

SUGAR  BEACH

EVENTS *of* HAWAII

CATERING MENU

# APPETIZER MENU

## COLD SELECTIONS

Watermelon Tomato Skewer, Tomato Jam, Maui Salt, Micro Basil (GF, DF)

Belgian Endive, Lemon, Ricotta, Orange, Pickled Red Onion, Dill (GF)

Ahi Poke, Sweet Sesame Miso Cone

Ahi Tuna Skewer, Lilikoi Coulis, Ginger Lime Curd, Green Seaweed Salad, Won Ton

## WARM SELECTIONS

Polenta Vol au Vent, Tomato Jam, Goat Cheese

Mini Chicken and Waffles, Organic Maple Rum Syrup

Bacon Jam, Brie, Seared Scallop

Classic Crab Cake, Asparagus Royale

Jack Fruit Crab Cake, Asparagus Royale (GF, DF, V)

Hoisin Pork Bao Bun, Bok Choy Kimchee, Sesame, Spicy Pickled Cucumber

Mini Lobster Roll, Homemade Brioche Bun

Kielbasa, Gouda, Blueberry Jam, Lavash Crisp

Tahitian Vanilla Roasted Heritage Carrot Crostini, Thyme, Surfing Goat Cheese, Maui Honey, Toasted Pita

Filet and Sweet Potato Frite, Shallot Jam (GF, DF)

Seared Filet, Basil Oil Pipette, Chimichurri (GF, DF)

Miso Marinated Walu, Sweet Soy, Sushi Rice (DF)

Smoked Duck Quesadilla, Raspberry Chipotle Sauce

Braised Short Ribs, Apricots, Edible Parmesan Black Pepper Spoon

## SMALL PLATE

Seared Butternut Squash, Brussels Sprout Salad, Farro (DF)

Classic Gnocchi, Sun Dried Tomatoes, Kale, Parmesan

Vegetarian Lo Mein, Chinese Egg Noodles, Local Vegetables

Sweet and Sour Crispy Chicken, Local Pineapple, Broccoli (DF)



*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.*

*\*\* Please note some menu items may be seasonally available and based on demand.*

# APPETIZER MENU

## SMALL PLATES

Shrimp and Grits, Black Garlic, BBQ

Shrimp Tempura, Fried Rice, Sweet Soy Glaze

Seafood Curry, Basil, Yellow Curry, Coconut Milk, Jasmine Rice

Penne Ragu, Bison, Shaved Parmesan, Opal Basil

Prime NY Strip, Truffle Frites, Bacon Jam (GF, DF)

## WARM AND CRISPY

Smoked Mozzarella, Honey, Figs

Kalua Pork Pot Sticker, Sweet Thai Chili Sauce

Parmesan Tater Tots, Truffle Aioli (GF)

Ginger Lobster Spring Roll, Sweet Thai Chili Sauce (GF, DF)

Macadamia Nut Prawns, Papaya Chili Sauce

Mini Beef Tacos, Pickled Mustard Seed Slaw, Cotija

## SLIDERS

### Served on Mini Homemade Brioche Buns

Prime Beef, Humboldt Fog Bleu Cheese, Tawney Port

Kalua Pork, Sweet and Sour Caramelized Onions

Caprese, Hand Pulled Mozzarella, Plum Tomatoes, Kula Basil

Sliced Duck Slider, Fig Balsamic, Mustard Glaze, Grilled Onion, Lettuce

## SPECIALTY SLIDERS

Krispy Kreme, Truffle Aioli, Sweet and Spicy Mustard, Prime

Ground Beef

Kalua Pork, Sweet and Sour Caramelized Onions, Swiss Cheese,

Hawaiian Sweet Roll



*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.*

*\*\* Please note some menu items may be seasonally available and based on demand.*

# FIRST COURSE MENU

## FIRST COURSE

### Select One

Kula Strawberry and Greens, Hearts of Palm, Feta, Walnuts, Poppy Seed Dressing (GF)

Butter Lettuce, Aged White Cheddar, Vanilla Bean Vinaigrette, Cranberries, Toasted Almonds (GF)

Kumu Farm's Shaved Seasonal Vegetable Salad, Hawaiian Chili-Lime Dressing, Hydroponic Greens (GF, DF)

