

## Share and Enjoy



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[ABOUT] Sheraton Starwood Preferred Planner StarGroups Starwood Meetings

# Sheraton Waikiki

2255 Kalakaua Avenue . Honolulu . Hawaii 96815 . USA . Phone: (808) 922-4422



## Breakfast Table

## Enhancements

Length of table service is 60 minutes.

All breakfast tables include:  
fresh brewed regular and decaffeinated royal kona coffee, assorted herbal teas, fresh squeezed orange juice, fruit flavored elixirs, seasonal fresh local fruit, sweet flaky croissants, baked local flavored danishes, local honey & sweet butter, island fruit preserves

### Kai Market inspired Breakfast

Crisp smoked applewood bacon and grilled portuguese sausage  
Soft scrambled eggs with roasted roma tomato salsa and nalo chives  
Potato au gratin  
Kalua pork hash benedicts  
Crust-less quiche with Waimanalo spinach and roasted hamakua tomatoes with Maui surfing goat cheese 47

### Sunrise

Soft scrambled eggs with tomato piperade & grated cheddar cheese  
Crisp smoked bacon & roasted cracked pepper sausage  
Roasted red potatoes with fresh herbs & Maui onions 39

### Brunch Menu

Fruit yogurt parfait

Imported and domestic cheese display, artisan breads and crackers

Italian cured meats, prosciutto, salami, capicola

Kai Market eggs benedict of the day

Crustless quiche - Maui goat cheese, spinach caramelized Maui onions

Kai Market potatoes

Hearts of romaine - white anchovies, shaved parmesan cheese, Caesar dressing

Red skin potato salad, mustard seed dressing  
Roast cracked pepper sausage and applewood smoked bacon

Penne pasta pomodoro - fresh tomatoes, basil and asparagus in extra virgin olive oil, fresh grated asiago

Sweet breakfast breads 6

Punaluu sweet french toast with fresh fruit compote, coconut and maple syrup 9

Fresh whole wheat & flavored bagels with whipped plain cream cheese, flavored whipped mango& strawberries cream cheese -doz 37

Puna papaya with lime 9

Firm and soft cheeses, sliced cured meats, with rustic breads and olive crisps 17

Steel cut oatmeal with dried fruit, brown sugar, maple syrup 8

Individual boxed cold cereal with whole & low fat milk 7

Hawaii made granola with macadamia nuts, yogurt 8

Grilled cracked pepper sausage, scrambled egg, cheese on english muffins -doz 96

Scrambled egg, spinach, mushroom, swiss cheese, croissant -doz 96

Rustic sandwich of prosciutto & mozzarella on grilled sourdough bread -doz 96

Rustic sandwich frittata on grilled rosemary bread (per doz) 96

Warm breakfast wraps scrambled eggs, chorizo, cilantro, green onions, queso fresco, pepper jack cheese, peppers and caramelized onion, wrapped in warm flour tortilla -doz 96

Roast tomato, scrambled eggs& smoked salmon on bagel chips -doz 96

Crust-less individual vegetable quiches -doz 96

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## Breakfast Table

## Enhancements

or

Cuban ropa vieja - Spanish rice, black beans and soft flour tortillas, salsa fresca, guacamole, and crema

Assorted cakes  
Portuguese bread pudding, vanilla sauce 49

### Traditional Continental

Fresh brewed regular and decaffeinated royal kona coffee, assorted herbal teas, fresh squeezed orange juice, seasonal fresh local fruit, sweet flaky croissants, baked local flavored danishes, local honey & sweet butter, island fruit preserves. 26

A minimum of 50 guests required for all breakfast tables Eggs can be substituted with egg beaters or egg whites at an additional charge of 2.50 per person ^Consuming raw or undercooked meat, fish, shellfish, poultry, or eggs may increase your risk of food-borne illnesses.

Spam musubi ~doz 50

Garlic wok fried rice, kalbi beef, portuguese sausage, spicy kim chee 11

Traditional smoked salmon with all accompaniments  
~serves 25 150

Miso soup with tofu, green Maui onion & wakame  
~serves 25 115

Homemade yogurt parfait with granola and berries  
~each 9

made to order omelet\*

\* a chef attendant is required at 275

selection of: farm fresh eggs, tillamook cheddar cheese, honey rub ham, crisp applewood smoked bacon, local mushrooms, bell peppers, maui onions, hamakua tomatoes 14

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## Plated Breakfast

## Enhancements

All plated breakfasts include fresh brewed regular and decaffeinated Royal Kona® coffee, assorted herbal teas, fresh squeezed orange juice

### Punaluu Sweetbread French Toast

with macadamia nuts, crisp applewood smoked bacon or grilled cracked pepper sausage, maple syrup and coconut syrup 33

### Farm Fresh Scrambled Eggs

with crisp applewood smoked bacon or grilled cracked pepper sausage, herb infused potatoes, oven roasted Hamakua tomato 30

### Traditional Eggs Benedict

Toasted english muffins, grilled Canadian bacon, hollandaise sauce, herb roasted potato, oven roasted Hamakua tomato 33

### Big Island Frittata

with Maui goat cheese, spinach, Maui onions, fire roasted red pepper sauce, herb infused potatoes, oven roasted Hamakua tomato 31

### Breakfast Burrito

scrambled eggs, chorizo, cilantro, green onions, queso, fresco, pepper jack cheese, peppers and caramelized onion, wrapped in warm flour tortilla  
Salsa fresca  
Grilled asparagus  
Sauteed yukon gold potatoes with chilies 29

A minimum of 25 guests required for all plated breakfasts. additional fees to apply if under minimum \*Culinary attendant fee of 275 to apply Eggs can be substituted with egg beaters or egg whites at an additional charge of 3.00 per person ^Consuming raw or undercooked meat, fish, shellfish, poultry, or eggs may increase your risk of food-borne illnesses.

enhancements available as additional or as individual items not as substitutions for breakfast items

all prices are per person unless otherwise stated

a 300 service fee is added for groups less than 25 guests

Pineapple Juice per gal 75

Grapefruit Juice per gal 75

Cranberry Juice per gal 75

Apple Juice per gal 75

Tomato Juice per gal 75

Guava Juice per gal 75

Fresh Squeezed Orange Juice per gal 80

Assorted bagels with a variety of local flavored cream cheese per dz 37

Flaky croissants per dz 40

Muffins: blueberry, bran, banana nut per dz 44

Danishes with a local flair per dz 38

Hawaiian gold pineapple 9

Puna papaya with lime 9

Seasonal melon 9

Farm fresh berries 9

Individual plain, fruit or low-fat yogurt ~each 6

Steel cut oatmeal with dried fruit, brown sugar, maple syrup 8

Scottish smoked salmon, mini bagels, cream cheese, Maui onions, capers, eggs 14

Local granola with macadamia nuts, yogurt ~each 8

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## Plated Breakfast

## Enhancements

Hard boiled eggs per dz 30

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## Morning

## Enhancements

Length of break service is 45 minutes

### Antioxidant

Raspberry-Raspberry parfait, thai basil infused Maui gold pineapple, oatmeal "streusel"

Turkey- Smoked turkey "club", turkey bacon, Haleiwa butter lettuce, orange marinated jicama "fries"

Cranberry- Cranberry and thyme scones, poha berry and macnut clotted cream

Fruit flavored elixirs 28

### Good For You

Blended fruit smoothies  
Banana dreams, cocomo, mango season  
Mini muffin  
Fuji apple  
Fruit flavored elixirs 24

### Da Kine Snack

Manapua with vegetarian and char sui  
Fruit salad with haupia  
Fruit flavored elixirs 24

