

SUGAR  BEACH

EVENTS *of* HAWAII

CATERING MENU

APPETIZER MENU

COLD SELECTIONS

Watermelon Tomato Skewer, Tomato Jam, Maui Salt, Micro Basil

Belgian Endive, Lemon, Ricotta, Orange, Pickled Red Onion, Dill

Ahi Poke, Sweet Sesame Miso Cone

Ahi Tuna Skewer, Black Radish, Lilikoi Coulis, Ginger Lime Curd, Green Seaweed Salad

Savory Tuille, Marinated Lobster, Avocado Cream, Wasabi

WARM SELECTIONS

Polenta Vol au Vent, Tomato Jam Goat Cheese

Mini Waffles: Chicken, Organic Maple Rum Syrup

Bacon Jam, Brie, Seared Scallop

Classic Crab Cake, Asparagus Royale

Hoisin Pork Bao Bun, Bok Choy Kimchee, Sesame, Spicy Pickled Cucumber

Mini Lobster Roll, Mini Homemade Brioche Bun

Crispy Brie Wonton, Avocado, Ginger Spread, Sesame Seeds

Polish Sausage, Gouda, Blueberry Jam, Lavash Crisp

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

Mini Croque Monsieur, Raspberry Chutney

Filet and Sweet Potato Frite, Shallot Jam

Seared Filet, Basil Oil Pipette, Chimichurri

Miso Marinated Walu, Sweet Soy, Sushi Rice

Braised Short Ribs, Yuzu Marmalade, Edible Parmesan Black Pepper Spoon

SAVORY MACARON

Caprese, Tomato Macaron (GF)

Foie Gras, Black Truffle Macaron (GF)

Ahi Poke, Wasabi Macaron

Beet Macaron, Goat Cheese Crema, Citrus Herb Salad (GF)



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APPETIZER MENU

WARM & CRISPY

Smoked Mozzarella, Honey, Figs (Based on Seasonal Availability)

Kalua Pork Pot Sticker, Sweet Thai Chili Sauce

Parmesan Truffle Tater Tots

Ginger Lobster Spring Roll

Macadamia Nut Prawns, Papaya Chili Sauce

Mini Beef Tacos, Pickled Mustard Seed Slaw

SLIDERS

Served on Mini Homemade Brioche Buns

Prime Beef, Humboldt Fog Bleu Cheese, Tawny Port

Kalua Pork, Sweet and Sour Caramelized Onions

Caprese, Hand Pulled Mozzarella, Plum Tomatoes, Kula Basil

SPECIALTY SLIDERS

Sliced Duck Slider, Fig Balsamic, Mustard Glaze, Grilled Onion, Lettuce, Tomato Brioche Bun

Krispy Kreme Truffle Slider, Truffle Aioli, Sweet and Spicy Mustard, Prime Beef

Kalua Pork, Sweet and Sour Caramelized Onions, Swiss Cheese, Hawaiian Sweet Roll



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FIRST COURSE MENU

FIRST COURSE

Select One

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

Composed Melon Salad, Watermelon, Honeydew, Cucumber, Mango, Mint & Agave Dressing (GF)

Butter Lettuce, Aged White Cheddar, Tahitian Vanilla Bean Vinaigrette, Cranberries, Toasted Almonds (GF)

Frisee Salad, Poached Egg, Pancetta Lardons, White Truffle Vinaigrette, Shaved Asiago (GF)

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

Honeydew & Arugula Salad, Blackberries, Feta, Citrus Vinaigrette

Contemporary Waldorf Salad, Green Apple, Celery Walnuts, Hydroponic Greens

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

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

Baked Brie in Puff Pastry, Seasonal Grapes, Pears, Kula Strawberries, Truffle Honey

TABLE PRESETS

Charcuterie Board, Assortment of Imported and Domestic Cheeses, Italian Cured Meats, Chef's Selection of Olives & Pickled Vegetables, Breads

