepperoncini,  
Lemon Garlic Vinaigrette  
Noodle Salad with Tofu, Watercress, Red Peppers, Wafu Dressing

*\$72 per guest*

### SIDES

*Choose two:*

Roasted Fingerling Potatoes with Fresh Herbs  
Fried Rice with Pork Belly and Vegetables  
Roasted Root Vegetables with Local Honey and Brown Butter  
Creamy Polenta with Herbs and Mascarpone Cheese  
Hamakua Mushroom Mix with Truffle Butter  
Chard Broccoli with Tarragon Butter  
Grill Market Vegetables with Balsamic and Baby Arugula

### ENTREES

*Choose two:*

Grilled Local Catch with Thai Coconut Curry and Straw Mushrooms  
Roasted Salmon with Leeks and Lemon Vinaigrette  
Forest Mushroom Ravioli with Watercress, Onion Soubise and Parmesan Broth  
Herb Roasted Chicken with Lemon and Chicken Jus  
Orecchiette Pasta with Peas, Spinach, Lemon, Sugar Snaps and Herb Butter  
Kalbi Short Ribs with House Made Kimchi and Green Onion

### DESSERTS

*Choose two:*

Strawberry Short Cake with Chantilly Cream, Ginger, and Kula Strawberries  
Lemon Tart with Blueberry Compote  
Assorted Cookies  
Assorted Macaroons  
Coconut Panna Cotta with Mango Glaze



## LUNCH PLATES

All menus come with Fresh Artisan Rolls and Butter. Includes House-Ground Hawaiian Paradise Coffee and Specialty Teas.  
Available at indoor banquet rooms only. 30 guest minimum.

### STARTERS (Select One Item)

Kula Greens with Cucumbers, Ho Farm Tomatoes, Watermelon Radish,  
Red Wine Vinaigrette

Classic Caesar with Shaved Parmesan, Garlic Croutons

Cream Less Tomato Soup with Basil

Potato Soup with Bacon, Cheddar, Spring Onion

### DESSERTS (Select One Item)

Yuzu Tart and Ginger Spiked Blueberries and Meringue

Dark Cherry Clafoutis with Cherry Gelee and Chantilly Cream

New York Cheese Cake with Mango Sauce

Flourless Chocolate Cake with Raspberry Glaze and Almond Chantilly

### ENTRÉES (Select One Item)

Herb Roasted Chicken Breast  
Polenta Cake, Broccoli, Roasted Chicken Jus  
\$55 Per Guest

Gnocchi  
Brown Butter, Sage, Kabocha, Spinach, Parmesan  
\$49 Per Guest

Local Island Fish  
Kaffir Lime Jasmine Rice, Baby Bok Choy, Thai Style Lobster Sauce  
\$57 Per Guest

Grilled Sirloin of Beef  
Fingerling Potatoes, Hamakua Mushrooms, Asparagus, Red Wine Veal Jus  
\$65 Per Guest

Miso Glazed Black Cod  
Pickled Onions, Bamboo Rice, Stir Fry Vegetables  
\$59 Per Guest



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DINNER & RECEPTION MENUS

Inspired by our Mauka, Kula and Makai



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## INTERACTIVE RECEPTIONS

*To enhance your reception or compliment an existing buffet. Prices reflect one and one half hours of food service. 30 person minimum.  
For butler-passed service of the below receptions, an attendant fee of \$250 per 50 guests will apply.*

### TASTE OF JAPAN—YAKITORI SKEWERS

Chicken Thigh Skewers with House Tare and Spring Onion  
Chicken Wing Skewers with Sweet Chili and Snasho Salt  
Beef Loin Skewers with Spicy Sesame and Shoyu  
Chawanmushi with Ikura and Furikake  
Gyoza with Pork and Ginger  
Sesame Tuna Tataki with Kaffir Dressing and Cream Yuzu  
\$48 Per Guest

### STREET TACOS

Choice of 2: Mayan Pulled Pork, Spiced Chicken Thighs,  
Cumin Mahi Mahi, Roasted Vegetable or Chipotle Rubbed Skirt Steak  
Flour and Corn Tortillas, Queso Fresco, Shredded Lettuce,  
Shaved Radish, Chopped Onion, Jalapenos, Cilantro,  
Red & Green Salsa, Guacamole, Sour Cream, Limes, Hot Sauce  
\$42 Per Guest

