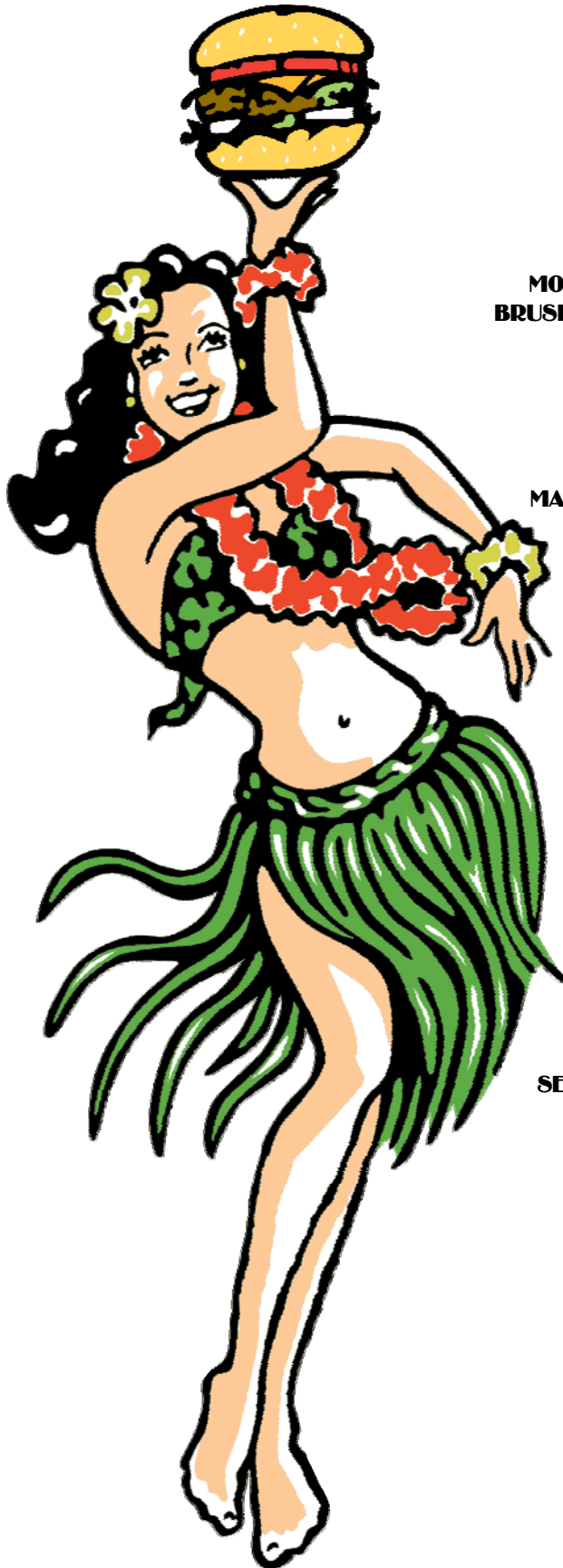


COLD PUPU SELECTION

MINIMUM: 30 GUESTS



ANI SPOONS

TRADITIONAL LIMU, SHOYU, OR SPICY TUNA POKE
SERVED IN INDIVIDUAL CHINESE SPOONS

\$1.75 PER SPOON

***RECOMMEND 1.5 - 2 SPOONS PER PERSON

TOMATO CAPRESE

MOZZARELLA CHEESE, BABY PEAR TOMATO, AND BASIL LEAF
BRUSHED WITH BALSAMIC VINAIGRETTE. SERVED ON A 4" SKEWER

\$2.25 PER SKEWER

***RECOMMEND 1.5 - 2 SKEWERS PER PERSON

SUSHI PLATTER

ASSORTED SUSHI TO INCLUDE:

MAKI, INARI, KAPPA AND SHINKO SERVED WITH SHOYU, GINGER AND WASABI

\$3.75 PER SPOON

***INCLUDES 2 - 3 PIECES PER PERSON

JUMBO SHRIMP COCKTAIL

SERVED WITH A SPICY COCKTAIL SAUCE AND LEMON WEDGES

\$1.50 PER PIECE

***RECOMMEND 3 - 4 PIECES PER PERSON

SEARED ANI CANAPE

FRESH ISLAND ANI COATED IN A BLEND OF SPICES, PAN SEARED TO
MEDIUM RARE. CUT INTO SASHIMI STYLE PIECES. SERVED ON A
CUCUMBER WHEEL WITH A WASABI AIOLI SAUCE.