### Goodie Bag

"PB & J" with homemade lehua honey peanut butter and cardamom mango jam  
Island Princess macadamia nut kettle corn  
Chai tea soy milk 24

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Fresh brewed Royal Kona® regular ~ per gal 89

Fresh brewed Royal Kona® decaffeinated ~ per gal 89

Assorted herbal teas ~ per gal 89

Fruit flavored elixirs Strawberry, lemon, peach, mango, passion fruit~per gallon 45

Bottled fruit juices ~ per btl 6

Granola bars ~ per item 5

Rum Fire Energy Drinks® ~ per drink 8

Individual low-fat yogurt, plain or fruit ~each 6

Local granola and yogurt parfait ~each 9

Starbucks® frappuccino ~ per drink 7

Starbucks® mocha coffee ~ per drink 7

Assorted canned soft drinks  
individual Coke®, Diet Coke®, Sprite® ~ per drink 5.75

Bottled water ~ per btl 5.75

Waialua Sodas®: pineapple or mango  
Locally made on Oahu's famous North Shore  
all natural ~ per drink 6

Assorted Vitamin Waters® ~ per drink 6

Whole fresh fruit ~each 5

Fresh baked cookies ~ per dz 48

Macadamia nut blondies ~ per dz 43

Strawberries with whipped cream and brown sugar 7

Ice cream novelty, frozen fruit, yogurt bars ~each 7

Tortilla chips, salsa, guacamole 10

Domestic and imported cheese display with crackers 14

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## Morning

## Enhancements

Mixed nuts (2 lbs) ~order 70

Wailua chocolate crunch bar ~per dz 50

Dark chocolate mocha layered cake ~per dz 50

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## Afternoon

## Enhancements

Length of break service is 45 minutes

### Energy Booster

Protein bars  
Selection of bananas, flavored individual yogurts  
25

### Inner Soul

Hawaiian made mochi mango and coconut  
Puna papaya and golden pineapple  
Vegetables in the raw with cilantro cucumber yogurt  
Iced green tea 29

### Tropical Temptations

Fruit breads  
Seasonal cut fruit display  
Oahu trail mix  
Fruit flavored elixirs 25

### Cloud Nine

Mini red velvet cakes  
"Snowballs" chocolate dipped banana bites rolled in chocolate  
Maui onion cheese bread  
Local pineapple punch 29

### Heaven

Kalamansi lemon tartlet  
Asian pear  
Blondie Macadamia nut  
Fruit flavored elixirs 29

### Hapa's Pizza Station

10" thin crust pizza, please select two:  
"All American" pepperoni  
Fresh sliced roma tomato and basil  
Wild mushrooms and sausage  
BBQ chicken, cilantro and red onion  
Ham, bacon and sausage  
Fruit flavored elixirs 27

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## Chilled Plated Lunch

## Enhancements

All chilled plated lunches include freshly brewed regular and decaffeinated Royal Kona® coffee, assorted herbal teas, and aloha refresher

### Veggie Wraps

Soy chili marinated tofu, cucumber, Asian slaw, hearts of palm, scallions and Kaffir lime all wrapped in a flour tortilla and served with a miso mustard vinaigrette. 28

### Caesar Salad

Hearts of romaine, grape tomatoes, white anchovy, grilled croutons, shaved fresh parmesan with broiled shrimp or herb chicken^ 30

Spicy Ahi supplement 37

### Traditional Cobb Salad

Smoked turkey, crisp bacon, avocado, tomato, eggs, bleu cheese, herb vinaigrette^ 30

### Cellophane Wraps

Vietnamese inspired lemongrass chicken, rice noodles, Nalo Farms mesclun mix, carrots, bell pepper, fresh mint and cilantro wrapped in rice paper 30

Shrimp supplement 35

Beef supplement 35

### Kabayaki Glazed Beef

Green tea soba noodles, julienne cucumber, pickled ginger, shiitake mushrooms 32

### Chinese Style Ginger Chicken

Chili garlic baby bok choy and marinated long rice 30

A minimum of 25 guests required for all plated lunches.

Additional fees to apply if under minimum.

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Chocolate macnut tart 7

Pecan pie 7

Creme caramel 7

Keylime pie 7

Sorbet with seasonal berries 8

### Sheraton Signature Cakes

#### Chocolate Konamisu

Tiramisu made with rich chocolate and Kona® coffee syrup mixed with mascarpone cheese on a light sponge 10

#### Classic Carrot Cake

Carrot spiced sponge with cinnamon, nutmeg and diced macadamia nuts topped with cream cheese and whipped cream 10

#### Classic Chocolate Cake

Rich milk and dark chocolate mousse layered between a soft flour chocolate sponge, coated with chocolate glacage and toasted diced macadamia nuts 10

#### Crème Fraîché Cheesecake

Japanese styled cheesecake, featuring a genoise sponge with cream cheese, low-fat yogurt, mascarpone and lemon juice 10

#### Strawberry Shortcake

Genoise sponge, layered with signature cream and fresh strawberries 10

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## Hot Plated Lunch

All hot plated lunches include Haleiwa baby romaine, Hamakua tomato, asiago shavings, tarragon dressing, rustic breads & butter, local seasonal vegetables, chef's creative accompaniment  
Freshly brewed regular and decaffeinated Royal Kona® coffee, assorted herbal teas, aloha refresher

### Roast Flank Steak

with wasabi mashed potato, Hamakua mushrooms, Brandy peppercorn sauce ^ 38

### Truffle Yaki Guava Chicken

with 5 spiced roasted papaya chutney and garlic long beans 34

### Grilled Breast of Chicken

with hawaiian gold pineapple pepper relish, tamarind sauce, sweet potato mash ^ 34

### Lemon and Achiote Chicken

with Kahuku corn and Maui goat cheese polenta, Thai basil infused watermelon and grapes 34

### Pomegranate and Guava Honey Glazed Shortribs

with Surfing Maui Goat cheese and truffle gnocchi, citrus gremolata 42

### Kaffir Lime Crusted Mahimahi

with stir-fry vegetables, light saffron curry sauce and lemon grass jasmine rice 34

### Penne Pasta

with herb marinated grilled chicken breast, local asparagus infused with fresh herbs tossed in boursin cream sauce ^ 32

A minimum of 25 guests required for all plated lunches. ^Consuming raw or undercooked meat, fish, shellfish, poultry, or eggs may increase your risk of food-borne illnesses.

## Enhancements

Chilled butternut squash soup, creme fraiche 10

5 spice herb butternut squash soup, pipikaula 10

Asparagus soup with crabmeat ^ 11

Roast eggplant soup with cumin yogurt 10

Caesar salad, with heart of romaine, white anchovy, chili pepper, garlic dressing 9

Chilled jumbo prawns with spicy tomato jam and wasabi pommery mustard aioli ^ 12

### Sheraton Signature Cakes

#### Chocolate Konamisu

Tiramisu made with rich chocolate and Kona® coffee syrup mixed with mascarpone cheese on a light sponge 10

#### Classic Carrot Cake

Carrot spiced sponge with cinnamon, nutmeg and diced macadamia nuts topped with cream cheese whipped cream 10

#### Classic Chocolate Cake

Rich milk and dark chocolate mousse layered between a soft flour chocolate sponge, coated with chocolate glage and toasted diced macadamia nuts 10

#### Crème Fraiché Cheesecake

Japanese styled cheesecake, featuring a genoise sponge with cream cheese, low-fat yogurt, mascarpone and lemon juice 10

#### Strawberry Shortcake

Genoise sponge, layered with signature cream and fresh strawberries 10

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## Chilled Lunch Table

## Enhancements

All lunch tables include fresh brewed regular and decaffeinated Royal Kona® coffee, assorted herbal teas, ice tea, fruit flavored elixirs

