### Ala Carte Catering

Additional fee will apply for items packed for carryout.

<table>
<thead>
<tr>
<th>Item</th>
<th>Half Pan (20-25 People)</th>
<th>Full Pan (40-45 People)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled Eggs</td>
<td>$33</td>
<td>$66</td>
</tr>
<tr>
<td>Hash Brown, Shredded</td>
<td>$30</td>
<td>$60</td>
</tr>
<tr>
<td>Bacon</td>
<td>$39</td>
<td>$78</td>
</tr>
<tr>
<td>Pork (Link) Breakfast Sausage</td>
<td>$40</td>
<td>$80</td>
</tr>
<tr>
<td>White Rice</td>
<td>$22</td>
<td>$44</td>
</tr>
<tr>
<td>Edamame (Soy Beans 8lbs)</td>
<td>$56</td>
<td>$112</td>
</tr>
<tr>
<td>Cole Slaw</td>
<td>$24</td>
<td>$48</td>
</tr>
<tr>
<td>Baked Beans</td>
<td>$31</td>
<td>$62</td>
</tr>
<tr>
<td>Macaroni Salad</td>
<td>$35</td>
<td>$70</td>
</tr>
<tr>
<td>Kalua Pork and Cabbage</td>
<td>$42</td>
<td>$84</td>
</tr>
<tr>
<td>Pancit (Pork or Chicken)</td>
<td>$42</td>
<td>$84</td>
</tr>
<tr>
<td>Pancit (Shrimp)</td>
<td>$68</td>
<td>$136</td>
</tr>
<tr>
<td>Tossed Green Salad</td>
<td>$43</td>
<td>$86</td>
</tr>
<tr>
<td>Potato Salad</td>
<td>$47</td>
<td>$94</td>
</tr>
<tr>
<td>Chicken Long Rice</td>
<td>$47</td>
<td>$94</td>
</tr>
<tr>
<td>Chicken or Pork Broccoli</td>
<td>$52</td>
<td>$104</td>
</tr>
<tr>
<td>Sweet &amp; Sour Pork Ribs</td>
<td>$56</td>
<td>$112</td>
</tr>
<tr>
<td>Barbeque Pork Ribs</td>
<td>$57</td>
<td>$114</td>
</tr>
<tr>
<td>Chinese Fried Noodles</td>
<td>$58</td>
<td>$116</td>
</tr>
<tr>
<td>Pork or Shrimp Fried Rice</td>
<td>$59</td>
<td>$118</td>
</tr>
<tr>
<td>Barbeque Chicken (Assorted Pieces)</td>
<td>$62</td>
<td>$124</td>
</tr>
<tr>
<td>Shrimp Broccoli</td>
<td>$62</td>
<td>$124</td>
</tr>
<tr>
<td>Teriyaki or Shoyu Chicken (Boneless Thighs)</td>
<td>$62</td>
<td>$124</td>
</tr>
<tr>
<td>Teriyaki, Barbeque, or Sweet &amp; Sour, Meatballs</td>
<td>$66</td>
<td>$132</td>
</tr>
<tr>
<td>Fried Chicken (Assorted Pieces)</td>
<td>$66</td>
<td>$132</td>
</tr>
<tr>
<td>Beef Broccoli</td>
<td>$69</td>
<td>$138</td>
</tr>
<tr>
<td>Shrimp Stir Fry</td>
<td>$80</td>
<td>$160</td>
</tr>
<tr>
<td>Vegetarian Stir Fry</td>
<td>$45</td>
<td>$90</td>
</tr>
<tr>
<td>Teriyaki Beef</td>
<td>$72</td>
<td>$144</td>
</tr>
<tr>
<td>Chicken or Pork Stir Fry</td>
<td>$77</td>
<td>$154</td>
</tr>
<tr>
<td>Beef Stir Fry</td>
<td>$78</td>
<td>$156</td>
</tr>
<tr>
<td>Oriental-style Island Fish (3 – 4 oz. portions)</td>
<td>MP</td>
<td>MP</td>
</tr>
</tbody>
</table>
Joint Base PEARL HARBOR-HICKAM

