

## WHAT'S INSIDE

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v VEGETARIAN
EW EAT WELL
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\section*{ALL-DAY PACKAGES}

\section*{ALL DAY DELICIOUS \$53.99}

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.
\begin{tabular}{lr}
\hline DELICIOUS DAWN & \\
Assorted Muffins v & \(380-550\) Cal each \\
Assorted Scones v & \(400-440\) Cal each \\
Seasonal Fresh Fruit Platter vG PF & \(35 \mathrm{Cal} / 2.5\) oz. serving \\
Assorted Juice & \(110-170\) Cal/8 oz. serving \\
Bottled Water & O Cal each \\
Hawaii Coffee Company-Sam Choy's Kona Coffee Blend & O Cal/8 oz. serving
\end{tabular}

\section*{AM PERK UP}

\section*{Granola Bars v}

Assorted Yogurt Cups
Iced Tea
130-250 Cal each
80-150 Cal each
Bottled Water
\(0 \mathrm{Cal} / 8\) oz. serving
o Cal each
Hawaii Coffee Company-Sam Choy's Kona Coffee Blend
\(0 \mathrm{Cal} / 8\) oz. serving

\section*{POWER UP LUNCH}

Tomato and Cucumber Couscous Salad vg
Orange Fennel Spinach Salad \(\mathbf{v}\) Ew
\(120 \mathrm{Cal} / 3.75\) oz. serving Bakery-Fresh Rolls with Butter v \(210 \mathrm{Cal} / 3.2\) oz. serving 160 Cal each
Green Beans Gremolata vs Ew PF
\(70 \mathrm{Cal} / 3\) oz. serving
Three Pepper Cavatappi with Pesto vew
\(280 \mathrm{Cal} / 7.5\) oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce Ew
New York Cheesecake \(\mathbf{v}\)
Iced Tea
Iced Water
\(210 \mathrm{Cal} / 5.75 \mathrm{oz}\). serving
\(360 \mathrm{Cal} /\) slice

PM PICK ME UP
Chilled Spinach Dip with Tortilla Chips v
\(230 \mathrm{Cal} / 2.25\) oz. serving
Grilled Vegetable Tray vg ew pf
Bakery-Fresh Brownies \(\mathbf{v}\)
\(70 \mathrm{Cal} / 3\) oz. serving
Bottled Water
\(250 \mathrm{Cal} / 2.25 \mathrm{oz}\). serving
Hawaii Coffee Company-Sam Choy's Kona Coffee Blend O Cal/8 oz. serving

\section*{MEETING WRAP UP \$50.69}

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.
\begin{tabular}{lr}
\hline MORNING MINI & \\
\hline Miniature Muffins v & \(80-120\) Cal each \\
Miniature Danish v & \(140-170\) Cal each \\
Miniature Scones v & \(100-110\) Cal each \\
Yogurt Parfait Cups v & \(400-450\) Cal each \\
Bottled Water & 0 Cal each \\
Hawaii Coffee Company-Sam Choy's Kona Coffee Blend & O Cal/8 oz. serving
\end{tabular}

\section*{THE ENERGIZER}
\begin{tabular}{lr} 
Donut Holes v & \(45-90\) Cal each \\
Ripe Bananas vg Ew PF & 100 Cal each \\
Iced Tea & O Cal/8 oz. serving \\
Bottled Water & 0 Cal each \\
Hawaii Coffee Company-Sam Choy's Kona Coffee Blend & O Cal/8 oz. serving
\end{tabular}

\section*{IT'S A WRAP}
Chicken Caesar Wrap 630 Cal each

Pepper Jack Tuna Wrap 610 Cal each
Cran-Apple Turkey Wrap
Grilled Vegetable Wrap v pr 660 Cal each

Seasonal Fresh Fruit Salad ve pr
Choice of One (1) Salad:
Classic Garden Salad with Fresh
Seasonal Vegetables and Balsamic
Vinaigrette and Ranch vg Ew PF
Grilled Vegetable Pasta Salad vg
Individual Bag of Chips \(\mathbf{v}\)
Assorted Craveworthy Cookies v
Bakery-Fresh Brownies v
Iced Tea
Iced Water
\(50 \mathrm{Cal} / 3.5\) oz. serving
\(120 \mathrm{Cal} / 3\) oz. serving 100-160 Cal each 210-260 Cal each
\(250 \mathrm{Cal} / 2.25 \mathrm{oz}\). serving o Cal/8 oz. serving o Cal/8 oz. serving

\section*{MID-DAY MUNCHIES}

Tortilla Chips v
\(260 \mathrm{Cal} / 3 \mathrm{oz}\). serving
Choice of Two (2) Salsas:
\begin{tabular}{ll} 
Salsa Roja vg & \(20 \mathrm{Cal} / 1 \mathrm{oz}\). serving \\
Salsa Verd
\end{tabular}

Salsa Verde vg
\(5 \mathrm{Cal} / 1\) oz. serving
Pico De Gallo ve
\(5 \mathrm{Cal} / 1\) oz. serving
45-100 Cal each
210-260 Cal each
O Cal each
Assorted Craveworthy Cookies v
Bottled Water
Hawaii Coffee Company-Sam Choy's Kona Coffee Blend

