Hors d’Oeuvres Reception $75 pp
(Minimum 50 people)

Includes the following:
- Ewa Sweet Corn Tamale Cakes (Pico de Gallo, Avocado Cream Sauce, Sour Cream)
- Soy Garlic Edamame
- Seasonal Fruit Platter

Cold Selection (choice of two)
- Vegetable Crudite
- Tomato Bruschetta
- Summer Rolls with Peanut Sauce
- Mini Quiche Lorraine
- Mini Caprese Bites
- Spicy Ahi Wontons
- Hawaiian Style Ahi Poke
- Smoked White Fish Dip with Crostini

Hot Appetizers (choice of two)
- Vegetable Spring Rolls (Sweet Chili Sauce)
- Garlic Brussels Sprouts
- Guava Smoked Meat & Onions
- Goat Cheese Stuffed Shrimp Cakes with Togarashi Aioli
- Kupu’s Kimchi Meatballs with Gochujang Ketchup
- Grilled Chicken Skewers with Truffle Teriyaki Sauce
- Mochiko Chicken
- Kalua Pork Sliders
- Braised Short Rib Sliders

Desserts (choice of one)
- Chocolate Mousse Tarts
- Chocolate Dipped Strawberry Shortbread Cookie
- Mini Pina Colada Cake with Toasted Coconut
- Mini Chocolate Brownie
- Seasonal Cheesecake
- Assorted cookies

January 2020
Dinner Luʻau Buffet $120 pp  
(Minimum 50 people)

- Kupu's Farmers' Greens  
  (Mixed Greens, Tomato, Cucumber, Carrots, Choice of Balsamic Vinaigrette or Creamy Asian Dressing)
- White Steamed Rice
- Kalua Pork
- Chicken Long Rice
- Squid Lūʻau
- Island Style Ahi Poke*
- Lomi Lomi Salmon*
- Okinawan Sweet Potato
- Poi*
- Haupia
- Fresh Brewed Blend & Decaffeinated Coffee

Enhancements for Your Buffet Experience:  
*Enhancement prices are per person

Starters
- Tako Poke $5
- Portuguese Bean Soup $3
- Vegetable Soup $2
- Hoʻio Salad $5
- Potato Salad $2
- Watercress Tofu Salad $3
- Asian Chicken Salad $4
- Shrimp & Pork Lumpia $4

Entrées
- Pulehu Steak $8
- Fresh Catch $9
- Luʻau Beef $6
- Lau Lau $9
- Smoked Meat Pork $6
- Garlic Shrimp $9
- Teriyaki Chicken $6
- Mochiko Chicken $6
- Beef Stew $5

Sides
- Okinawan Mashed Potatoes $4
- Hapa Rice $2
- Brown Rice $2
- Vegetable Fried Rice $5
- Garlic Mashed Potato $3
- Roasted Local Vegetables $3

January 2020
Hawaii Regional Cuisine Buffet $150 pp

(Minimum 50 people)

- Kupu’s Island Farm Salad
  (Waipoli Greens, Roasted Beets, Ho Farms Tomato & Cucumber, Sweet Land Farm Goat Cheese, Toasted Macadamia Nuts with a Choice of Soy Vinaigrette or Creamy Hawaiian Dressing)
- Roasted Garlic Brussels Sprouts
- Goat Cheese Stuffed Shrimp Cakes
- Ewa Sweet Corn Tamale Cakes
  (Topped with Pico De Gallo, Avocado Cream Sauce and Sour Cream)
- Steamed Hapa Rice
- Fresh Catch of The Day*
- Island Style Smoked Pork & Sweet Onions
- Marinated Grilled Chicken
- Boneless Beef Short Ribs
- Hawaiian Sweet Bread Rolls with House Butter
- Seasonal Fruit Platter

Enhancements for Your Buffet Experience:
*Enhancement prices are per person

**Starters**
- Tako Poke $5
- Portuguese Bean Soup $3
- Vegetable Soup $2
- Ho’io Salad $5
- Potato Macaroni Salad $2
- Watercress Tofu Salad $3
- Asian Chicken Salad $4
- Shrimp & Pork Lumpia $4

**Entrées**
- Pulehu Steak $9
- Fresh Catch $10
- Lu’au Beef $6
- Lau Lau $9
- Smoked Meat Pork $7
- Garlic Shrimp $9
- Teriyaki Chicken $7
- Mochiko Chicken $7
- Beef Stew $5
- Squid Lu’au $8