**Party Platters**

All platters serve 20-25 people.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach Dip</td>
<td>$46</td>
<td>Creamy, flavorful chilled spinach dip surrounded by fresh bread slices for dipping.</td>
</tr>
</tbody>
</table>
| Vegetable Tray                          | $50   | *Add hummus: +$12  
A garden medley of carrot sticks, mushrooms, cucumber slices, cauliflower, celery sticks, cherry tomatoes, broccoli, olives and pickles surrounding a bowl of cool Ranch Dressing. |
| Party Roll Ups                          | $70   | • Ham and Swiss Cheese  
• Smoked White Turkey and Provolone Cheese  
• Crab and Cream Cheese |
| Fruit Tray                              | $66   | A beautiful assortment of seasonal fresh fruit.                                                   |
| Cheese Tray                             | $70   | Bite-size cubes of Swiss, Hot Pepper Jack and Cheddar cheeses.  
Cheese tray garnished with fresh fruit. Cheese selections may vary and are subject to change without notice. |
| Wing Platter                            | $80   | Five pounds of mouth-watering crispy wings with a cool, creamy ranch-style dressing.              |
| Finger Sandwich Tray                    | $60   | An assortment of Ham, Tuna or Egg Salad Petite Sandwiches (mayonnaise base) served on White or Wheat Bread. Garnished with olives and pickles. |
| Meat Trio Platter                       | $80   | Add sliced cheese $1.5  
Sliced Turkey, Roast Beef and Ham served with rolls and condiments. |
| Big Shrimpin’                           | $85   | A heaping four-pounds of chilled and ready-to-eat shrimp! Shrimps are cooked, deveined and served with cocktail sauce. |
| Chili Con Queso with Tortilla Chips    | $42   |                                                                                                  |
| Chips and Dips (Assorted)               | $40   | Tortilla chips and potato chips with salsa and creamy ranch dip.                                 |
| Cookie Platter                          | $48   | Assortment of chocolate chip, oatmeal, and white chocolate macadamia nut.                         |
| Danish/Breakfast Loaf Platter           | $52   | Assortment of danishes, pastries, muffins, and croissants.                                        |
| Donut Platter                           | $58   | Assortment of donuts.                                                                            |
### Appetizers & Small Bites

Listed costs are priced 50 pieces per order. Optional butler style tray passing $30.00 per hour, per staff personnel.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ or Sweet and Sour Meatballs</td>
<td>$38</td>
</tr>
<tr>
<td>Hand Breaded Crispy Mushrooms</td>
<td>$47</td>
</tr>
<tr>
<td>Fried Wontons with Sauce</td>
<td>$70</td>
</tr>
<tr>
<td>Jalapeño Cheese Poppers with Ranch Dip</td>
<td>$75</td>
</tr>
<tr>
<td>Chicken Wings, Regular or Spicy w/Ranch Dipping Sauce</td>
<td>$112</td>
</tr>
<tr>
<td>Island Fish Fingers with Tartar Sauce</td>
<td>$112</td>
</tr>
<tr>
<td>Vegetable Spring Rolls with Plum Sauce</td>
<td>$118</td>
</tr>
<tr>
<td>Crispy Fried Chicken Tenders with Honey Mustard Dipping Sauce</td>
<td>$133</td>
</tr>
<tr>
<td>Stuffed Mushrooms with Chicken</td>
<td>$148</td>
</tr>
<tr>
<td>Teriyaki Beef Sticks</td>
<td>$148</td>
</tr>
<tr>
<td>Grilled Beef or Chicken Kabobs Veggies w/BBQ or Teriyaki Sauce</td>
<td>$175</td>
</tr>
<tr>
<td>Fancy Deviled Eggs</td>
<td>$40</td>
</tr>
<tr>
<td>Curried Chicken Salad Salad Finger Sandwiches</td>
<td>$50</td>
</tr>
<tr>
<td>Roasted Vegetable Finger Sandwiches on Focaccia bread</td>
<td>$60</td>
</tr>
<tr>
<td>Boiled Shrimp with Cocktail Sauce</td>
<td>$95</td>
</tr>
<tr>
<td>Tomato Basil Bruschetta Crostini</td>
<td>$90</td>
</tr>
<tr>
<td>Artichoke Bruschetta Crostini</td>
<td>$96</td>
</tr>
<tr>
<td>Mini Quiche (assorted)</td>
<td>$90</td>
</tr>
<tr>
<td>Crab Rangoon with Shoyu Mustard Sauce</td>
<td>$125</td>
</tr>
<tr>
<td>Chicken Brochettes with basil chimichurri sauce</td>
<td>$150</td>
</tr>
<tr>
<td>Chicken Satay with peanut sauce</td>
<td>$150</td>
</tr>
<tr>
<td>Caprese “Salad” Skewers</td>
<td>$125</td>
</tr>
<tr>
<td>Kalua pork street taco (mini) with lomi lomi tomata</td>
<td>$175</td>
</tr>
<tr>
<td>Pork Belly Bao Bun</td>
<td>$225</td>
</tr>
<tr>
<td>Korean beef street taco (mini)</td>
<td>$175</td>
</tr>
<tr>
<td>Chicken and waffle bites with spicy syrup (mini)</td>
<td>$200</td>
</tr>
<tr>
<td>American Cheeseburger Sliders</td>
<td>$200</td>
</tr>
<tr>
<td>Crispy Pacific Crab cake (mini) with remoulade sauce MP</td>
<td></td>
</tr>
<tr>
<td>Ahi poke wonton chips with wasabi mayo</td>
<td></td>
</tr>
<tr>
<td>Mahi-Mahi fish tacos with cilantro ranch (mini)</td>
<td></td>
</tr>
<tr>
<td>Soft Shell Crab Po Boy (mini)</td>
<td></td>
</tr>
<tr>
<td>Charcuterie Platter (small feed 20-25pp or large feeds 40-45pp)</td>
<td></td>
</tr>
</tbody>
</table>

Modified Mar 2022
## Joint Base Pearl Harbor-Hickam

### Appetizers and Small Bites

Minimum 30 people. All packages come with lemonade & brewed iced tea.