Artisan Cheese Board, Pure Turkish Honeycomb, Breads



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ENTRÉE MENU

FEATHERS

Pistachio Crusted Chicken, Lemon Cream Sauce, Linguine Nest, Baby Zucchini, Mushroom Chips

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

Island Style Chicken, Charred Pineapple Round, Molokai Potato Cubes, Chive Oil

Seared Duck Breast, Celeriac 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

Olive Oil Poached Fresh Catch, Cucumber Salsa, Italian Truffle Sabayon (GF)

Pan Seared Skin on Fresh Catch, Mushrooms, New Potatoes, Spring Pea Sauce

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

Roasted Lobster Tail, Meyer Lemon Crème Anglaise, Sugar Snap Peas, Smoked Butter (GF)

Sesame Crusted Scallops, Farmers Market Vegetable Red Curry, Lemongrass Jasmine Rice

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

Tempura Shrimp, Yuzu Basil Glaze, Mint Mousse, Bok Choy Slaw, Sweet Drop Peppers

ENHANCEMENTS

Bottled Water Service with Flat Water and Sparkling Water

Upgraded Espresso, Cappuccino & Latte

Entrée
INCLUSIONS
Sugar Beach Events
Rolls served with French
Butter, Coffee and
Tea Service



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ENTRÉE MENU

HOOVES

All Steaks are Hand Cut, Prime American Beef from Snake River Farms, Idaho. Snake River Farms beef features a Buttery Texture, Complex Flavors, Subtle Sweetness and a Lingering Finish.

Sirloin

New York Strip

Center Cut Ribeye

Filet

Newport Prime Filet

BEEF PAIRINGS

Garlic Parmesan Sauce, Sautéed Spinach, Roasted Beet, Fingerling Potatoes, Nasturtium Leaves (GF)

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

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

Armagnac Sweet Onion Reduction, Gnocchi Ala Romana. Grilled Baby Kula Vegetables

Truffle Butter, Corn Risotto, Edamame, Merlot Salt

Chimichurri Sauce, Yucca Fries

Asian Style Braised Short Ribs, Caramelized Onion Thyme Tart, Brussel's Sprout Puree, Wild Mushroom Ragout

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ENTRÉE MENU

PORK

Hoisin Glazed Pork Loin, Sweet Potato Hash, Garlic Crema

Pork Chop, Mustard Shallot Sauce, Red Onion Salad, Celeriac Puree, Fennel Frond (GF)

Crispy Pork Belly, Polenta, Sweet Potato Cubes, Fresh Oregano, Cyprus Salt

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

LAMB

Molasses Marinade, Grit Cake, Ratatouille, Chile Crumbs, Beet Molasses Reduction

12 Years & Younger

KIDS MENU

Select One for All Children unless there is a Dietary Restriction. All kids meals are served with Steamed Broccoli & Fresh Fruit.

Chicken Fingers and Fried (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

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

Vegetable Tofu Strudel, Sundried Tomato-Basil, Kale, Cheese Trio, Phyllo, Basil Pistou, Pine Nuts, Roasted Red Pepper Sauce (V)

VEGAN-GLUTEN FREE

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

Grilled Vegetables Kabobs, Minted Mediterranean Couscous (VV, GF)

Sautéed Tempeh, Greek Style Quinoa Salad (VV, GF)

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

ENHANCEMENTS

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Upgraded Espresso, Cappuccino & Latte

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MINI-ACTION STATIONS

Perfectly Designed as an Add-on to Dinner or Select Several Stations to Treat Your Guests.