Length of table service is 60 minutes

### Chilled Lunch Table

Beginnings: Crisp romaine lettuce, shaved parmesan, grape Hamakua tomato, creamy caesar vinaigrette

Red skin potato salad with mustard seed vinaigrette

Long rice noodle salad, bean sprouts, peanuts, char siu pork tossed in spicy aioli

### Deli

Boars Head deli meats and artisanal cheeses, assortment of charcuteries to consist of rare roast beef, smoked turkey, cured ham, genoa salami, herb seared chicken breast, tillamook cheddar, swiss, provolone, lettuce, Hamakua vine ripened tomato, sweet Maui onion, half sour pickles, marinated olives, herb and horseradish mustards, mayonnaise, assorted artisanal bread

Individual bags of Maui potato chips^ 48

### "Assemble Your Salad"

Your guests will be able to select from the following items while creating their personal salad.

step 1: Choose your greens  
Romaine, Big Island field greens or spinach

step 2: Choose your fresh ingredients  
Chopped eggs, Maui onions, Big Island heart of Palm, asparagus, corn, kalamata olives, cherry tomatoes, julienne bell peppers, cucumbers, mushrooms, crumbled bleu cheese, shredded cheddar cheese, white anchovy, housemade croutons, asiago shavings

step 3: Choose your protein  
Please select two proteins  
Prawns, grilled chicken, grilled flank steak

step 4: Choose your finish  
Ranch, tangy caesar, papaya seed, balsamic vinaigrette

Chef attendant fee for salad station is 150 per chef attendant 45

Roast eggplant soup with cumin yogurt 10

Asparagus soup with crabmeat 11

5 spice herb butternut squash soup, pipikaula 10

Chilled butternut squash soup, creme fraiche 10

Niihau clam chowder with Molokai sweet potato 11

Sweet pineapple 6

Farm fresh berries 8

### Sweet Finale

Sheraton Signature Cakes 10

Chocolate Konamisu  
Tiramisu made with rich chocolate and Kona® coffee syrup mixed with mascarpone cheese on a light sponge

Classic Carrot Cake  
Carrot spiced sponge with cinnamon, nutmeg and diced macadamia nuts topped with cream cheese and whipped cream

Classic Chocolate Cake  
Rich milk and dark chocolate mousse layered between a soft flour chocolate sponge, coated with chocolate glacage and toasted diced macadamia nuts

Crème Fraiché Cheesecake  
Japanese styled cheesecake, featuring a genoise sponge with cream cheese, low-fat yogurt, mascarpone and lemon juice

Strawberry Shortcake  
Genoise sponge, layered with signature cream and fresh strawberries

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## Chilled Lunch Table

## Enhancements

### Asian Noodle Bar

Cha-Soba Noodles: Matcha green tea flavored noodles, gari shoga, scallions, bonito flakes, shaved nori and fragrant yuzu dashi

Local Somen Noodles: Delicate angel-hair Japanese style noodles, served with teriyaki beef, cucumber, char-siu, fishcake, tamago, lettuce and a ginger tsuyu vinaigrette

Chop Jae Noodles: Clear rice noodles infused with soy and sesame, chili, carrots, scallions, bean sprouts and Maui onions all sliced thin 45

A minimum of 50 guests required for all lunch tables

Additional fees to apply if under minimum

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## Hot Lunch Table

## Enhancements

All lunch tables include rustic bread & butter, fresh brewed regular and decaffeinated Royal Kona® coffee, assorted herbal teas, aloha refresher, fruit flavored elixirs

Length of table service is 60 minutes

### Paniolo Barbeque

Garden greens balsamic, papaya seed vinaigrette and ranch  
Sliced Hamakua tomato, cucumber, Maui onion  
Red skin potato salad, mustard herb vinaigrette  
Kalbi beef ribs with kim chee, ginger/ soy sauce  
Grilled mahimahi, coconut curry sauce  
Rotisserie chicken rubbed in 5-spiced, ginger, au jus  
Roast sweet potato  
Steamed jasmine rice  
Roast tomato, choi sum  
Local sweet corn on the cob  
Sweet island pineapple wedges  
Haupia^ 53

### Tuscany

Heart of romaine, white anchovy, chili pepper garlic dressing  
Hamakua Tomatoes, mozzarella Di Buffalo tossed with balsamic vinaigrette  
Basil crusted fresh catch, citrus wine sauce  
Garlic roast chicken, wild mushrooms  
Fire roasted vegetable display  
Herb gnocchi alfredo  
Tiramisu and biscotti^ 52

### Ying Yang

Asian rice noodle salad with bean sprouts  
Chicken and crispy won ton salad, tangy vinaigrette  
Stir-fry beef with hoisin sauce and chinese broccoli  
Shrimp and peppers in black bean sauce  
Lemon scented jasmine rice  
Coconut cream tart, almond float^ 49

A minimum of 50 guests required for all lunch tables.

Additional fees to apply if under the minimum

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Chilled butternut squash, creme fraiche 10

5 spice herb butternut squash soup, pipikaula^ 10

Asparagus soup with crabmeat^ 11

Roast eggplant soup with cumin yogurt 10

Lemongrass and garlic roasted pork loin, with sweet and spicy mango chutney serves approx^ \*20 375

Roasted sirloin of beef, pinot noir sauce, whole grain mustard serves approx^ \*25 475

Tri tip of beef served with creamy horseradish, roasted garlic aioli  
serves approx\* ^ 25-30 250

Roast turkey, orange cranberry chutney  
serves approx\* ^ 35-40 400

Asian style fried chilean sea bass, watercress namul, eel sauce  
serves approx ^ 70 450

Individual bags of Maui potato chips ~ per item 5

Seasonal melon 9

Farm fresh berries 9

Whole fresh fruit ~each 5

Assorted canned soft drinks  
Coke®, Diet Coke®, Sprite® ~ per drink 5.75

Bottled water ~ per btl 5.75

Waiialua Soda®: pineapple or mango  
Locally made on Oahu's famous North Shore, all natural  
~ per drink 6

Assorted Vitamin Water® ~per btl 6

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## Grab And Go

## Enhancements

### Lunch Box

Our grab and go lunch boxes include choice of one salad, choice of one sandwich, potato chips, whole fruit, cookie, choice of bottled water or soft drink

#### Step 1: Select a salad

Seasonal fruit salad  
Local style potato and macaroni salad  
Cucumber, tomato, feta cheese salad

#### Step 2: Select a sandwich

All sandwiches will be served on artisanal bread

Chicken club, smoked bacon, mozzarella, herb aioli

Roast beef and boursin cheese, caramelized onions, tomato, mixed nalo greens

Artisanal Italian cold cuts with mozzarella, provolone, sundried tomato aioli

Turkey and cranberry, pepper jack, chipotle cranberry chutney

Grilled marinated vegetables, roasted red pepper herb mayonnaise<sup>^</sup> 34

### Bento Box

Miso sake butterfish, cucumber and maui onion namasu  
Okinawan and pumpkin crab potato salad  
Szechuan style eggplant and long beans  
Ginger scallion poached chicken, chili soy glazed baby bok choy  
Ocean salad  
Pickled ginger 40

<sup>^</sup>Consuming raw or undercooked meat, fish, shellfish, poultry, or eggs may increase your risk of food-borne illnesses

Chocolate brownie 5

Chocolate candy bar 5

Lemon bar 5

Granola bar 5

Power bar 6

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## Reception Table

The below stations are designed for guest self-service, as specialty stations at cocktail receptions and may be added to lunch or dinner tables.