### Club Classic
- Tomato Basil Crostini (2 pieces per person)
- Finger Sandwiches (assorted)
- Fancy Deviled Eggs (2 pieces per person)

**$20 per person**
- Imported and Domestic Cheeses with Sliced Baguettes
- Vegetable Crudites with Ranch Dressing
- Chips and Dips (assorted)

### Gala Affair
- Tomato Basil Crostini (2 pieces per person)
- Chicken Wings (3 pieces per person)
- Finger Sandwiches (assorted)
- Fancy Deviled Eggs (2 pieces per person)
- Vegetable Crudites with Ranch Dressing

**$25 per person**
- Chips and Dips (assorted)
- Fruit Platter
- Deluxe Sliced Meats, Imported and Domestic Cheeses rolled with condiments

### A Touch of Class
- Chilled Shrimp with Tangy Cocktail Sauce and Lemon
- Finger Sandwiches (assorted)
- Vegetable Crudites with Ranch Dressing
- Fruit Platter
- Whole French Baked Brie w/Crushed Raspberries and Sliced Baguette

**$35 per person**
- Grilled Chicken Kabobs (2 pieces per person)
- Crab Rangoon with Shoyu Mustard Sauce (3 pieces per person)
- Tomato Basil Crostini (3 pieces per person)

Chef Carved Steamship of Beef add on to any above package for $10 per person
Chef Carver fee $150.00 (labor)

**Upgrade your menu with Prime Rib or Crab Legs (market price)**

---

*Modified Mar 2022*
We offer a full bar, private bar, pre-ordered beverage selections and we can even customize a cocktail for your special day.

**No Host Bar Standard drink prices apply.**
- No service charge added to this type of bar service
- Minimum $75 per hour, per bar, for first 2 hours
- Bar sales below $1.50 after first two hours will incur a bar service fee of the difference
- The gratuity to the bartender is at the discretion of the guest
- Portable bar setups will incur a setup fee

**Hosted Bar:**
- An open bar can be set up with a predetermined dollar amount or time limit
- A register tab will be computed until the pre-set limit is reached
- The 20% service charge applies to the bar total and will be added to the contract or client can pay bartender directly day of event
- Portable bar setups will incur a setup fee: Portable bar set up fees: In-house $100/off-site $175

Joint Base Catering allocates one bartender for every 100pp for a beer and wine reception
Joint Base Catering allocates one bartender for every 75pp for a full bar reception
If you would like an additional bartender over the allocation, fees for labor are $50 per hour

**Non-Alcoholic Beverages**

Price per gallon yields 16-12 servings (128oz)

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Drinks/Bottled Water</td>
<td>$2</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$15</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$15</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$15</td>
</tr>
<tr>
<td>Coffee (by the Liter)</td>
<td>$10</td>
</tr>
<tr>
<td>Guava Juice</td>
<td>$20</td>
</tr>
<tr>
<td>Orange Juice</td>
<td>$20</td>
</tr>
<tr>
<td>Pineapple Juice</td>
<td>$20</td>
</tr>
</tbody>
</table>
Beverage & Bar Service (cont.)

** Beer, Bottles $5.50 ** Please choose three (3)
- Bud Light
- Kona Longboard
- Kona Big Wave
- Kona Hanalei IPA
- Heineken
- Michelob Ultra

** Wine by the glass ** Please choose one Category (1)
- Cupcake: Chardonnay, Merlot, Cabernet Sauvignon $5.50
- Chloe: Chardonnay, Merlot, Cabernet Sauvignon $6.50
- Beringer: White Zinfandel, Rose’ $5.50
- LaMarca: Prosecco, Sparkling $5.50

** Liquor Bar Selection ** Please choose one Category (1)
- Call Bar $5.00
  - Vodka: Amsterdam
  - Rum: Bacardi/Capt. Morgan
  - Gin: Bombay
  - Tequila: Cuervo
  - Whiskey/Bourbon: Jack Daniels/Jim Beam
  - Scotch: Johnny Walker Red
- Top Shelf $5.75
  - Vodka: Tito’s
  - Rum: Myer’s Platinum
  - Gin: Tanqueray
  - Tequila: 1800 Silver
  - Whiskey/Bourbon: Crown Royal
  - Scotch: Dewar’s White Label
- Premium $6.50
  - Vodka: Grey Goose
  - Rum: Sammy Hagar Beach Rum
  - Gin: Bombay Sapphire
  - Tequila: Patron Silver
  - Whiskey/Bourbon: Maker’s Mark
  - Scotch: Johnny Walker Black

** Bar Additions **
- Island Bar / Tropical 7.25
  - Mai Tai
  - Margarita
  - Blue Hawaii
- Frozen Bar / DAQUARI 7.25
  - Strawberry
  - Mango
  - Pina Colada
  - Lava Flow
  - Margarita

** Signature Drinks start at $6.00 **

Modified Mar 2022
Breakfast

Seated/Plated Meal Service

Minimum of 30 guests are required for Seated/Plated Meal Service.

