



**Blue Island**  
catering & events

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

## 4 COURSE BUFFET STYLE- PER PERSON THIS IS WHATS INCLUDED WITH YOUR PACKAGE

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

### ADDITIONAL OPTIONS

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  
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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

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## 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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