### Grill (hibachi) and Satay

Beef teriyaki brochette in a soy ginger sauce  
Vegetables and chicken shish kebobs with a sweet chili sauce  
Vegetable shish kebobs, cilantro, garlic, sesame oil,

All served with peanut sauce, daikon, carrots, mint, peanuts, lettuce cups, satay sauce\* ^ 27

### Curry Station

Thai green curry chicken  
Vietnamese yellow seafood curry  
Indian madras vegetable and potato curry  
Basmati rice, shrimp chips, naan bread  
Sweet mango chutney, cucumber lime yogurt^ 27

### Cuban Ropa Vieja

Authentic Cuban dish of shredded flank steak in a spicy jalapeno tomato broth accompanied with traditional black beans, saffron yellow rice, flour tortillas

Chicken or pork available 27

### Italian Pasta Station

Accompanied by shredded parmigiano reggiano cheese, red pepper flakes, spicy olive oil, crusty garlic bread

Select two of the following semolina pastas:  
farfalle, penne or cheese tortellini pasta

Select two of the following sauces:  
tomato, alfredo, or pesto cream 22

### The Poke Bar

Tako poke, kochu jang-hot chili sauce & ginger  
Au poke, ogo seaweed & green onion  
Ahi poke, Maui onion, limu kohou, roasted kukui nuts & alae salt  
Tofu and watercress, sesame seed oil, green onion, beansprouts^ 25

## Enhancements

All enhancement items are a minimum order of 50 pieces. Enhancement items are presented as a self serve station.

Jumbo gulf shrimp served with freshly grated horseradish cocktail sauce, dijon lime sauce, lemons~per piece 7

Selection of oysters on the half shell served with freshly grated horseradish cocktail sauce, dijon lime sauce, lemons ~per piece 7

Ahi sashimi, served on daikon strings, with soy sauce, wasabi and pickled ginger^ ~ per lb 42

Unagi maki - eel ~per piece 8

### "Sushi Trays"

All trays include 70 pre-sliced pieces served with soy sauce, wasabi and pickled ginger.

California Roll Sushi Tray 400

California Inside-Out Tobiko Sushi Tray 400

Tekka Maki Sushi Tray 400

Hoso Maki Sushi Tray 400

Chiso Maki Sushi Tray 400

Tamago Maki Sushi Tray 400

Inari Futomaki Sushi Tray 400

Shrimp and pork dumplings^ ~additional 25 pieces 100

Char siu bao~additional 25 pieces 100

Pot sticker ~additional 25 pieces 100

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## Reception Table

## Enhancements

### Antipasto Display

Assortment of marinated grilled vegetables, italian cured meats, prosciutto, salami, capricola, buffalo mozzarella, pepperoni, marinated olives with rustic breads 14

### Imported and Domestic Cheese

Smoked gouda, soft french brie, maytag bleu, creamy goat, herbed boursin, monterey jack and tillamook cheddar, lavosh, crackers and artisan breads 18

### Vegetables in the Raw

Broccoli, cauliflower, celery and carrot sticks, bell peppers, cherry tomatoes, button mushrooms, olives served with olive tapenade, ranch and blue cheese dips 13

### Fruit Platter

Sliced pineapple, seasonal melons, watermelons, berries (serves approx 15-20) 120

### Papaya Platter

Local kamiya papaya platter, lime wedges (serves approx 15-20) 100

### Cantonese-Style Dim Sum

Served with hot mustard, soy sesame scallion and chili sauce (minimum order 100 pieces) 400

#### Choice of:

Char sui bao  
Shrimp and pork dumplings ^  
Pot stickers

^Consuming raw or undercooked meat, fish, shellfish, poultry, or eggs may increase your risk of food-borne illnesses.

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## Cold Canapés

### Supreme Cocktail Package (Butler Pass)

Cold items  
Vodka cured smoked salmon, lemongrass pineapple, young ginger  
Curried chicken, endive cups, cranberry mango compote  
Vietnamese noodle and vegetable rolls, chili peanut sauce

#### Hot items

Crispy artichoke hearts, cheddar cheese, lemon pepper  
"Pigs in a blanket" marinated pickled mango mustard, candied Tokyo negi, bao bun  
Citrus seared scallop, hearts of palm, baby tatsoi, lemon truffle vinaigrette

#### One Hour

Based on 6 pieces per person 35

#### Two Hours

Based on 10 pieces per person 55

### Elite Cocktail Package (Butler Pass)

Cold items  
Herb roasted eggplant rollantini, truffled Maui goat cheese  
Hamakua tomato, bocconcini mozzarella lollipops, micro basil  
Lemongrass poached shrimp, gingered guacamole, tobiko

#### Hot items

Warm dungeness crab and artichoke tart, ginger watercress pesto, grapefruit  
Cassava crusted prawns, thai basil aioli, green papaya relish  
Soy sake braised beef short ribs, green tomato chutney, carrot ginger puree

#### One Hour

Based on 6 pieces per person 45

#### Two Hours

Based on 10 pieces per person 65

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## Enhancements

All enhancement items are a minimum order of 30 pieces. Enhancement items are presented as a self serve station.

Cucumber Namasu Gelee  
Big Island baby abalone, candied lemon, American caviar. ~ each 16

Lemon Verbena Scented Hamachi  
Meyer lemon pineapple jam, cucumber noodles ~ each 12

Salmon Ankimo  
Kimchee aioli, wasabi ikura relish ~ each 9

Wild Mushroom Tartare  
Truffled cream, poached lobster, pickled hearts of palm, garlic crostini ~ each 16

Chiso Ahi Tartare Onigiri  
Miso paint, wasabi ikura relish ~ each 12

Vanilla marinated stone fruit, goat cheese, hydroponic watercress, crispy prosciutto ~ each 6

Lavender compressed melon, truffle boschetto cheese, micro arugula ~ each 6

Garden asian pear gazpacho, cilantro tomato cucumber relish, sea asparagus ~ each 5

Yuzu marinated scallop ceviche, cilantro, ogo ~ each 8

Vodka cured smoked salmon, lemongrass pineapple, young ginger ~ each 8

Curried chicken, endive cups, cranberry mango compote ~ each 6

Vietnamese noodle and vegetable rolls, chili peanut sauce ~ each 6

Herb roasted eggplant rollantini, truffled Maui goat cheese ~ each 5

Hamakua tomato, bocconcini mozzarella lollipops, micro basil ~ each 5

Lemongrass poached shrimp, gingered guacamole, tobiko ~ each 8

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## Hot Canapés

### Supreme Cocktail Package (Butler Pass)

#### Cold items

Vodka cured smoked salmon, lemongrass pineapple, young ginger  
Curried chicken, endive cups, cranberry mango compote  
Vietnamese noodle and vegetable rolls, chili peanut sauce

#### Hot items

Crispy artichoke hearts, cheddar cheese, lemon pepper  
"Pigs in a blanket" marinated pickled mango mustard, candied Tokyo negi, bao bun  
Citrus seared scallop, hearts of palm, baby tatsoi, lemon truffle vinaigrette

#### One Hour

Based on 6 pieces per person 35

#### Two Hours

Based on 10 pieces per person 55

### Elite Cocktail Package (Butler Pass)

#### Cold items

Herb roasted eggplant rollantini, truffled Maui goat cheese  
Hamakua tomato, bocconcini mozzarella lollipops, micro basil  
Lemongrass poached shrimp, gingered guacamole, tobiko

#### Hot items

Warm dungeness crab and artichoke tart, ginger watercress pesto, grapefruit  
Cassava crusted prawns, thai basil aioli, green papaya relish  
Soy sake braised beef short ribs, green tomato chutney, carrot ginger puree

#### One Hour

Based on 6 pieces per person 45

#### Two Hours

Based on 10 pieces per person 65

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## Enhancements

All enhancement items are a minimum order of 50 pieces. Enhancement items are presented as a self serve station.