Please choose one option for all guests.

Wake Up Hickam ................................................................. $15 per person
  • Scrambled Eggs with O’Brien Potatoes
  • Sliced Fresh Fruit
  • Your one choice of:
    • Pork Link Sausage
    • Canadian Bacon
    • Bacon
    • Turkey Bacon
  • Morning Bakery Basket: Freshly baked Croissants, Danishes, Fruit Muffins, and loaf breads served with Jam, Honey, Butter and Margarine
  • Orange Juice, Coffee and hot Tea service included

Air Force Classic ............................................................... $17 per person
  • Classic Eggs Benedict topped with traditional Hollandaise Sauce served with Grilled Asparagus
  • Sliced Fresh Fruit
  • Morning Bakery Basket: Freshly baked Croissants, Danishes, Fruit Muffins, and loaf breads served with Jam, Honey, Butter and Margarine
  • Orange Juice, Coffee and hot Tea service included

Go Navy ................................................................. $17 per person
  • Grilled Sirloin Steak and Scrambled Eggs
  • Home Fried Potatoes
  • Sliced Fresh Fruit
  • Morning Bakery Basket: Freshly baked Croissants, Danishes, Fruit Muffins, and loaf breads served with Jam, Honey, Butter and Margarine
  • Orange Juice, Coffee and hot Tea service included

Modified Mar 2022
The Continental (minimum of 25 guests) ............................................... $12 per person

- Fresh Fruit Salad
- Morning Bakery Basket: Freshly baked Croissants, Danishes, Fruit Muffins, and loaf breads served with Jam, Honey, Butter and Margarine
- Orange Juice, Coffee and hot Tea service included

The All American (minimum of 75 guests) ........................................... $17 per person

- Fresh Fruit Salad
- Yogurt
- Scrambled Eggs
- Crispy Bacon
- Pork link Sausage
- Hash Brown Potatoes
- Your one choice of:
  - French Toast with Butter and Maple Cane Syrup
  - Macadamia Nut Pancakes with Butter and Maple Cane Syrup
- Morning Bakery Basket: Freshly baked Croissants, Danishes, Fruit Muffins, and loaf breads served with Jam, Honey, Butter and Margarine
- Orange Juice, Coffee and hot Tea service included

Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of a foodborne illness.
Lunch

All menu items will incur an additional 20% service charge
Seated/Plated Meal Service. Minimum of 30 guests are required for Seated/Plated Meal Service.
Coffee & Iced Tea service included. Please choose one option for all guests.

**Famous Aloha Pineapple Boat** .................................................... $16 per person
Pineapple Boat filled with Chicken Salad surrounded with fresh fruit

**Salmon and Greens Salad** ........................................................ $20 per person
Herb Salmon Filet and Marinated Asparagus on Baby Greens, Boursin Cheese, Cherry Tomatoes with Raspberry Vinaigrette

**Harvest Chicken Salad** ......................................................... $17 per person
Endive and Radicchio Salad with sliced herb chicken breast, Roasted Apples, Watercress, Candied Pecans, Grapes, Crumbled Bleu Cheese, drizzled with Toasted Almond Vinaigrette

**Bahn Mi Chicken Sandwich** .................................................. $13 per person
Lemongrass marinated chicken sliced and stacked with pickled vegetables on a house roll, Fresh Fruit
VEGAN SUBSTITUTE: Lemongrass marinated tofu

**Po Boy Sandwich** .................................................................... MP
Crispy Soft Shell Crab or Shrimp on a house roll with house made sauce, Fresh Fruit

**Mediterranean Turkey Wrap** ................................................... $17 per person
Turkey, Cured Meats, Provolone, Black Olives and Pepperoncini in a Herbed Wrap with Creamy Parmesan Dressing served with seasonal fruit

**Pasta Primavera Rolls and Butter** ............................................. $13 per person
Add Sliced Grilled Chicken Breast ............................................. $15 per person
Tossed Greens with Tomatoes, Carrots and Sprouts with House Dressing
Bowtie Pasta tossed with Seasonal Vegetables and Sun Dried Tomato Sauce

**Chimichurri Steak Rolls and Butter** .......................................... $25 per person
Lightly Tossed Caesar Salad
Entrée served with Garlic Mashed Potatoes and Balsamic Grilled Vegetables
VEGAN SUBSTITUTE: Grilled Portabella Mushroom