COMPOSED SALAD STATION

Choose Any Salad & it will be Composed While Guests Watch & Served in a High Ball Glass

BEEF CARVING STATION

Filet Seared with Béarnaise Sauce & Haricot Vert & Almond Salad topped with a Tarragon Mustard Vinaigrette

GNOCCHI STATION

Boiled & Sautéed Classic Potato Gnocchi Finished with Brown Sage Butter, Pine Nuts, Goat Cheese. Served with Spinach & Kale Salad with Pecans, Strawberries, Bacon, Feta Cheese topped with a Lilikoi Vinaigrette

MAHI MAHI STATION

Seared Mahi with a Spiced Tomato Jam served with a Quinoa salad, which includes; Craisins, Arugula topped with a Shallot Vinaigrette

HAWAIIAN STYLE CHICKEN BREAST STATION

Grilled Hawaiian Chicken with Charred Pineapple & Sweet Potato Salad



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ACTION STATIONS

AQUA FRESCA

Perk up your water with flavors of the island. Mango, Pineapple, Strawberry, Kiwi, Guava, Coconut, Honeydew- Cucumber, Lavender, Raspberry, Papaya

CEVICHE & POKE

Let your guests enjoy creating their own personalized mixture while the chef tosses & serves:

Sushi grade Ahi tuna, Scallops, Shrimp

Lemon, Lime, Orange, Grapefruit

Avocado, Cucumbers, Red Onion, Mixed Bell Peppers, Tomatoes, Green Onions, Mango, Jalapeno

Cilantro, Sesame Seeds, Taro Chips, Red Pepper Flakes, Seasoned Won Ton Chips

Traditional, Shoyu, Spicy, Wasabi, California & Edamame

DIM SUM

Select Four Mains

Fried, Steamed, Seared & Steamed. Sauces: Cilantro, Ginger and Vinegar, Garlic & Vinegar, Sichuan sauce, Hot & Sour. A Selection of Dumplings, Pot Stickers, Summer Rolls & Spring Rolls. Served in Steamer Baskets & Take Out Boxes with Chopsticks

Mains: Kalua Pork Pot Sticker

Lemongrass, Scallop Pot Sticker

Ginger Lobster Spring Roll

Pork Shu Mai

Jiao Zi, Vegetable

Vegetable Summer Roll

AVOCADO

Fresh, Local Avocado Sliced to serve & Guests finish with: Lemon, Lime, Red Onion, Mixed Bell Peppers, Tomatoes, Green Onions, Mango, Jalapeno, Salsa, Spices, Cilantro, Taro Chips, Seasoned Won Ton Chips

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ACTION STATIONS

SMALL PLATES

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)

Snake River Farms NY Strip, Armagnac Reduction, Broccolini

MEDITERRANEAN TAPAS & CHARCUTERIE

Greek Style Hummus, Pita Crisps, Crostini

Caponata, Raita, Tzatziki

Focaccia Bread, Assorted Olive Oils, Balsamic Vinegars

Marinated Olives, Assorted Cheeses, Salami, Prosciutto, Pastrami

MOROCCAN SALAD

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

ARTISAN BREAD

Assorted House Made Breads & Butters with Jams, Olive Oil & Balsamic

CHARCUTERIE & CHEESE TASTING BAR

Flights of Artisan Cheese & Cured Meats (Optional Upgrade with Whiskey Tasting)



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ACTION STATIONS

CAPRESE CARVING STATION & SALT BAR (GF)

A Selection of Local Tomatoes

Assorted International Salts, Bocconcini, Goat Cheese, Infused Olive Oils, Balsamic Vinegars

Freshly Pulled Mozzarella on Site

TEPANYAKI

Customize this Chef Attended Action Experience with a Selection of: Guava Chicken, Rice Noodles, Oriental Salad, Stir Fry Vegetables, Accompanying Sauces

Chicken Only Minimum 30-50 guests

Optional Upgrade: All the above with Steak & Seafood: Minimum 30-50 guests

POLENTA BAR

Discover your favorite combinations when you start with an Italian favorite of Creamy Polenta & add:

Basil Pesto, Sundried Tomatoes, Pine Nuts, Shaved Parmesan, Sautéed Mushrooms, Pickled Vegetables, Crushed Red Peppers, Goat Cheese, Organic Baby Arugula