\section*{ALL-DAY PACKAGES}

\section*{SIMPLE PLEASURES \$36.69}

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

\section*{SIMPLE CONTINENTAL}

Assorted Donuts v
Assorted Bagels \(\mathbf{v}\) Orange Juice
Bottled Water
Hawaii Coffee Company-Sam Choy's Kona Coffee Blend

240-500 Cal each 290-450 Cal each \(120 \mathrm{Cal} / 8\) oz. serving O Cal each
\(0 \mathrm{Cal} / 8\) oz. serving

\section*{BOX LUNCH}

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water
Choice of Two (2) Sandwiches:
Tuna Salad Ciabatta
Ham and Swiss Sub
Turkey and Swiss Sandwich
Roasted Pepper and Mozzarella Ciabatta vew pF Individual Bag of Chips \(\mathbf{v}\)
Assorted Craveworthy Cookies v
Bottled Water
520 Cal each 400 Cal each 520 Cal each 500 Cal each 100-160 Cal each 210-260 Cal each O Cal each

\section*{MID-DAY MUNCHIES}

Tortilla Chips v
Choice of Two (2) Salsas:
Salsa Roja vg
Salsa Verde vg
Pico De Gallo vg
Assorted Whole Fruit vg Ew PF
Assorted Craveworthy Cookies v
Bottled Water
Hawaii Coffee Company-Sam Choy's Kona Coffee Blend
\(260 \mathrm{Cal} / 3\) oz. serving
\(20 \mathrm{Cal} / 1\) oz. serving \(5 \mathrm{Cal} / 1\) oz. serving \(5 \mathrm{Cal} / 1 \mathrm{oz}\). serving 45-100 Cal each 210-260 Cal each

0 Cal each
\(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving
*All packages include necessary accompaniments and condiments. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions,



\section*{BREAKFAST}

\section*{BREAKFAST COLLECTIONS}

All prices are per person and available for 12 guests or more. All appropriate condiments included.

\section*{MINI CONTINENTAL \$14.69}

\section*{Miniature Muffins v}

Miniature Danish v
Miniature Bagels \(\mathbf{v}\)
Seasonal Fresh Fruit Platter vg PF
Bottled Water
Hawaii Coffee Company-Sam Choy's Kona Coffee Blend

80-120 Cal each 140-170 Cal each 110-160 Cal each \(35 \mathrm{Cal} / 2.5\) oz. serving O Cal each
\(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving

\section*{HEALTHY CHOICE BREAKFAST \$13.59}

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups 190-230 Cal each
Milk 120 Cal each
Bananas vg Ew PF
Assorted Yogurt Cups
100 Cal each
80-150 Cal each
Bottled Water
0 Cal each
Hawaii Coffee Company-Sam Choy's Kona Coffee Blend
O Cal/8 oz. serving

\section*{NEW YORKER \$18.29}

Bagels v
290-450 Cal each
Smoked Salmon Platter with Hard-Boiled
Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese
\(20 \mathrm{Cal} / 3.25 \mathrm{oz}\). serving
Seasonal Fresh Fruit Platter vg PF
\(35 \mathrm{Cal} / 2.5 \mathrm{oz}\). serving Assorted Juice

10-170 Cal/8 oz. serving
O Cal each
Bottled Water
\(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving

\section*{À LA CARTE BREAKFAST}

Assorted Bagels with Butter, Cream Cheese and Jam v \$30.19 Per Dozen

290-450 Cal each

Assorted Muffins Served with Butter and Jam v \$30.19 Per Dozen

380-550 Cal each
Assorted Scones Served with Butter and Jam v \$30.19 Per Dozen

400-440 Cal each

Assorted Pastries v \$30.19 Per Dozen 210-530 Cal each

Overnight Oats - Chilled \$5.69 Per Person Choice of Two (2) Overnight Oats:

Overnight Strawberry Oatmeal v pF
Overnight Blueberry Oatmeal vew
Overnight Apple Cinnamon Oatmeal vpr
Overnight Pear and Pecan Oatmeal v
320 Cal each
210 Cal each 480 Cal each 390 Cal each

Assorted Breakfast Breads v \$16.99 Serves 12

\section*{HOT BREAKFAST}

All prices are per person and available for 12 guests or more. All appropriate condiments included.

\section*{AMERICAN BREAKFAST \$16.49}

Choice of One (1) Breakfast Pastry:
Assorted Danish v
Assorted Muffins \(\mathbf{v}\)
Assorted Scones \(\mathbf{v}\)
Assorted Bagels \(\mathbf{v}\)
Croissants \(\mathbf{v}\)
Breakfast Potatoes v
Crisp Bacon
Breakfast Sausage
Cage-Free Scrambled Eggs v
Bottled Water
Hawaii Coffee Company-Sam Choy's Kona Coffee Blend
250-420 Cal each 380-550 Cal each 400-440 Cal each 290-450 Cal each 370 Cal each