Mini beef burritos, Waialua chocolate mole, cilantro cream ~ each 6

Shiitake mushroom and vegetable spring roll, Kahuku sea asparagus tomato relish, liliiko chili dipping sauce ~ each 6

"Beef tomato" slow cooked wagyu beef, Ho Farms melted tomatoes, yuzu garlic puree ~ each 12

Lobster tempura, kaffir lime salt, red curry nage ~ each 18

Cast iron crab cakes, Kahuku corn relish, chipotle lemon aioli ~ each 11

Crispy artichoke hearts, cheddar cheese, lemon pepper ~ each 6

"Pigs in a blanket" marinated pickled mango mustard, candied Tokyo negi, bao bun ~ each 7

Citrus seared scallop, hearts of palm, baby tatsoi, lemon truffle vinaigrette ~ each 8

Warm dungeness crab and artichoke tart, ginger watercress pesto, grapefruit ~ each 11

Cassava crusted prawns, thai basil aioli, green papaya relish ~ each 11

Soy sake braised beef short ribs, green tomato chutney, carrot ginger puree ~ each 7

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## Action Stations

**Lemon Grass Sweet Soy Roasted Pork Loin**  
With sweet and spicy mango chutney, fresh green curry paste, steamed bao buns  
serves approx 20-25\*^ each 375

**Rosemary Salt Crusted Prime Rib of Beef**  
With au jus, creamy horseradish & dijon mustard, assorted soft garlic herb rolls  
serves approx 30-35\*^ each 450

**Roasted Garlic Sirloin of Beef**  
With honey soy essence, wild mushroom Onion marmalade, onion dill soft rolls  
serves approx 25-30\*^ each 475

**Whole Roast Suckling Pig**  
With steamed bao buns, hoisin and plum sauce, scallions, chinese parsley  
serves approx 50-60 each 1050

**Szechuan Pepper Scented roast Tenderloin of Beef**  
With cognac shallot essence, wasabi pommery aioli, mini buttery brioche rolls  
serves approx 20-25\*^ 495

**Whole Hong Kong Style Steamed Hawaiian Snapper**  
With Shiitake Mushrooms, ginger, chilis Lemongrass ginger jasmine rice  
serves approx 10-15\*^ 375

**Steamship Round of Beef**  
With au jus, creamy horseradish, whole grain mustard, assorted soft garlic herb rolls  
serves approx 175-200\*^ 1050

**Mango Chutney Glazed Baked Ham**  
With cloves, whole grain mustard, Spiced Anise Ham jus, fresh hot cross buns  
serves approx 35-40\*^ 425

**Roast Turkey**  
With fuji apple cranberry compote, Lemon Sage Gravy, fresh baked potato rolls  
serves approx 35-40\*^ 400

**Lavender Herb Crusted Colorado Farm Raised Rack of Lamb**

## Enhancements

Roasted garlic mashed potatoes 7

Sweet potato mash 7

Au gratin potatoes 7

Kim chee fried rice 7



Maui goat cheese polenta 7

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## Action Stations

## Enhancements

Mint puree, pomegranate port reduction  
2 racks minimum with 8 chops per rack  
serves approx 10\*^ 275

### Tea Scented Peking Duck

Two whole Peking ducks with steamed buns, scallions,  
chinese parsley, plum and hoisin sauce  
serves approx 20\*^ 125

### Asian Shrimp Scampi

Shrimp sautéed in white wine and garlic butter  
sauce, fresh local Asian herbs served with Ho Farms  
tomatoes, Alii mushrooms, Asian pesto pasta^# 27

### Hawaiian Kine Quesadilla

Served with sour cream, fire roasted salsa, guacamole,  
and fresh limes and cilantro^# 18

Please select one of the following:

- Ropa Veija shredded beef quesadilla
- Huli huli chicken quesadilla
- Kalua pork quesadilla with jalapeno jack cheese

### Cantonese Stir-Fry

Shrimp, bell pepper, Maui onions, black beans  
sauce\*^# 18

### Teppanyaki Tastings

Available for outdoor venues only  
Maui onions, red and green bell peppers, shiitake  
mushrooms  
Salt and pepper shrimp^  
New York steak with garlic chips  
Lemon wedges, garlic aioli, soy sauce and  
mustard\*# 38

\*Culinary attendant fee of 275 to apply, 1 per 50-  
125 pax ^Consuming raw or undercooked meat,  
fish, shellfish, poultry, or eggs may increase your  
risk of food-borne illnesses. #Minimum order 50  
pax, price per person

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the focus on environmental and socially-responsible  
grown products. To maintain this focus please note  
that some products on our sustainable menu  
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## Action Stations

## Enhancements

our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

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## Dessert Table

### Dessert Table

Selection of miniature pastries, 4 each assorted local flavor pies, 4 each assorted local flavor cakes, trifles 25

### Ice Cream Sundae Bar

Chocolate and vanilla bean ice cream, hot fudge, caramel, strawberry sauce, M&Ms®, maraschino cherries, oreo® cookie crumbles, assorted sprinkles, chopped nuts, white and dark chocolate curls, brownies, bananas, whipped cream 24

### Chocolate Fondue

with seasonal melon, strawberries, blondies, marshmallow, graham crackers, waiialua chocolate 20

### Pacific Flavors

Almond float, haupia coconut pudding, chocolate dobash, pineapple dusted with li hing mui, azuki bean cake, macadamia nut pie, mochi chichi dango 25

### Pineapple Tree

Li'i pineapple tree, small with 70 skewers 560

Nui pineapple tree, large with 150 skewers 1200

Additional skewers ~ each 8

## Enhancements

### Warm Up

Royal Kona® coffee service, assorted herbal teas, flavored sugar syrups, rock sugar sticks, cinnamon sticks, chocolate spoons, cream, flavored creamers, whipped cream ~ per drink 18

### Sheraton Signature Cakes

#### Chocolate Konamisu

Tiramisu made with rich chocolate and Kona® coffee syrup mixed with mascarpone cheese on a light sponge~ each 12

#### Classic Carrot Cake

Carrot spiced sponge with cinnamon, nutmeg and diced macadamia nuts topped with whipped cream and cream cheese~ each 12

#### Classic Chocolate Cake

Rich milk and dark chocolate mousse layered between a soft flour chocolate sponge, coated with chocolate glacage and toasted diced macadamia nuts~ each 12

#### Crème Fraîché Cheesecake

Japanese styled cheesecake, featuring a genoise sponge with cream cheese, low-fat yogurt, mascarpone and lemon juice~ each 12

#### Strawberry Short Cake

Genoise sponge, layered with signature cream and fresh strawberries~ each 12

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## Dinner Table

## Enhancements

All dinner tables include jasmine rice or chef's daily specialty potato, local seasonal vegetables, artisan breads & butter fresh brewed regular and decaffeinated royal kona® coffee, assorted herbal teas, aloha refresher

Length of table service is 60 minutes

### Hukilau-Hawaiian Style Clam Bake

Hawaiian-style ahi poke, tako poke, tofu and watercress poke  
Seafood salad shimp, mussel, calamari, scallop, thai basil lime sweet chili sauce  
Garden salad with Hamakua tomato, Maui onions, cucumber, balsamic vinaigrette and papaya seed dressing

### Hot

Steamed snap & eat snow crab legs  
Fresh Island snapper with ginger, shiitake mushrooms, green onions, cilantro  
Wok tossed manilla clams, chili ginger black bean sauce  
Marinated garlic and herb roasted chicken  
Sweet corn on the cob  
Steam alae salt and olive oil upcountry potatoes  
Kim chee fried rice  
Rustic bread, sweet butter & olive oil