**Sides**
- Mashed Potatoes $3
- Okinawan Mashed Potatoes $4
- Steamed Okinawan Potatoes $2
- Hapa Rice $2
- Brown Rice $2
- Chamorro Red Rice $3

January 2020
Aliʻi Buffet Menu $190 pp
(Minimum 50 people)

Appetizers
- Kupu’s Island Farm Salad
- Asian Chicken Salad
- Hawaiian-Style Ahi Poke
- Spicy Ahi Wontons
- Tako Poke
- Vegetable Crudite
- Macaroni Salad
- Cucumber Salad
- Kimchi

Enhancements for Your Buffet Experience:
*Enhancement prices are per person

Salads
- Roasted Beet and Goat Cheese $3
- Potato Macaroni Salad $2
- Tofu Salad $3
- Caprese Salad $3
- Caesar Salad $3
- Oriental Chicken Salad $4
- Ho’io Salad $5

Entrées
- Fresh Catch of the Day
- Pan Seared Beef & Aliʻi Mushroom
- Black Pepper Shrimp & Breadfruit
- Grilled Marinated Chicken
- Kalua Pig & Cabbage
- Ewa Sweet Corn Tamale Cake
- Roasted Garlic Brussels Sprouts
- Molokaʻi Sweet Potato
- Steam Hapa Rice
- Pulehu Steak $8
- Fresh Catch $9
- Lu’au Beef $6
- Lau Lau $9
- Smoked Meat Pork $6
- Garlic Shrimp $9
- Teriyaki Chicken $7
- Mochiko Chicken $6
- Beef Stew $5
- Squid Lu’au $6
- Kalua Pig $4

Dessert
- Kulolo & Haupia Ice Cream (action station)
- Seasonal Fruit Platter
- Assorted Tarts & Cookies

Sides
- Mashed Potatoes $2
- Okinawan Mashed Potatoes $2
- Steamed Okinawan Potatoes $2
- Hapa Rice $2
- Brown Rice $2
- Red Rice $2

January 2020
Reception Stations

(Station items are for 50 servings. $200 charge per chef attendant)

- Prime Rib of Beef $700
- Crusted New York Strip of Beef $500
- Whole Roast Pig $900
- Imu Pig $5000
- Honey Glazed Ham $475
- Roasted Turkey $400
- Poke Bowl Station $800

Sushi Bar Station
- *Nigiri Sushi $30 pp* - Toro, Salmon, Ebi, Unagi, Tamago
- *Temaki Sushi $25 pp* - California, Spicy Tuna, Hawaiian Poke, Salmon, Vegetable

Dessert Bar $20 pp
- Assortment of Cheese Cakes, Pies, Flavored Cakes, Cream Puffs

Ice Cream Bar $25 pp
- Vanilla & Chocolate Ice Cream - Strawberry Sauce, Chocolate Sauce, Caramel Sauce, Peanuts, M&M’s, Oreo Crumbles, Sprinkles, Whipped Cream, Cherries
Reception Servings
(Servings for 50 people)

- Cheese platter $400
- Fruit Platter $500
- Vegetable Crudite $400
- Quiche Lorraine $400
- Spinach Artichoke Dip $400
- Ewa sweet Corn Tamale Cakes $500
- Teriyaki Chicken Skewers $500
- Kupu’s Kimchi Meatballs $500
- Guava Smoked Meat & Onions $550
- Chamorro Shrimp Patties $550
- Black Pepper Shrimp $550
- Grilled Shrimp Cocktail $550
- Meat & Cheese Platter $400
- Vegetable Spring Rolls $400
- Baked Brie $300
- Pork Belly Bao Buns $475
- *Sashimi Platter (Market price)
- *Ahi Poke $600
- Tako Poke $500
Bake Shop & Beverages

Create your custom cake
- Single tier round 9” $100 12” $130
- Two tier 6”-9” $400
- Three tier 6”-9”-12” $500

One Gallon of Juice $60
Orange, Guava, Passion-Orange, Cranberry

Iced Tea $60

Plantation Iced Tea $65

Fruit Punch $60

Lemonade $60

Assorted Soft Drinks $5

Bottled Water $4.50

Fresh Brewed Coffee $80

House Tea Blends $80