### POKE HEAVEN\*

Made-To-Order Poke Bowls  
Ahi, Hamachi & Moloka'i Sweet Potatoes  
Shoyu, Chili Pepper Water, Ogo, Maui Onions,  
Inamona, Spicy Mayo, Alaea Salt, Sesame Seed,  
Green Onions, Avocado, Hot Sauce  
Served over White Rice, Brown Rice, or Kula Greens  
\$45 Per Guest

*\*Chef Attendant fee of \$250 required.*

### FLATBREADS

*Choose 2 Classics:*

Pepperoni, Cheese & Margherita Pizzas

*Choose 3 Specialty:*

Kale, Italian Sausage, Chili Flakes, Ricotta Cheese  
Hamakua Mushroom, Parmesan, Garlic Cream, Oregano  
Artichoke, Roasted Garlic, Red Onion Confit, Mozzarella, Parsley  
Hawaiian Smoked Pork & Pineapple  
Spinach, Roasted Garlic, Mushroom & Grilled Zucchini  
Clam, Garlic Cream, Fontina Cheese & Baby Arugula  
Truffle, Fontina Cheese, Caramelized Fennel & Romano Cheese (Add \$3 Per Guest)

\$43 Per Guest

*(Gluten-Free Flatbreads Available Upon Request)*

### TASTE OF CHINA—DIM SUM

Steamed Shu Mai with Pork and Shrimp  
Steam Buns with Sweet Chili Pork Belly, Hoisin Sauce, and Pickles  
Steamed Pork Rib Tips with Black Bean Sauce  
Vegetarian Pot Stickers with Shoyu and Chili Oil  
Baked BBQ Pork Buns  
\$46 Per Guest

*\*\*Peking Duck with Scallion Pancake and Plum Sauce*

*\*\*Add \$9 per guest*

### GASTRO PUB STUFF

Hawaiian Ranchers Beef Sliders with Grilled Onions,  
White Cheddar and Special Sauce  
Buffalo Style Wings with Blue Cheese,  
Ranch, Celery and Carrots  
Crispy Mac & Cheese with Bacon Aioli,  
Cheddar, Fontina, Romano and Gruyere Cheeses  
Deviled Eggs with Spring Onion and Smoked Paprika  
Candied Bacon with 5 Spice and Brown Sugar Chili Glaze  
\$46 Per Guest

### ANTIPASTO

Sliced Prosciutto, Genoa Salami, Soppresseta,  
Mortadella, and Spicy Capicola  
Assorted Artisanal Cheese  
Herb Roasted Vegetables with Balsamic Glaze  
Olive Salad with Citrus, Herbs & Chilies  
Crispy Garlic Flat Bread and Focaccia Breads  
\$42 Per Guest



# SUSHI BAR

*To enhance your reception or compliment an existing buffet.*

## NIGIRI SUSHI

Sliced fresh fish over seasoned rice with wasabi.

Minimum 50 pieces per order.

Ebi (Cooked Shrimp)

Amaebi (Raw Sweet Shrimp)

Maguro (Tuna)

Chutoro (Med Fatty Tuna)

Sake (Salmon)

Unagi (Eel)

Hamachi (Yellowtail)

Tai (Red Snapper)

Market Price & Seasonal Availability

## MADE-TO-ORDER SUSHI BAR\*\*

Pick two Maki Rolls and three Inari Sushi for your guests to choose from.

Hand-cut and rolled at your reception by our Sushi Chef.

Prices reflect one and one half hours of food service.

Minimum 50 guests.

*\$66 Per Guest*

*\*\*Sushi Chef fee of \$250 required.*

*May substitute brown rice for any sushi items.*

*Gluten-Free Tamari Soy Sauce may be substituted for regular soy sauce.*

## MAKI & URAKAMI SUSHI ROLLS

Minimum 5 rolls per order.