**Box Lunches, grab and go** ..................................................... $14 per person
Turkey Breast, Provolone on wheat wrap w/lettuce and tomato
OR
Ham and Swiss on Herb wrap w/lettuce and tomato
VEGETARIAN OPTION: Spinach wrap, hummus with fresh spinach, tomato, yellow & green bell pepper, and pepper jack cheese
ALL BOXES WILL INCLUDE: Whole Fruit, Chips, Chocolate Chip Cookies (2), Choice of Bottled Water or Coke, Diet Coke or Sprite

**Kids Menu** ........................................................................... $9 per person
Ages 12 and under
Choose one: Crispy Chicken Tenders | Grilled Cheese | Hamburger or Cheeseburger
All meals come with: French Fries | Fresh Fruit | Chocolate Chip Cookie | Lemonade
Minimum of 75 guests are required for Buffet Menus. Additional entree available for $4.50 per person. Freshly Baked Rolls with Butter, Coffee & Iced Tea service included.

**Salad and Sandwich Buffet.** ................................. $18 per person
Rolls and Breads (including but not limited to white, wheat, multi grain)
Sliced meats (turkey, roast beef, & ham)
Cheese (Swiss, American, Cheddar)
Lettuce, tomato, sliced onion, pickle slices, Mayo, Mustard, Hot Pepper relish, Bleu Cheese, Oil and vinegar, Ranch, Balsamic vinaigrette
Tri Color Pasta Salad
Tropical Fruit Salad
Tossed Salad w/Mixed Greens, tomatoes, cucumbers
Chips (individual bags, assorted)
Fresh baked cookies

**American Classic.** .................................................. $17 per person
Tossed Greens, Tomatoes, Cucumbers, Carrots and Sprouts with assorted Dressings, Potato Salad, Fresh Fruit, Crispy Cole Slaw, Grilled Burgers and Hot Dogs with Toppings and Condiments, Potato Chips

**Local Style.** ............................................................ $24 per person

**Aloha Luau.** .......................................................... $30 per person
Tossed Green Salad with assorted Dressings, Macaroni Salad, Potato Salad, Soybean (Edamame) Salad, Korean-style Kim Chee, Kalua Pork and Cabbage, Hawaiian-style Barbeque (Huli Huli) Chicken, Island Fish Grilled-select preparation of Grilled, Baked or Broiled, Chicken Long Rice, Sweet Potato with Coconut Sauce, Steamed Rice, Haupia (Coconut-flavored Dessert), Guava Cake

**Italian.** ................................................................. $23 per person
Caesar Salad, Mixed Greens with Tarragon, Balsamic Vinaigrette, Vegetable Pasta Salad, Fruit Salad with a Minted Lime Yogurt Dressing, Balsamic Marinated Grilled Vegetable, Rice Pilaf, Penne Pasta Carbonara with Smoked Bacon and Green Peas, Italian Sausage, Peppers and Potatoes with Marinara Sauce, Chicken Marsala with Wild Mushrooms, Grilled Salmon with Basil and Tomato Sauce

**Holiday Classic.** ................................................... $36 per person
Tossed Greens, Tomatoes, Cucumbers, Carrots and Sprouts with assorted Dressings, Macaroni Salad, Crispy Cole Slaw, Fresh Fruit, Smoked Ham with Rum Raisin Sauce, Roast Turkey with Pan Gravy and Stuffing, Mashed Potatoes, Marshmallow Sweet Potatoes, Buttered Peas and Carrots, Steamed White Rice, Pumpkin Pie, Apple Pie, Cookies
Seated/Plated Meal Service. **Minimum of 30 guests are required for Seated/Plated Meal Service.** All menu items will incur an additional 20% service charge. Freshly Baked Rolls with Butter and Coffee & Tea service included. Vegetarian substitutions available with all plated meals.

