



Blue Island
catering & events

Menus & Pricing are subject to change without notice.
Includes: Cutlery and condiments.

5 COURSE

Price includes your choice of 1 entrée 1 salad,
choice of 2 sides & choice of 1 dessert.

ADDITIONAL OPTIONS

5 COURSE MENU

5 COURSE INDIVIDUAL
PLATED MENU
PER PERSON

5 COURSE FAMILY STYLE

PLATED MENU
PER PERSON

5 COURSE BUFFET STYLE

PER PERSON

Price includes choice of 1or 2 poultry, either 1 or 2 seafood, 1 or 2 beef
main, totaling 3 MAIN courses, choice of a soup or a salad, your choice
of 2 sides and your choice of 1 dessert.

POULTRY

Pan seared Jidori Airline Breast 12-14 oz.

Choice of sauce: Miso Beurre Blanc, Parsley
mojo, Truffle sauce

Hawaiian Style Grilled Boneless Chicken Breast and Thigh

Choice of sauce: Chimichurri, lemon grass
velouté, ginger soy glaze

Quail

Choice of sauce: Balsamic Honey emulsion,
scallion ginger sauce

Huli Huli Style Rotisserie Chicken

Ginger Sweet Soy Glaze

SEAFOOD

New Zealand king salmon

Choice of preparation: Roasted Misoyaki
marinated or Seared with Calamansi and
Manoa honey.

Island caught Mahi Mahi or best daily Catch

Seared, sauce selections: Lemon caper sauce,
Lilikoi beurre Blanc, Scallion ginger sauce

Seared U 10 Diver Scallops

Choice of preparation: roasted garlic butter,
Calamansi Manoa honey, caper lemon sauce

U 12 Shrimp

Pancetta crocante, sweet basil, calamansi

1827 Palolo Ave. Honolulu, HI 96816 | T: 808.397.9066
info: Daniel@realhawaiiours.com

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MEAT

Merlot Braised Beef Short Ribs.

Maui onions, organic carrots, House Demi glacé

Grilled 5oz USDA Prime Filet Mignon

Choice of sauce: Chimichurri, Demi glacé Bearnaise
sauce

Grilled 8oz USDA Prime Ribeye

Choice of sauce:
Recommended-Chimichurri, or roasted garlic Demi
glacé or Sauce bearnaise,
confit cipollini onions

Organic, Grilled New Zealand Grass fed Lamb chops

Choice of sauce: Mint chimichurri, Black pepper
Demi glacé, pickled vegetables.

Organic, Roasted New Zealand Grass fed Rack of Lamb

Pistachio herb crust, Dijon, Black pepper
Demi glacé

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SIDES

Crisp Brussels Sprouts

Maple Pork belly, rosemary

Roasted Carrots

Fennel, mango butter, thyme

Steamed fresh corn.

Cotija cheese and butter

Whipped Potatoes

Choice of Preparation

*Roasted garlic - *Truffle

Roasted baby Potatoes

Hawaiian salt, fresh herbs

Grilled asparagus

Preserve lemon, garlic aioli.

Mac and cheese

Choice of Preparation

*Truffle - *3 cheese blend

Baked Loaded Potato

Bacon, sour cream, cheddar, butter, chives

White Rice

Furikake, scallions

Assorted Breadbasket

seasonal butter and market local jams

SALADS

Roasted Beet Salad

Sweet land farms Goat cheese, local greens, red miso vinaigrette, watermelon, walnuts

Caesar Salad

Local romaine, Parmesan Reggiano, anchovies, house made Caesar dressing, herbed croutons.

Mediterranean potato salad

Okinawan potatoes, Mac nuts, roasted mushrooms, baby romaine, calamata olives

Diamond head tomato caprese

Burrata, black Hawaiian salt, local tomato, sweet basil, balsamic reduction, roasted mac nuts

Macadamia Nut Pesto quinoa salad

Tri colored quinoa, sundried tomato, calamata olives

*Add Grilled Chicken Breast to any Salad

*Add Grilled Shrimp (2pc) to any Salad

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SOUPS

Ginger carrots bisque

Hazelnut, parsley

Watermelon gazpacho (chilled)

Tomato, cucumber, mint, shaved fennel

Roasted butter nut squash

Cinnamon, sage, brown butter

Avocado emulsion (chilled)

Jicama, cilantro, pepitas, local tomato,
E.V.O.O

STARTERS & PASSED HORS D'OEUVRES

AHI TARTARE TACOS

Fresh basil, Crispy wonton, Maui onion,
scallions, ponzu gel

FRESH AND GRILLED VEGETABLE CRUDITE' CUP

Black bean Hummus (VEGAN) or Bagna
Cauda sauce

PROSCIUTTO WRAPPED MELON (1 EA.)

