



OPTIONS
A LITTLE INSPIRATION



REFRESHMENTS
WELCOME DRINK
SELECT ONE

tropical iced tea infusion
maui lemonade + raw honey
sparkling passion orange guava
cucumber limeade + agave
vanilla bean cream soda
ginger ale lime sherbet floats
detox water cucumber + lemon + mint
strawberry ice tea
hibiscus cooler
lavender lemonade

ANTIPASTO DISPLAYS
AVAILABLE A LA CARTE

selection of local + imported cheese
antipasto + charcuterie
hummus trio platter
sushi + sashimi platter
assorted poke + ceviche platter
olives bar
dried + fresh local fruit
local veggies

SALADS
SELECT ONE

traditional caesar with shaved parmesan
kula greens salad with radishes, beets and cucumbers
hawaiian cobb with avocado + farm eggs + crispy bacon
kula tomato caprese + prosciutto + greens
citrus thai beef + green papaya slaw

PASSED APPETIZERS

SELECT FOUR

antipasto skewers herb vinaigrette
fresh local papaya wrapped in prosciutto
polenta squares sun-dried tomato remoulade
surfing goat cheese tartlets + local greens
saucy asian meatballs sweet + sour sauce
grilled cheese bites tomato salsa
grilled brussels sprouts with prosciutto
roasted tofu lollipops arugula macadamia pesto
corn puppies hawaiian style
sweet potato kabobs avocado dipping sauce
asparagus wrapped with prosciutto
deviled eggs with avocado
beets with black hawaiian salt
cabbage cones stuffed with japanese fried noodles
tutu's savory korean pancake sweet chili miso aioli
fried cherry tomato + goat cheese
crispy green bean fries parmesan and garlic aioli
assorted chips (beets, sweet potato, taro)
cucumber crostini + dill + surfing goat cheese
panini prosciutto + arugula + tomato
maui onion tarts + ricotta + basil
ahi poke served on a cucumber tray
coconut shrimp pineapple cilantro salsa
baked brie with macadamia nut topping
shrimp + scallop rumaki wrapped in bacon
spring rolls with sweet chili sauce
mini artichoke dip with bread bowl
tropical quesadilla with mango or papaya salsa
teriyaki beef and chicken kebabs with lime and cilantro sauce
stuffed mushrooms with garden herbs and parmesan cheese
oyster shooters wasabi
ahi crostini edamame puree and balsamic reduction
crab cake maui mango stand salsa
seafood ceviche assortment + sweet potato chips
ahi poke served on a cucumber tray
coconut shrimp pineapple cilantro salsa
skewered prawns sweet tequila lime sauce
spicy shrimp quinoa and avocado with lemon dressing
octopus ceviche calamansi and tomato
seared ahi bruschetta
herbed chicken skewers thai style peanut sauce
steak rolls balsamic glazed
tandoori chicken skewers pineapple mint yogurt sauce
pork belly kim chee
mochiko chicken sliders



ENTREES
CHOOSE THREE

kalua pig and cabbage
shoyu ginger chicken
pineapple teriyaki chicken
coconut shrimp with signature sweet + sour mango salsa
macadamia nut + panko fried fish
fresh fish with lemon caper sauce
fresh fish with ginger sauce
hawaiian bbq ribs with pineapple glaze
filet mignon + maui onion glaze

lobster tails available for additional \$15pp

SIDES
CHOOSE TWO

pineapple fried rice
coconut island rice pilaf
chow fun
dry mein
sweet hawaiian rolls
scalloped potatoes
garlic mash
maui onion mash
brown rice
white rice
macaroni salad
potato salad
grilled seasonal vegetables

SWEETS
CHOOSE ONE

coconut cream pie
tropical fruit and vanilla custard
pineapple upside down cake
decadent chocolate cake
maui brownie with candied macadamia nuts
haupia
molokai sweet potato pie
assortment of hawaiian cookies
assortment of hawaiian chocolates

COFFEE + TEA SERVICE ALSO AVAILABLE FROM 5 DOLLARS PER PERSON

THE BAR

Hapa Events and Catering offers a premium non-alcoholic bar service. What is that!? It means you bring the alcohol and we will supply the rest. We will bring you a licensed server, a bar, all the mixers and garnishes for your customized cocktail menu and all the glasses you need to party the night away.

Here are a few ideas we recommend your upcoming party.



VODKA

maui island breeze
sex on the beach
lavender lemonade
hard iced tea
pineapple + vanilla chi chi
passion fruit punch

BEER

maui brewing co
kona brewing company

SPRITZERS

coconut lemon
pog mimosa
earl grey ginger
cucumber lime prosecco
stawberry rosé

WINE

sparkling
rosé
white
red

GIN

paloma cocktail
st. germaine gin + tonic
sparkling cucumber mint
cranberry + thyme
gin basil smash

SPECIALTIES

ginger saketini
long island iced teas
sangria
tropical island punch

RUM

classic mai tai
lime + coconut
pineapple + coconut
mango mint mojito
cuba libre
blue hawaii

WHISKEY

pineapple sour
strawberry lemonade
honey + ginger cocktail
passionfruit green tea

SOFT DRINKS

coca cola
sprite
ginger ale
iced tea

TEQUILA

spicy tequila sunrise
mango margarita
strawberry + lime
moonlight margarita

SHOTS

pineapple upside down cake
coconut dream pie
blue kamikaze
lime drops
mind eraser
woo woo

NON - ALCOHOL

shirley temple
arnold palmer
mint julep
coconut lemonade