

SUGAR  BEACH

EVENTS *of* HAWAII

CATERING MENU

APPETIZER MENU

COLD SELECTIONS

Watermelon Tomato Skewer, Tomato Jam, Maui Salt, Micro Basil (GF, DF)

Blini, Smoked Ahi, Crème Fraiche, Chives (NF)

Ahi Poke, Sweet Sesame Miso Cone

Poke Bowl, Fresh Ahi, Fried Lotus Chip, Edamame, Furikake, Toasted Goldfish Crackers (DF)

WARM SELECTIONS

Polenta Vol au Vent, Tomato Jam, Goat Cheese (V, GF, NF)

Mini Chicken and Waffles, Organic Maple Rum Syrup (NF)

Bacon Jam, Brie, Seared Scallop (NF)

Classic Crab Cake, Asparagus Royale (NF)

Jack Fruit Crab Cake, Asparagus Royale (GF, DF, V)

Hoisin Pork Bao Bun, Bok Choy Kimchee, Sesame, Spicy Pickled Cucumber (DF, NF)

Ginger Coconut Chicken Satay, Spicy Peanut Sauce (GF, DF)

Mini Lobster Roll, Homemade Brioche Bun (DF, NF)

Tahitian Vanilla Roasted Heritage Carrot Crostini, Thyme, Surfing Goat Cheese, Maui Honey, Toasted Pita

NY Strip, Truffle Frite, Bacon Jam (GF, DF) (V, NF)

Seared Filet, Basil Oil Pipette, Chimichurri (GF, DF)

Miso Marinated Walu, Sweet Soy, Sushi Rice (DF)

Smoked Duck Quesadilla, Raspberry Chipotle Sauce (NF)

Braised Short Ribs, Apricots, Edible Parmesan Black Pepper Spoon (NF)

Flatbread, Arugula, Pepitas, Avocado, Hot Honey (V, DF, NF)



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APPETIZER MENU

WARM AND CRISPY

Smoked Mozzarella, Honey, Figs (V, NF)

Kalua Pork Pot Sticker, Sweet Thai Chili Sauce (NF)

Parmesan Tater Tots, Truffle Aioli (GF)

Ginger Lobster Spring Roll (GF, DF)

Macadamia Nut Prawns, Papaya Chili Sauce (DF)

Jack Fruit Carnitas Tacos, Slaw, Avocado Vinaigrette, Lime (V, GF, DF, NF, vv)

Portobello Fries, Miso Aioli (V, DF, NF)

Mini Fish and Chips, House Made Tartar Sauce (NF)

SLIDERS

Served on Mini Homemade Brioche Buns

Pulled Portobello, Caramelized Onions, Dijon Aioli (V, NF)

Prime Beef, Humboldt Fog Bleu, Tawney Port, LTO (NF)

Kalua Pork, Sweet and Sour Caramelized Onions (NF)

Caprese, Hand Pulled Mozzarella, Plum Tomatoes, Kula Basil (NF)

Sliced Duck Slider, Fig Balsamic, Mustard Glaze, Grilled Onion, Lettuce (NF)

Smashburger, Maui Cattle Beef, Onion Bhaji, Cucumber Mint Sauce, King's Hawaiian Bun (NF)



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FIRST COURSE MENU

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Select One

Kula Strawberry and Greens, Hearts of Palm, Feta, Walnuts, Poppy Seed Dressing (V, GF)

Kumu Farm's Shaved Seasonal Vegetable Salad, Hawaiian Chili-Lime Dressing, Hydroponic Greens (V, GF, DF)

Cantaloupe Caprese, Fresh Pulled Mozzarella, Prosciutto, Pesto, Pomegranate (GF)

Burrata, Heirloom Tomatoes, Rocket, Toasted Hazelnuts, Peach Balsamic, Basil Olive Oil (V, GF)

Fresh Papaya, Hydroponic Greens, Carrots, Feta, Candied Macadamia Nuts, Champagne Vinaigrette (V, GF)

Classic Caesar, Romaine Hearts, Sourdough Croutons, House Made Caesar Dressing, Parmigiano Reggiano

WHEN YOU WANT MORE THAN A TRADITIONAL SALAD

Roasted Squash and Grape Salad, Pesto, Bocconcini, Arugula (V, GF)

Veggie Noodle Salad, Pickled Watermelon Radish, Honey Sesame Vinaigrette (V, GF, DF, NF)

Cucumber Melon Salad, Ricotta, Pistachios, Honey Chili Vinaigrette (V, GF)

Blackened Cauliflower Salad, Burrata, Pepitas, Fresh Herb Dressing (V, GF, DF, NF)



