



**@ Ward Center**  
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# *Catering Menu*



**Aloha!**

**Thank you for your interest in catering services by Hale 'Aina Award winner Kaka'ako Kitchen.**

**Whether it's Breakfast, Lunch, Dinner, or Pupus, we've got food with flair! We offer "Island Style" dishes for those who crave local flavors. Kaka'ako Kitchen also offers what we call "Euro-Island Style" dishes that combine fresh, local ingredients with recipes featuring Chef Russell Siu's European training and sophistication. No matter what items you choose, we can provide everything you need to make your special occasion a memorable one!**

**Please review the following catering menu and contact us at your convenience. If you have any questions, feel free to give us a call at the restaurant and we will be happy to assist. We look forward to hearing from you soon!**

**Sincerely,**

**Billy Bal  
General Manager**

# BREAKFAST & BRUNCH

Whether it's a Continental Breakfast or an all out Brunch Buffet, you can create your own special Breakfast with the items listed below.

*(48 hours notice, 20 order minimum)*



## MEAT & EGGS

**Portuguese Sausage**

**Bacon**

**Spam**

**Mini Bone-In Ham Steaks**

**Corned Beef Hash Patties**

**Scrambled Eggs**

**Scrambled Eggs**

*With self-serve lomi tomato*

**Scrambled Eggs**

*With self-serve fresh tomato and bell pepper salsa fresca*

**Scrambled Eggs**

*With self-serve lomi tomato, bell pepper confetti and house-made bacon bits*

## RICE & EXTRAS

**Steamed White or Brown Rice**

**Kaka'ako Fried Rice**

*With onion, bacon, Spam, char siu chicken, kamaboko, green onion, egg and white rice*

**Home-fried Red Potatoes**

*With sautéed onion, garlic and bell peppers*

**Seasonal Fresh Fruit Platter**

**Minted Fresh Fruit Salad**

**Assorted Breakfast Pastries**

*Mix of mini banana poi bread, mini butter scones, mini danishes or muffins*

## BEVERAGES

*(Available anytime)*

**Passion Orange, Orange and Guava Juices**

**Freshly Brewed Coffee**

*Regular and Decaffeinated*

**Hot Tea**

*Black, Green or Oolong*

# BENTOS

Bentos are the way to go when you're "On The Go!" Just the right size to fill you up but not weigh you down! Below are set Bentos but you can select from our entire Buffet Item Selection to build your own!  
*(24-72 hours notice as indicated, Order minimum as indicated.  
Please call ahead for large orders.)*

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## MYNA BIRD BENTO

**\$8.75 per bento**

**Five-Spice Shoyu Chicken**

**Mahi Dore** with Tartar Sauce

**Spam**

**Steamed White Rice** with Furikake

**Kaka'ako Chow Mein**

*(24 hours notice, no minimum)*

## PUEO BENTO

**\$9.50 per bento**

**Garlic Chicken**

**Furikake Mahi** with Soy  
Ginger Mayo

**Teri Grilled Spam**

**Steamed White Rice** with Furikake

**Kaka'ako Chow Mein**

*(24 hours notice, no minimum)*

## MAJIRO BENTO

**\$8.95 per bento**

**Asian Style Tofu Saute**

With tofu and yakidofu, string beans, celery, onion, won bok and ginger, Chinese style lemongrass black bean sauce

**Steamed Brown Rice**

*(24 hours notice, no minimum)*

## I'WI BENTO

**\$10.95 per bento**

**Pan-Seared Tofu Patty**

**Stir Fried Zucchini**

**and Eggplant** with Marinara Sauce

**Fire Roasted Bell Peppers**

**Steamed Brown Rice**

*(24 hours notice, no minimum)*

## NENE BENTO

**\$9.95 per bento**

**Sweet Chili Chicken**

**Furikake Salmon** with  
Soy Sake Sauce

**Meatloaf**

**Steamed White Rice** with Furikake

**Kaka'ako Chow Mein**

*(48 hours notice, 20 minimum)*

## KOLEA BENTO

**\$9.95 per bento**

**Mochiko Chicken**

**Mahi Katsu** with Green Onion Aioli

**Kalbi Ribs**

**Steamed White Rice** with Furikake

**Kaka'ako Chow Mein**

*(72 hours notice, 20 minimum)*

# BUFFET ITEM SELECTION

Customize your own menu by choosing from our Buffet Item Selection.

You can also let us know your favorite dishes and we can help to create a personalized menu masterpiece!