\section*{FRENCH TOAST BUFFET \$16.19}

\section*{Breakfast Potatoes \(\mathbf{v}\)}

Crisp Bacon
Breakfast Sausage
Orange Cinnamon French Toast \(\mathbf{v}\)
Maple Syrup vg
Bottled Water
Hawaii Coffee Company-Sam Choy's Kona Coffee Blend
120-140 Cal/3 oz. serving
60 Cal each
120-180 Cal each
\(180 \mathrm{Cal} / 4\) oz. serving
O Cal each
\(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving

\section*{SUNNYSIDE SCRAMBLE \$16.49}

\section*{Seasonal Fresh Fruit Platter vg pF}

Breakfast Potatoes v
Country Ham
\(35 \mathrm{CaI} / 2.5\) oz. serving

Choice of One (1) Cage-Free Egg Scramble
Country Egg Scramble v
\(140 \mathrm{Cal} / 4 \mathrm{oz}\). serving
California Scramble
al/ oz. serving
Western Scramble
Chorizo and Egg Scramble
Bottled Water

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request Nominal Fee May Apply

\footnotetext{
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}

\section*{BREAKFAST}

\section*{BREAKFAST ENHANCEMENTS}

All prices are per person and available for 12 guests or more.

\section*{EUROPEAN BREAKFAST CHARCUTERIE DISPLAY \$67.19 PER 12}

Platter of Gruyere, Blue Cheese, Genoa Salami,
Prosciutto, Orange Marmalade, Fig Cranberry
Jam, Whole Grain Mustard, Hard-Boiled Egg,
Red Grapes and Crostini
\(400 \mathrm{Cal} / 4.5\) oz. serving

\section*{YOGURT PARFAIT BAR \$11.89 PER PERSON}

Choice of Two (2) Yogurt Flavors:

Greek Yogurt v
Strawberry Yogurt v
Vanilla Yogurt v
Diced Pineapple vg pF
Fresh Strawberries vg pF
Walnuts ve
Honey v
Granola v
\(60 \mathrm{Cal} / 4\) oz. serving \(80 \mathrm{Cal} / 4\) oz. serving \(80 \mathrm{Cal} / 4\) oz. serving \(30 \mathrm{Cal} / 2\) oz. serving \(20 \mathrm{Cal} / 2\) oz. serving \(90 \mathrm{Cal} / 0.5\) oz. serving \(40 \mathrm{Cal} / 0.5\) oz. serving \(110 \mathrm{Cal} / 1\) oz. serving

\section*{SENSIBLE SANDWICHES \$8.59 PER PERSON}

Choice of Two (2) Sensible Breakfast Sandwiches:
Spinach and Feta Flatbread Sandwich v ew pF
240 Cal each
Turkey Sausage and Egg White Flatbread Ew PF
Mexican Turkey Bacon Flatbread ew
Garden Vegetables and Egg on Wheat English Muffin vew
Southwest Garden Vegetable, Ham and Egg on a Wheat English Muffin ew

Turkey Sausage, Cheese and Egg on Wheat English Muffin Chicken and Spinach English Muffin Ew 310 Cal each 300 Cal each 230 Cal each

220 Cal each
260 Cal each 390 Cal each

Open Faced Croissant with Avocado Smash, Fried Egg and Sriracha Drizzle

250 Cal each
Vegan Breakfast Toast with Avocado, Just \({ }^{\text {® }}\) Egg Scramble,
Radishes, Scallions and Sriracha vg Ew pf
200 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request Nominal Fee May Apply

\footnotetext{
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}

\section*{SANDWICHES \& SALADS}

\section*{CLASSIC COLLECTIONS}

All prices are per person and available for 12 guests or more.

\section*{DELI EXPRESS \$17.59}

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)
Individual Bags of Chips v
Assorted Baked Breads and Rolls \(\mathbf{v}\) Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)
Cheese Tray (Cheddar and Swiss) v Relish Tray (Lettuce, Tomato, Onion, Pickles,
Pepperoncini) vg
20-240 Cal each
100-160 Cal each
110-230 Cal each
50-160 Cal/2 oz. serving \(110 \mathrm{Cal} / 1 \mathrm{oz}\). serving

Assorted Craveworthy Cookies v
Choice of Two (2) Beverages:
Lemonade
Iced Tea
Iced Water
\(10 \mathrm{Cal} / 1 \mathrm{oz}\). serving
210-260 Cal each
\(90 \mathrm{Cal} / 8\) oz. serving
\(0 \mathrm{Cal} / 8\) oz. serving
o Cal/8 oz. serving

\section*{PREMIUM BOX LUNCHES}

Spicy Salmon and Arugula Wrap \$20.29
Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade in a Lavash Wrap
Sweet Chili Cucumber Salad vg Ew pF
Individual Bag of Chips \(\mathbf{v}\)
Bakery-Fresh Brownie v Bottled Water

740 Cal each
\(20 \mathrm{Cal} / 3 \mathrm{oz}\). serving
100-160 Cal each
\(250 \mathrm{Cal} / 2.25\) oz. serving O Cal each

\section*{Tuscan Flatbread \$19.89}

Sun-Dried Tomato Spread, Grilled Zucchini, Roasted Peppers, Goat Cheese and Arugula Flatbread vew

430 Cal each Herbed Quinoa Side Salad ve PF
Individual Bag of Chips \(\mathbf{v}\)
Bakery-Fresh Brownie v Bottled Water
3.5 oz. serving