Honeydew and Arugula Salad, Blackberries, Feta, Citrus Vinaigrette (GF)

Cantaloupe Caprese, Fresh Pulled Mozzarella, Prosciutto, Pesto, Pomegranate (GF)

Burrata, Heirloom Tomatoes, Rocket, Toasted Hazelnuts, Peach Balsamic, Basil Olive Oil (GF)

Baked Brie in Puff Pastry, Seasonal Grapes, Pears, Kula Strawberries, Truffle Honey

Hydroponic Greens, Pine Nuts, Goat Cheese, Sun Dried Tomatoes, Shaved Red Onions, Balsamic Vinaigrette (GF)

Classic Caesar, Romaine Hearts, Sourdough Croutons, House Made Caesar Dressing, Parmigiano Reggiano

## TABLE PRESENTS

Charcuterie Board, Assortment of Imported and Domestic Cheeses, Italian Cured Meats, Chef's Selection of Olives and Pickled Vegetables, Breads

Artisan Cheese Board, Pure Turkish Honeycomb, Breads



*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.*

*\*\* Please note some menu items may be seasonally available and based on demand.*

# ENTRÉE MENU

## ENTRÉE

- Served with Sugar Beach Events

Hawaiian Style Sweet Rolls with

French Butter

- Coffee and Hot Tea Service Included

- Bottled Water Service Available

Flat – Fiji Water

Sparkling – San Pellegrino

Tropical Iced Tea Available

\*Upgraded Espresso, Cappuccino, Latte

## FEATHERS

Whiskey Chive Chicken, Parsnip Puree, Hearts of Palm Salad, Fried Sage (GF)

Honey Bourbon Glazed Chicken, Farro and Kale, Thai Chili Edamame (DF)

Island Style Chicken, Charred Pineapple Round, Coconut Carrot Puree, Molokai Potato Cubes, Chive Oil (DF)

Seared Duck Breast, Carrot Puree, Green Apple Ragout, Beets, Parsnip Puree, Hibiscus Dust (GF)

## SCALES

Coconut Milk Poached Fresh Catch, Molokai Sweet Potato Puree, Hawaiian Chili Pepper, Candied Cilantro, Pea Shoots, Kaffir Lime (GF)

Miso Marinated Fresh Catch, Thai Style Red Quinoa Ancient Grain Medley, Mango Oil (DF)

Olive Oil Poached Fresh Catch, Cucumber Salsa, Italian Truffle Sabayon (GF)

Seared Citrus Fish, Papaya, Parsnip Puree, Beurre Blanc, Green Bean Salad (GF)

Roasted Lobster Tail, Meyer Lemon Crème Anglaise, Sugar Snap Peas, Smoked Butter (GF)

*(Available for Tasting for an Additional Fee)*

Fresh Catch, Farmer's Market Vegetable Red Curry, Lemongrass Jasmine Rice (DF)

Seared Scallops on Rosemary Skewer, Tomato Jam, Naan Crisps, Mango Oil, Asparagus

Sauteed Kauai Prawns, Lemon Risotto, Citrus Beurre Blanc, Herbed Cherry Tomato



SUGAR  
BEACH  
EVENTS of HAWAII

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.

\*\* Please note some menu items may be seasonally available and based on demand.

# ENTRÉE MENU

## HOOVES

All Steaks are Hand Cut, Prime American Beef which feature a buttery texture, complex flavors, subtle sweetness, and a lingering finish. Cut of Beef Options:

Prime New York Strip

Choice Filet

### Choose Your Cut of Beef and Pair with One of the Following:

Garlic Parmesan Sauce, Sautéed Spinach, Hubbard Squash Puree, Fingerling Potatoes (GF)

Spiced Tomato Jam, Tahitian Vanilla Heritage Carrots, Diced Yukon Rosemary Potatoes, Bleu Cheese Mousse (GF)

Heirloom Garlic and Herb Crusted, Port Sauce, Myer Lemon Poached Carrot Puree (GF)

Armagnac Sweet Onion Reduction, Creamy Polenta. Grilled Baby Kula Vegetables

Truffle Butter, Corn Risotto, Edamame, Merlot Salt

Chimichurri Sauce, Garlic Whipped Yukon Potatoes (GF)