Cucumber Roll  
*\$14 Per Roll*

Avocado Roll  
*\$15 Per Roll*

California Roll  
Snow Crab, Cucumber, Avocado, Sesame Seeds  
*\$18 Per Roll*

Dragon Roll  
Tempura Shrimp Topped with Avocado, Unagi  
*\$21 Per Roll*

Veggie Roll  
Cucumber, Avocado, Gobo, Carrots  
*\$17 Per Roll*

Spicy Tuna Roll  
Cucumber, Spicy Mayo, Chives, Radish Sprouts, Shichimi Togarashi  
*\$23 Per Roll*

Yellowtail Roll  
Furikake, Avocado, Tempura Crunch, Yuzu Mayo, Serrano Peppers  
*\$20 Per Roll*

MORIAWASE SASHIMI PLATTER  
A fresh display of Ahi Salmon, Yellowtail, and Island Snapper Sashimi,  
Island-Style Ahi Poke with Ogo, Maui Onion,  
Moloka'i Salt, Inamona, , Chili and Scallion Oil  
Served with Shoyu, Pickled Ginger and Wasabi  
(Serves 30 guests)  
*\$1080 Per Platter*





## HORS D'OEUVRES

*Priced per piece. Minimum order is 50 pieces per item. Butler-passed hors d'oeuvres require additional Server Attendant fee of \$250.*

### COLD HORS D'OEUVRES

Whipped Ricotta Cheese Tarts with Tomato Jam and Prosciutto Ham

Salmon Tartar with Chive Crème Fraiche and Caviar

Beet Tartar with Herbed Goat Cheese and Citrus

Vegetarian Summer Roll with Sweet Chili Sauce

Caprese Skewers with Balsamic Glaze

Compressed Watermelon with Marinated Feta, Balsamic Glaze and Micro Basil

Tofu Poke with Shoyu & Ogo

*\$8 Per Piece*

Fresh Island Snapper Ceviche with Lime, Cilantro, Mango and Lemongrass Oil

Sesame Ahi Tataki with Yuzu Mayo and Kaffir Dressing

Shrimp Cocktail Shooter with Bloody Mary Cocktail Sauce and Celery Seeds

Kona Lobster Summer Roll with Sweet Chili and Thai Basil

Local Style Ahi Poke with Soy Gelee and Spicy Mayo

Poached Scallop Ceviche with Grapefruit, Cilantro, Pickled Chilies

*\$10 Per Piece*

### HOT HORS D'OEUVRES

Crispy Cumin Polenta with Fresh Harissa and Smoked Date Chutney

Tandoori Chicken Skewers with Cucumber Raita

Pork Pot Sticker with Ginger, Chili, Soy Dip

Kalua Pork Steam Buns with Hoisin Sauce, Yuzu Pickles and Cilantro

Pork & Beef Meatballs with Ginger and Pineapple Teriyaki Sauce

Tomato Arancini with Smoked Tomato Aioli and Romano Cheese

Roasted Hamakua Mushroom Tarts with Fine Herbs & Goat Cheese

*\$9 Per Piece*

Grilled Sirloin Steak and Asparagus Skewer with Chimichurri Sauce

Crispy Pork Belly with Korean Spice Glaze and Kimchi

Peking Duck with Scallion Pan Cakes and Hoisin Sauce

Crispy Coconut Lobster Skews with Coconut Curry Dip

Beef Rendang with Coconut Kaya and Cilantro

Bacon Wrapped Shrimp with Tamarind BBQ Sauce

Crab Cakes with Chili Mayo and Kahuku Corn Relish

*\$11 Per Piece*



# DISPLAYS & PLATTERS

*To enhance your reception or compliment an existing buffet.*

## GOURMET DOMESTIC & IMPORTED CHEESE PLATTER

Chef's Selection of Award-Winning Local, Domestic and Imported Cheese Served with a variety of Flatbreads, Crisps, and Crackers, Local Blossom Honey and Specially-Paired Preserves

(Serves 30 guests)

*\$480 Per Display*

## MEDITERRANEAN TAPAS PLATTER

Chef's Selection of Imported Spanish and Italian sliced Meats and Cheeses, Served with Assorted Nuts and Olives, Roasted Peppers, Artichoke and Mushrooms, Fig Jam Local Honey, Pickled Vegetables, Crostini, Crackers and Bread

(Serves 30 guests)

*\$600 Per Display*

## VEGETABLE CRUDITÉ PLATTER

Broccolini, Red Radish, Heirloom Carrots, Celery, Spring Onions, Cherry Tomatoes, Snap Peas, Served with Garlic Hummus, Kalamata Olive Tapenade and Spinach Ranch and Assorted Crackers

(Serves 30 guests)

*\$360 Per Display*

## HUMMUS DISPLAY

Sundried Tomato, Pesto and Garlic Hummus Trio, served with Fresh Baked Pita, Lavash Crackers, Sliced Cucumber, Celery, Carrot, Broccoli and Bell Pepper

(Serves 30 guests)