### Desserts

Old fashioned macadamia nut pie  
Portuguese sweet bread pudding, vanilla sauce, coconut cake, pineapple upside down cake, hawaiian golden pineapple and seasonal melons ^ 150

### Hawaiian Luau

2 island pineapple in the shell per table of 10  
Nalo greens with papaya and sesame seed dressings  
Lomi lomi salmon, poi, cucumber namasu  
Sliced Hamakua tomato with Maui onions  
Island-style sweet potato salad  
Hawaiian char siu pork and pipikaula  
Taro and guava flavored rolls  
Kalua pig and beef teriyaki with grilled pineapple  
Fried rice hawaiian-style  
Steam island fish with ginger and green onions  
Chicken long rice  
Sweet potato  
Pork lau lau with taro leaves wrapped in ti leaf  
Haupia  
Baked local grown banana  
Macadamia nuts  
Imu baked cinnamon dusted papaya

Asparagus with crumbled farm fresh eggs, crispy bacon drizzled with balsamic vinaigrette 9

Baby spinach salad, crumbled goat cheese, honey walnuts, lime mustard seed raspberry vinaigrette 9

Farm stand nalo greens, corn, kalamata olives, julienne bell peppers, sliced cucumbers, crumbled feta cheese, soy mustard, ranch, papaya seed vinaigrette 12

Seasonal fruit and berry salad 10

Domestic and imported cheese with fruit compote, crackers, assorted flat breads 12

Shrimp and scallop in an indian curry sauce with fried haupia^ 15

Shrimp and scallop with bell peppers in a black bean sauce^ 15

### Carved Items

Lemon grass and garlic roasted pork loin, with sweet and spicy mango chutney  
serves approx 20-25^ ~ per item 375

Rosemary salt crusted prime rib of beef, with au jus, creamy horseradish and dijon mustard  
serves approx 30-35\*^ ~ per item 450

Asian style Big Island butterfish, watercress namul eel sauce  
serves approx 70^ ~ per item 400

Pineapple glazed baked ham with cloves, and honey mustard  
serves approx 35-40\*^ ~ per item 425

Roast turkey, orange cranberry chutney  
serves approx 35-40\*^ ~ per item 395

Special additions available for the hukilau dinner table

Grilled choice 4oz New York steak^ - market price

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## Dinner Table

## Enhancements

Pineapple upside-down cake  
Macadamia nut cream pie  
Guava cake  
Coconut cake^ 95

### Paniolo BBQ

Niihau clam chowder  
Field greens with sliced Hamakua tomatoes, Maui onions, cucumbers, ranch dressing, balsamic vinaigrette and papaya seed dressing  
Potato salad with bacon  
Macaroni salad da kine  
Watermelon & feta cheese salad

Buttered corn on the cob  
Baked potato, sour cream, bacon bits, green onions & cheddar cheese, cornbread

### Grilled by your chef:

Kiawe grilled paniolo flank steak, alae salt  
Huli huli chicken  
Charred pork baby back ribs, hoisin BBQ sauce  
Fresh catch of the day with lomi tomato, ogo capers, maui onion relish

### Desserts

Old fashioned macadamia nut pie  
Portuguese sweet bread pudding, vanilla sauce, coconut cake, pineapple upside down cake, hawaiian golden pineapple and seasonal melons ^ 135

### Chinese Family Style Dinner

Chinese family dinners require a minimum of 100 guests, 10 guests per table. All Chinese dinner menus are served with steamed white rice and hot green tea

### "Harmony" per table of ten guests

1st course Chicken soup  
2nd course Ginger chicken  
3rd course Spicy kung pao shrimp  
4th course Roast duck  
5th course Oyster beef  
6th course Sweet sour fish  
7th course Chop wui noodle^ 75

### "Longevity" per table of ten guests

1st course Shrimp salad with spicy peanut sauce  
2nd course Scallop soup  
3rd course Crispy duck, bao buns, plum sauce  
4th course Pan fried seafood cake with chinese cabbage  
5th course Roast honey walnut shrimp  
6th course Lemon chicken  
7th course Hong kong beef^ 85

### "Prosperity" per table of ten guests

Grilled premium 3oz filet mignon^ - market price

Special additions for chinese family style dinner

Fried rice  
per table of ten guests 30

"Good Fortune" per table of ten guests  
Ice cream or sorbet with fortune cookies  
almond float 60

"Zen" per table of ten guests  
Vanilla ice cream on chinese custard  
mango pudding,  
pearl tapioca and mango curd  
azuki bean mousse cake,  
seasonal melons and berries 80

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## Dinner Table

## Enhancements

1st course Seafood treasure soup  
2nd course Ham and baby bok choy  
3rd course Shrimp stuffed with broccoli spears  
4th course Mochi duck  
5th course Szechuan seafood  
6th course Braised scallop with black mushrooms  
7th course Mongolian beef^ 95

### Dinner Table

#### Greens

Heart of romaine lettuce, asiago shavings, white anchovies, cherry tomato, ceasar dressing  
Hamakua vine ripe tomatoes, Maui onions and basil, sea salt, ground black pepper  
Red skin potato with mustard seed dressing  
Long rice noodle salad, bean sprout and peanuts

#### Select three entrees

Lemon-rosemary grilled chicken breast with mushroom asparagus ragout

Crushed peppercorn seared fresh catch, with wilted spinach, roasted corn sauce

Mahi-mahi lightly sautéed with herb butter, macadamia nuts and caper sauce

Steamed pacific ginger snapper filet, cilantro and green onions

Broiled flank steak with shiitake mirin mushroom reduction

Braised beef short ribs, marinated with sake and soy sauce

#### Desserts

Tropical flavored cheese cake  
Chocolate chantilly cake  
Coconut cream & shaved coconut cake  
Chef's selection of two specialty dessert item^ 75

\*Culinary attendant fee of 275 to apply  
A minimum of 50 guests required for all dinner tables  
A minimum of 200 guests required for all outdoor dinner tables  
^Consuming raw or undercooked meat, fish, shellfish, poultry, or eggs may increase your risk of food-borne illnesses

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## Plated Dinner

Sheraton Waikiki supports the sustainability movement of the "Farm to Table" concept where 75% of our produce, meats, and fish are locally grown and produced within these beautiful islands.

All plated dinner selections are custom to your enjoyment. One (entree course is mandatory) with a minimum of three courses. However you may choose up to five courses and select from any ala carte selections whether it be appetizers, soups, salads or desserts. Fresh brewed regular and decaffeinated royal kona® coffee, assorted herbal teas, aloha refresher are included with all plated dinner selections.

