



## *Party Trays Appetizer*

*By the Dozen*

*Minimum Order 2 Dozen*

### *Grilled Black Tiger Shrimps*

*Large Marinated Grilled Shrimps, wrapped in Basil and Bacon*

**24.50/dozen**

### *Pesto Crostini*

*Toasted Baguette brushed with Olive Oil and Garlic*

*Topped with Roma Tomatoes, Pesto And Mozzarella Cheese*

**14.00/dozen**

### *French Mini Lamb Chops*

*Roasted Rutabaga, Parsnip, Butternut Squash, Turnip, Beets, Carrots Vegetable Salad*

**\$38.00/dozen**

### *Seared Salmon and Scallop Lemon Grass Brochette*

*Warm Ginger Coconut Dressing*

**\$36.00/dozen**

### *Chicken Sate's*

*Tender Strips of Chicken, Broiled and Dipped in Peanut Sauce*

**22.00/dozen**

### *Oriental Pot Stickers*

*Vegetable and Meat filled Dumplings, Served with Cilantro Soy Sauce*

**\$22.00/dozen**

### *Brie Cheese Crostini*

*French Brie on a whole grain Baguette, Topped with a Scallion Tomato Salsa*

**\$18.00/dozen**

### *Pan Seared King Scallops*

*Fresh Sea Scallops, wrapped in thinly sliced Pancetta and topped on a Aioli Baguette*

**\$36.00/dozen**

### *Portobello Mushroom Brochettes*

*Balsamic infused Portobello Mushrooms broiled to perfection*

**\$32.00/dozen**

### *Swordfish Potato Cakes*

*Grilled Swordfish on Ginger Jalapeno Potato Cakes*

**\$36.00/dozen**



## Party Trays Appetizer

### *By the Tray*

*Half Tray Serves 10-12*

*Full Tray Serves 25-30*

### *Black Mussels*

*Steamed in a Vegetable Coconut Ginger Sauce*

*Half tray \$45.00\*Full tray \$85.00*

### *Artichoke Parmesan Dip*

*Rich and Delicious Artichoke Dip, Served with French Bread*

*Half tray \$35.00\*Full tray \$65.00*

### *Baked French Brie*

*Large wheel of French Brie, Topped with Walnuts, Almonds, Apricots and Cherries*

*Served warm with Water Crackers and French Bread*

*Half tray \$35.00\*Full tray \$60.00*

### *Fresh Fruit Display*

*Honeydew, Cantaloupe, seedless Watermelon, Kiwi, fresh Grapes & Berries*

*Beautifully Displayed and Arranged*

*Small 35.00\*large 60.00*

### *Grilled Vegetable Display*

*Grilled Zucchini, Yellow Squash, Grilled Eggplant, Spanish Olives, Pepperocinis,*

*Cherry Tomatoes, fresh Cucumber Satziki, Pita Bread Triangles*

*Small 45.00\*large 85.00*

### *Steamed Green Asparagus*

*Lightly steamed green Asparagus topped with a roasted Tomato Scallion Chutney*

*Half tray \$40.00\*Full tray \$75.00*

### *Prosciutto di Parma*

*Herb seasoned Breadsticks wrapped with thinly sliced*

*Prosciutto di Parma, garnished with Cantaloupe Melon*

*Half tray \$45.00\*Full tray \$85.00*

### *Shrimp Ceviche*

*Crunchy Shrimps tossed with Diced Roma tomatoes, Cucumbers*

*Klamata Lime scallion Dressing*

*Half tray \$45.00\*Full tray \$85.00*



## Party Tray Entrees

### *By the Tray*

*Half Tray Serves 10-12*

*Full Tray Serves 25-30*

### **Grilled Lemon Pepper Chicken Breast**

*Sliced breast of grilled Chicken On sautéed Vegetables and Mushrooms*

**Half \$45.00\*\*full \$85.00**

### **Roasted Pork Loin**

*Rosemary and Garlic marinated Loin of Pork, on Peppercorn Demi-glace*

**Half \$45.00\*\*full \$85.00**

### **Broiled Flank Steak**

*Dijon Mustard marinated Flank Steak, Broiled to a juicy medium well, Au Jus*

**Half \$65.00\*\*full \$120.00**

### **Roasted Breast of Turkey**

*Slow roasted Breast of Turkey on a bed of Cornbread dressing*

*Served with sautéed mushrooms, glazed Cranberries and Ruby Port Gravy*

**Half \$55.00\*\*full \$100.00**

### **Grilled Chicken Breast Asado**

*Tender breast of grilled Chicken, topped with a Guacamole Gratinee, Sweet Pepper Salsa*