*\$390 Per Display*

## ISLAND LOCAL FRUIT DISPLAY

Sliced Pineapple, Papaya, Kiwi and Kahuku Watermelon (offerings based on seasonal availability), served with Coconut Yogurt Dipping Sauce

(Serves 30 guests)

*\$420 Per Display*

## ICED SHELLFISH BAR

Ahi Poke, Octopus Poke, Jumbo Shrimp, Pacific Oysters, Fresh Sashimi, Grilled Calamari Salad with Mango, Jicama and Red Chili Served with Fresh Lemon, Hawaiian Chili Pepper Cocktail Sauce and a Chiso Shallot Mignonette

(Serves 30 guests)

*\$1020 Per Display*





## DINNER PLATES

*All menus come with Fresh Artisan Rolls and Butter. Includes House-Ground Hawaiian Paradise Coffee and Specialty Teas. Available at indoor banquet rooms only. 30 person minimum. Please select one Salad and one Dessert to pair with your 3-course dinner. Or add on a starter to create a 4-course experience.*

Grilled Hawaiian Ranchers Filet of Beef, Herb Fingerling Potatoes, French Beans, Tomato Jam, Bordelaise Sauce  
*\$132 Per Guest*

Seared Hawaiian Ranchers Filet of Beef, Smoked Herb Butter, Rainbow Carrots, Wilted Greens, Butter Milk Whipped Potatoes, Veal Jus  
*\$132 Per Guest*

Pan Roasted Chicken Breast, Whipped Sweet Potatoes, Asparagus, Yellow Squash, Sage Roasted Chicken Jus  
*\$108 Per Guest*

Prosciutto & Fontina Cheese Stuffed Chicken Breast, Asparagus, Herb Yukon Gold Potato Cake, Spinach, Smoked Tomato Cream Sauce  
*\$114 Per Guest*

Herb Crusted Mahi, Crab & Shrimp Risotto, Bok Choy, Lemon Butter Sauce  
*\$119 Per Guest*

Roasted Pacific Salmon, Red Skin Smashed Potatoes, Choy Sum, Fermented Black Bean Vinaigrette  
*\$116 Per Guest*

Grilled Opah, Creamy Polenta, Sweet Corn Relish, Asparagus, Lemon Butter  
*\$118 Per Guest*

Crab Crusted Kona Kampachi, Lemongrass Rice, Bok Choy, Coconut Red Curry Lobster Sauce  
*\$132 Per Guest*

Filet Of Beef, Cold Water Lobster Tail, Buttermilk Whipped Potatoes, French Beans, Bordelaise Sauce, Drawn Butter  
*\$162 Per Guest*

Filet Of Beef, Garlic Kauai Shrimp, Herb Yukon Gold Potato Cake, Spinach, Tomato Jam, Veal Jus  
*\$156 Per Guest*

Grilled Tofu, Hamakua Mushroom Salad, Red Quinoa, Red Pepper Sauce (Vegan)  
*\$102 Per Guest*





# DINNER STARTERS & ENDINGS

All menus come with Fresh Artisan Rolls and Butter. Includes House-Ground Hawaiian Paradise Coffee and Specialty Teas. Available at indoor banquet rooms only. 30 person minimum. Please select one Salad and one Dessert to pair with your 3-course dinner. Or add on a starter to create a 4-course experience.

## SALAD COURSE

Select One

North Shore Market Greens  
Strawberries, Feta, Balsamic Vinaigrette

Little Gem Wedge  
Bacon, Shaved Red Onion, Blue Cheese Dressing

Kula Blend Lettuce  
Big Island Hearts Of Palm, French Beans, Cherry Tomatoes,  
Croutons, Green Goddess Dressing

Roasted Asparagus Salad  
Chopped Egg, Cherry Tomatoes, Frisee  
Lettuce, Creamy Lemon Tarragon Dressing

Baby Bibb Lettuce  
Mango, Candied Mac Nuts, Cucumbers,  
Ginger Dressing

Classic Caesar Salad with Romaine Hearts,  
Herbed Croutons, Shaved Romano cheese

## DESSERT COURSE

Select One

Caramel Chocolate Tart  
Bourbon Caramel Sauce, Mac Nut Crunch

Coconut Crème Brulee  
Torched Sugar, Toasted Coconut

Kona Coffee Cheese Cake  
Fudge Sauce, Chantilly Cream

Liliko'i Panna Cotta  
Tropical Fruit, Mango Sauce

Sweet Bread Pudding  
Guava, Whipped Vanilla Mascarpone

Almond Cake  
Lemon Chantilly, Raspberries

Death by Chocolate  
Milk Chocolate Mousse, Dark Chocolate  
Brownie Bits, White Chocolate Cream, Fudge  
Sauce, Bitter Chocolate Cookie