Asian Style Braised Short Ribs, Caramelized Onion Thyme Tart, Brussels Sprout Puree, Wild Mushroom Ragout (Boneless Beef Short Ribs)

## PORK

Hoisin Glazed Pork Loin, Sweet Potato Hash, Garlic Crema

Crispy Pork Belly, Creamy Polenta, Sweet Potato Cubes, Fresh Oregano, Cyprus Salt

Kalua Style Pork, Kim Chee Aioli, Sugar Beach Fried Rice, Fried Quail Egg

## LAMB

Pomegranate–Molasses Marinade, Purple Molokai Sweet Potato Puree, Ratatouille, Chile Crumbs, Beet Molasses Reduction



*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.*

*\*\* Please note some menu items may be seasonally available and based on demand.*

# ENTRÉE MENU

## KID'S MENU

12 Years and Younger – All Served with Steamed Broccoli and Fresh Fruit.

One Selection for All Children Unless There is a Dietary Restriction

Chicken Fingers and Fries (Grilled or Breaded)

Beef Sliders and Fries (Dairy Free)

Penne Pasta with Butter or Red Sauce

Cheese Pizza



SUGAR  
BEACH  
EVENTS of HAWAII

---

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.*

*\*\* Please note some menu items may be seasonally available and based on demand.*

# PLANT BASED MENU

## VEGETARIAN

Grilled, Marinated Portabella Mushroom, Thai Style Red Quinoa Salad (DF)

Fried Tofu, Market Fresh Vegetables, Jasmine Rice, Thai Peanut Sauce (DF)

Grilled Vegetable Kabobs, Minted Mediterranean Couscous, Feta

Sautéed Tempeh, Greek Style Quinoa Salad (GF, DF)

Seared Cauliflower Steak, Quinoa, Raisins, Nuts, Shallot- Fennel Vinaigrette (GF, DF)

Farro Salad, Chickpeas, Squash, Spinach, Hemp Hearts, Chimichurri (DF)

Stuffed Acorn (or Seasonal) Squash, Pearl Barley, Vegetable Medley, Vegetable Jus (DF)



SUGAR  
BEACH

EVENTS of HAWAII

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.*

*\*\* Please note some menu items may be seasonally available and based on demand.*



# DESSERTS MENU

## PLATED DESSERTS

Petit Gateau ~ Rich Chocolate Brownie, Hawaiian Lilikoi Curd, Praline, Barry Chocolate Mousse, Chocolate Ganache

Classic Pavlova ~ Vanilla or Lemon Meringue, Meyer Lemon and Cara Cara Orange Curd with Season Fresh Fruit (GF)

Molten Lava Cake ~ Warm Dark Chocolate Ganache, Vanilla and Chocolate Cake Croutons, Fresh Sliced Berries, Mint Meringue Drops

Sugar Beach Berry Box- Red Berry Macaron, Dark Chocolate Mousse Sphere, Red Berry Curd, Chocolate Dentelle, Fresh Fruit, Gold Leaf, Hibiscus Powder

Crème Brulee- Fresh Seasonal Berries, Lemon Thyme Cream, Choice of Tahitian Vanilla Bean, Lilikoi or Thai (GF)

Cheesecake- Port Reduction, Coconut Coulis, Seasonal Tropical Fruits Choice of Mango, Chocolate or Traditional

Mille Feuille-Choux Pastry Layers, Irish Cream and Whiskey Mascarpone, Chardonnay Caramel, Praline Crumble

## MINI DESSERT OPTIONS

Crème Brulee & Fresh Seasonal Berries – Choice of Tahitian Vanilla Bean, Lilikoi, Milk Chocolate and Thai (GF)

Assorted House Truffles (GF)

Mini Cheesecake – Mango, Chocolate or Traditional with Seasonal Tropical Fruits

Assorted Macarons – Buttercream, Ganache and Jam Filled (GF)

Malasadas – Local Style, Filled or Sugar Dusted

S'mores Parfait – Crunchy Graham Cracker, Chocolate Mousse and Toasted Marshmallow

Chocolate Covered Fruit Platters (GF)

