



MENU PLANNING

TRADER SAM'S MENU OPTIONS

WINDWARD – VARIETY OF PASSED AND SMALL PLATE ITEMS

Passed Pineapple Muffins & Fruit Danish

Passed Loco Moco in Individual Crocks

Passed Vegetable Spring Rolls with Sweet & Spicy Chili Sauce

Passed Individual Shrimp Cocktail with Chipotle Honey Mustard Sauce

Passed Tuna Poke Cones

Passed Pork Tenderloin over Vegetable Fried Rice with a Sweet & Tangy Polynesian Sauce

Passed Citrus Soy Chicken Thigh Skewers with Sesame Seeds with Mango Chutney

Duo Salad Plate with Polynesian Macaroni Salad & Grilled Street Corn Salad – (Set on Each Table)

Soy Ginger Marinated Impossible Balls with Honey Soy Glaze over Coconut & Vegetable Slaw
(Set on Each Table)

Passed Warm Tropical Bread Pudding with White Chocolate Drizzle

\$105++ per guest

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. Individuals in your group with food allergies must use their own discretion as to which foods to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All prices and offerings subject to change without notice. All prices subject to a 25 % service charge and 6.5% sales tax.



MENU PLANNING

LEEWARD – VARIETY OF PASSED AND SMALL PLATE ITEMS

Passed Pineapple Muffins & Fruit Danish

Passed Loco Moco in Individual Crocks

Passed Tuna Poke Cones

Passed Kahlua Pork Sliders with Grilled Pineapple Salsa

Passed Teriyaki Glazed Impossible Sliders with Grilled Pineapple Ring, Lettuce, & Yum Yum Sauce

Passed Crab Cake Slider with Mango Chutney

Passed Seared Beef Skewers with Scallion Ginger and Teriyaki Glaze

Passed Tofu Lettuce Cups with Hoisin-Ginger Sauce, Pickled Red Onions, Cilantro, and Cabbage Slaw

Duo Salad Plate with Polynesian Macaroni Salad & Watermelon Salad with Cilantro Aioli and Queso Fresco –
(Set on Each Table)

Passed Warm Tropical Bread Pudding with Roasted Pineapple and Salted Caramel

\$118++ per guest

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