GARNISHED WITH A GREEN ONION SLIVER

\$2.75 PER CANAPE

***RECOMMEND 3 - 4 CANAPE PER PERSON

SUMMER ROLLS

A MEDLEY OF JULIENNE VEGETABLES WRAPPED IN RICE PAPER.
SEASONED WITH FRESH MINT, SERVED WITH THAI PEANUT DIPPING SAUCE

\$2.00 PER ROLL - VEGETABLE

\$3.50 PER ROLL - WITH SHRIMP

***RECOMMEND 1.5 - 2 ROLLS PER PERSON

VEGETABLE CRUDITES

AN ASSORTMENT OF SEASONAL VEGETABLES.
SERVED WITH RANCH DIPPING SAUCE

\$4.00 PER PERSON

***INCLUDES 3 - 4 PIECES PER PERSON

FRESH FRUIT PLATTER

AN ASSORTMENT OF FRESH SEASONAL FRUITS.
SERVED WITH A SWEET YOGURT SAUCE

\$4.00 PER PERSON

***INCLUDES 3 - 4 PIECES 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

HOT PUPU SELECTION

MINIMUM: 30 GUESTS

KALUA PIG MANAPUA

SMOKED PORK SERVED IN A STEAMED MANAPUA BUN, GARNISHED WITH GREEN ONION SLIVERS. ACCOMPANIED WITH PLUM AND HOI SIN SAUCES.

\$1.75 PER SERVING

***RECOMMEND 1.5 - 2 SPOONS PER PERSON

SWEET -N- SOUR MEATBALLS

MARINATED IN A SWEET -N- SOUR TERIYAKI SAUCE. PAN FRIED AND SERVED ON A 4" PICK WITH A PINEAPPLE CHUNK

\$1.25 PER SERVING

***RECOMMEND 3 - 4 PIECES PER PERSON

STUFFED MUSHROOM CAPS

WHOLE MUSHROOM CAPS STUFFED WITH SNOW CRABMEAT, CHOPPED BELL PEPPERS, ONIONS, AND CELERY WITH A TOUCH OF SPECIAL DRESSING. GARNISHED WITH PAPRIKA AND A HINT OF BREADCRUMBS.

\$1.75 PER CAP

***RECOMMEND 2-3 CAPS PER PERSON

DEEP FRIED POT STICKERS

SERVED WITH A SWEET CHILI DIPPING SAUCE

\$1.50 PER PIECE

***RECOMMEND 2 - 3 PIECES PER PERSON

CHEESEBURGER BABIES

ALL BEEF PATTY, HOUSE CHEESE, LETTUCE, DILL PICKLE, THOUSAND ISLAND DRESSING SERVED ON A SWEET BUN

\$2.75 PER BABY

***RECOMMEND 1.5 - 2 BABIES PER PERSON

POLYNESIAN COCONUT SHRIMP

BUTTERFLIED SHRIMP DIPPED IN A MILD COCONUT BATTER AND ROLLED IN A MIXTURE OF COCONUT AND BREAD CRUMBS DEEP FRIED TILL GOLDEN BROWN

SERVED WITH A MANGO CHUTNEY DIPPING SAUCE

\$1.75 PER PIECE

***RECOMMEND 2 - 3 PIECES PER PERSON

APPLEWOOD SMOKED BACON WRAPPED SHRIMP

WHOLE SCALLOPS WRAPPED IN SMOKED APPLEWOOD BACON. PAN SEARED AND SERVED WITH A SPECIAL AIOLI SAUCE

\$2.75 PER PIECE

***RECOMMEND 1.5 - 2 PIECES PER PERSON

CHICKEN SATAY

TENDER STRIP OF CHICKEN BREAST MARINATED IN A BLEND OF ROASTED PEANUTS AND THAI SPICES. GRILLED AND SERVED WITH A SWEET PEANUT DIPPING SAUCE

\$3.00 PER PIECE

***RECOMMEND 1.5 - 2 PIECES PER PERSON

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