### Kiawe Grilled Steaks

To compliment your filet mignon please select: shiitake mirin mushroom reduction or Brandy peppercorn sauce  
Filet mignon^  
6oz cut 58

8oz cut 65

### Brisket

orange and lehua honey glazed beef brisket, sweet sour cabbage, raisins, pancetta bread pudding 45

### Flat Iron Steak

Garlic shichimi marinated, Ho Farms Chinese long beans, snow peas, Hamakua Ali'i mushrooms and soy caramel nage 47

### Short Ribs

red wine braised beef, melted leeks, shiitake mushroom, roasted corn, baby carrots and truffled gold yukon potato puree 45

### Flank Steak

three pepper spiced smoked flank steak, warm tarragon baby romaine, balsamic grapes, goat cheese gnocchi 45

### Fish

Rumfire steamed Onaga in ginger scallion pesto 43

Fresh Hawaiian seasonal catch broiled or pan-roasted roasted tomato and Maui onion jus or Meyer lemon capers cream sauce or Coconut curry saffron sauce 43

## Enhancements

### Appetizers

#### Phuket Shrimp

Fresh green curry, Big Island hearts of palm, mango and coconut yuzu cream 16

Cured Big-eye Ahi Tataki Hand sliced, galangal, Waipoli farms hydroponic watercress, shaved watermelon radish, basil oil and soy chili sauce 17

Boursin cheese gnocchi's, Hamakua mushrooms and tarragon oil 14

Seared crabmeat cake, edamame, coconut kaffir lime curry sauce^ 16

Grilled eggplant and lemon goat cheese, tomato marmalade, Nalo farm arugula 12



Lehua honey glazed figs, endives, maui goat cheese, kula watercress, black truffle vinaigrette MKT

All spiced butternut squash soup, creme fraiche, chives, marcona almonds MKT

### Salads

Caesar salad, hearts of romaine, white anchovy, chili pepper, garlic dressing 8

Baby spinach, Puna papaya, brie, strawberries, candied walnuts, lime mustard seed raspberry vinaigrette 9

Haleiwa butter lettuce, pickled peaches, Ho Farms baby tomatoes with a tarragon mustard vinaigrette 8

### Soups

Niihau clam chowder with Molokai sweet potato 11

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## Plated Dinner

Tahitian vanilla slow poached Hawaiian snapper, baby bok choy, coconut Kaffir lime sage 43

Miso sake marinated butterfish, sweet kahuku corn puree, Hamakua tomato and sea asparagus relish 43

### Poultry

Pan roasted free range chicken breast, carmalized Maui onions and mushroom ragout, 35

Slow cooked achiote chicken breast, local cabbage compote, creamy goat cheese polenta served with a sour cherry cabernet sauce 35

### Vegetarian

Island farms vegetable roulade, roasted garlic and lemon cream, ho farms balsamic red currant tomatoes MKT

Portobello mushroom ravioli, fava beans, slow roasted grapes, aloun farms kabocha pumpkin MKT

Nalo farms baby romaine, tarragon infused tomato tartar, lemon roasted hamakua mushrooms, shaved parmesan cheese

Slow roasted eggplant "filet mignon", black olive romesco, black truffled gnocchi, aloun farms pumpkin, Waialua asparagus, citrus herb crust

### CHILDREN'S MENU

Fruit Cup(Choice of 1):Macaroni & cheese; Spaghetti & meatballsChicken fingers with fries; Hamburger or cheeseburger with friesIce Cream BombeMilk or Juice 35

A minimum of 25 guests required for all plated dinners

^Consuming raw or undercooked meat, fish, shellfish, poultry, or eggs may increase your risk of food-borne illnesses.

 We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on

## Enhancements

Roasted eggplant soup with cumin yogurt 10

Chilled asparagus soup with crabmeat 11

Roasted butternut and saffron soup, Maui goat cheese, crispy prosciutto, chives 8

### Sweet finale

Silky chocolate & praline crunch bar, kula strawberries & port wine reduction, vanilla cream 8

North shore own mango custard pudding, berries & cream fraiche 8

Tahitian Vanilla bean timbale and white chiffon cake, strawberry & grand marnier sauce 8

Warm molten chocolate cake & vanilla ice cream 8

### Sheraton Signature Cakes

#### Chocolate Konamisu

Tiramisu made with rich chocolate and Kona® coffee syrup mixed with mascarpone cheese on a light sponge 10

#### Classic Carrot Cake

Carrot spiced sponge with cinnamon, nutmeg and diced macadamia nuts topped with whipped cream and cream cheese 10

#### Classic Chocolate Cake

Rich milk and dark chocolate mousse layered between a soft flour chocolate sponge, coated with chocolate glacage and toasted diced macadamia nuts 10

Crème Fraiché CheesecakeJapanese styled cheesecake, featuring a genoise sponge with cream cheese, low-fat yogurt, mascarpone and lemon juice 10

Strawberry Short CakeGenoise sponge, layered with signature cream and fresh strawberries 10

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## Plated Dinner

## Enhancements

seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

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# Sheraton Waikiki

2255 Kalakaua Avenue . Honolulu . Hawaii 96815 . USA . Phone: (808) 922-4422



## Host

### Familiar Brands

Whiskey - Jim Beam  
Blended Whiskey - Seagram's VO  
Scotch Whiskey - Dewar's White Label  
Gin - Beefeater  
Vodka - Smirnoff  
Brandy - Korbel  
Light Rum - Bacardi  
Dark Rum - Bacardi Select 8.25

### Favorite Brands

Whiskey - Jameson or Jack Daniel's  
Blended Whiskey - Canadian Club  
Scotch Whiskey - Johnnie Walker Red  
Gin - Tanqueray, Bombay Sapphire  
Vodka - Stolichnaya, Absolut or Ketel One  
Brandy - Hennessy VS  
Light Rum - Malibu Coconut or Bacardi  
Dark Rum - Myer's Original Dark 9

### Appreciated Brands

Whiskey - Knob Creek or Maker's Mark  
Blended Whiskey - Crown Royal  
Scotch Whiskey - Chivas Regal 12 Year or Glenlivet  
Gin - Tanqueray Ten  
Vodka - Belvedere, Grey Goose, Chopin or Ciroc  
Brandy - Remy Martin VSOP  
Light Rum - Mount Gay Extra Old 10.75

### Wines by the Glass

Premium Wines by the Glass 9

### Domestic Beer

Budweiser, Bud Light 7

### Imported Beer

Heineken, Corona, Kirin 8

### Craft Beers

Kona Longboard Lager Kona Big Wave Ale Additional craft and local brews available upon request 8

### Non-Alcoholic

O'Doul's 7

### Assorted Juices

6

## Enhancements

### Tropicals

Mai Tai, Blue Hawaii, Chi Chi 10.25

Punch / Flavored Iced Tea  
Rum Punch ~per gal 200

Wine Punch ~per gal 200

Champagne Punch ~per gal 215

Mai Tai Punch ~per gal 225

Fruit Punch ~per gal 100

Tropical Flavored Iced Tea ~per gal 80

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Host

Enhancements

## Soft Drinks

Assorted Coke Products 6

## Bottled Water

6

Bartender fees are waived provided beverage revenue exceeds 1500 exclusive of service charges and state sales tax -per bartender

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## Cash

### Familiar Brands

Whiskey - Jim Beam  
 Blended Whiskey - Seagram's VO  
 Scotch Whiskey - Dewar's White Label  
 Gin - Beefeater  
 Vodka - Smirnoff  
 Brandy - Korbel  
 Light Rum - Bacardi  
 Dark Rum - Bacardi Select 10

### Favorite Brands

Whiskey - Jameson or Jack Daniel's  
 Blended Whiskey - Canadian Club  
 Scotch Whiskey - Johnnie Walker Red  
 Gin - Tanqueray or Bombay Sapphire  
 Vodka - Stolichnaya, Absolut or Ketel One  
 Brandy - Hennessy VS  
 Light Rum - Malibu Coconut or Bacardi  
 Dark Rum - Myer's Original Dark 11

### Appreciated Brands

Whiskey - Knob Creek or Maker's Mark  
 Blended Whiskey - Crown Royal  
 Scotch Whiskey - Chivas Regal 12 Year or Glenlivet  
 Gin - Tanqueray Ten  
 Vodka - Belvedere, Grey Goose, Chopin or Ciroc  
 Brandy - Remy Martin VSOP  
 Light Rum - Mount Gay Extra Old 12.50

### Wine by the Glass

Premium Wines by the Glass 10.50

### Domestic Beer

Budweiser, Bud Light 9

### Imported Beer

Heineken, Corona, Kirin 10

### Craft Beers

Kona Longboard Lager Kona Big Wave Ale Additional craft and local brews available upon request 10

### Non-Alcoholic

O'Doul's 9

### Assorted Juices

8

## Enhancements

### Tropicals

Mai Tai, Blue Hawaii, Chi Chi 13.25

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Cash

Enhancements

## Soft Drinks

Assorted Coke Products 8

## Bottled Water

8

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## Wine - White

As part of our green initiative, we have exclusively partnered with Mendocino Wine Company. They are the only winery in North America which is certified organic & sustainable, with a negative carbon footprint. We feature Parducci & Paul Dolan wines as part of our Organic/Sustainable options to you.