## STARTERS

Optional Additions to Create a 4-Course Dinner

Kona Lobster Bisque  
Whipped Crème Fraiche, Lobster Sausage

Ahi and Hamachi Poke Duet  
Ogo, Maui Onion, Alaea Salt, Inamona, Taro Chips,  
Chili and Scallion Oil

Grilled Head-On Kauai Shrimp  
Okinawan Sweet Potato and Taro Puree, Shellfish Nage

Togarashi Seared Ahi  
Cucumber Namasu, Truffle Ponzu, Garlic Chips

Kabocha Pumpkin Ravioli  
Forest Mushrooms, Celery Root Puree, Brown Butter  
Balsamic Vinaigrette

Nori Dusted Kona Kampachi  
Crab Rice, Dashi Broth, Ginger

Vegan Poke  
Moloka'i Sweet Potato, Local Mushroom, Tomato and Onion,  
Hearts of Palm, Limu, Salt, Chili Pepper Water and Soy Sauce

Add \$25 Per Guest to the Entrée Selection



## BUILD YOUR OWN DINNER BUFFET

*Buffet prices reflect one and one half hours of food service. All buffets come with Rolls and Butter, Hawaiian Paradise Coffee and a Selection of Teas. 30 person minimum*

### STARTERS

*(Choice of Four)*

Kula Greens, Spiced Pecans, Red Onion, Tomato, Umeboshi Dressing  
Wedge Salad with Blue Cheese, Bacon, Red Onions, Tomatoes  
Baby Kale, Beets, Strawberry and Radish with Raspberry Vinaigrette  
Red Quinoa Salad with Lemon Olive Oil  
Cumin Roasted Carrots, Sprouts, Toasted Seeds, Yogurt Dressing  
Greek Salad with Feta and Lemon Garlic Vinaigrette  
Noodle Salad with Tofu, Watercress, Red Peppers, Wafu Dressing  
Cream-less Tomato Soup with Basil  
Potato Soup with Bacon, Cheddar, Spring Onion  
Miso Soup with Traditional Garnishes  
Minestrone Soup  
Cream of Broccoli Soup

### SIDE DISHES

*(Choice of Two)*

Roasted Fingerling Potatoes, Fresh Herbs  
Pork Belly Fried Rice  
Roasted Root Vegetables, Local Honey, Brown Butter  
Creamy Polenta, Herbs, Mascarpone Cheese  
Hamakua Mushroom Mix, Truffle Butter  
Chard Broccoli, Tarragon Butter  
Grilled Market Vegetables, Balsamic, Baby Arugula  
Buttermilk Whipped Potatoes  
Lemongrass Rice, Cilantro  
Potatoes Gratin, Blue Cheese, Onions  
White, Brown, or Jasmine Rice

### FROM THE CHEF'S PAN

*(Choice of Three)*

Macadamia Nut Crusted Local Catch, Tropical Fruit Relish  
Grilled Local Catch, Thai Coconut Curry, Straw Mushrooms  
Roasted Salmon, Leeks, Lemon Vinaigrette  
Pan Roasted Chicken Breast, Spinach & Herb Chicken Jus  
Smoked Pork Loin, Kale, Natural Jus  
Grilled Korean Style Skirt Steak, Stir Fried Vegetables  
Forest Mushroom Ravioli, Caramelized Onions, Spinach, Red Pepper Sauce  
Herb Stuffed Chicken, Mushroom, Asparagus, Roasted Chicken Jus  
Penne Pasta and Shrimp Primavera, Tomato Basil Sauce, Romano Cheese  
Roasted Vegetable Penne Pasta, Smoked Tomatoes, Herbs, Olive Oil (V)  
Potato Casserole with Arugula and Goat Cheese (V)  
Red Lentil Curry, with Mango Chutney and Coconut Jasmine Rice (VV)  
Roasted Cauliflower with Grilled Portobello Mushrooms and Snap Peas (VV)  
Organic Chicken Breast, Grilled Asparagus and Dijon Honey Reduction (GF)

### DESSERTS

*(Choice of Three)*

Bread Pudding, Roasted Pineapple, Coconut Cream  
Flourless Chocolate Cake, Dark Cherry Sauce  
Pineapple Upside-Down Cake  
Kona Coffee Cheese Cake, Espresso Fudge Sauce  
Seasonal Fruit Pie, Chantilly Cream  
New York Style Cheese Cake, Mango Sauce  
Lemon Panna Cotta, Blueberry Compote

*BUILD YOUR OWN DINNER BUFFET*

*\$145 Per Guest*





# SPECIAL BUFFET MENUS

Buffet prices reflect one and one half hours of food service. All buffets come with Hawaiian Paradise Coffee and a Selection of Teas. 30 person minimum.

