PASSED APPETIZER CANAPÉS

VG: VEGETATRIAN
V: VEGAN
WF: WHEAT FREE
DF: DAIRY FREE

ALA CARTE PRICING. 1 SERVING PER GUEST, MINIMUM 3 CHOICES. \$1000 MINIMUM CHARGE.
20% SERVICE FEE PLUS 4.712% HAWAII STATE TAX

\$5

Pineapple Confit

Wine-braised pineapple, herb goat cheese on garlic crostini (VG)

Avocado Tostada

Housemade guacamole with micro cilantro on fried mini corn tortilla (VG, WF)

Spring Roll

Crispy fried vegetable spring roll with sweet chili sauce (VG, DF)

Island Date

Medjool date stuffed with herb goat cheese, toasted mac nuts, balsamic reduction (VG, WF)

Papas Brava

Crispy Yukon gold potato round with herbs and smoked paprika char lemon aioli, chive (VG, DF, WF)

Crispy Chicken

Sweet and spicy chicken thigh with a gochujang sauce (DF)

Pork Belly

8 spice roasted pork belly, hoisin sriracha, pickled red onion, cucumber, micro cilantro (DF)

\$8

Ahi Poke on Wonton Crisp

Ahi & avocado on wonton chip, extra virgin olive oil, lemon zest (DF)

Wagyu Slider

Beef patty, American cheese, dill pickles, secret sauce, King's Hawaiian bun

Garlic Shrimp

Garlic shrimp, chili pepper aioli, micro greens on crostini (DF)

Crab Cake

Fresh crab mixed with roasted Okinawan sweet potato and dill yuzu aioli (DF)

Oyster Shooter

Fresh shucked oyster, ponzu sauce, tobiko caviar, green onion (DF)

Arancini

Fried risotto ball stuffed with mushroom, mozzarella, truffle aioli (VG)

Smoked Salmon Temari

Round sushi, sushi rice, wasabi aioli (DF)

Soup & Sandwich

Chilled Tomato soup, Havarti grilled cheese sandwich (VG)

\$12

Tartare

Hamachi or Ahi Tartare or Beef Tartare with shallots, capers, dijon, chives served on crostini (DF)

Caviar

Mini pancakes, creme fraiche, cured egg yolks, chives, Osetra Caviar

PASSED DESSERT CANAPÉS

VG: VEGETATRIAN
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ALA CARTE PRICING. 1 SERVING PER GUEST, MINIMUM 3 CHOICES. \$1000 MINIMUM CHARGE. 20% SERVICE FEE PLUS 4.712% HAWAII STATE TAX

\$5

Chocolate Chip Cookie

Mini chocolate chip cookie with milk shot

Chocolate Mousse

Airy chocolate cream

Coconut Panna Cotta

Coconut Haupia Cooked Cream, Fresh Pineapple, Papaya, Passion Fruit Sauce, Toasted Coconut

Coconut Tapioca

Light Coconut Cream & Coconut Water Tapioca, Diced Pineapple and Papaya, Toasted Coconut (V)

Espresso Panna Cotta

Cooked Coffee Creme

Fruit Tart

Assorted fruits in pastry shell

Mac Nut Caramel

Caramel macadamia in pastry shell

Cheese Cake

Cheesecake in chocolate shell with raspberry

Macaroon

Assorted flavors

Strawberry Short Cake

Whipped Fresh Cream, Handmade Biscuit, Sweetened Berries

Triple Chocolate Brownie

Mini Chocolate Brownie Bite

Chocolate Ganache

Milk chocolate in pastry shell