CHEESEBURGER BUFFET

MINIMUM: 20 GUESTS

ALLOW YOUR GUESTS TO CREATE THE CHEESEBURGER OF THEIR DREAMS

PROTEIN

CHOICE OF TWO

BEEF PATTY, CHICKEN BREAST OR VEGGIE PATTY

SALAD

CHOICE OF ONE

CHINESE CHICKEN, CAESAR, LOCAL STYLE POTATO OR PASTA

SIDES

CHOICE OF 2

FRENCH FRIES, ONION RINGS, HAWAIIAN CHIP POTPOURRI, CHICKEN WINGS OR POTSTICKERS

ASSORTED CONDIMENTS

INCLUDING: BUNS KETCHUP, MAYONNAISE, MUSTARD, LEAF LETTUCE, TOMATO RINGS, RAW RED ONION RINGS, COLBY/JACK CHEESE, SWISS CHEESE, CHOPPED BACON, CHOPPED PINEAPPLE, GUACAMOLE, TERIYAKI SAUCE & PICKLES

DESSERT

CHOICE OF TWO

MACADAMIA NUT BROWNIES, GUAVA BARS, LILIKOI BARS, CO-CONUT MACAROONS OR ASSORTED COOKIES

MAUI LOCATIONS MAY HAVE TO SUBSTITUTE ITEMS

BEVERAGES

UNLIMITED FOUNTAIN DRINKS, ICED TEA & COFFEE

$15.75

PER PERSON

UPGRADES:

UNLIMITED DRAFT BEER & MAI TAIS

$15.00 PER PERSON

LIMITED TO TWO HOUR SERVICE

KOBE BEEF PATTIES

$5.95 PER PERSON

***SOME LOCATIONS MAY NOT BE ABLE TO ACCOMMODATE PARTICULAR ITEMS, PLEASE CONTACT NICOLE ESCOBIDO @ 1-888-893-9366 OR NICOLE @ISLANDSTYLECATERING.COM FOR DETAILS

PLUS 4.712% HONOLULU SALES TAX OR 4.167% MAUI SALES TAX AND 18% SERVICE CHARGE

DINNER BUFFET

MINIMUM: 30 GUESTS

SALAD

CHOICE OF ONE

GARDEN, CHINESE CHICKEN, CAESAR, LOCAL STYLE POTATO OR PASTA

STARCHES

CHOICE OF TWO

ASSORTED HAWAIIAN ROLLS, STEAMED WHITE RICE, MAUI ONION MASHED POTATOES, GARLIC MASHED POTATOES, FRIED NOODLES OR PAD THAI NOODLES

SIDES

CHOICE OF TWO

GLAZED CARROTS, VEGETABLE MEDLEY, STRING BEANS, STEAMED BROCCOLI OR STIR FRIED VEGETABLES

ENTRÉE:

CHOICE OF TWO

HULI HULI CHICKEN, KOBE MEATLOAF, BEEF STIR FRY, TERI-YAKI & BEEF KABOBS, TROPICAL MAHI MAHI OR COCONUT SHRIMP - ADD $1.50 PER GUEST

ADDITIONAL ENTRÉE - $5.25 PER PERSON

DESSERTS

CHOICE OF TWO

COCONUT CAKE, CHOCOLATE CAKE, GUAVA CHIFFON CAKE, HA-WAIIAN STYLE BREAD PUDDING, MACADAMIA NUT BROWNIES WITH VANILLA ICE CREAM

BEVERAGES

UNLIMITED FOUNTAIN DRINKS, ICED TEA & COFFEE

$17.75
PER PERSON

UPGRADE:

UNLIMITED DRAFT BEER & MAI TAIS

$15.00 PER PERSON

LIMITED TO TWO HOUR SERVICE

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PLATED LUNCH & DINNER OPTIONS

MINIMUM: 15 GUESTS

SALAD

CHOICE OF ONE

PACIFIC CAESAR

ROMAINE LETTUCE SERVED WITH PACIFIC SHRIMP, GARLIC CROUTONS, AND PARMESAN CHEESE. TOPPED WITH CREAMY CAESAR DRESSING

KILAUEA AHI

BED OF MESCLUN GREENS TOPPED WITH SEARED AHI THAT HAS BEEN SEASONED WITH A BLEND OF SPICES, GARNISHED WITH PEAR TOMATOES, CARROT & BEET CURLS. SERVED WITH A LIGHT CREAMY VINAIGRETTE

TROPICAL MESCULUN

BED OF MESCLUN GREENS TOPPED WITH PEAR TOMATOES, MANDARIN ORANGES, PEARS, WALNUTS AND BLUE CHEESE CRUMBLES. SERVED WITH A ROYAL PAPAYA SEED DRESSING.

