

# Private Dining Events | Stationed Menu

## BEVERAGE STATION

|                         |                |
|-------------------------|----------------|
| water station.....      | \$0 per person |
| soft drink station..... | \$5 per can    |
| hot tea station.....    | \$6 per person |
| coffee station.....     | \$7 per person |
| iced tea station.....   | \$7 per person |

## STATIONED BREAKFAST.....\$30 per person

- yogurt & granola cup greek yogurt, pineapple jam, fresh fruits
- fruit plate seasonal fresh fruits
- pastry platter house jams

## STATIONED SAVORY BREAKFAST.....\$45 per person

- yogurt & granola cup greek yogurt, pineapple jam, fresh fruits
- kaimana toast butter, house jams
- soft scrambled eggs
- bacon **or** portuguese sausage [please pre-select **one** of the following]

## STATIONED LUNCH.....\$35 per person

### SIDES

- house fried chips volcano spice

### SALAD

please pre-select **one** of the following

- kale salad spinach, endive, toasted almonds, gorgonzola, green goddess dressing
- miso caesar salad baby gem, kale, tomatoes, pecorino, savory crumble
- ancient grain greek salad mixed grains, lemon tahini, tomatoes, cucumber, feta

### SANDWICH

please pre-select **two** of the following

- grilled vegetable and goat cheese sandwich roasted squash, sprouts, green goddess dressing
- italian deli style sandwich lettuce, tomato, italian salami, dijonaise, red wine vinaigrette
- chicken salad sandwich celery, apple, sprouts
- egg salad sandwich cucumber, house mayo

# STATIONED HAU TREE LUNCH.....starting at \$55 per person

## SIDES

please pre-select **one** of the following for no additional cost

herb'd fries rosemary, parmesan **+9**

crispy potatoes salsa verde **+9**

## SALAD

please pre-select **one** of the following

kale salad spinach, endive, toasted almonds, gorgonzola, green goddess dressing

miso caesar salad baby gem, kale, tomatoes, pecorino, savory crumble

ancient grain greek salad mixed grains, lemon tahini, tomatoes, cucumber, feta

## ENTREES

please pre-select **two** of the following for no additional cost

avocado toast smashed avocado, tomato jam, tomato relish **+21**

add soft boiled egg **+3**

kaimana beach burger local beef patty, american cheese, house pickle, kaimana sauce **+25**

chicken sandwich grilled chicken, dijonnaise, crispy bacon, gem lettuce, local tomatoes, semolina toast **+25**

fish sandwich sesame crusted fish, furikake mayo, crispy wonton, house kimchee **+26**

hau tree eggs benedict ham, hollandaise, chives **+26**

spinach benedict sauteed spinach, garlic, hollandaise, chives **+24**

## SWEET ADD-ONS.....

assorted cookie platter (3") **\$42/dozen**

cupcakes choice of vanilla, red velvet, or chocolate **\$45/dozen**

assorted pastry platter **\$60/dozen**

mini fruit tarts vanilla custard, assorted seasonal fresh fruit **\$96/dozen**

mini yuzu tarts crème fraîche, almond crust **\$96/dozen**