*(48 hours notice, 20 order minimum)*

## FISH ENTREES

### **Mac Nut Crusted Mahi**

*Green Onion Aioli*

### **Sautéed Mahi with**

#### **Lomi Tomato**

*Ginger Butter Sauce*

### **Mahi Dore**

*Tartar Sauce*

### **Mahi Katsu**

*Remoulade Sauce*

### **Furikake Mahi**

*Soy Ginger Aioli*

### **Ginger Crusted Mahi**

*Scallion Butter Sauce*

### **Pan Seared Salmon with**

#### **Kabayaki Glaze**

*Yuzu Butter Sauce*

### **Bubu Arare Crusted Salmon**

*Yuzu Butter Sauce and Kabayaki Drizzle*

### **Furikake Salmon**

*With a soy sake glaze, Yuzu Butter Sauce*

### **Soy-Sake Glazed Salmon**

*Citrus Butter Sauce*

### **Furikake Tempura Catfish**

*Ponzu Sauce*

### **Cornmeal Crusted Catfish**

*Cajun Spiced Remoulade*

## BEEF ENTREES

### **Braised Bone-In Shortribs**

*Mushroom Sauce with Truffle Essence*

### **Roast Prime Rib of Beef**

*Natural Au Jus, Cream Horseradish*

### **Beef Tenderloin with Fried**

#### **Green Tomatoes**

*Caramelized Shallot Gravy*

### **Braised Beef Shoulder**

*Natural Gravy*

### **Meatloaf**

*Island raised seasoned ground beef,*

*Mushroom Gravy*

### **Beef Teriyaki**

*Marinated with house-made Teri Sauce*

### **Kalbi Ribs**

*Bone-in short ribs marinated with*

*house-made Kalbi Sauce*

### **Beef Stew**

*With carrot, potato, celery and tomato*

### **Beef & Veggie Skewers**

*With zucchini, yellow squash*

*and cherry tomatoes*

### **Teriyaki Meatballs**

*Island raised ground beef meatballs,*

*Caramelized Onion gravy*

**Continued on Next Page...**

# BUFFET ITEM SELECTION

## PORK ENTREES

### **Pork Loin Tonkatsu**

*Local style Tonkatsu Sauce*

### **Roast Pork**

*Natural Gravy*

### **Kalua Pig and Cabbage**

### **Pork Chops with Caramelized**

### **Onions and Mushrooms**

*Natural Jus*

## CHICKEN ENTREES

### **Shichimi Seared Chicken Breast**

*Soy-Citrus Sauce*

### **Herb & Parmesan**

### **Crusted Chicken**

*Marinara Sauce*

### **BBQ Teriyaki Chicken**

### **Char Siu Chicken**

### **Five Spice Shoyu Chicken**

### **Sweet Chili Chicken**

*Sweet Chili Sauce*

### **Kaka'ako Garlic Chicken**

*Garlic Sauce*

## RICE, POTATOES

## & NOODLES

### **Steamed White or Brown Rice**

### **Kaka'ako Fried Rice**

*With onion, bacon, Spam, char siu chicken, kamaboko, green onion, egg and white rice*

### **Kaka'ako Chow Mein**

*Egg noodles sautéed with oyster sauce and Chinese five spice, char siu chicken, onion, carrot, celery and shredded cabbage*

### **Home-style Mashed Potatoes**

*Skin-on potatoes with milk and butter*

### **Creamy Mashed Potatoes**

*Skin-less potatoes with cream and butter*

### **Garlic Mashed Potatoes**

*Skin-on potatoes with roasted garlic, milk and butter*

### **Home-fried Red Potatoes**

*With sautéed garlic, onion and bell peppers*

## COLD PASTA & SALADS

### **Penne Pasta**

*With julienned red onion, bell pepper, zucchini and olives, Mac Nut Pesto*

### **Rotini Pasta**

*With capers, diced red onion, tomato, zucchini and pickled artichoke hearts, Basil Blue Cheese Vinaigrette*

### **Orzo Pasta**

*With spinach, olives, diced red onion, tomato and cucumber, feta cheese, Lemon Vinaigrette*

### **Nalo Greens**

*House-specialty Lemon Miso Dressing*

### **Nalo Greens**

*With dried cranberries, walnuts, Mandarin oranges and feta cheese, Lemon Vinaigrette (minimum 20 orders)*

