



Cater To Me

33 Aulike Street, Kailua, HI 96734 (office) 261-1738 / 230-8188

Sample 10.

These items to be passed.

- *Ahi poke in saimin spoons.
- *Chilled gazpacho shooters with rock shrimp, avocado.

These items to be stations.

- *Cater To Me surf and turf; keawe broiled baby lamb chops and jumbo black tiger prawns, mongolian bbq sauce, fresh herbed honey dijon bbq sauce, thai peanut sauce, apple mint jelly, lemon buerre blanc.
- *Carving station: Chinese style crispy roast pork, bao buns, hoisin sesame, sweet sour plum. Oven roast beef tenderloin, sweet bread rolls, mini potato rolls, poha dijonaise, creamey hoarseradish, watercress, cilantro, mint.
- *Seared u-10 sea scallops, shichimi pepper buerre blanc.
- *Pick-it salad, hearts of romaine, gorgonzola, caramelized walnuts, red wine vinaigrette.
- *Fresh fruit and vegetable baskets/platters with assorted cheese, dips breads, smoked salmon tortas.
- *Assorted dim sum; mai tai su, half moon, pepiau, pork hash, char siu bao, wok steamed.
- *Dessert; mochi ice cream, lilikoi, lychee, mango, strawberry, (these items to be passed).

*Full bar service: All premium liquors and mixes. Heineken, corona, bud light, (1) chardonnay, (1) pinot grigiot, (1) shiraz/merlot. (all wines 85 pts. or higher). Assorted juice, soda, bottled water.

Food-----	\$6150.00
Bar-----	\$2350.00
Labor-----	\$2485.00
Tax-----	\$ 457.74
Total-----	\$11,442.74

Note: Cater To Me will provide all paper, plastic products, set-up, clean-up, ice service, garbage consolidation. This menu is designed to serve 100 persons.

Beth, I will need 8- 8' banquet tables with cloths and skirts. 450-7" glass plates, 450- stainless forks.