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ENTRÉE MENU

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- Served with Sugar Beach Events

Focaccia Bread with French Butter

- Coffee and Hot Tea Service Included

- Bottled Water Service Available

Flat – Fiji Water 1L Bottle

Sparkling – San Pellegrino 750ml Bottle

Tropical Iced Tea Available – 2 Gallons (30 Guests)

Fruit infused Water Service

FEATHERS

Whiskey Chive Chicken, Parsnip Puree, Hearts of Palm Salad, Fried Sage (GF)

Honey Bourbon Glazed Chicken, Farro and Kale, Thai Chili Edamame (DF)

Island Style Chicken, Charred Pineapple Round, Coconut Carrot Puree, Molokai Potato Cubes, Chive Oil (DF)

Mediterranean Chicken, Sun Dried Tomatoes, Capers, Basil Sauce, Gnocchi (NF)

Seared Duck Breast, Carrot Puree, Green Apple Ragout, Beets, Parsnip Puree, Hibiscus Dust (GF)

SCALES

Coconut Milk Poached Fresh Catch, Molokai Sweet Potato Puree, Hawaiian Chili Pepper, Candied Cilantro, Pea Shoots, Kaffir Lime (GF)

Miso Marinated Fresh Catch, Thai Style Red Quinoa Ancient Grain Medley, Mango Oil (DF)

Seared Fresh Catch, Piccata, Sauteed Broccoli, Gnocchi (NF)

Seared Citrus Fish, Papaya, Parsnip Puree, Beurre Blanc, Green Bean Salad (GF)

Roasted Fresh Catch, Farmers Market Vegetable Red Curry, Lemongrass Jasmine Rice (DF)

Seared Scallops on Rosemary Skewer, Spicy Tomato Jam, Naan Crisps, Mango Oil, Asparagus

Sauteed Kauai Prawns, Lemon Risotto, Citrus Beurre Blanc, Herbed Cherry Tomato



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ENTRÉE MENU

HOOVES

All Steaks are Hand Cut, Prime American Beef which feature a buttery texture, complex flavors, subtle sweetness, and a lingering finish. Cut of Beef Options:

Prime New York Strip

Prime Filet

Choice Filet

Choose Your Cut of Beef and Pair with One of the Following:

Garlic Parmesan Sauce, Sautéed Spinach, Hubbard Squash Puree, Fingerling Potatoes (GF)

Spiced Tomato Jam, Tahitian Vanilla Heritage Carrots, Diced Yukon Rosemary Potatoes, Bleu Cheese Mousse (GF)

Heirloom Garlic and Herb Crusted, Port Sauce, Myer Lemon Poached Carrot Puree (GF)

Armagnac Sweet Onion Reduction, Creamy Polenta, Grilled Kula Vegetables

Asian Style Braised Boneless Beef Short Ribs, Roasted Garlic Potato Puree, Wild Mushroom Ragout (NF)

PORK

Hoisin Glazed Pork Loin, Sweet Potato Hash, Garlic Crema

Kalua Style Pork, Kim Chee Aioli, Sugar Beach Fried Rice, Fried Quail Egg

LAMB

Pomegranate–Molasses Marinade, Purple Molokai Sweet Potato Puree, Ratatouille, Chile Crumbs, Beet Molasses Reduction



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ENTRÉE MENU

KID'S MENU

12 Years and Younger – All Served with Steamed Broccoli and Fresh Fruit.

One Selection for All Children Unless There is a Dietary Restriction

Chicken Fingers and Fries (Grilled or Breaded)

Beef Sliders and Fries (Dairy Free)

Penne Pasta with Butter or Red Sauce

Cheese Pizza



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PLANT BASED MENU

VEGETARIAN

Butternut Squash Steak, Succotash, Balsamic Glaze, Mushrooms (V, GF,DF, NF, vv)

Grilled Portabella Mushroom, Thai Style Red Quinoa Salad (DF)

Fried Tofu, Market Fresh Vegetables, Jasmine Rice, Thai Peanut Sauce (DF)

Grilled Vegetables Kabobs, Minted Mediterranean Couscous, Feta Sautéed Tempeh, Greek Style Quinoa Salad (GF, DF)

Seared Cauliflower Steak, Quinoa, Raisins, Nuts, Shallot- Fennel Vinaigrette (GF, DF)

Farro Salad, Chickpeas, Squash, Spinach, Hemp Hearts, Chimichurri (DF)

Stuffed Acorn (or Seasonal) Squash, Pearl Barley, Vegetable Medley, Vegetable Jus (DF)