<table>
<thead>
<tr>
<th>Dinner Menu</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Makai Island Eats</strong></td>
<td>$32 per person</td>
</tr>
<tr>
<td>- Nalo Greens with Tomatoes and Cucumbers with Mango Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>- Pan Seared Opakapaka with a Soy Caper Butter Sauce, Steamed White Rice, Bok Choy</td>
<td></td>
</tr>
<tr>
<td>- Lilikoi Cheesecake</td>
<td></td>
</tr>
<tr>
<td><strong>Sumptuous Feast</strong></td>
<td>$32 per person</td>
</tr>
<tr>
<td>- Fancy Mixed Greens with Tomatoes and Cucumbers with Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>- Your choice of one or choose all three for an upcharge fee:</td>
<td></td>
</tr>
<tr>
<td>- Beef Tenderloin with Chimichurri Sauce</td>
<td></td>
</tr>
<tr>
<td>- Roasted Stuffed Chicken Breast with Mushroom Gravy</td>
<td></td>
</tr>
<tr>
<td>- Chef Selection of Island Fish</td>
<td></td>
</tr>
<tr>
<td>- Rosemary Fingerling Potatoes, Seasonal Vegetables</td>
<td></td>
</tr>
<tr>
<td>- Cheesecake with Berries</td>
<td></td>
</tr>
<tr>
<td><strong>Paniolo Party</strong></td>
<td>$37 per person</td>
</tr>
<tr>
<td>- Mixed Greens with Candied Pecans, Feta Cheese, Grape Tomatoes and Red Onions with Balsamic Vinaigrette,</td>
<td></td>
</tr>
<tr>
<td>- Braised Short Ribs with Hoisin Demi Glaze</td>
<td></td>
</tr>
<tr>
<td>- Rustic Mashed Potatoes and Seasonal Vegetable</td>
<td></td>
</tr>
<tr>
<td>- Bread Pudding with Vanilla Crème</td>
<td></td>
</tr>
<tr>
<td><strong>Awards Night</strong></td>
<td>$41 per person</td>
</tr>
<tr>
<td>- Classic Tossed Caesar with Herbed Croutons and Parmesan Cheese</td>
<td></td>
</tr>
<tr>
<td>- Petite Filet Mignon with Béarnaise Sauce</td>
<td></td>
</tr>
<tr>
<td>- Rosemary Fingerling Potatoes and Chef’s Vegetables</td>
<td></td>
</tr>
<tr>
<td>- Chocolate Mousse</td>
<td></td>
</tr>
<tr>
<td><strong>Classic Combo</strong></td>
<td>$44 per person</td>
</tr>
<tr>
<td>- Mixed Greens with Orange Wedges, Dried Cranberries, Feta Cheese and Orange Lime Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>- Petite Filet Mignon and Chicken Roulade</td>
<td></td>
</tr>
<tr>
<td>- Twice Baked Potato and Roasted Asparagus</td>
<td></td>
</tr>
<tr>
<td>- Chocolate Cake Decadence</td>
<td></td>
</tr>
<tr>
<td><strong>Surf and Turf</strong></td>
<td></td>
</tr>
<tr>
<td>- Fancy Mixed Greens with Tomatoes and Cucumbers with Ranch Dressing</td>
<td></td>
</tr>
<tr>
<td>- NY Strip (6oz) and Lobster Tail</td>
<td></td>
</tr>
<tr>
<td>- Roasted Fingerling Potatoes and Roasted Asparagus</td>
<td></td>
</tr>
<tr>
<td>- Fruit Tart</td>
<td></td>
</tr>
<tr>
<td><strong>Vegetarian/Vegan</strong></td>
<td>$28 per person</td>
</tr>
<tr>
<td>- Portabella Stuffed Mushroom Cap with Quinoa and Brown Rice accompanied with Seasonal Vegetables</td>
<td></td>
</tr>
<tr>
<td>- Cold Soba Noodle Salad with Marinated Tofu, fresh Julienne Vegetables drizzled with Sweet Hodashi</td>
<td></td>
</tr>
<tr>
<td>- Vegetarian Lasagna - Layers of Roasted Vegetables, Pasta, Tomato Sauce and a Blend of Cheeses</td>
<td></td>
</tr>
<tr>
<td><strong>Kids Menu</strong></td>
<td>$9 per person</td>
</tr>
<tr>
<td>- Ages 12 and under</td>
<td></td>
</tr>
<tr>
<td>- Choose one: Crispy Chicken Tenders</td>
<td></td>
</tr>
<tr>
<td>- Grilled Cheese</td>
<td></td>
</tr>
<tr>
<td>- Hamburger or Cheeseburger</td>
<td></td>
</tr>
<tr>
<td>All meals come with: French Fries</td>
<td></td>
</tr>
<tr>
<td>- Fresh Fruit</td>
<td></td>
</tr>
<tr>
<td>- Chocolate Chip Cookie</td>
<td></td>
</tr>
<tr>
<td>- Lemonade</td>
<td></td>
</tr>
</tbody>
</table>
Minimum of 75 guests are required for Buffet Menus. Please choose one option for all guests.
Freshly Baked Rolls with Butter, Coffee & Iced Tea service included.

**Summer Beach Party** .......................................................... $22 per person
Tossed Green Salad with House Dressing, Potato Salad, Sourdough Rolls and Butter, Southern Fried Chicken, Grilled Burgers and Hot Dogs with Toppings and Condiments, Steamed Corn on the Cob, Potato Skins with Condiments, Fresh Fruit and Cookies

**Local Style** .......................................................... $24 per person

**The Cowboy Western** .......................................................... $27 per person
Crisp Cole Slaw, Tossed Green Salad with Ranch Dressing, Jalapeño Cheese Poppers, Barbecue Chicken, Grilled Sirloin Steak, White Steamed Rice, Baked Beans, Sweet Cornbread with Honey Butter, Fruit Cobbler

**Aloha Luau** .......................................................... $30 per person
Tossed Green Salad with assorted Dressings, Macaroni Salad, Potato Salad, Soybean (Edamame) Salad, Korean-style Kim Chee, Kalua Pork and Cabbage, Hawaiian-style Barbeque (Huli Huli) Chicken, Island Fish Grilled-select preparation of Grilled, Baked or Broiled, Chicken Long Rice, Sweet Potato with Coconut Sauce, Steamed Rice, Haupia (Coconut-flavored Dessert), Guava Cake