**Continued on Next Page...**

# BUFFET ITEM SELECTION

## **Nalo Greens**

*With pecans and blue cheese, Ka' u Orange Sauce (minimum 20 orders)*

## **Klassic Kaka'ako Potato Mac Salad**

**Red Potato Salad**  
*With fresh veggie confetti*

## **Chinese Chicken Salad with Soba**

*With Iceberg lettuce and char siu chicken, Hoisin Dressing*

## **Greek Salad**

*With romaine lettuce, chopped tomato and cucumber, feta cheese, Lemon Vinaigrette*

## **Broccoli and Krab Salad**

*Broccoli and imitation krab meat with seasoned mayo*

## **Grilled Veggies**

### **with Basil Chiffonade**

*Cherry tomatoes with grilled zucchini, yellow squash, Japanese eggplant and asparagus, Balsamic Syrup*

## **KAKA'AKO SPECIAL**

### **DESSERTS**

### **Bread Pudding**

*Vanilla Bean Cream Sauce*

### **Double Chocolate Brownies**

*Glazed with chocolate ganache*

### **Lemon Bars**

*With powdered sugar*

### **Petit Fours Combo**

*Mix of bite-size Mini Brownies and Lemon Bars*

## **WHOLE 10" ROUND**

### **5-LAYER CAKES**

### **Old Fashioned Chocolate Cake**

*Chocolate cake, Milk Chocolate frosting*

### **Carrot Cake**

*Carrot, pineapple and mac nut cake, Cream Cheese frosting*

### **Red Velvet Cake**

*Classic red velvet cake, Cream Cheese frosting*

### **German Chocolate Cake**

*Chocolate cake with shredded coconut and mac nuts, Chantilly Cream filling*

## **9" CHEESECAKES**

*Classic cheese cake topped with flavored glaze or fruit sauce*

### **Lilikoi**

### **Mango**

### **Blueberry**

### **Strawberry**

## **KAKA'AKO KOOKIES**

### **Chocolate Chip Mac Nut**

### **Double Chocolate Chip Mac Nut**

### **Peanut Butter**

### **Oatmeal Raisin**

### **Shortbread**

**Menu Ideas on next page...**

# BUFFET MENU IDEAS

## “BREAKFAST / BRUNCH”

### Continental Delight

\$11.95++ per person, 20 person minimum

Assorted Breakfast Pastries

Seasonal Fresh Fruit Tray

Passion-Orange, Orange  
and Guava Juices

Coffee & Tea

### Honolulu Buffet

\$21.75++ per person, 20 person minimum

Assorted Breakfast Pastries

Seasonal Fresh Fruit Tray

Scrambled Eggs

Bacon and Portuguese Sausage

Steamed Rice

Oven-Roasted Potatoes

Passion-Orange, Orange  
and Guava Juices

Coffee & Tea

## “LUNCH / DINNER”

### Local Delight #1

\$16.50++ per person, 10 person minimum

Shoyu Chicken

Sautéed Mahi with Lomi Tomato  
*Ginger Butter Sauce*

Beef Stew

Nalo Greens  
*Lemon Miso Dressing*

Steamed Brown Rice

### Local Delight #2

\$18.75++ per person, 20 person minimum

Beef Teriyaki

Sweet Chili Chicken

Roast Pork

Potato Mac Salad

Steamed White Rice

Lemon Bars & Brownies

### Hawaii Loa Banquet

\$29.95+++pp, 20 person minimum

Nalo Greens

*House-Specialty Lemon Miso Dressing*

Greek Salad

*With romaine lettuce, chopped tomato and  
cucumber, feta cheese, Lemon Vinaigrette*

Penne Pasta

*With julienned red onion, bell pepper,  
zucchini and olives, Mac Nut Pesto*

Braised Beef Shoulder

*Natural Gravy*

Sautéed Mahi with Lomi Tomato

*Ginger Butter Sauce*

Crispy Fried Sweet Chili Chicken

Country-Style Mashed Potatoes

Steamed Rice

Taro Rolls with Butter

Bread Pudding

*Vanilla Bean Sauce*



More Menu Ideas on next page...