Can be made with Vegan cheese

FRIED RICE

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 & Fried Organic Egg

Served in Chinese Take-Out Boxes with Chop Sticks



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ACTION STATIONS

MONGOLIAN BBQ

Select Two Proteins

Customize this Chef Attended Action Experience with a Selection of: Chow Mein Noodles, Stir Fry Vegetables & Accompanying Sauces

Proteins: Chicken

Beef

Tofu

Shrimp

Pork

STEAKHOUSE BACON BAR

Get lost in a world of "everything is better with bacon"

Carved Pork Belly, Bacon Wrapped BBQ Shrimp, Bleu Cheese Stuffed Bacon Wrapped Dates, Chocolate Covered Bacon, Spicy Bacon, Bacon Cheddar Biscuits, Think Cut Maple Bacon Bacon Grilled at the Station

SMOKING STATION

A Selection of Cheeses & Meats Smoked a la Minute

Served with Crackers & Rosemary Yukon Gold Potato Puree.

Brie, Cheddar and Local Goat Cheeses

London Broil, New York Strip, Newport Filet Mignon

With Chimichurri, Spiced Tomato Jam & House made BBQ

SUSHI

Hand Rolled Sushi Including California Roll, Spicy Tuna, Smoked Salmon Rolls,

Unagi and Vegetable Summer Rolls with Wasabi, Pickled Ginger, Shoyu

Additional options available to suit individual tastes

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ACTION STATIONS

FLAMING PASTA

Select Two
Add-on Proteins

Plain & Prepared to Order – Gluten Free Pasta Upon Request

Penne with Pancetta, Shaved Parmesan Reggiano, Sherry, Heavy Cream, Green Onions,
Chili Pepper Flakes

Proteins: Braised Short Ribs

Duck Confit

Kalua Pork

BBQ Chicken

TOMAHAWK CARVING

House made Steak Sauce, Béarnaise, & Chimichurri

Hawaiian & Cyprus Salts

Frites, Regular & Sweet Potato

CARNIVAL DESSERT

Select Three

Funnel Cakes

Deep Fried Oreos

Beignets & Berries

Loaded Ice Cream Sandwiches

FLAMING DONUT

Donuts & Donut Holes Displayed & Flambeed to order in our Signature Butter Sauce.

Finish with Chocolate Sauce, Chardonnay Caramel & Strawberry Sauce

Upgrade Option: Glazed Donut Ice Cream Sandwich



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ACTION STATIONS

MILKSHAKE BAR

Chocolate, Vanilla, Strawberry

Additional Items – Malt, Peanut Butter, Cherry, Chocolate Sauce, Carmel Sauce, Crushed Oreos, Chopped Strawberries, Bananas, Peanuts, Sprinkles, Pineapple, Orange

CRÊPE BAR

Select Four

Traditional French crêpes created by Chef Melanie Roy from a 100+ year old family recipe. They are delicate yet filling and can be finished with both savory or sweet toppings.

Flavors: Lilikoi- Classic Crêpe Lilikoi mousse, Meyer lemon whipped cream, Vanilla Sable crumbles
Molten Lava- Chocolate Crêpe with dark chocolate brownie cubes, rich chocolate ganache & red berry compote

Caramel - Classic Crêpe with Caramel Mousse, Warm Caramel Drizzle, crispy Phyllo flakes

Thai - Classic Crêpe with Ginger Lemongrass Curd, Hawaiian Chile Foam & Tahitian Vanilla Bean Whipped Cream

Baja Fresh Catch - grilled fresh catch with pineapple coleslaw

Roasted Seasonal Vegetables with Balsamic Reduction

Mac Nut Pesto, Grilled Chicken & Sundried Tomatoes

S'MORES BAR

Milk Chocolate, Dark Chocolate & Cookies & Cream Bars

Orange, Mocha Almond, Vanilla House Made Marshmallows

Nutella, Toasted Macadamia Nuts, Toasted Coconut

Tahitian House Made Marshmallow

Graham Crackers

Upgrade Option – Ghirardelli Squares filled with Carmel, Mint, Raspberry, Orange & Almond