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DESSERTS MENU

PLATED DESSERTS

Petit Gateau ~ Rich Chocolate Brownie, Hawaiian Lilikoi Curd, Praline, Barry Chocolate Mousse, Chocolate Ganache

Classic Pavlova ~ Vanilla or Lemon Meringue, Meyer Lemon Curd with Season Fresh Fruit (GF)

Dark Chocolate Torte, Fresh Berries, Raspberry Reduction, Fresh Whip (GF)

Sugar Beach Berry Box- Red Berry Macaron, Dark Chocolate Mousse Sphere, Red Berry Curd, Chocolate Dentelle, Fresh Fruit, Gold Leaf, Hibiscus Powder

Crème Brulee- Fresh Seasonal Berries, Lemon Thyme Cream, Choice of Tahitian Vanilla Bean, Lilikoi or Thai (GF)

Cheesecake- Port Reduction, Coconut Coulis, Seasonal Tropical Fruits Choice of Mango, Chocolate or Traditional

Mille Feuille- Choux Pastry Layers, Irish Cream – Whiskey Mascarpone, Chardonnay Caramel, Praline Crumble

MINI DESSERT OPTIONS

Lilikoi Mousse Mini Waffle Cone, White Chocolate, Candied Macadamia Nuts

Gourmet Rice Krispy Treats- Assorted Selection of Chocolate Dipped, Sprinkled, Key Lime, Coconut (GF)

Chocolate Mousse, Raspberry Dark Chocolate Ganache, Coconut (NF)

Crème Brulee - Fresh Seasonal Berries – Choice of Tahitian Vanilla Bean, Lilikoi, Milk Chocolate and Assorted House Truffles (GF)

Macarons - Buttercream, Ganache and Jam Filled (GF)

Malasadas - Local Style, Filled or Sugar Dusted

S'mores Parfait - Crunchy Graham Cracker, Chocolate Mousse and Toasted Marshmallow (NF)

Macadamia Nut Tart - Orange Zest and Vanilla Cream

Pineapple Upside Down Cake - Warm Caramel Drizzle (NF)

Maui Local Honey Panna Cotta, Strawberry Puree, Seasonal Local Fruit (GF, DF, NF, vv)



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LATE NIGHT BITES

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Choose One

Milk and Cookies

Flatbreads

Soft Pretzels

Donut Skewers

Egg Rolls

Homemade Ice Cream

Sandwiches Grilled Cheese

Sandwiches

Funnel Cakes

French Fries

Mini Rueben Sandwiches

Gourmet Popcorn Bags



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STATIONS & ACTION STATIONS

AQUA FRESCA

A Refreshing Greeting to Your Event

Perk up Your Water with the Chef's Beautiful Station and with Flavors of the Island

Mango, Pineapple, Strawberry, Kiwi, Honeydew - Cucumber, Guava, Raspberry, Papaya

ROAMING SALAD STATION

Sugar Beach Signature Salad - Upcountry Greens, Poppyseed Dressing, Kula Strawberries, Feta Cheese, Toasted Walnuts, Spun Carrots

Served in plastic martini shakers – on a hawker tray

SPIN ART AHI 34

Our version of a poke station. Guests make their "Spin Art" on record players as they slowly turn to create a savory and visual custom small plate.

THE BASE

lavish record crisp + ahi tuna
SQUEEZE vibrant bright colors
GARLIC lime aioli
MANGO Hawaiian chili sauce
WASABI dill sauce
SWEET shoyu sauce
Sriracha
Sesame oil

GARNISHES:

Pineapple salsa, avocado, arugula, sesame seeds, micros, seaweed salad, lavash.

Vegan Option: Remove the ahi and add avocado only to the base

STATIONS & ACTION STATIONS

ROAMING CAVIAR PEARL STATIONS

PASTA

Truffle pearl, with linguini and mushroom sauce twirled on a fork

Served on a roaming cart

VEGETARIAN

Balsamic pearl, watermelon radish round, avocado, cherry tomato, arugula, feta

Served on hawker tray

BEEF

Short rib, yuzu pearl, brussels sprout puree, microgreen

Served on a mobile cart

AVOCADO STATION

A Wonderful, Refreshing Vegetarian Option. Fresh, local avocado sliced to serve. Guests Finish with These Options:

Lemon, Lime, Red Onion, Mixed Bell Peppers, Tomatoes, Green Onions, Mango, Jalapeno Salsa, Spices, Cilantro, Taro Chips, Seasoned Won Ton Chips

