

Catering Menu



Hot Items

Kalua Pork Sliders

Pulled Kalua pork steamed (for 20 hrs) in Banana leaves and plantains with Island Slaw on Hawaiian Sweet Buns (our specialty item) Can be served without bun for gluten free diets.

Shoyu Chicken

Chicken marinated and braised in Soy Sauce, Ginger and brown sugar
(Served with White/Brown Rice)

Bacon Wrapped Chicken Mini Skewers

Asian Style Marinated chicken breast, wrapped in bacon, skewered and broiled, served with a cilantro-Jalapeño dipping mayo or Teriyaki glaze

Traditional Beef Meatballs in homemade Marinara Sauce

Pork and Beef meatballs in a traditional house made marinara sauce

Basil Pasta

Penne Pasta in a Basil herb sauce with Fresh Mozzarella

Large Three Cheese, Seafood, or Chicken Ravioli

With Pesto, Tomato or Butter Herb Sauce

Lump crab stuffed Jalapeno's

Real lump crab with sweet peppers, cilantro and shallots, served in half a jalapeño and broiled.

Classic Chilean Beef (Pino) Empanada's

Homemade Empanadas with a classic and traditional ground beef meat filling. These are large and sliced into portion sized pieces.

Roast Beef Sliders

Prime sliced Roast Beef served on a dinner roll with Au Jus or Chipotle Mayo. Can be served without bun for gluten free diets.

Lasagna Trays

Beef and Sausage Lasagna baked with fresh pasta layers in homemade marinara sauce and Italian cheeses

Macadamia Nut crusted Mahi Mahi

Mahi Mahi fillets crusted with crushed macadamia nuts and Island seasonings, sautéed in a lemon butter sauce

Oso Buco

Traditional Veal Shanks braised in an Italian spiced broth with white wine, carrots, celery and onions.

Cold Items

Tomato Caprese Skewers

Ripe Cherry tomatoes, Fresh Mozzarella and Basil skewered and drizzled with Olive Oil and Balsamic Glaze

Assorted Cheese Board

Served with Crackers, Fruits and Nuts

Charcuterie Board

A gourmet selection of Cured Italian meats and Pâté. Served with a selection of Jams and Olives

Pasta Salad

Penne Pasta with olives, sweet peas, and sweet red peppers with a balsamic vinegar reduction

Pevre Chileno

Chilean salsa w/ onions, jalapeño chilies, yellow chilies, cilantro and tomatoes. Served with French bread slices.

Assorted Salads

Mixed Greens, Specialty Salads and classic Cesar available. All with house made vinaigrettes and dressings

Deviled Eggs

Classic with our own twist

Classic Potato Salad

With Olives, cilantro, peas, carrots and cilantro

Crostini with Sweet Pepper Tapenade

Toasted French bread slices brush with olive oil and topped with a roasted sweet bell pepper and shallot tapenade.

Mini Filo Dough Cup

Mini pastry cup with Brie cheese, drizzled with honey and topped with candied fig.

Seafood Ceviche

Gulf Shrimp, Scallop and white fish in a fresh lime and cilantro brine topped with fresh slaw and avocado.

Live Oysters

Live seasonally available oysters served on half shell with homemade cocktail sauce and lemons.
(Price based on seasonally available stock and quality)

Live Cook Stations (additional cost based on head count)

Pasta Sauté Station

Custom Sauté station with a variety of Pastas, sauces and fresh local ingredients made to order on site. Can have any combination of proteins and vegetables with a variety of handmade sauces.

Street Taco Bar

Handmade street style tacos with seasonally available meats, poultry and seafood. All made to order on site with a variety of seasonal greens and garnishes. Unique recipe's including Lamb, Seafood ceviche's, and locally sourced game meats.

Ethnic Cuisine

Indian Lamb Curry
Indian Butter Chicken
Indian Tadai Chicken
Indian Aloo Palak (Potatoes and Spinach) (veg)
Masoor Daal (Indian Red Lentils) (veg)

Thai Fried Chicken Wings with Thai Spices
Grilled Pork Skewers (Can be Chicken Satay) with Thai Style sauces
Laab – Spicy ground pork in Lime Juice
Grilled Shrimp w/ Clear Noodle
Basil Egg Plant (veg)
Garlic Pepper Ribs
Grilled Chicken with Tumeric

Vietnamese Spring Rolls (fried) (veg)
Vietnamese Meatballs
Vietnamese Chicken Curry
Vietnamese Garlic Beef
Vietnamese Seafood Curry

Sweets

Brownie Squares
Assorted Cookies
Crème Brule
Fresh seasonal fruit
Specialty Cakes for any occasion.
Pastries and gourmet baked items.

All items can be prepared as Appetizer size portions or Full plate sized meals
Either Buffet style or plated service available

We provide all disposable tableware/service items and set up all food items prior to start of the Event.
Servers, Bartenders and Hosts available upon request and priced per event the needs

We can prepare any type of item that you wish or request that is not shown on the above sample list.
Prices would be dependent on the item. Please let us know if there are any specific items that you wish to see. The above is a sampling of our most popular cuisine which can be tailored to meet your individual tastes and needs.

Event final price will be set, once final menu is chosen and Guest count is confirmed no later than 3 days prior to event.

A service deposit will be required at time of booking and will become **non-refundable** if Event is cancelled within **3 days** of Event date.

Form of payment include Cash, Check, MC and Visa