Wines are priced per bottle.

- Parducci, Chardonnay, California; USA 40
- Parducci, Sauvignon Blanc, California; USA 40
- Paul Dolan, Chardonnay, California; USA 60
- Paul Dolan, Sauvignon Blanc, California; USA 60

### Sparkling & More

- Kenwood, Yalupa, Sparkling Cuvee Brut, California; USA 40
- Lunetta, Sparkling Prosecco, Trentino; Italy 47
- Gloria Ferrer, Sparkling Brut, California; USA 59
- Moet & Chandon, White Star, NV, Champagne; France 110

## Wine - Red

- Parducci, Cabernet Sauvignon, California; USA 40
- Parducci, Pinot Noir, California; USA 40
- Paul Dolan, Zinfandel, California; USA 55

### After Your Meal

- Quady Elysium, Black Muscat, California; USA (375ml) 45
- Domaine de Durban, Muscat Beaumes de Venise, France (375ml) 59
- Il Mionetto, Moscato, Italy (375ml) 39
- Porto Cruz, Port, Special Reserve, Portugal (750ml) 65

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## Outdoor Menus

## Enhancements

Happening at Helumoa Playground

### Picnicking at Helumoa Playground Straight Off the Grill

Niihau clam chowder  
Field greens with sliced Hamakua tomatoes, Maui onions, cucumbers, ranch dressing, balsamic vinaigrette and papaya seed dressing  
Potato salad with bacon  
Macaroni salad da kine  
Watermelon & feta cheese salad

Buttered corn on the cob  
Baked potato, sour cream, bacon bits, green onions & cheddar cheese and cornbread

Grilled by your chef:  
Kiawe grilled paniolo flank steak, alae salt  
Huli huli chicken  
Charred pork baby back ribs, hoisin BBQ sauce  
Fresh catch of the day with lomi tomato ogo capers, Maui onion relish

Desserts  
Old fashioned macadamia nut pie  
Portuguese sweet bread pudding, vanilla sauce, coconut cake, pineapple upside down cake, hawaiian golden pineapple and seasonal melons ^ 135

### Hula at a strolling luau

2 island pineapple in the shell per table of 10  
Monkeypod dish: char sui pork, pipkaula, haupia, macadamia nut Per table of 10  
Farm nalo greens, ranch dressing, papaya seed vinaigrette  
Lomi lomi salmon, tako poke, ahi poke, ocean salad, poi, cucumber namasu  
Sliced Hamakua tomato with Maui onions  
Island-style Molokai potato salad  
Taro and guava flavored rolls  
Kalua pig and beef teriyaki with grilled pineapple  
Fried rice hawaiian-style  
Steam island fish with ginger and green onions  
Chicken long rice, sweet potato, pork  
Lau lau with taro leaves wrapped in ti Leaf, squid luau

Desserts  
Haupia  
Old fashioned macadamia nut pie,  
Portuguese sweet bread pudding, vanilla sauce, coconut cake and guava cake, pineapple upside down cake,

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## Outdoor Menus

## Enhancements

hawaiian golden pineapple and seasonal melons. 125

\*Culinary attendant fee of 275 to apply A minimum of 200 guests required for all playground events additional fees to apply if under minimum

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## Above And Beyond

## Enhancements

### Edge Paniolo Menu

J.A. farms field greens, island inspired dressings and accompaniments  
Island style sweet potato salad, blue crab and lemon aioli  
Twin bridge farms asparagus with roasted garlic vinaigrette  
Kim chee marinated tako (octopus) poke, Maui onion, ogo  
Thai long rice salad, sesame vinaigrette, julienne local vegetables  
Niihau seafood chowder, island fish, shrimp and clams

### On the Side

Kukui brand kim chee fried rice, scallions and sesame seeds  
Butter bathed Kahuku corn, alae salt and fine herbs  
Sun noodle brand chow mein with char sui pork and island vegetables

### Carving Station

Alae salt crusted slow roasted prime rib with au jus, horseradish cream

### Hot Offerings

"Huli Huli" style chicken served with Ho farms long beans, Hamakua tomatoes  
Kona coffee dry rubbed baby back ribs, house made bbq sauce  
kiawe smoked pork loin, Lehua honey, dijon mustard, kai market herbs  
Chinese salt and pepper north Shore shrimp, peppers and scallions  
Steamed jasmine rice  
Rustic breads and tapenades

### Desserts

Strawberry shortcake  
Chocolate haupia  
Dole plantaion upside down cake  
Macadamia nut cream pie  
Portuguese cinnamon sweet bread pudding  
Assorted seasonal fresh fruit 125

### Edge Clam Bake Menu

Salads and Something  
Big Island field greens, island inspired dressings and accompaniments

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## Above And Beyond

## Enhancements

Haleiwa baby romaine Caesar salad, garlic parmesan crutons  
Hamakua tomato and Maui onion, ogo  
Niihau seafood chowder, island fish, shrimp and clams

### On the Side

Roasted vegetable medley, olive oil and herbs, alae salt  
Szechuan style ma'o farms Japanese eggplant  
Sun noodle brand chow mein with char sui pork and island vegetables

### Carving Station

Alae salt crusted slow roasted prime rib with au jus, horseradish cream  
Miso marinated Hawaiian seabass, white pickled ginger and cucumber namasu

### Hot Offerings

China town chicken with Ho farms long beans, hamakua tomatoes  
Kona coffee dry rubbed baby back ribs, house made bbq sauce  
Lemon grass and thai basil scented snow crab legs  
Singapore style shrimp and clams  
Rustic breads and tapenades  
Steamed jasmine rice

### Desserts

Strawberry shortcake  
Chocolate haupia  
Dole pineapple upside down cake  
Macadamia nut cream pie  
Portuguese cinnamon sweet bread pudding  
Assorted seasonal fresh fruit 145

\*Culinary attendant fee of 275 to apply to all carving stations. A minimum of 50 guests required for all playground events ^Consuming raw or undercooked meat, fish, shellfish, poultry, or eggs may increase your risk of food-borne illnesses

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## Chef

### Colin Hazama

Colin Hazama has been named senior executive sous chef at Sheraton Waikiki as announced by Daniel Delbrel, executive chef. Hazama was most recently the chef de cuisine at Kauai Grill Culinary Concepts by Jean-Georges Vongerichten at The St. Regis Princeville Resort. His prior experiences include positions at Hoku's at The Kahala Hotel and Resort, Alan Wong's Restaurant in Honolulu, and Roy's Restaurant, California Culinary Academy and Restaurant Gary Danko in San Francisco, California. Hazama received an Associate of Occupational Studies degree from the California Culinary Academy in San Francisco, California. In 2010, he was selected as a semi-finalist of the 2010 James Beard Foundation Awards "Rising Star Chef of the Year." Hazama won the 2006 Young Commis Competition in Hawaii and participated in the Cahine De Rotisseur National Cooking Competition at the Culinary Institute of America in New York. Hazama has also participated in the "Food and Wine" consumer guide food event under Chef Alan Wong in San Francisco, California and "The Masters of Food and Wine" under Chef Gary Danko in Carmel, California. During his free time, Hazama enjoys spear fishing, diving, and spending time with family and friends.