

# HONOLULU GOURMET FOODS



*island grown ingredients*

## Special Event Menu

Roasted Garlic Hummus and Crudités  
Maunakea Bakery Breads and Crostini  
Buffalo Mozzarella and Wow Farms Tomato Salad with  
Macadamia Nut Pesto and Balsamic Drizzle  
Prosciutto with Melon  
Roasted Local Vegetable Platter  
Roasted Artichoke and Parmesan Dip  
Fruit, Imported Cheese & Salumi Platter  
Momofuku Braised Pork Belly Bao with Pickled Vegetables  
Chilled Seafood Cocktail with Yuzu Wasabi Cocktail Sauce  
Red Wine Braised Short Rib on Okinawan Sweet Potato  
Blue Crab and Truffled Ahi Tartar Napoleon

Chocolate Covered Strawberries  
Tahitian Vanilla Panna Cotta

Pineapple Plantation Iced Tea  
Kona Coffee & Tea Service

**\$65 per head**  
**Includes Event Set Up/ Break Down**  
**Floral Décor Included**

[www.honolulugourmetfoods.com](http://www.honolulugourmetfoods.com)