**Holiday Classic** .......................................................... $36 per person
Tossed Greens, Tomatoes, Cucumbers, Carrots and Sprouts with assorted Dressings, Macaroni Salad, Crispy Cole Slaw, Fresh Fruit, Smoked Ham with Rum Raisin Sauce, Roast Turkey with Pan Gravy and Stuffing, Mashed Potatoes, Marshmallow Sweet Potatoes, Buttered Peas and Carrots, Steamed White Rice, Pumpkin Pie, Apple Pie, Cookies

Modified Mar 2022
**Build Your Own Buffet**

Personalized to perfection! Treat your guests to a customized creation for lunch or dinner. **Minimum of 75 guests are required** (please choose one option for all guests). Add additional entrees for a fee. All menu items will incur an additional 20% service charge.

<table>
<thead>
<tr>
<th>Splendid Buffet $26</th>
<th>Classic Buffet $30</th>
<th>Grand Buffet $35</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>You choose:</strong></td>
<td><strong>You choose:</strong></td>
<td><strong>You choose:</strong></td>
</tr>
<tr>
<td>2 Salad</td>
<td>3 Salad</td>
<td>4 Salad</td>
</tr>
<tr>
<td>1 Entrée</td>
<td>2 Entrée</td>
<td>3 Entrée</td>
</tr>
<tr>
<td>1 Starch</td>
<td>2 Starch</td>
<td>2 Starch</td>
</tr>
<tr>
<td>1 Vegetable</td>
<td>1 Vegetable</td>
<td>2 Vegetables</td>
</tr>
<tr>
<td>1 Dessert</td>
<td>1 Dessert</td>
<td>2 Dessert</td>
</tr>
</tbody>
</table>

**Build Your Own Buffet Choices**

All Build Your Own Buffets include:
- Freshly Baked Rolls and Butter
- Coffee and Iced Tea Service

Choose from the items below:  
*Market Price Upcharge*

**Salad**
- Tossed Green Salad and Tomatoes with dressing
- Caesar Salad
- Cole Slaw
- Fruit Salad
- Macaroni Salad
- Potato Salad
- Black bean, roasted corn and tomato salad
- Edamame Salad

**Entrée**
- Hunan Beef with Broccoli and Scallions
- London Broil
- Roast Beef
- Prime Rib *
- Fried Chicken
- Grilled Chicken Breast with Mushroom Sauce
- Hawaiian-style Barbeque (Huli Huli) Chicken
- Roasted Chicken with Mushroom Sauce
- Rosemary Baked Chicken
- Teriyaki Chicken
- Roasted Turkey
- Kalua Pork with Cabbage
- Rosemary Roasted Pork Loin
- Vegetable Lasagna
- Island Fish – select preparation of Grilled, Baked or Broiled Crab legs * (30lb increments)

**Starch**
- Steamed White Rice
- Brown Rice and Quinoa
- Chinese-style Fried Noodles
- Rustic Mashed Potatoes
- Rosemary Fingerling Potatoes
- Tri Color Roasted New Potatoes

**Vegetable**
- Wilted Kale
- Steamed Bok Choy
- Asparagus, Roasted
- Glazed Carrots
- Green Beans with Almonds
- Steamed Broccoli Spears
- Vegetable Medley
- Asian-style Stir Fried Vegetables

**Dessert**
- Apple Pie
- Pumpkin Pie
- Cakes, Assorted
- Haupia (Coconut-flavored Dessert)
- House Made Bread Pudding with Vanilla Cream
- Chocolate Mousse (Parties of 100 or less)
- Brownies
- Cookies, assorted
- Donuts *

*Modified Mar 2022*
Dessert

Ice Cream Scoop ................................................................. $4 per person
Choose from vanilla or chocolate ice cream

Chocolate Mousse .............................................................. $4 per person

Cookies (2) ............................................................................. $3 per person
Freshly baked in house, choose from Chocolate Chip, Sugar, or White Chocolate Macadamia Nut

Brownies (minimum two dozen) ........................................... MP

Fruit Tart with Bavarian Cream (minimum one dozen) .............. MP

Lemon Bar (minimum one dozen) ........................................... MP

Cupcakes (minimum one dozen) ........................................... MP

Ice Cream Sundae Bar (30 person minimum). .......................... $8 per person
Vanilla ice cream with hot fudge and caramel topping with assorted nuts, maraschino cherries and candy crumbles.

Dessert Buffet (30 person minimum) ...................................... $10 per person
A delectable assortment of chocolate mousse, truffles, mini cakes, cookies and brownies.