Fresh basil, Seasonal melon

CRISPY PORK RIBS (2 EA.)

Sweet chili sauce, Fried garlic, Cilantro

SHRIMP AND FISH CROQUETAS (1 EA.)

Bacon, Smoked shrimp and local catch,
aged cheddar cheese

MUSHROOM CROQUETAS (1 EA.)

Smoked mushrooms, aged cheddar cheese
Green goddess aioli

CUBANO SLIDERS (1 EA.)

Caribbean roast pork, Ham, Aged cheddar
Dijon mustard

CRISPY PORK BELLY SLIDERS (1 EA.)

Chinese crispy pork belly, Local tomato, Maui
onion, Roasted garlic aioli

LOBSTER ROLL (1 EA.)

Butter poached Maine lobster, tarragon aioli

SPRING VEGETABLE ROLLS (1 EA.)

Seasonal vegetables
Sweet chili sauce

CHORIZO STUFFED MUSHROOMS (2 EA.)

Bechamel sauce
Mozzarella cheese

VEGAN STUFFED MUSHROOMS (2 EA.)

Coconut bechamel sauce
Vegan cheese

NEW ZEALAND KING SALMON RILLETTE CONE

Dill crème fraiche, capers pickled red onion

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HAND MADE DESSERTS

Chocolate mousse

Hazelnut, rose mousse with lychee, fresh berries

Haupia Panna cotta

Caramel rum sauce, toasted coconut

Pineapple crème Brule

Lilikoi yuzu gel, fresh pineapple

Lilikoi cheesecake

Fresh lilikoi, toasted coconut

Kona Coffee Tiramisu

Shaved Valrhona chocolate

Valrhona Chocolate dipped Strawberries

Dark and white chocolate

DISPLAY RECEPTION STATIONS

FRESH OYSTERS ON THE HALF SHELL

Seasonal oysters with traditional cocktail sauce, red wine mignonette, horseradish, and fresh lemon

CHILLED SEAFOOD

Pacific Ocean U-12 prawn's cocktail
Lobster tails
Alaskan crab legs Merus

CAVIAR "PIE" SERVICE

Toasted Bellinis or Taro Chips
Dill Crème fraiche with Chopped egg yolks and egg whites, Julienne shallots, chives, lemon zest

SASHIMI STATION

Local Big Eye Tuna, Japanese Hamachi
New Zealand King Salmon
served with pickled ginger, soy, wasabi, sea asparagus and ogo

FRESH POKE DISPLAY

Choice of two

AHI POKE LOCAL STYLE, SPICY AHI POKE, WASABI SALMON POKE, FRIED TOFU POKE, FRIED CRISPY PORK BELLY POKE, RIBEYE POKE

All seafood is poached in court bouillon with traditional cocktail sauce, green goddess aioli, horseradish, fresh lemons.

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SEASONAL FRESH FRUIT DISPLAY

locally grown and a variety of fresh fruit
with seasonal jams and a fruit yogurt dip

Chinaware selection Sold in Crates of 20

Heirloom Ivory, Grey or Charcoal Gold Rim
Dinner Plates

Heirloom Ivory, Grey, or Charcoal Salad

White Ceramic 8 oz Soup Bowl

Chinaware selection Sold in Crates of 20

Basic Round White 10" Dinner Plate sold in
crates of 25

Basic Round White 8" Salad Plate sold in
crates of 45

Chargers sold by the Each.

Acrylic Gold or Silver Beaded Chargers

Rattan Chargers Brick, Honey, or Sand Color

Flatware sold per Piece in lots of 10.

Fork, Salad fork, Knife, Teaspoon, Soup
Spoon

Silver, Black-or Gold or Rose Gold Modern

Silver or Gold Vintage
Silver Polished

Glassware

Fine Glassware Schott Wiesel sold in
Racks of 25

15 oz Water Glass, 14 oz Wine or Beverage

Glass 7 oz Champagne Flute

Standard Glassware sold in racks of 30.
12 oz Water Goblet, 8 or 10 oz Wine Glass

Irish Coffee Mug sold in racks of 25

CATERING INQUIRES

CONTACT INFORMATION
PHONE, TEXT or EMAIL

ALL CATERED EVENTS MUST BE CONFIRMED AT
LEAST 7 DAYS IN ADVANCE TO THE RESERVED
EVENT DATE.

Service Staff are \$350.00 per associate for 5 hours,
set up, service, and breakdown.
Over time rate is 100.00 per Hour Per associate

Service fee of 22% will be assessed to the total
invoice, any additional gratuity is greatly
appreciated and will be dispersed among the
service staff.

Hawaii Tax of 4.712% will be added.

Credit card Fee 3% will be applied if payment is
made with a major credit card.

ANY QUESTIONS FEEL FREE TO CONTACT

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