100-160 Cal each

Asian Chicken Salad \$21.29
Grilled Chicken, Romaine, Vegetables, Orange and Almonds tossed with a Sweet and Spicy Sesame
Dressing ew
Bakery-Fresh Roll with Butter \(\mathbf{v}\)
Fresh Fruit Cup vg pF
Lemon Cheesecake Bar \(\mathbf{v}\)
Bottled Water
o Cal each

\footnotetext{
Additional premium box lunch options available upon request! Please contact your catering professional.
}

\section*{CLASSIC BOX LUNCH \$16.79}

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)
130-790 Cal each Individual Bag of Chips \(\mathbf{v}\) 100-160 Cal each Assorted Craveworthy Cookies v 210-260 Cal each Bottled Water

O Cal each

\section*{CLASSIC SELECTIONS SANDWICH BUFFET \$21.89}

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages
\begin{tabular}{lr} 
Choice of Two (2) Side Salads (pg 10) & 20-240 Cal each \\
Dill Pickle Slices vg & 0 Cal/1 oz. serving \\
Individual Bags of Chips v & \(100-160\) Cal each \\
Choice of Three (3) Classic Sandwiches & \(130-790\) Cal each \\
Assorted Craveworthy Cookies \(\mathbf{v}\) & \(210-260\) Cal each \\
Choice of Two (2) Beverages: & \\
\(\quad\) Lemonade & \(90 \mathrm{Cal} / 8\) oz. serving \\
Iced Tea & \(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving \\
Iced Water & \(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving
\end{tabular}

\section*{CLASSIC SANDWICH OPTIONS}
(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread

420 Cal each
Thai Beef Wrap with Roast Beef, Cucumber, Cabbage and Carrot topped with a Thai-inspired Soy Sauce with Basil, Cilantro, Mint and Crushed Red Pepper ew

280 Cal each
Mediterranean Tuna Salad Ciabatta with Roasted Bell Pepper, Cucumber-Caper Relish, Arugula and Basil

500 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise

790 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives,
Fresh Cucumbers, Plum Tomatoes and Red Onion v
430 Cal each

\section*{SANDWICHES \& SALADS}

\section*{CLASSIC COLLECTIONS}

All prices are per person and available for 12 guests or more.

\section*{THE EXECUTIVE LUNCHEON \$23.69}

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)
Dill Pickle Slices vg
Individual Bags of Chips \(\mathbf{v}\)
Choice of Three (3) Executive
Luncheon Sandwiches
Assorted Craveworthy Cookies v
Choice of Two (2) Beverages:
Lemonade
Iced Tea
Iced Water

\section*{EXECUTIVE LUNCHEON SANDWICHES}
(Available Sandwich choices for The Executive Luncheon Buffet)
Vietnamese Pork Baguette with Cucumber, Pickled Daikon and Carrot, Cilantro, Jalapeno and Mayo

790 Cal each
Southwest Smoked Turkey Ciabatta with Fresh
Spinach and Chipotle Mayo
540 Cal each

Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion

640 Cal each

Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta

480 Cal each
Turkey Cobb Lavash with Bacon, Blue Cheese Crumbles and Avocado Mayo

710 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto \(\mathbf{v}\)

440 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black
Olives v pF
580 Cal each
*All packages include necessary accompaniments and condiments.
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\section*{SIDE SALAD SELECTIONS}
(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)
\begin{tabular}{lr} 
Traditional Garden Salad with a Balsamic & \\
Vinaigrette Dressing ve Ew PF & 50 Cal/3.5 oz. serving \\
Baby Spinach Salad with Bacon, Egg, Mushroom \\
and Tomato and Balsamic Vinaigrette & \\
\begin{tabular}{ll} 
Mixed Lettuces, Chickpea, Cucumber and Tomato \\
vg Ew PF
\end{tabular} & 110 Cal/3.75 oz. serving \\
\begin{tabular}{l} 
Red-Skinned Potato Salad with Egg, Celery and \\
Spanish Onion in a Seasoned Mayonnaise Dressing serving \\
v
\end{tabular} & \\
\hline
\end{tabular}

Spanish Onion in a Seasoned Mayonnaise Dressing \(v\)
\(240 \mathrm{Cal} / 4 \mathrm{oz}\). serving

Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing vg ew pr
\(25 \mathrm{Cal} / 3 \mathrm{oz}\). serving

Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce vg Ew PF
\(20 \mathrm{Cal} / 3 \mathrm{oz}\). serving
Fresh Fruit Salad vg pF

Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint Tossed in a Rice Wine Vinegar and Ginger Root Dressing v Ew

Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic vg
\(130 \mathrm{Cal} / 3 \mathrm{oz}\). serving
\(35 \mathrm{Cal} / 2.5 \mathrm{oz}\). serving
\(120 \mathrm{Cal} / 4 \mathrm{oz}\). serving