## HAWAIIAN LUAU

\$120 Per Guest

### LUAU ENTRÉES (Choice of Three)

Seasonal Island Fish with Mango Papaya Salsa  
 Steamed Local Fish in Banana Leaf with Coconut Milk & Ginger  
 Teriyaki Beef with Grilled Pineapple and Green Onion  
 Huli Huli Chicken  
 Pork Lau Lau  
 Kalua Pork

### SIDES

Local Style Fried Rice  
 Roasted Moloka'i Sweet Potatoes  
 Stir-fried Seasonal Vegetables

### INCLUDES ALL STARTERS & DESSERTS

Tropical Fruit Salad  
 Spring Mix Salad with Sesame Seed Dressing  
 Spicy Cucumber Kim Chee  
 Lomi Lomi Salmon  
 Assorted Fresh Sashimi  
 Chef's Ahi Poke  
 Chocolate Haupia Pie  
 Guava Chiffon Cake  
 Pineapple Upside-Down Cake  
 Hawaiian Sweet Bread & Taro Rolls and Butter

## ROYAL HAWAIIAN LUAU

Includes Hawaiian Luau Menu items listed above, plus a Chef-Carved  
 Roasted Island Suckling Pig Station  
 \$150 Per Guest

(Minimum of 60 guests for the Royal Hawaiian Luau)

(Chef Attendant Fee of \$250 Required per 100 guests)

## SMOKEHOUSE

\$108 Per Guest

### FROM THE GRILL (Choice of Three)

Angus Prime Burgers  
 All Beef Hot Dogs  
 Assorted Grilled Hot Links  
 Smoked Pulled Pork  
 Slow Roasted Beef Brisket  
 Cajun-Spiced Chicken Breast  
 Herb-Marinaded Fresh Island Catch of the Day  
 Teriyaki Marinated Steak

### SIDES (Choice of Two)

Lemon and Pepper Waialua Asparagus  
 Balsamic Portobello Mushrooms  
 Grilled Kahuku Corn on the Cobb  
 Bacon Mac & Cheese  
 Rosemary Red Potatoes  
 Maple Bacon Baked Beans  
 White, Brown, or Jasmine Rice

### INCLUDES ALL STARTERS & DESSERTS

Sliced Watermelon and Pineapple  
 Mixed Greens Salad with Tomatoes, Carrots, Cucumber, Croutons  
 Buttermilk Ranch and Balsamic Vinaigrette  
 Pineapple Coleslaw  
 Local-Style Mac Salad  
 Sweet & Spicy and Guava BBQ Sauces  
 Pecan Pie  
 Chocolate Truffle Cake  
 Bread Pudding  
 Corn and Jalapeno Muffins





## CARVING STATIONS & ENHANCEMENTS

*To enhance your reception or compliment an existing buffet. All enhancements require a Chef's Attendant Fee of \$250 per station.*

### ROASTED ISLAND SUCKLING PIG

Chef-Carved and served with Bao Buns, Hoisin, Kimchi Pickles, Spicy Mustard (Serves 60 Guests)

*\$1400 Each*

### HAWAIIAN SALT & HERB CRUSTED PRIME RIB OF BEEF

Natural Jus, Whole Grain Mustard, and Creamed Horseradish, Parker House & Sweet Bread Rolls (Serves 30 Guests)

*\$690 Each*

### WHOLE ISLAND SNAPPER FISH

Ponzu, Black Bean Vinaigrette, Sweet Chili Sauce, Herb Salad (Serves 25 Guests)

*\$570 Each*

### ALAEA SALT, ROSEMARY AND ORANGE WHOLE TURKEY

Roasted Turkey Gravy, Cranberry Relish, Hawaiian Sweet Bread Rolls (Serves 30 Guests)

