

# Café O Lei at the Dunes



Kiawe Room  
Banquet Menus

General Information

Marcie Fernandez  
Group sales  
and Catering Manager  
(808)877-0073  
[cafeoleicatering@aol.com](mailto:cafeoleicatering@aol.com)

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# *Café O'Lei Catering Services*

*www.cafeoleicatering@aol.com*

## **What is included:**

- China
- Flatware
- Water glasses
- Coffee Service
- Cake Service if we provide the cake
- Standard Table cloths and napkins
- Skirting for Buffet tables
- All catering foodservice equipment

## **Additional Charges:**

- Service staff
- 1 Banquet Captain \$200.00 for parties over 100 guests
  - Server fee \$100 for breakfast /\$120.00 for lunch/ \$150.00 for dinner
  - Chef's Fee (if required) for action stations, \$150 per chef
- Special Linen orders
- Dance floor
- Podium and Microphone
- \$1.95 per person for cake cutting fee

## **Payment Policies:**

All catering functions require a Credit Card deposit of \$200.00 to confirm the date.

A Final Payment of the estimated balance will be due 15 days prior to the event.

We require a credit card number on file.

Any balance due must be paid at the conclusion of the function.

## **Cancelation policy:**

Your deposit of \$200.00 is refundable if you cancel more than 30 days prior to the event.

## **Guest Counts:**

An estimated number of attendees will be required at the time of booking the event.

A final guaranteed number of attendees will be required 3 days prior to the event; this number may not be reduced.

Should the final number of attendees differ significantly from your estimated number, there may be a change in the price per person.

## **Leftovers:**

For liability purposes all leftover food will be disposed of and is not available for the host to take home.

## **Room Charge:**

The Kiawe room is available for a \$1500 room charge for a maximum of 3 hours,

Additional hours can be arranged separately at \$250.00 per hour based on availability

The room charge will be waived if the food and beverage for your event exceeds \$1500

## **Cleaning Fee and Damages:**

We will require a \$300 cleaning fee for excessive litter or confetti used as decorations

Any damage to the property will be directly charged to the client

### **Breakfast Buffets**

#### **Continental Breakfast**

A selection of breakfast pastries  
Sweet butter, guava and strawberry jam  
A display of tropical and seasonal fresh fruit  
Passion orange Guava juice  
Hawaiian coffee, hot tea  
\$12.95

#### **The Dunes breakfast**

A selection of breakfast pastries  
Sweet butter, guava and strawberry jam  
A display of tropical and seasonal fresh fruit  
Scrambled eggs with scallions  
Sausage, bacon, Portuguese sausage  
Hashed Brown Potatoes  
Steamed rice  
Passion orange Guava juice  
Hawaiian Coffee, Hot tea  
\$17.95

#### **Kiawe Breakfast Buffet**

A selection of breakfast pastries  
Sweet butter, guava and strawberry jam  
A display of tropical and seasonal fresh fruit  
Assorted fruit yogurts  
Eggs Benedict  
Poached eggs on grilled English muffins with  
Canadian bacon and hollandaise sauce  
Pancakes, maple syrup, butter  
Passion orange Guava juice  
Hawaiian Coffee, Hot tea  
\$21.95

**Price per person plus 18% service charge and Hawaii state tax**

Staffing: \$100.00 per server (1 per 25guests)

**Luncheon  
Dunes Buffet**

**Kula green salad**

Julienne vegetables, candied walnuts, bleu cheese

**Pasta salad**

Farfalle with goat cheese, basil and tomato

**Potato salad**

Bacon, chopped eggs, green onions

**Entrees**

**Breast of Chicken Marsala**

Sautéed mushrooms, marsala, cream

**Kiawe Honey Roast Pork**

apple onion chutney, fresh thyme

**Macadamia nut crusted Mahimahi**

lemon caper butter sauce

**Sliced char-broiled marinated beef**

Caramelized onions, cognac cream sauce

**Mashed potato**

**Grilled Marinated vegetables**

**Rolls and Butter**

**Coffee**

**Choice of entrée**

**1 entrée \$18.95**

**2 entrees \$21.95**

**3 entrees \$24.95**

**Price per person plus 18% service and Hawaii state tax**

**Staffing: \$120.00 per server (1 per 25 guests)**



## **Plated Banquet Dinner**

Choice of 1 salad

Salads

*Haiku Organic Farm baby greens,  
candied walnuts, gorgonzola, balsamic vinaigrette*

*Caesar Salad, Watanabe Farms crisp romaine,  
herb croute, Parma Reggiano*

*Mixed baby greens  
julienne vegetables, crisp oriental noodles, sesame seed vinaigrette*