\section*{BUFFETS}

\section*{THEMED BUFFETS}

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

\section*{GLOBAL STREET TACOS \$24.99}

Tortilla Chips
\(260 \mathrm{Cal} / 3 \mathrm{oz}\). serving
Choice of Two (2) Salsas:
Pico De Gallo vg
Salsa Roja vg
Salsa Verde vg
Cumin Black Beans vgew pF
\(10 \mathrm{Cal} / 1\) oz. serving
\(20 \mathrm{Cal} / 1 \mathrm{oz}\). serving \(5 \mathrm{Cal} / 1 \mathrm{oz}\). serving \(90 \mathrm{Cal} / 3\) oz. serving
Choice of One (1) Rice:
Cilantro Lime White Rice vg
Cilantro Lime Brown Rice vg ew Mexican Rice vg
\(120 \mathrm{Cal} / 3\) oz. serving \(140 \mathrm{Cal} / 3.5\) oz. serving \(130 \mathrm{Cal} / 3 \mathrm{oz}\). serving
Choice of Two (2) Tacos:
Korean Pork Taco with Kimchi
Korean Shrimp Taco with Crema Fresca and Shredded Slaw

200 Cal each
Spicy Fish Taco with Watermelon Salsa
and Spicy Slaw
Green Chili Chicken Taco
Black Bean and Kale Taco ve Ew pF
Mango Chicken Taco ew
Roasted Vegetable Taco vg Ew PF
Cinnamon Sugar Cookies \(\mathbf{v}\)
140 Cal each 220 Cal each 180 Cal each 260 Cal each 200 Cal each 250 Cal each

\section*{EASTERN INFLUENCES - CHILLED BUFFET \$27.29}

Coriander Peanut Ramen Noodles
\(200 \mathrm{Cal} / 3\) oz. serving Szechuan Green Beans
Teriyaki Salmon on Sweet Chile Cucumber Orange Glazed Chicken with Sesame Spinach Ew Gourmet Dessert Bars v 300-370 Cal/2.75-3.25 oz. serving

\section*{SUNDAY BBQ \$25.09}

Apple Bacon Coleslaw
Baked Sweet Potatoes vg Ew PF
Sautéed Green Beans and Peppers vg Ew pF BBQ Beef Brisket
Slider Buns v
Assorted Craveworthy Cookies \(\mathbf{v}\) Bakery-Fresh Brownies v
\(150 \mathrm{Cal} / 3.25 \mathrm{oz}\). serving \(120 \mathrm{Cal} / 4.2\) oz. serving \(90 \mathrm{Cal} / 3.5\) oz. serving \(140 \mathrm{Cal} / 3\) oz. serving 80 Cal each 210-260 Cal each \(250 \mathrm{Cal} / 2.25 \mathrm{oz}\). serving



\section*{BUFFETS}

\section*{THEMED BUFFETS}

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

\section*{NOODLE BAR BASICS \$25.89}

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette vg pF
\(70 \mathrm{Cal} / 2.25 \mathrm{oz}\). serving
Garlic Breadsticks v
Choice of One (1) Pasta:
Cavatappi Noodles vg
Fettuccine Noodles ve
Choice of Two (2) Vegetables:
Broccoli vg pf
Onions ve
Tomatoes vg
Zucchini vg
Choice of Two (2) Proteins:
Grilled Chicken Ew
Italian Sausage
Shrimp
Tofu vg
Choice of Two (2) Sauces:
Marinara Sauce vg
Pesto Sauce
Alfredo Sauce v
Hearty Meat Sauce
Assorted Craveworthy Cookies v
Bakery-Fresh Brownies v
\(180 \mathrm{Cal} / 4\) oz. serving \(240 \mathrm{Cal} / 5.5\) oz. serving
\(10 \mathrm{Cal} / 1\) oz. serving
\(10 \mathrm{Cal} / 0.5\) oz. serving
\(10 \mathrm{Cal} / 1\) oz. serving
\(10 \mathrm{Cal} / 1 \mathrm{oz}\). serving
\(160 \mathrm{Cal} / 3\) oz. serving
\(250 \mathrm{Cal} / 2\) oz. serving
\(60 \mathrm{Cal} / 2\) oz. serving
\(80 \mathrm{Cal} / 2\) oz. serving
\(200 \mathrm{Cal} / 4\) oz. serving
\(140 \mathrm{Cal} / 4 \mathrm{oz}\). serving
240 Cal/4 oz. serving
\(140 \mathrm{Cal} / 4\) oz. serving
210-260 Cal each
\(250 \mathrm{Cal} / 2.25 \mathrm{oz}\). serving

\section*{HARVEST BOUNTY \$29.09}

Traditional Mixed Green Salad vg Ew pF Southern Biscuits with Butter v Buttermilk Mashed Potatoes v Sautéed Dill Green Beans vg Ew pF Choice of One (1) Entrée:

Herb Roasted Turkey Ew
Baked Ham
Apple Pie vg
\(50 \mathrm{Cal} / 3.5 \mathrm{oz}\). serving
190 Cal each
\(120 \mathrm{Cal} / 3.75\) oz. serving
\(30 \mathrm{Cal} / 3\) oz. serving
\(170 \mathrm{Cal} / 3\) oz. serving
\(130 \mathrm{Cal} / 3\) oz. serving \(410 \mathrm{Cal} /\) slice

