



*K Bay\**  
*Catering*



FORMAL EVENTS





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CHANGE OF COMMAND  
“PUPU” MENU PACKAGE

*(75 - 100 Guests)*

KING KAMEHAMEHA PACKAGE

COLD

Platter of Assorted Vegetable in-season with Ranch Dipping Sauce  
Platter of Assorted Fresh Fruits in-season with Pineapple Dipping Sauce  
Platter of Assorted Imported and Domestic Cheeses and Crackers

HOT

Chinese-style Roast Chicken with Ho-Ye Buns with Spicy Hoisin Sauce  
Portuguese Sausage, Italian Sausage, Sweet Pepper and  
Pineapple Skewers à la Shanghai  
Malaysian Beef Satay with Minted Spicy Peanut Sauce

CARVING STATION

*(choice of one)*

Herb Roasted Whole Turkey with Potato Roll and Cranberry Aioli  
Roasted Honey Glazed “Pitt Ham” with Potato Roll and Condiments

DESSERT

Assorted Miniature Tropical Mousses (Guava, Lilikoi, Coconut, Pineapple)  
on Sweet Tart Shell

*Menus are subject to change.*

*Prices are subject to 20% service charge.*



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CHANGE OF COMMAND  
“PUPU” MENU PACKAGE

*(75 - 100 Guests)*

KING KALAKAUA PACKAGE

COLD

Platter of Assorted Vegetables in-season with Ranch Dipping Sauce  
Platter of Assorted Fruits in-season with Pineapple Dipping Sauce  
Platter of Assorted Maki Sushi, Spicy Tuna Roll, California Roll  
and Thai-style Rice Pepper Rolls  
(Shrimp, Kalua Pork, Vegetarian and Sashimi)

HOT

Asian-style Broiled Pork Loin topped with Spicy Ginger Salsa  
Kim Chee Pancake with Garlic, Vinegar, Soy Dipping Sauce  
Kalua Turkey with Ho-ye Bun with Sweet Chili, Cranberry Aioli  
Roulade of Beef with Assorted Vegetables and Wild Mushrooms  
served with Burgundy Sauce

CARVING STATION

Baron of Beef with Potato Rolls and Condiments

DESSERT

Assorted Miniature Tropical Mousses (Guava, Lilikoi, Coconut, Pineapple)  
on Sweet Tart Shell

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CHANGE OF COMMAND  
“PUPU” MENU PACKAGE

*(75 - 100 Guests)*

QUEEN LILIUOKALANI PACKAGE

COLD

Assorted Fresh Vegetables in-season with Ranch Dipping Sauce

Assorted Fresh Fruits in-season with Pineapple Dipping Sauce

Assorted Island-style Canapés

Assorted Maki Sushi, Spicy Tuna Roll, California Roll and

Assorted Thai Summer Rolls

(Shrimp, Vegetarian, Kalua Pork, Sashimi)

HOT

Shrimp and Cilantro Roll with Mint Sweet Chili Dipping Sauce

Steamed Assorted Dim Sum with Soy, Mustard Dipping Sauce

Chicken Coriander and Kahuku Corn Fritters with Thai Sweet Chili Dipping Sauce

Beef Tenderloin Tips slowly simmered in Teriyaki Sauce and Shiitake Mushrooms

CARVING STATION

Asian-style Roast Porkloin with Toasted Garlic Points and Asian Pesto

DESSERT

Assorted Miniature Tropical Mousses (Guava, Lilikoi, Coconut, Pineapple)  
on Sweet Tart Shell

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**FORMAL SIT-DOWN  
DINNER MENU**

*(minimum 25 guests)*

**Lavosh with Lilikoi Butter**

SOUP

**Lobster Bisque topped with Chive Crème Fraiche**

SALAD

**Bouquet of Mesclun Greens and Duck Confit with Raspberry Vinaigrette Dressing**

APPETIZERS

**Miniature South of the Border Poke on Won Ton Cup with Tri-color Tobiko**

ENTRÉE

**Certified Angus Tenderloin of Beef and  
Medallion of Lobster and Sea Scallops with Bèarnaise Sauce and Roast Garlic Demi-glace  
accompanied with Stuffed Idaho Potatoes and Baby Carrots and Asparagus**

**Assorted Rolls & Butter**

DESSERT

**Molten Lava Chocolate**

Topped with Vanilla Ice Cream covered with Chocolate and  
served with Raspberry and Caramel Sauce

**Kona Blend Coffee, Hot Tea or Iced Tea**

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