*Napoleon of roasted eggplant, Italian zucchini, sweet peppers, goat cheese,  
virgin olive oil, balsamic reduction*

*Upcountry Field greens  
warm brie crostini, green apples, bacon, champagne vinaigrette*

*Maui onions and Haiku Tomatoes  
Kahanu Aina Pea Shoots, Sherry vinaigrette*

*A bouquet of organic baby greens  
mandarin oranges, red onions, crisp Okinawan sweet potato, basil vinaigrette*

*Curry Salad  
Julienne vegetables and mixed baby greens, papaya salsa, curry dressing*

*Fresh mozzarella, tomatoes and basil  
virgin olive oil, balsamic vinegar*

*Mediterranean Salad  
Feta cheese, cucumber, red onions, Nicoise olives, tomatoes, dill yoghurt dressing*

## **Entrees**

### *Filet of Beef Tenderloin*

*shiitake mushrooms, roasted garlic, accompanied by Maui farm grown vegetables,  
caramelized onion mashed potatoes*

*\$32*

### *Sautéed Macadamia Crusted Mahimahi*

*young ginger butter sauce, fresh papaya relish, over steamed rice and vegetables*

*\$28*

### *Braised Colorado Lamb Shank*

*roasted garlic mashed potato, vegetable ragout*

*\$34*

### *Breast of Chicken Piccata*

*lemon caper butter, presented over linguini, sautéed golden brown mushrooms*

*\$26*

### *Togarashi Seared Ahi*

*soy-ginger beurre blanc, wasabi aioli, steamed rice, Japanese daikon*

*\$29*

### *Roast Prime Rib of Beef*

*au jus, creamed horseradish, Yorkshire pudding*

*\$32*

### *Sautéed Jumbo Tiger Prawns*

*garlic, virgin olive oil, macadamia nuts, fragrant basil pesto*

*\$36*

### *Broiled Lobster tail*

*drizzled with drawn butter, lemon, buttermilk mashed potato, julienne vegetables*

*\$42*

### *Oven Roasted Honey-Rosemary Game hen*

*seasonal vegetables, parmesan crusted mashed potato*

*\$28*

### *Pan Seared Atlantic Salmon*

*rolled with Ma'alaea asparagus, sautéed leeks,*

*fresh dill mashed potatoes, Beaujolais*

*\$27*

***all prices per person plus Hawaii state tax and 18% service  
includes choice of salad, freshly baked rolls & butter and Hawaiian coffee***

## **Entrée Duo**

*Filet of Beef Tenderloin and Island Mahimahi  
shiitake mushrooms, ginger butter, Maui farm grown vegetables, caramelized onion mashed  
potatoes*  
\$40

*Filet of Beef Tenderloin and Garlic Jumbo Shrimp  
Roast shallots, macadamia nut pesto, accompanied by Maui farm grown vegetables,  
lemongrass mashed potatoes*  
\$42

*Sautéed Island Mahimahi and Garlic Jumbo Shrimp  
Ginger butter sauce, tropical fruit relish, Kahanu Aina peashoots,  
Steamed rice, stir-fried Maui vegetables*  
\$38

*Petite Filet of Beef Tenderloin and Spiny Lobster Tail  
Drawn butter, fresh lemon, Beaujolais, shallots, mashed russet potatoes,  
Steamed fresh Maui vegetables*  
\$56

*Herb marinated Grilled Breast of Chicken and Jumbo Shrimp  
Virgin olive oil, fresh basil, Haiku vine-ripened tomatoes, garlic linguine, parma reggiano  
cheese, sautéed fresh Maui vegetables*  
\$36

*Petite Filet of Beef Tenderloin and Stuffed Breast of Chicken  
Pepper seared filet of beef, asparagus and camembert filled breast of chicken,  
Herbed tomato ragout, saffron rice pilaf, balsamic vinegar reduction*  
\$38

***all prices per person plus Hawaii state tax and 18% service  
includes choice of salad, freshly baked rolls & butter and Hawaiian coffee***

***Price per person plus 18% service and Hawaii state tax***

***Staffing: \$150.00 per server (1 per 25 guests)***

## **Dessert Menu**

### *Lilikoi Cheesecake*

*Baked with a graham cracker crust & passion fruit*

### *Pineapple Upside-down Cake*

*Caramelized pineapple, vanilla ice cream*

### *Banana Cream Pie*

*Individual pie filled with sautéed bananas and a delicate pastry cream*

### *Kona Coffee Crème Brule*

*tropical fruit compote, whipped cream*

### *Chocolate Mousse Cake*

*Chocolate Ganache, mac nuts*

### *Italian Tiramisu*

*Marscapone cheese, marsala, cocoa*

*\$5.95 per person*

***Our pastry chef can create a custom wedding cake for your event***



***Café O'Lei Appetizers / Passed or displayed***

*Crispy Potstickers, savory pork, ponzu, scallions*

*Beef or Chicken Satays, Thai peanut sauce, cilantro, sesame*

*Vegetable Summer Rolls, glass noodles, fresh vegetables, mint, ginger dipping sauce*

