

Menu A - \$26.00+tax

marinated hibachi grilled beef
boneless barbecue chicken thighs
mixed green salad with tomato & cucumber
served with ranch and champagne vinaigrette
pasta salad
baked beans
steamed white rice
macadamia nut cream tart
pineapple upside down cake
kona coffee brownies

Menu B - \$36.00+tax

boneless chicken cacciatore
Island mahi mahi with a white wine caper sauce
linguine with clam sauce
cheese ravioli with marinara sauce
mixed green salad with tomato & cucumber
served with ranch and champagne vinaigrette
tomato with mozzarella cheese & basil threads
cucumber namasu salad
assorted maki sushi to include:
california rolls, futo maki & inari sushi
garlic cheese french bread
tiramisu cake
chocolate fudge cake
cheesecake with blueberry topping

Enhancement options:

\$150.00+tax each
\$200.00+tax per piece
\$6.00+tax per person
\$9.00+tax per person
\$7.50+tax per person
\$5.00+tax per person
\$7.50+tax per person
\$4.00+tax per person
\$2.50+tax per piece
\$3.00+tax per piece
\$3.25+tax per piece
\$6.00+tax per piece
\$5.00+tax per piece
\$2.50+tax per piece
\$2.50+tax per piece
\$4.00+tax per piece

\$1.50+tax per piece
\$60.00+tax per pound
\$5.25+tax per piece
\$2.75+tax per person
\$4.00+tax per piece
\$2.75+tax per person



events
by moana

This is how it should feel.™

Menu C - \$45.00+tax

Peel & eat shrimp w/Cocktail Sauce & Lemons
Hibachi beef with a wasabi red wine demi glace
boneless chicken breast with
tomato apricot chutney & sherry glaze
mahi mahi with lemon basil caper beurre blanc
marinated mushroom salad
local style potato-macaroni salad
chinese chicken salad
fresh ahi poke
inari & maki sushi
fresh steamed vegetables
steamed white rice
garlic mashed potatoes
apple strudel with cinnamon custard
open fruit tart
pumpkin pie
Kona coffee brownies

pre-carved whole turkey with traditional stuffing & gravy (serves 20)
pre-carved vermont ham with pommery mustard (serves 35)
moana clam chowder
portobello mushroom ravioli arrabiata
grilled pork loin with island chutney
kalua pig & cabbage
pork lau lau
seared tofu on wok vegetables with a sesame ginger sauce
assorted dim sum (potstickers)
oriental vegetable & shiitake mushroom spring rolls with plum sauce
miniature assorted quiche to include: spinach, seafood & loraine
mini crab cakes with basil white wine butter sauce
moroccan chicken purse (curried chicken filled oven baked filo purses)
coconut shrimp with sweet & spicy chili sauce
air dried cured italian prosciutto wrapped papaya
assorted deluxe canapés to include:
beggars purse with pipikaula & leek, smoked salmon, crabmeat or mushroom,
thai ahi tartar on baby squash, and baby shrimp on cucumber
peel and eat shrimp with horseradish cocktail sauce
fresh island ahi sashimi
assorted nigiri sushi to include: maguro, sake, ebi, tamago, ika & tako
chinese style fried noodles
assorted mini french pastries
local style bread pudding with a warm vanilla sauce

- Minimum order requirement of 50 for all per piece items, and 30 for per person items
- All menu deliveries include disposable plates, utensils & napkins