# BUFFET MENU IDEAS

## Wilhelmina Sunset Buffet

\$36.00++ pp, 20 person minimum

**Nalo Greens**

*House-Specialty Lemon Miso Dressing*

**Broccoli Krab Salad**

**Red Potato Salad**

**Stir-Fried Veggies**

**Furikake Salmon**

*Yuzu Butter Sauce*

**Shichimi-Seared Chicken Breast**

*Soy-Citrus Glaze*

**Kaka'ako Chow Mein**

**Steamed Rice**

**Taro Rolls with Butter**

**Lilikoi Cheesecake**

**“PUPU”**

## Makapu'u - Pus

\$23.75++ per person, 20 person minimum

**Krab Meat & Cream**

**Cheese Won Ton**

*Sweet Chili Dipping Sauce*

**Frizzled Shrimp**

*Chipotle Aioli*

**Warm Mushroom Ragout**

**on Garlic Toast**

**Furikake Salmon Skewers**

*Yuzu Butter Sauce*

**Chicken & Veggie Skewers**

*Basted with Garlic Butter*

**Assorted Sushi Platter**

*Futomaki, Inari, and Reverse*

*California Rolls*

## Waimea Bay Pupu Set

\$17.75++ per person, 20 person minimum

**Ahi, Tomato & Black**

**Olive Empanadas**

**Salmon & Scallion Skewers**

*Soy Sake Glaze*

**Bruschetta with Oven**

**Baked Baguettes**

**Chicken Yakitori**

**Summer Rolls**

*Thai style Peanut Sauce*

## Pipeline Pupus

\$25.50++ per person, 20 person minimum

**Kaka'ako Chow Mein**

**Grilled Veggies**

**with Basil Chiffonade**

*Cherry tomatoes with grilled zucchini,  
yellow squash, Japanese eggplant and  
asparagus, Balsamic Syrup*

**Frizzled Shrimp**

*Chipotle Aioli*

**Char Siu Chicken Spring Rolls**

*Plum Chili Sauce*

**Catfish Fingers**

*Ponzu Sauce*

**House Made Char Siu**

*With steamed buns and scallions,  
Hoisin Honey Sauce*



**Thank you for checking out our  
Catering Menu. We hope to  
hear from you soon! Mahalo!**

# CATERING POLICIES

## MENUS AND PRICES

Please be sure to ask for price updates as item pricing is subject to change without notice. Prices will be guaranteed at the time of contract confirmation which entails signing an agreement of the Banquet Event Order and collection of required deposit. Orders are not guaranteed more than ninety (90) days prior to event. A 4.712% Hawai'i sales tax will be added to all menu prices. A customary 17% Service Fee will be added to all events requiring service staff.

## STAFF, SETUP AND EQUIPMENT

We are able to provide courteous and accommodating staff at \$25.00 per hour per staff person to assist with your needs. Whether it's a quick set up or full buffet service, Kaka'ako Kitchen is able to perform a variety of services. Service staff for complete dinner services depend on menu items and services required. For a nominal rental fee, Kaka'ako Kitchen can provide food warmers and other buffet equipment as needed. Please contact our Catering Manager for more information.

## DEPOSITS AND PAYMENT

A 50% deposit of estimated charges are required to confirm the date and order. The deposit is due at the time of contract confirmation and is non-refundable if cancellation occurs within seven (7) days of event date. Any remaining balances will be due on or by the time services are rendered. We accept cash, credit card (Visa, JCB, Mastercard, American Express, Discover), company checks and purchase orders from accredited clients.

## MENU CHANGES AND GUEST COUNT

To ensure the best possible service, final guest count and changes to menu items must be made no later than seven (7) days prior to event. These safeguards are necessary due to the possible lack of availability of certain menu items that may be affected by the amount of advance notice. Contact our Catering Manager for any exceptions.

## DELIVERY/PICK UP CHARGES (Prices Are One Way)

Contact our Catering Manager for more information.

<b>Airport / Salt Lake</b>	<b>\$30</b>	<b>Kailua</b>	<b>\$65</b>	<b>North Shore</b>	<b>\$110</b>
<b>Ewa / Ewa Beach</b>	<b>\$70</b>	<b>Kaneohe</b>	<b>\$60</b>	<b>Pearl City/ Aiea</b>	<b>\$55</b>
<b>Hawaii Kai</b>	<b>\$45</b>	<b>Kualoa Ranch</b>	<b>\$80</b>	<b>Waialae</b>	<b>\$30</b>
<b>Kapolei/ Ko'olina</b>	<b>\$85</b>	<b>Lanikai</b>	<b>\$65</b>	<b>Waianae/ Makaha</b>	<b>\$110</b>
<b>Kahala/Aina Haina</b>	<b>\$40</b>	<b>Manoa</b>	<b>\$25</b>	<b>Waimanalo</b>	<b>\$80</b>
<b>Sand Island to Waikiki</b>	<b>\$25</b>	<b>Mililani/Wahiawa</b>	<b>\$65</b>	<b>Waikele</b>	<b>\$65</b>