*Manoa Lettuce Wrap, chicken, shiitake mushrooms, waterchestnuts*

*Feta Potato Cakes, cucumber yogurt sauce*

*Baked New Zealand Mussels, Asian pesto, macadamia nuts, herbed baguette*

*Chicken and Vegetable Spring Rolls, sweet Thai chili sauce*

*Choice of any three add \$10 per person*

***Lahaina Appetizers Passed or displayed***

***These selections are priced as additions to a dinner menu  
The prices are per person applied to the total attendance***

*Whole Jumbo Shrimp Cocktail, pineapple cocktail sauce, fresh lemon*  
\$7.00

*Seared Diver Scallop, macadamia crusted, curry aioli*  
\$7.00

*Sugarcane skewered Jumbo shrimp, macadamia nut pesto*  
\$6.00

*Coconut crusted Shrimp, sweet miso glaze*  
\$6.00

*Crab Cakes, sweet chile aioli, papaya relish*  
\$7.00

*Assorted Sushi, California roll, spicy tuna roll, vegetarian roll, shoyu, wasabi*  
\$6.00

*Ahi Sashimi, pickled ginger, shoyu, wasabi*  
\$10.00

## **Reception Menu Enhancements**

*Served from the buffet table on platters providing a creative centerpiece for your event*

### *Assorted Freshly Made Sushi*

*California, crab-mango, spicy tuna, shoyu, wasabi*

*\$6.00*

### *Jumbo Shrimp Cocktail*

*jumbo tiger shrimp, lemon, pineapple cocktail sauce*

*\$7.00*

### *Café O'Lei Seafood Platter*

*jumbo shrimp, snow crab legs, pacific oysters, New Zealand mussels, lemon, roast pepper mignonette, cocktail sauce*

*\$11.00*

### *Brushetta Bar*

*Italian crostini, eggplant capponata, kalamata olive aioli, Haiku tomatoes, basil pesto, fresh mozzarella cheese, parmesan*

*\$4.50*

### *Tropical and Seasonal Fresh Fruit*

*lilikoi yogurt dipping sauce*

*\$4.00*

### *Fresh Raw Maui Vegetables*

*caramelized Kula onion dip*

*\$3.00*

### *Selection of International Cheeses*

*whole fruit, sliced breads, water crackers*

*\$5.00*

***All prices per person plus Hawaii state tax and 18% service***

***Price per person plus 18% service and Hawaii state tax***

***Staffing: \$150.00 per server (1 per 25 guests)***

## **Banquet Dinner Buffets**

### **Prime Rib Buffet**

#### *Caesar Salad*

*Crisp romaine, parma reggiano, creamy garlic dressing*

#### *Baby Kula Greens*

*Julienne vegetables, blue cheese, candied walnuts  
Basil vinaigrette*

#### *Sautéed Mahimahi*

*Lemon caper butter*

#### *Carved Prime rib of beef*

*Aus jus, horseradish*

*Stir-Fried fresh seasonal vegetables*

*Roast garlic mashed potatoes*

*Freshly Baked Rolls and Butter*

*Hawaiian Coffee*

*\$32 per person for parties 50 guests or more*

*\$38.00 for parties less than 50 guests*

*Plus Hawaii state tax and 18 % service*

**Price per person plus 18% service and Hawaii state tax**

**Staffing: \$150.00 per server (1 per 25 guests)**



## **Alfresco Buffet**

*Grilled Marinated Vegetables*  
*Olive oil, garlic, basil leaves*

*Farfalle Salad*  
*montrachet, pesto, haiku tomatoes*

*Caesar Salad*  
*Parma reggiano, herb croutes, anchovies, garlic*

### **From the Grill**

*Marinated Jumbo Shrimp*

*Fresh Island Fish*

*Marinated breast of Chicken*

*Choice Top Sirloin Steak*

*Herb Grilled Baguettes and Crostinis*

*Condiments & Dipping sauces*  
*Papaya salsa, garlic butter sauce, honey mustard,*  
*Pineapple mint chutney, smoky bbq sauce*