**Half \$55.00\*\*full \$115.00**

### **Roasted Leg of Lamb**

*Rosemary marinated leg of Lamb simmered in a Merlot au Jus*

*Sliced and Served over roasted Eggplant, Zucchini and Bell Peppers*

**Half \$45.00\*\*full \$85.00**

### **Ginger Chicken Curry**

*Sautéed Chicken simmered with Vegetables in a Lemon Grass, Ginger Chili Sauce*

**Half \$45.00\*\*full \$85.00**

### **Classic Pork Tenderloin**

*Mignon of Farm raised Pork Fillets wrapped in Pancetta Bacon*

*Red Wine Sauce, Sautéed Mushrooms*

**Half \$50.00\*\*full \$95.00**

### **Oriental Baby Back Ribs**

*Tender Back Ribs simmered in Hoisin BBQ Sauce, Warm sesame Cole Slaw*

**Half \$60.00\*\*full \$125.00**



## *Party Tray Seafood*

*By the Tray*

*Half Tray Serves 10-12*

*Full Tray Serves 25-30*

### *Grilled Citrus Salmon*

*Fillet of Salmon marinated in Citrus Juices,  
Served over steamed green Asparagus, Lemon Butter Sauce*

*Half \$65.00\*\*full \$125.00*

### *Hibachi Grilled Ahi Tuna*

*Searched Sushi Style Ahi Tuna served over sautéed Baby Bok Choy  
Wasabi Beurre Blanc*

*Half \$75.00\*\*full \$145.00*

### *Grilled Sea Bass Fillet*

*Grilled Chilean Sea bass fillet, Steamed Asparagus  
Balsamic Tomato Salsa*

*Half \$75.00\*\*full \$145.00*

### *Grilled Mahi-Mahi*

*Grilled Mahi-mahi fillets Served on vegetable Stir Fry  
Coconut Chili Sauce*

*Half \$65.00\*\*full \$125.00*

### *Five Spice Escolar*

*Grilled Pacific Escolar Fillet, marinated in Five spices  
Tropical Fruit Salsa*