Macadamia Nut Tart – Orange Zest and Vanilla Cream

Pineapple Upside Down Cake – Warm Caramel Drizzle (Can be GF)



*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.*

*\*\* Please note some menu items may be seasonally available and based on demand.*

# LATE NIGHT BITES

## LATE NIGHT BITES

### Choose One

Milk and Cookies

Whoopie Pies

Flatbreads

Soft Pretzels

Affogato

Donut Skewers

Egg Roll, Vegetable or Pork

Homemade Ice Cream Sandwiches

Grilled Cheese Sandwiches

Funnel Cakes

French Fries

Mini Rye Sandwiches

Sugar Beach Gourmet Popcorn Bags

Adult Buzz Bars



SUGAR  
BEACH

EVENTS of HAWAII

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.*

*\*\* Please note some menu items may be seasonally available and based on demand.*

# ACTION STATIONS

## **AQUA FRESCA**

A Refreshing Greeting to Your Event

Perk up Your Water with the Chef's Beautiful Station and with Flavors of the Island

Mango, Pineapple, Strawberry, Kiwi, Honeydew- Cucumber, Guava, Raspberry, Papaya

## **CEVICHE & POKE STATION**

Let your guests enjoy creating their own personalized mixture while the chef tosses & serves:

Sushi grade Ahi tuna, Scallops, Shrimp

Lemon, Lime, Orange, Grapefruit

Avocado, Cucumbers, Red Onion, Mixed Bell Peppers, Tomatoes, Green Onions, Mango, Jalapeno

Cilantro, Sesame Seeds, Taro Chips, Red Pepper Flakes, Seasoned Won Ton Chips

Traditional, Shoyu, Spicy, Wasabi, California, and edamame

## **DIM SUM STATION**

Fried, Steamed, Seared and Steamed

Sauces: Cilantro, Ginger and Vinegar, Garlic and Vinegar, Sichuan sauce, Hot and Sour

A Selection of Dumplings, Pot Stickers, Summer Rolls and Spring Rolls

Served in Steamer Baskets and Take Out Boxes with Chopsticks

Choose 4:

Kalua Pork Pot Sticker

Lemongrass, Scallop Pot Sticker

Ginger Lobster Spring Roll

Pork Shu Mai

Jiao Zi, Vegetable

Vegetable Summer Roll



*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.*

*\*\* Please note some menu items may be seasonally available and based on demand.*

# ACTION STATIONS

## **AVOCADO STATION**

A Wonderful, Refreshing Vegetarian Option. Fresh, local avocado sliced to serve. Guests Finish with These Options:

Lemon, Lime, Red Onion, Mixed Bell Peppers, Tomatoes, Green Onions, Mango, Jalapeno Salsa, Spices, Cilantro, Taro Chips, Seasoned Won Ton Chips

## **SMALL PLATES STATION**

Select Three

Sesame Crusted Fresh Catch, Ginger Lime Truffle Sauce, Jasmine Rice

Miso Marinated Walu, Sweet Soy, Sticky Rice

Caramelized Shrimp, Sweet Chili Melon Glaze, risotto (GF)

Prime NY Strip, Armagnac Reduction, Broccolini

## **MEDITERRANEAN TAPAS AND CHARCUTERIE STATION**

Greek Style Hummus, Pita Crisps, Crostini

Caponata, Raita, Tzatziki

Focaccia Bread, Assorted Olive Oils, Balsamic Vinegars

Marinated Olives, Assorted Cheeses, Salami, Prosciutto, Pastrami

## **MOROCCAN STATION**

Eggplant (Zaalouk), Tomato (Chachouka), Beet, Marinated Carrots, Pickled Pumpkin, Cucumber-Tomato, Chicken Tagine

## **ARTISAN BREAD STATION**

Assorted House Made Breads and Butters with Jams, Olive Oil and Balsamic



*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.*

*\*\* Please note some menu items may be seasonally available and based on demand.*

# ACTION STATIONS

## **CHARCUTERIE & CHEESE TASTING BAR**

Flights of Artisan Cheese and Cured Meats (with Optional Whiskey Tasting)