\section*{THEMED BUFFETS}

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

\section*{NORTHERN ITALIAN BUFFET \$27.49}

Mediterranean Salad with a Greek Vinaigrette \(\mathbf{v}\)
\(110 \mathrm{Cal} / 3.25 \mathrm{oz}\). serving
Garlic Breadsticks v
Roasted Mushrooms vgew pF
Grilled Lemon Rosemary Chicken Ew
Shrimp Scampi
Vermicelli Pasta vg
Berry Panna Cotta 110 Cal each \(90 \mathrm{Cal} / 3\) oz. serving \(130 \mathrm{Cal} / 3\) oz. serving \(100 \mathrm{Cal} / 3 \mathrm{oz}\). serving \(140 \mathrm{Cal} / 3.25\) oz. serving 340 Cal/5 oz. serving

\section*{TASTY TEX MEX \$24.99}

Tortilla Chips \(\mathbf{v}\)
Mexican Rice vg
Charro Beans vg ew pf
Sauteed Peppers and Onions vg
Choice of One (1) Type of Fajitas:
Beef Fajitas with Tortillas,
Shredded Cheddar and Sour Cream
Chicken Fajitas with Tortillas,
Shredded Cheddar and Sour Cream
Citrus Braised Pork with Tortillas,
Shredded Cheddar and Sour Cream
Vegan Chorizo with Tortillas and Vegan Cheese \(\mathbf{v}\)
Choice of Two (2) Salsas:
Pico De Gallo vg
Salsa Verde ve
Salsa Roja vg
Cinnamon Crisps v
\(680 \mathrm{Cal} / 5 \mathrm{oz}\). serving \(580 \mathrm{Cal} / 5\) oz. serving
\(580 \mathrm{Cal} / 3 \mathrm{oz}\). serving \(380 \mathrm{Cal} / 2\) oz. serving
\(10 \mathrm{Cal} / 1\) oz. serving
\(260 \mathrm{Cal} / 3\) oz. serving \(130 \mathrm{Cal} / 3\) oz. serving \(80 \mathrm{Cal} / 3 \mathrm{oz}\). serving \(140 \mathrm{Cal} / 2\) oz. serving
\(5 \mathrm{Cal} / 1\) oz. serving
\(20 \mathrm{Cal} / 1 \mathrm{oz}\). serving
20 Cal each

\section*{HARVEST BOUNTY \$29.09}

Traditional Mixed Green Salad ve Ew pF Southern Biscuits with Butter v Buttermilk Mashed Potatoes v Sautéed Dill Green Beans vg Ew pF Choice of One (1) Entrée: Herb Roasted Turkey Ew Baked Ham Apple Pie vg
\(50 \mathrm{Cal} / 3.5\) oz. serving 190 Cal each \(120 \mathrm{Cal} / 3.75\) oz. serving \(30 \mathrm{Cal} / 3 \mathrm{oz}\). serving
\(170 \mathrm{Cal} / 3\) oz. serving \(130 \mathrm{Cal} / 3\) oz. serving \(410 \mathrm{Cal} /\) slice

\footnotetext{
*All packages include necessary accompaniments and condiments.
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
}

\section*{BUFFETS}

\section*{CREATE YOUR OWN BUFFET}

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

\section*{BUFFET STARTERS}

Classic Garden Salad with Balsamic Vinaigrette and Ranch vg Ew PF

Classic Caesar Salad
Greek Salad with Crumbled Feta \(\mathbf{v}\)
Italian Green Salad with Penne and Prosciutto
Traditional Hummus with Toasted Pita v
Seasonal Fresh Fruit Salad vg pF

\section*{BUFFET ENTREES}

Grilled Lemon Rosemary Chicken Ew \$26.19
Roasted Turkey with Cranberry Relish \$26.19
Chipotle Pork Loin Topped with a Pineapple Salsa

\section*{EW \$26.19}

Moroccan Grilled Salmon \$27.69
Snapper Veracruz ew \$29.09
Asian Marinated Steak \$32.79
Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a
Pepper-Garlic Sauce V Ew PF \$22.19
\(50 \mathrm{Cal} / 3.5\) oz. serving \(170 \mathrm{Cal} / 2.7\) oz. serving \(110 \mathrm{Cal} / 3.25\) oz. serving \(110 \mathrm{Cal} / 3.25\) oz. serving \(130 \mathrm{Cal} / 1.75\) oz. serving \(35 \mathrm{CaI} / 2.25\) oz. serving
\(130 \mathrm{Cal} / 3 \mathrm{oz}\). serving
\(200 \mathrm{Cal} / 3.5\) oz. serving
\(210 \mathrm{Cal} / 3.75\) oz. serving \(130 \mathrm{Cal} / 2.75\) oz. serving
\(150 \mathrm{Cal} / 5\) oz. serving
190 Cal/3 oz. serving
\(420 \mathrm{Cal} / 15.75\) oz. serving

\section*{BUFFET SIDES}

Pan Roasted Vegetables \(\mathbf{v}\) PF
\(45 \mathrm{Cal} / 3\) oz. serving
Fresh Herbed Vegetables vg ew pF
\(100 \mathrm{Cal} / 3.5\) oz. serving
\(90 \mathrm{Cal} / 3\) oz. serving
Ginger Honey Glazed Carrots vew pF
Roasted Red Potatoes vg
Savory Herbed Rice v vg
Macaroni and Cheese \(\mathbf{v}\)