*Half \$80.00\*\*full \$150.00*



## Party Tray Salads

### *By the Tray*

*Half Tray Serves 10-12*

*Full Tray Serves 25-30*

### *California Salad*

*Assorted Field Greens, Tossed with Crumbled Feta Cheese*

*Roasted Sunflower Seeds and Red Cherry Tomatoes*

*Served with a Balsamic Vinaigrette*

***Half \$35.00\*\*full \$65.00***

### *Mediterranean Spinach Salad*

*Baby Spinach Leaves tossed with sautéed Bacon, Thinly sliced Red Onions,*

*Kalamata Olives and Feta Olive Oil Dressing*

***Half \$35.00\*\*full \$65.00***

### *Steamed Green Asparagus*

*Lightly steamed green Asparagus topped with a roasted Tomato Scallion Chutney*

*Reduced Modena Balsamic Vinaigrette*

***Half tray \$40.00\*Full tray \$75.00***

### *Shrimp Ceviche Salad*

*Crunchy Shrimps tossed with Diced Roma tomatoes, Cucumbers*

*Kalamata Lime scallion Dressing on shredded Romaine Lettuce*

***Half tray \$35.00\*Full tray \$65.00***

### *European Marche Salad*

*Tender Marche leaf lettuce tossed with Tomatoes, red onions*

*and Crisp Bacon Bits, Olive oil Vinaigrette*

***Half tray \$35.00\*Full tray \$65.00***

### *Big Island Mixed Greens*

*Assorted Field Greens, Tossed with toasted sliced Almonds*

*Thinly Shredded Cabbage, Mandarin Orange Segments*

***Half tray \$35.00\*Full tray \$65.00***

### *Caesar Salad*

*Crisp leaves of Romaine tossed with Garlic Croutons,*

*Freshly grated Parmesan Cheese and our traditional Caesar Dressing*

***Half \$35.00\*\*full \$65.00***

*Add Grilled Chicken Half \$45.00\*\*full \$85.00*

*Add Grilled Shrimps Half \$55.00\*\*full \$100.00*



## Party Tray Potatoes

*By the Tray*

*Half Tray Serves 10-12*

*Full Tray Serves 25-30*

### *Gratinated Potatoes*

*Thinly sliced Potatoes, baked in a Light Garlic Cream*

*Half \$40.00\*\*full \$75.00*

### *Herb Roasted Potatoes*

*Oven Roasted Baby Creamer Potatoes, seasoned with fresh Rosemary & Sea Salt*

*Half \$35.00\*\*full \$65.00*

### *Garlic Mashed Potatoes*

*Smashed Tender Yukon Gold Potatoes, seasoned with Sea salt and Nutmeg*

*In Light Garlic Cream*

*Half \$35.00\*\*full \$65.00*

## Party Tray Rice

*By the Tray*

*Half Tray Serves 10-12*

*Full Tray Serves 25-30*

### *Pineapple Fried Rice*

*Sautéed Sweet Maui Pineapple tossed with steamed Rice*

*Green Peas and roasted Garlic*

*Half \$35.00\*\*full \$65.00*

### *Steamed Wild Rice Mix*

*Steamed Wild Rice and Basmati Rice*

*Half \$45.00\*\*full \$85.00*

### *Classic Rice Pilaf*

*Oven baked Seasoned Rice Pilaf toasted Pine Nuts.*

*Half \$35.00\*\*full \$65.00*



## *Party Tray Pasta*

*By the Tray*

*Half Tray Serves 10-12*

*Full Tray Serves 25-30*

### *Chicken Penne Pasta*

*Penne Pasta tossed with Grilled Marinated Chicken on Tomato Basil Pesto*

*Freshly grated Parmesan Cheese*

*Half \$45.00\*\*full \$85.00\**

### *Bowtie Pasta Primavera*

*Bowtie Pasta Tossed with Seasonal Vegetables*

*And freshly grated Parmesan Cheese, In Light Pesto Sauce*

*Half \$40.00\*\*full \$75.00\**

### *Seafood Penne Pasta*

*Penne Pasta Tossed with Fresh Shrimps, Scallops and Clams*

*In A Pesto, Parmesan Cheese Sauce*

*Half \$45.00\*\*full \$85.00\**

### *Spaghetti Carbonara*

*Sautéed Mushrooms, crisp Bacon in a light Garlic Sauce*

*Half \$40.00\*\*full \$75.00\**

### *Roasted Eggplant Penne Pasta*

*Cubed Roasted Eggplant tossed in Classic Marinara Sauce*

*Fresh Basil and Parmesan Cheese*

*Half \$40.00\*\*full \$75.00\**



## *Disposable Party Supplies*

### *Dinner Set*

*Heavy Duty Disposable Dinner Plate and Appetizer Plate*

*Heavy Duty Fork and Knife rolled into Dinner Napkin*

**\$2.50 per Set**

### *Beverage Set*

*Crystal Cut Tumbler, Beverage Napkins*

*Hot Cups, Stirs, individual Creamer, Sugar Packets, Sweet and Low*

**\$2.25 each Set**

## *Catering Equipments Rentals*

### *Square Stainless Chaffing Dish*

*Includes 2 Sterno*

**\$12.00 each**

### *Round Stainless Chaffing Dish*

*Includes 1 Sterno*

**\$10.00 each**

### *Italian China Platters*

*Large white China Platters for Salads and Appetizers*

**\$8.00 each**

### *Punch bowl*

*10 Qt Crystal Punch Bowl, Silver Ladle*

**\$10.00 each**