ENTREE

CHOICE OF ONE

GUAVA LILIKOI CHICKEN BREAST

SAUTEED CHICKEN BREAST SERVED WITH A TANGY GUAVA LILIKOI BBQ SAUCE, MAUI ONION MASHED POTATOES AND STEAMED GARDEN VEGETABLES

TERIYAKI STEAK

8OZ RIB EYE, MARINATED IN TERIYAKI SAUCE AND GRILLED. SERVED WITH PINEAPPLE SALSA, STEAMED WHITE RICE AND GRILLED ZUCCHINI

GRILLED AHI

SERVCED MEDIUM RARE WITH A WASABI AIOLI DEMI GLAZE, SHITAKE MUSHROOM RISOTTO AND SAUTEED BABY CARROTS

ADD $3.00 PER PERSON

DESSERTS

CHOICE OF ONE

ISLAND SORBET & FRESH BERRIES

A SCOOP OF MANGO SORBET TOPPED WITH LILIKOI COULIS AND FRESH SEASONAL BERRIES

CHOCOLATE DELIGHT

CHOCOLATE OPERA SERVED WITH A SPECIAL STRAWBERRY SAUCE AND TOPPED WITH CREME FRAICHE

BANANA LUMPIA ALA MODE

LOCALLY GROWN SWEET APPLE BANANAS WRAPPED IN PASTRY DOUGH, CARAMELIZED WITH CINNAMON AND SUGAR, SERVED WITH VANILLA ICE CREAM

BEVERAGES

UNLIMITED FOUNTAIN DRINKS, ICED TEA & COFFEE

$20.75
PER PERSON

UPGRADE:

UNLIMITED DRAFT BEER & MAI TAIS

$15.00 PER PERSON

LIMITED TO TWO HOUR SERVICE

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CARVING & ACTION STATIONS

PRIME RIB

SERVED WITH CREAMY HORSERADISH, AU JUS, AND TARO ROLLS
$7.75 PER PERSON
MINIMUM—30 GUESTS

HAWAIIAN STYLE SUCKLING PIG

SERVED WITH PLUM SAUCE, HOISIN SAUCE, MANAPUA BUNS, AND GREEN ONIONS FOR GARNISH
$4.50 PER PERSON
MINIMUM—75 GUESTS

BEEF TENDERLOIN

SERVED WITH A MAUI ONION AND RED PEPPER AIOLI ALONG WITH HAWAIIAN SWEET TARO ROLLS
$5.50 PER PERSON
MINIMUM—30 GUESTS

PINEAPPLE LAMB CHOPS

SERVED WITH PINEAPPLE MANGO CHUTNEY
$6.75 PER PERSON
MINIMUM—30 GUESTS

TEMPURA STATION

INCLUDES SHRIMP, CARROTS, EGGPLANT, ONION RINGS, MUSHROOMS & STRING BEANS. SERVED WITH A TEMPURA DIPPING SAUCE
$10.00 PER PERSON
MINIMUM—40 GUESTS

HAND ROLL SUSHI BAR

CALIFORNIA ROLL, FIRECRACKER ROLL, AND SPICY TUNA ROLL. SERVED WITH WASABI AND SHOYU
$8.00 PER PERSON
MINIMUM—50 GUESTS
ADD ON—COMPLETE SUSHI BAR $4.00 MORE PER PERSON

PASTA STATION

GUESTS CHOICE OF PENNE OR LINGUINI PASTA, GARLIC, BASIL, DICED TOMATOES, MUSHROOMS, BELL PEPPERS, MARINARA AND ALFREDO SAUCE
$7.00 PER PERSON
MINIMUM—30 GUESTS

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