## **CAPRESE CARVING STATION AND SALT BAR (GF)**

A Selection of Local Tomatoes, Assorted International Salts, Bocconcini, Goat Cheese, Infused Olive Oils, Balsamic Vinegars, Freshly Pulled Mozzarella on Site

## **FRIED RICE STATION**

Start with our house fried rice and build up your perfect serving by adding:

Char Siu pork, Shrimp, Spam, Assorted Vegetables, Cilantro, Mung Bean Sprouts, Tofu, Cashews, Pineapple and Fried Organic Egg

Served in Chinese Take-Out Boxes with Chop Sticks

## **MONGOLIAN BBQ STATION**

Customize this Chef Attended Action Experience with a Selection of:

Chow Mein Noodles, Stir Fry Vegetables and Accompanying Sauces

Your Choice of 2 Proteins – Chicken, Beef, Tofu, Shrimp or Pork

## **STEAKHOUSE BACON BAR**

Get lost in a world of “everything is better with bacon”

Carved Pork Belly, Bacon Wrapped BBQ Shrimp, Bleu Cheese Stuffed Bacon Wrapped Dates, Chocolate Covered Bacon, Spicy Bacon, Bacon Cheddar Biscuits, Think Cut Maple Bacon. Bacon Grilled at the Station

## **SUSHI STATION**

Hand Rolled Sushi Including California Roll, Spicy Tuna, Smoked

Salmon Rolls, Unagi and Vegetable Summer Rolls with Wasabi,

Pickled Ginger, Shoyu

Additional options available to suit individual tastes



*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.*

*\*\* Please note some menu items may be seasonally available and based on demand.*

# ACTION STATIONS

## **TOMAHAWK CARVING STATION**

House made Steak Sauce, Béarnaise, and Chimichurri

Hawaiian and Cyprus Salts

Frites, Regular and Sweet Potato

## **CARNIVAL DESSERT STATION**

**Select Three**

Funnel Cakes

Deep Fried Oreos

Beignets and Berries

Loaded Ice Cream Sandwiches

## **FLAMING DONUT STATION**

Donuts Displayed and Flambeed to order in our Signature Butter Sauce Finish with Chocolate Sauce, Chardonnay Caramel and Strawberry Sauce

Upgrade Option: Glazed Donut Ice Cream Sandwich

## **DUELING FLAME STATION**

Bananas Foster – Bananas, Butter, Brown Sugar, Jim Beam, Roselani Vanilla Bean Ice Cream

*And*

Cherries Jubilee – Sugar, Lemon, Cherry Brandy, Roselani Vanilla Bean Ice Cream

## **S'MORES BAR**

Milk Chocolate, Dark Chocolate, Cookies and Cream Bars

Orange, Raspberry, Almond, Vanilla Bean House Made

Marshmallows, Nutella, Toasted Macadamia Nuts, Toasted

Coconut. Graham Crackers

Please add Fire Pit Rental



*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.*

*\*\* Please note some menu items may be seasonally available and based on demand.*

# ACTION STATIONS

## CLASSIC MINI COOKIE BAR

Chocolate Chip

Peanut Butter

White Chocolate Macadamia Nut

Oatmeal Raisin

## DESSERT JAR BAR

**Select Three** (Displayed and served in 4 oz mason jars)

Strawberry Shortcake – Light and Layered, Fresh Local Kula Strawberries, Vanilla Sponge Cake, Whipped Mascarpone Filling (seasonal)

Tropical Shortcake – Light and Layered, Fresh Local Seasonal Fruits, Vanilla Sponge Cake, Whipped Mascarpone Filling

Tiramisu – Espresso-Soaked Italian Ladyfingers, Mascarpone Filling, Cocoa

Panna Cotta – Vanilla Custard, Gelee, Fresh Local Seasonal Fruit (Mango / Lilikoi / Strawberry / Blackberry / Dragon Fruit)

Cake Jars – Cake Filling, Buttercream, Perfect for a Grab-and-Go Sweet Snack,

Portable Wedding / Celebration Cake for a Crowd

### **\*Chef fees apply to action stations**

Station options are endless. Let us know your vision and we will be excited to make it happen for you.

GF= gluten free options, other options may be made GF,  
please inquire

DF= dairy free



*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.*

*\*\* Please note some menu items may be seasonally available and based on demand.*