\section*{BUFFET FINISHES}

Bread Pudding with Caramel Apple Sauce
New York-Style Cheesecake
Dulce De Leche Brownie v
Spiced Carrot Cake v 350 Cal/slice
Chocolate Cake v
\(340 \mathrm{Cal} /\) slice
Assorted Craveworthy Cookies v
210-260 Cal each

\footnotetext{
*All packages include necessary accompaniments and condiments.
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
}

\section*{RECEPTIONS}

\section*{HORS D'OEUVRES}

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

\section*{RECEPTION HORS D'OEUVRES (HOT)}

Beef Empanadas \$34.09
Black Angus Mini Cheeseburgers (Sliders) \$62.69
Chicken Quesadillas \$31.89
Chicken Satay \$33.39
Crab Cakes \$50.69
Balsamic Fig \& Goat Cheese Flatbread \$41.99
Assorted Mini Quiche \$32.29
Vegetable Samosas ve \(\$ 41.79\)
Vegetable Spring Rolls vg \$53.19

80 Cal each
50 Cal each
50 Cal each
20 Cal each
35 Cal each
80 Cal each
70-100 Cal each
40 Cal each
50 Cal each

RECEPTION HORS D'OEUVRES (COLD)
Mediterranean Antipasto Skewers v \$40.39
Veggie Hummus Cup ve ew pf \$34.09
Gazpacho Shooter vg Ew PF \$25.09
Shrimp and Coconut Ceviche \(\$ 45.19\)
Traditional Tomato Bruschetta Crostini v \$20.99
Shrimp Cocktail Market Price

60 Cal each 170 Cal each \(30 \mathrm{CaI} / 2\) oz. serving \(80 \mathrm{Cal} / 2\) oz. serving 50 Cal each 70 Cal each

UNSUREOF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?
Contact your catering events specialist to discuss the proper amounts needed for a reception.



\section*{RECEPTIONS}

RECEPTION PLATTERS AND DIPS
All prices are per person and available for 12 guests or more.

\section*{CLASSIC SLICED CHEESE TRAY \(\$ 71.99\) SERVES 12}

Classic Sliced Cheese Tray with Swiss, Cheddar
and Pepper Jack Cheeses, Crackers, Pita Chips and Crostini \(\mathbf{v}\)

\section*{GRILLED VEGETABLES \$57.99 SERVES 12}

Grilled Vegetables served with Balsamic
Vinaigrette vg Ew PF
\(70 \mathrm{Cal} / 3\) oz. serving

\section*{CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE SERVES 12}

\section*{BLACK BEAN, CORN AND PICO GUACAMOLE} \$55.99 SERVES 12
Black Bean, Corn and Pico Guacamole served with
Tortilla Chips vg PF
320 Cal/6.75 oz. serving
*All packages include necessary accompaniments and condiments.
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\section*{RECEPTIONS}

\section*{CHEF-INSPIRED STATIONS}

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.
\begin{tabular}{lr} 
MEZZE DELIGHT \$16.09 & \\
Pita Chips v & \(130 \mathrm{Cal} / 2 \mathrm{oz}\). serving \\
Hummus vG PF & \(320 \mathrm{Cal} / 2 \mathrm{oz}\). serving \\
Baba Ghanoush vg pF & \(90 \mathrm{Cal} / 4 \mathrm{oz}\). serving \\
Tabbouleh Salad vg Ew & \(140 \mathrm{Cal} / 3.25 \mathrm{oz}\). serving \\
Marinated Olives vg PF & \(150 \mathrm{Cal} / 2.75 \mathrm{oz}\). serving \\
Seasonal Vegetables vg Ew PF & \(70 \mathrm{Cal} / 3 \mathrm{oz}\). serving \\
Falafel vg & 35 Cal each
\end{tabular}

MEZZE DELIGHT \$16.09
Pita Chips \(\mathbf{v}\) mmus Vg pF
Baba Ghanoush vg pF Marinated Olives vg Pe Seasonal Vegetables vg Ew PF

\section*{AMERICAN TEA \$17.29}

Fresh Mozzarella Tea Sandwiches \(\mathbf{v}\) Grilled Chicken and Apple Tea Sandwiches Roast Beef and Brie Tea Sandwiches Scones with Jam and Honey Cream Cheese \(\mathbf{v}\) Assorted Petit Fours v
Shortbread Cookies v
Hot Water with Assorted Tea Bags

\section*{TRADITIONAL CARVING - ROASTED TURKEY \$19.79}

Carved Roasted Turkey Ew
Bakery-Fresh Dinner Rolls with Butter v Sun-Dried Tomato Aioli v Cranberry-Mandarin Relish ve
Mesquite Mayonnaise \(\mathbf{v}\)
\(170 \mathrm{Cal} / 3\) oz. serving 160 Cal each \(210 \mathrm{Cal} / 1\) oz. serving \(60 \mathrm{Cal} / 1\) oz. serving \(210 \mathrm{Cal} / 1\) oz. serving

