



Cater To Me

33 Aulike Street, Kailua, HI 96734 / 261-1738 / 230-8188 / 261-8010. Fax. 262-8343. www.catertome.com

Sample party 8.

- *Pan seared Atlantic king salmon, sweet corn puree, white truffle oil.
- *Thai basil crusted U-10 sea scallop, schichimi pepper buerre blanc.
- *Pan seared pork tenderloin, herbed honey Dijon bbq, macadamia nut crust, poha demi glace.
- *Keawe broiled baby lamb chops, Lucy's mash, green papaya chutney mint/merlot demi.
- *Cocktail pick-it salad, romaine leaves, balsamic vinaigrette, gorgonzola, caramelized walnuts.
- *Ahi tartar in saimin spoons, chili oil, wasabi oil, nori furikake.
- *Cold gazpacho shooters, rock shrimp, avocado, hoarseradish cream.
- *Assorted mochi ice cream; strawberry, lilikoi, mango, lychee served on dry ice.
- *Gran marnier chocolate truffles.

Bar service: (2) white wines, (2) red wines, (all wines 85 pts. or higher, wine spectator). (2) domestic beers, (2) import beers, assorted juice soda and bottled water.

Note: Cater To Me will provide all paper, plastic products, set-up, clean-up, garbage consolidation. This menu is designed to serve 150 persons. The food stations may be subject to adverse weather and may need to be under cover.

Cater To Me will provide a full staff of 18 persons including cooks and servers. This is equivalent to 1 staff per 8 guests.

Food -----	\$7,500.00
Bar-----	\$2,250.00
Labor-----	\$2,430.00
Rental-----	\$
Tax-----	\$
Total-----	\$