*\$450 Each*

### ROASTED PORKETTA

Rosemary Pork Jus, Country Bread, Watercress Pesto (Serves 30 Guests)

*\$510 Each*

### BEER-MARINATED CHAR GRILLED BRISKET STEAK

House-Made Steak Sauce, Served with Taro Rolls (Serves 30 Guests)

*\$510 Each*

### APPLE AND SAUSAGE STUFFED CENTER CUT PORKLOIN

Roasted Garlic Apricot Demi-Glace Bacon, Jalapeno Pepper and Cheddar Cornbread (Serves 30 Guests)

*\$480 Each*

### CARVED RACK OF ROASTED LAMB

Macadamia Nut Pesto, Teardrop Tomato and Maui Onion Marmalade, Grilled Flatbreads (Serves 30 Guests)

*\$600 Each*



## SPECIALTY & WEDDING CAKES

*Created for any occasion. Please provide a photo of any specialty cake designs to receive a quote. Cakes must be ordered at least two weeks in advance.*

### CAKE SIZES

One-Tier 6" Round Cake (6 to 8 servings)	\$120
One-Tier 9" Round Cake (10 to 12 servings)	\$200
Two-Tier 6" x 9" Round/Stacked Cake (25 servings)	\$375
Three-Tier 6" x 9" x 12" Round/Stacked Cake (65 servings)	\$975
Four-Tier 6" x 9" x 12" x 14" Round/Stacked Cake (90 servings)	\$1350
Cupcakes (Minimum Order of 30)	\$10 each

*\*For a square-shaped cake, an additional \$150 will be added to the base price*

### CAKE FLAVORS

Chocolate	Vanilla	Marble	Red Velvet
Lemon	Devil's Food Cake	Pound Cake	Guava
Coconut	Confetti	Carrot*	Almond *

*\*For carrot and almond cakes, an additional 20% will be added to the base price*

### FILLING FLAVORS

Strawberry	Raspberry Mousse	Ganache	Cream Cheese
Guava	Liliko'i	Coconut Cream	Chocolate Mousse
Lemon Curd	Fresh Berry	Fresh Local Fruit	Vanilla Cream

*\*Filling is optional. If not selected, middle layer will be filled with frosting.*

### FROSTING FLAVORS

Butter Cream	Rolled Fondant*	Chocolate Ganache	Cream Cheese
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*\*For rolled fondant, an additional \$175 will be added to the base price.*

### DESIGNS & DIETARY REQUESTS

Smooth	Pearl Dot	Textured	Custom Design*	Vegan and/or Gluten-Free*
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*\*For custom designs and special preparations, please provide a photo or description of your desired cake to receive a price quote. Flowers are not included.*

### CAKE SERVICE

If more people attend than the desired cake size allows, \$15 per person will be charged for extra cake preparations in order to serve all guests.

Outside Vendor Cakes may be brought in for wedding receptions and are subject to a \$3.50 Cutting Fee per guest.





## UNIQUE EVENT ADDITIONS

*To enhance your reception or compliment your event. 30 person minimum for all additions.*

### DONUT BOARD

Assorted Decorated Glazed Donuts Displayed on our Custom Wooden Donut Board

### MALASADAS

Local Style Donuts Dusted with Sugar and Served with Assorted Dips and Stuffers

### MILKSHAKE BAR

Diner-Worthy Shakes Made-to-Order served with Sprinkle-Rimmed Glasses and Assorted Sweet Toppings

### HONEY SLUSHIE CART

Delicious Frozen Drinks made with Fresh-Pressed, Locally-Sourced Fruit and Sweetened with only Raw, Local Honey

### CHOCOLATE FONDUE HEAVEN

Chocolate Fondue Fountain served with Assorted Fondue Dippers, including Pineapple, Melon, Strawberry, Brownie Bites, Rice Crispy Treat Bites, Marshmallows, Mini Donut Holes and More

### DOLE WHIP

Sweet and Creamy Frozen Pineapple Treat is a delicious hybrid of Soft-Serve and Pineapple Sorbet, served with assorted toppings

### SHAVE ICE

Delicious Hawaiian Shave Ice with Assorted Tropical and Traditional Flavors (Can also be added onto a Bar Package for “Boozy” Shave Ice)

*ALL UNIQUE EVENT ADDITIONS HAVE CUSTOM PRICING BASED ON EVENT SIZE, LOCATION AND DURATION. PLEASE INQUIRE FOR A QUOTE.*





MAHALO