SMALL PLATES STATION

Select Three

Sesame Crusted Fresh Catch, Ginger Lime Truffle Sauce, Jasmine Rice

Miso Marinated Walu, Sweet Soy, Sticky Rice

Caramelized Shrimp, Sweet Chili Melon Glaze, risotto (GF)

Prime NY Strip, Armagnac Reduction, Broccolini

MEDITERRANEAN TAPAS AND CHARCUTERIE STATION

Greek Style Hummus, Pita Crisps, Crostini

Caponata, Raita, Tzatziki

Focaccia Bread, Assorted Olive Oils, Balsamic Vinegars

Marinated Olives, Assorted Cheeses, Salami, Prosciutto, Pastrami



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STATIONS & ACTION STATIONS

MOROCCAN STATION

Eggplant (Zaalouk), Tomato (Chachouka), Beet, Marinated Carrots, Pickled Pumpkin, Cucumber-Tomato, Chicken Tagine

CAPRESE CARVING STATION AND SALT BAR (GF)

A Selection of Local Tomatoes, Assorted International Salts, Bocconcini, Goat Cheese, Infused Olive Oils, Balsamic Vinegars, Freshly Pulled Mozzarella on Site

FRIED RICE STATION

Start with our house fried rice and build up your perfect serving by adding:

Char Siu pork, Shrimp, Spam, Assorted Vegetables, Cilantro, Mung Bean Sprouts, Tofu, Cashews, Pineapple and Fried Organic Egg

Served in Chinese Take-Out Boxes with Chop Sticks

BIRDS AND BUBBLES STATION

THE BASE

Crispy fried chicken

THE TOPPING

Sweet soy glaze

South Carolina mustard sauce

Nashville hot chicken honey hot sauce

THE PERFECT PAIR

Waffles

Biscuits

THE PERFECT DRINK

Champagne

ADD-ON UPGRADE:

Traditional osetra caviar station

Caviar service set up: toast points, chives, minced egg white, minced egg yolk, creme fraiche



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STATIONS & ACTION STATIONS

MONGOLIAN BBQ STATION

Customize this Chef Attended Action Experience with a Selection of:
Chow Mein Noodles, Stir Fry Vegetables and Accompanying Sauces
Your Choice of 2 Proteins – Chicken, Beef, Tofu, Shrimp or Pork

TASTE OF THE ISLANDS

Mini Musubi Bites, Teri Chicken, Kalua Pork, Two Scoops Jasmine Rice, Grilled Pineapple

TOMAHAWK CARVING STATION

House made Steak Sauce, Béarnaise, and Chimichurri
Hawaiian and Cyprus Salts
Roasted Root Vegetables

SWEET CREPE STATION

Warm Crepes with a Choice of Fillings:
Strawberry, Cream Cheese
Lemon Curd, Powdered Sugar
Nutella, Toasted Hazelnuts

FLAMING DONUT STATION

Donuts and Donut Holes Displayed and Flambeed to order in our Signature Butter Sauce.
Finish with Chocolate Sauce, Chardonnay Caramel and Strawberry Sauce
Upgrade Option: Glazed Donut Ice Cream Sandwich

DUELING FLAMBE STATION

Bananas Foster- Bananas, Butter, Brown Sugar, Jim Beam, Roselani Vanilla Bean Ice Cream
And
Cherries Jubilee- Sugar Lemon, Cherry Brandy, Roselani Vanilla Bean Ice Cream

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STATIONS & ACTION STATIONS

S'MORES BAR

Milk Chocolate, Dark Chocolate, Cookies and Cream Bars

Orange, Raspberry, Almond, Vanilla Bean House Made

Marshmallows, Nutella, Toasted Macadamia Nuts, Toasted

Coconut. Graham Crackers

Fire Pit Required

CLASSIC MINI COOKIE BAR

Chocolate Chip

Peanut Butter

White Chocolate Macadamia Nut

Oatmeal Raisin

DESSERT JAR BAR

Select Three (*Displayed and served in 4 oz mason jars*)

Strawberry Shortcake – Light and Layered, Fresh Local Kula Strawberries, Vanilla Sponge Cake, Whipped Mascarpone Filling (seasonal)

Tropical Shortcake – Light and Layered, Fresh Local Seasonal Fruits, Vanilla Sponge Cake, Whipped Mascarpone Filling

Tiramisu – Espresso-Soaked Italian Ladyfingers, Mascarpone Filling, Cocoa

Panna Cotta – Vanilla Custard, Gelee, Fresh Local Seasonal Fruit

Chef fees apply to action stations

Station options are endless. Let us know your vision and we will be excited to make it happen for you.

GF= gluten free options, other options may be made GF,
please inquire

DF= dairy free