*Roast red rose potatoes with rosemary*

*Hawaiian Coffee*

*\$38.00 per person for parties of 50 guests or more*

*\$ 46.00 for parties less than 50 guests*

*Plus Hawaii state tax and 18 % service*

**Price per person plus 18% service and Hawaii state tax**

**Staffing: \$150.00 per server (1 per 25 guests)**

***Hawaiian Luau***

*Kula Green Salad*  
*crisp chow mein noodles, sesame dressing*

*Lomilomi Salmon*  
*Kim Chee*  
*Somen Noodle Salad*

*Marinated Chicken, pineapple relish*  
*Kalua Pork*  
*Macadamia nut crusted Mahimahi*  
*Teriyaki Steak*  
*Stir Fried Vegetables*  
*Marbled Russet and Moloka'i Sweet Potatoes*  
*Steamed Rice*

*Fresh Seasonal and Tropical Fruit*

*Hawaiian Coffee*

*\$30.00*

**Price per person plus 18% service and Hawaii state tax**  
**Staffing: \$150.00 per server (1 Server per 25 guests)**

## ***Paniolo Buffet***

*Caesar Salad*

*Parma reggiano, crostini, creamy garlic dressing*

*Marinated Grilled Organic Vegetables*

*Eggplant, Zucchini, Sweet peppers, Mushrooms, Asparagus  
Garlic, olive oil, oregano*

*Kiawe Grilled Baby Back Ribs*

*Mango barbecue sauce*

*Barbecue Chicken*

*Honey mustard glaze*

*"Pulehu" steak*

*Grilled marinated top sirloin steak*

*Brown Sugar Baked Beans*

*Oven roasted Red Rose potatoes*

*Garlic, kula onions, rosemary*

*Grilled Herb Baguettes*

*Hawaiian Coffee*

*\$32.00 per person for parties of 50 guests or more*

*\$36.00 for parties less than 50 guests*

*Plus Hawaii state tax and 18% service*

**Price per person plus 18% service and Hawaii state tax**

**Staffing: \$150.00 per server (1 per 25 guests)**

## **Maui Beach Buffet**

*Upcountry Baby Green salad  
Candied walnuts, fresh papaya, red onions  
Gorgonzola, basil balsamic vinaigrette*

*Eggplant Capponata Salad  
Capers, sweet peppers, fresh basil*

*Carved New York Striploin of beef  
(Action Station)  
Zinfandel reduction, shallots, demi glace*

*Seafood Paella  
Jumbo shrimp, Clams, Mussels, Mahimahi, snow crab claws  
Saffron rice*

*Macadamia crusted Chicken breast  
Beurre Noisette, capers*

*Au Gratin potatoes*

*Freshly baked Bread and Butter*

*Coffee*

*\$44.00 per person for parties of 50 guests or more  
\$50.00 for parties less than 50 guests*

*Plus Hawaii state tax and 18% service*

**Price per person plus 18% service and Hawaii state tax  
Staffing: \$150.00 per server (1 per 25 guests)**



**Dinner**  
**Maui Lani Buffet**

**Asian salad**

Julienne vegetable, ginger, mint, crisp noodles

**Curry chicken salad**

Curried vegetables, papaya salsa

**Macaroni salad**

Local style

**Char broiled Asian Marinated Chicken**

soy ginger glaze, pineapple relish

**Sautéed Island Mahimahi**

lilikoi butter sauce, Chinese parsley

**Alaea Salt Crusted Roast pork**

caramelized onion gravy, green onions

**Choice Top sirloin steak**

Shiitake mushroom sauce, roast garlic

**Crisp boneless chicken**

sweet thai chili sauce

**Smoky Kalua pork**

Lomilomi Salmon, maui onion

**Sautéed vegetables**

**Steamed rice**

**Caramelized Pineapple upside down cake**

**Rolls and Butter**

**Coffee, Hot Tea**

**Choice of entrée**

**1 entrée     \$28.00**

**2 entrees    \$32.00**

**3 entrees    \$36.00**

**Price per person plus 18% service and Hawaii state tax**

**Staffing: \$150.00 per server (1 per 25 guests)**

**Dinner  
Dunes Buffet**

**Kula green salad**

Julienne vegetables, candied walnuts, bleu cheese

**Pasta salad**

Farfalle with goat cheese, basil and tomato

**Potato salad**

Bacon, chopped eggs, green onions

**Entrees**

**Breast of Chicken Marsala**

Sautéed mushrooms, marsala, cream

**Kiawe Honey Roast Pork**

apple onion chutney, fresh thyme

**Macadamia nut crusted Mahimahi**

lemon caper butter sauce

**Sliced char-broiled marinated beef**

Caramelized onions, cognac cream sauce

**Mashed potato**

**Grilled Marinated vegetables**

**Tiramisu**

**Rolls and Butter**

**Coffee, Hot Tea**

**Choice of entrée**

1 entrée     \$28.00

2 entrees    \$32.00

3 entrees    \$36.00

**Price per person plus 18% service and Hawaii state tax**

**Staffing: \$150.00 per server (1 per 25 guests)**