Sheet Cake ................................................................. Full sheet: $160 / Half sheet: $80
We offer sheet cakes (with simple personalization) for your special day. We can also help serve!
An additional Cake Cutting Service can be purchased. (See your event coordinator for details.)
Your choice of: Chocolate, Guava, or Vanilla
Specialty Action Stations

Action Station Labor: Chef Labor ............... $150 (1.5 hr. minimum)
Each additional 30 min ......................... $50

Select items can be added to any menu without a carving/action station element.

- Items are market price
- Shrimp/Scallop Sautee (1.5lb Minimum)
- Omelet/Made to order Eggs Station
- Waffle Bar
- Mashed Potato “martini” bar
- Pho Bar
- Mongolian BBQ Sautee (limited items)
- Whole Roasted Pig (Lechon) (50lb Minimum)
- Honey Baked Ham
- Prime Rib
- Steamship Round/Roast Beef
- Poi (by the pound)
- Poke (by the pound)
- Lomi Lomi Salmon (by the pound)
- Sushi Platters
- Fresh Island Fish
- Snow Crab Legs (30lb minimum)
- King Crab Legs (30lb minimum)
Room rentals for conferences/meetings are available Monday – Thursday 7am - 5:30pm (8 hour block allocated) / Fridays 7am - 12:30pm – room rental rate will be ½ on Fridays.

Additional hours, meals and breakout rooms available for additional fees.

Executive Conference Package .................................................. $22 per person
Includes both morning and afternoon service

Basic Package
Your choice of morning or afternoon service

Morning service (three hours) ................................................... $12 per person
• Pastries / Muffin / Croissant platter
• Fruit Tray
• Orange Juice
• Coffee and Hot Tea

or

Afternoon service (two hours) ................................................... $13 per person
• Brownie Bites
• Cookies
• Granola Bars
• Mints
• Bottled Water
• Soft Drinks
Joint Base
Joint Base PEARL HARBOR-HICKAM

Wedding Reception Packages

All Packages will incur an additional 20% service charge

**Silver Wedding Package** includes a buffet meal, along with other package perks. $95 per person

- **Set up**
  - 2 hours, 30 minutes to decorate before ceremony (decor not included)

- **Ceremony** (30 minutes)
  - Choice of Venue, Venue fee included
  - House Sound System and Microphone (guest to provide own music device)

- **Chairs for Guests**

- **Cocktail Reception** (1 hour)
  - Crudité and Fruit Station
  - Bartender (alcohol not included)

- **Reception** (3.5 hours)
  - Choice of Venue, Venue Fee Included
  - Champagne Toast
  - Choice of Buffet Dinner
  - Wedding Cake Cutting, self-service
  - China, Cutlery, Glassware, Tables, Chairs, Skirting and House Linen
  - House Sound System, Projector and Screen
  - Bartender (alcohol not included)

- **Bridal Room** (Optional, Add on): $100.00 for 4 hour block, $50 each additional hour

- **Chilled water service**

- Bridal room for 4 hours to get prepped and ready!

**Gold Wedding Package** includes all of the basics plus expanded food options. $115 per person

- **Set up**
  - 2 hours, 30 minutes to decorate before ceremony (decor not included)

- **Ceremony** (30 minutes)
  - Choice of Venue, Venue fee included
  - House Sound System and Microphone (guest to provide own music device)

- **Chairs for Guests**

- **Cocktail Reception** (1 hour)
  - Crudité and Fruit Station
  - Choice of Butler Passed Hors d’Oeuvres
  - Bartender (alcohol not included)

- **Reception** (3.5 hours)
  - Choice of Venue, Venue Fee Included
  - Champagne Toast
  - Choice of Buffet or Plated Dinner
  - Wedding Cake Cutting, self-service
  - China, Cutlery, Glassware, Tables, Chairs, Skirting and House Linen
  - House Sound System, Projector and Screen
  - Bartender (alcohol not included)

- **Bridal Room** (Optional, Add on): $100.00 for 4 hour block, $50 each additional hour

- **Chilled water service**

- Bridal room for 4 hours to get prepped and ready!

Modified Mar 2022
Platinum Wedding Package
Includes all of the basics plus expanded food options.

$150 per person

Set up
- 2 hours, 30 minutes to decorate before ceremony (decor not included)

Ceremony [30 minutes]
- Choice of Venue, Venue fee included
- House Sound System and Microphone (guest to provide own music device)

Chairs for Guests

Cocktail Reception [1 hour]
- Champagne served butler style upon guest arrival
- Choice of Butler Passed Hors d’Oeuvres
- Bartender (alcohol not included)

Reception [3.5 hours]
- Choice of Venue, Venue Fee Included
- Champagne Toast
- Choice of Buffet or Plated Dinner
- Choice of Late Night Bites or Dessert
- Wedding Cake Cutting and Service
- China, Cutlery, Glassware, Tables, Chairs, Skirting and House Linen
- House Sound System, Projector and Screen
- Bartender (alcohol not included)

Bridal Room [4 hours]
- Chilled water service

Complimentary bridal room for 4 hours to get prepped and ready!