\section*{BREAKS}

All prices are per person and available for 12 guests or more
\begin{tabular}{lr}
\hline SNACK ATTACK \$11.89 & \\
\hline Assorted Chips \(\mathbf{v}\) & \(100-160\) Cal each \\
Roasted Peanuts \(\mathbf{v}\) & \(180 \mathrm{Cal} / 1\) oz. serving \\
Trail Mix \(\mathbf{v}\) & 290 Cal each \\
Assorted Craveworthy Cookies \(\mathbf{v}\) & \(210-260\) Cal each \\
Bakery-Fresh Brownies \(\mathbf{v}\) & 250 Cal/2.25 oz. serving
\end{tabular}

\section*{BREADS AND SPREADS \$9.09}
\begin{tabular}{|c|c|}
\hline Tortilla Chips v & \(260 \mathrm{Cal} / 3\) oz. serving \\
\hline Pita Chips v & \(130 \mathrm{Cal} / 2\) oz. serving \\
\hline Crostini ve ew & 40 Cal each \\
\hline \multicolumn{2}{|l|}{Choice of Four (4) Spreads:} \\
\hline Korean Roja Guacamole vg PF & \(90 \mathrm{Cal} / 2\) oz. serving \\
\hline Ginger Verde Guacamole vg PF & \(80 \mathrm{Cal} / 2\) oz. serving \\
\hline Chilled Spinach Dip v & \(200 \mathrm{Cal} / 2\) oz. serving \\
\hline Feta and Roasted Garlic Dip v & \(260 \mathrm{Cal} / 2 \mathrm{oz}\). serving \\
\hline Traditional Hummus ve PF & \(320 \mathrm{Cal} / 4\) oz. serving \\
\hline Artichoke and Olive Dip v & \(140 \mathrm{Cal} / 2 \mathrm{oz}\). serving \\
\hline Seasonal Fresh Fruit Platter vg PF & \(35 \mathrm{Cal} / 2.5\) oz. serving \\
\hline
\end{tabular}

\section*{REV'D UP AND READY TO GO \$9.99}

Chocolate Orange Power Poppers vg
120 Cal each
Fruit Skewers with Yogurt Honey Dip v ew Carrots and Celery Sticks with Ranch Dip v pF \(90 \mathrm{Cal} / 6.5\) oz. serving \(220 \mathrm{CaI} / 6.5\) oz. serving Cinnamon-Honey Granola \(\mathbf{v}\) \(360 \mathrm{Cal} / 3\) oz. serving

\section*{EXECUTIVE COFFEE BREAK \$8.59}

Assorted Dessert Bars \(\mathbf{v}\)
300-360 Cal/2.75 oz. serving
Bakery-Fresh Brownies v \(250 \mathrm{CaI} / 2.25\) oz. serving
Hawaii Coffee Company-Sam Choy's Kona Coffee Blend O Cal/8 oz. serving

\section*{BEVERAGES \& DESSERTS}

\section*{BEVERAGES}

Includes appropriate accompaniments

\section*{Bottled Water \$2.69 Each}

Assorted Sodas - Bottle \$3.29 Each
Regular Coffee \$31.19 Per Gallon
Decaffeinated Coffee \$31.19 Per Gallon
Hot Water with Assorted Tea Bags \$31.19 Per Gallon

Iced Tea \$23.39 Per Gallon
Lemonade \$23.39 Per Gallon
Assorted Fruit Juices \$25.59 Per Gallon
Iced Water \$2.49 Per Gallon
Infused Water \$12.89 Per Gallon
Choice of One (1) Fruit Infused Water:
Lemon Infused Water
Orange Infused Water
Apple Infused Water
Cucumber Infused Water
Grapefruit Infused Water

DESSERTS
v Assorted Craveworthy Cookies \$21.09 Per Dozen
v Bakery-fresh Brownies
\$25.49 Per Dozen
v Chocolate Covered Strawberries
\$32.89 Per Dozen
v Traditional Apple Pie (Each)
\$18.29 Serves 8
v New York Cheesecake (Each)
\$35.59 Serves 8

210-260 Cal each

40 Cal each
\(410 \mathrm{Cal} /\) slice
O Cal each
0-200 Cal each
o Cal/8 oz. serving
O Cal/8 oz. serving

O Cal/8 oz. serving
O Cal/8 oz. serving
\(90 \mathrm{Cal} / 8\) oz. serving
120-130 Cal/8 oz. serving
O Cal/8 oz. serving
\(0 \mathrm{Cal} / 8\) oz. serving
\(10 \mathrm{Cal} / 8\) oz. serving
\(20 \mathrm{Cal} / 8\) oz. serving
\(10 \mathrm{Cal} / 8\) oz. serving
\(10 \mathrm{Cal} / 8\) oz. serving
\(250 \mathrm{CaI} / 2.25\) oz. serving
\(440 \mathrm{Cal} /\) slice

\section*{ORDERING INFORMATION}

\section*{Lead Time}

Notice of 3 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

\section*{Extras}

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

\section*{Calorie \& Nutrition}

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

\section*{Allergen}

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.


\section*{Contact Us Today}
808.960.1162
alvardo-dickson@aramark.com
hawaiipacific.catertrax.com

Prices effective until 07/01/2024
Prices may be subject to change
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