Please add Fire Pit Rental

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DESSERTS MENU

PLATED DESSERTS

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

Limoncello Sphere, Sable Cookie, Meyer Lemon Chiffon, Limoncello White Chocolate Mousse, Strawberry Compote, Champagne Soaked Strawberries

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

Classic Warmed Caramelized Apple Tart, Mille Feuille, Caramelized Apple Cream, Roasted Apples, Spiced Candied Walnuts, Carmel

Banana Waffle, Banana Marshmallow, Maine Maple Mousse, Caramelized Bananas, Carmel Ganache, Candied Hibiscus, Hawaiian Sea Salt Macadamia Nuts

Deconstructed Donut Holes ~ Carmel, Sliced Fruit, Thai Crème Anglaise, Chocolate Covered Cacao Nibs, Tuille Shreds, Sesame Seeds

Almond Dream ~ Almond Cake, Roasted Cherry Compote, Roasted Almond Ice Cream, Fig Gelée, White Peach Creameaux, Pepper Oat Crumble, Chocolate Covered Cacao Nibs

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

Tropical Mille-Feuille, Guava Mascarpone Cream, Raspberries, Lychee, Gold Leaf

Flameless Banana's Foster, Florentine Box, Caramelized Bananas (Plated dessert/Station only)

Molten Lava Cake ~ Warm Dark Chocolate Ganache, Vanilla & Chocolate Cake Croutons, Fresh Sliced Berries, Mint Meringue Drops

Lilikoi Garden Box ~ White Chocolate Box, Lilikoi Mousse, Raspberry Coulis, White Chocolate

Hibiscus Disk, Coconut Foam, Chocolate Dipped Meringue Drops, Macadamia Nut Crumble, Fresh Raspberries (GF)



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DESSERTS MENU

MINI-DESSERTS

Select Four

Crème Brulee & fresh Seasonal Berries – Choice of Tahitian Vanilla Bean, Lilikoi, Milk Chocolate & Thai (GF)

Assorted House Truffles (GF)

Cookie Dough Eggrolls

Chocolate & Caramel Rimmed Shot Glasses, Tropical Panna Cotta, Strawberry Gelee & Seasonal Tropical Fruit

Assorted Profiteroles- Tahitian Vanilla Bean, Chocolate or Coconut Custard

Dark Chocolate, Milk Chocolate or White Chocolate Mousse (GF)

Mini Cheesecake – Choice of Mango, Chocolate or Traditional with Seasonal Tropical Fruits

Cake Pops – Choice of Meyer Lemon, Thai Coconut, Vanilla Cream, Red Velvet Cream Cheese, Chocolate Mocha Crunch

Almond Rice (or Tapioca) Pudding, Roasted Peaches & Almond Crumble (V, GF)

Assorted Macarons, Buttercream, Ganache & Jam Filled (GF)

Malasadas – Local Style, Filled or Sugar Dusted

Lilikoi Pie Pops

Mini Glazed Chocolate Mousse Domes, Chocolate Sable Base

Chocolate Caramel Parcels – Chocolate Sauce, Hawaiian Vanilla Bean Ice Cream

Mini Mason Jar Pies- Apple, Berry, Cherry

Spicy Chocolate Pot du Crème

S'mores Parfait – Crunchy Graham Cracker, Chocolate Mousse & Toasted Marshmallow

Chocolate Covered Fruit Platters (GF)

Macadamia Nut Tart – Orange Zest & Vanilla Cream

Pineapple Upside Down Cake – Warm Caramel Drizzle (Can be GF)



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DESSERTS MENU

LATE NIGHT BITES

Select One

Milk & Cookies

Whoopie Pies

Flatbreads

Soft Pretzels

Affogato

Donut Skewers

Late Night Popcorn

Egg Roll

Homemade Ice Cream Sandwiches

Grilled Cheese Sandwiches

Corn Dogs

Funnel Cakes

French Fries

Root Beer Floats

Mini Ryebein Sandwiches

***Attendant Fees May Apply**



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