



HAWAII™

CONVENTION CENTER

Where Business and Aloha Meet

**EXHIBIT  
CATERING MENU**



# Sweet + Savory Treats

**Petite Breakfast Pastries 52.50 DZ**

Chef's Assortment of Sweet Starters

**House Made Fruit Breads 52.50 DZ**

**House Made Muffins 52.50 DZ**

**Breakfast Sandwiches 10.00 EA**

**Assorted Bagels 52.50 DZ**

Plain, Cinnamon Raisin & Grained Bagels, Cream Cheese & Lilikoi Cream Cheese

**Mini Bagel Bites 42.00 DZ**

Cream Cheese & Lilikoi Cream Cheese

**Assorted Whole Fruit 33.00 DZ**

Apples, Oranges, Bananas or Pears

**Sliced Seasonal Fruit Platter 10.00 PP**

**Yogurt Parfait 75.00 DZ**

Fruit, Granola

**Kilauea Chocolate Fudge Brownies 52.50 DZ**

**Assorted Oven Fresh Cookies 52.50 DZ**

Choice of Chocolate Chip, Peanut Butter, Oatmeal Raisin, Double Chocolate, White Chocolate & Macadamia Nut, or Sugar Cookies

**Roasted Nut Mix 35.00 LB**

Peanuts, Cashews, and Almonds

**Freshly Popped Popcorn 25.00 LB**

Buttered or Hurricane

**Maui Style Potato Chips 24.00 LB**

**Tri-Colored Tortilla Chips 24.00 LB**

**Island Dips (16 oz, each) 25.00 LB**

Red Pepper Hummus, Onion Dip, Tzatziki Dip, Pier 38 Smoked Fish Dip, Mango Salsa

**Seasonal Crudités (Serves 10) 70.00**

Includes choice of one dipping sauce. Ranch, Hummus, Balsamic Vinaigrette

**Granola Bar Assortment 36.00 DZ**

Honey-Oat, Peanut Butter, Chocolate Oat

**Assorted Ice Cream Novelties\* 42.00 DZ**

**Assorted Fruit Juice Bars\* 42.00 DZ**

Pineapple, Strawberry, Coconut

\*Freezer and Power Required



All Day  
BREAKS

# Box Lunch Selections

## BOX LUNCH

50 Order Minimum, Maximum (3) Varieties

### Includes:

Bagged Chips

Whole Fresh Fruit

Cookie

### + Choice of entrée:

**Smoked Turkey Deli Sandwich 35.00 EA**

Turkey Breast, Provolone Cheese,  
Lettuce, Tomato, Wheat Bread

**Ham Deli Sandwich 35.00 EA**

Smoked Ham, Natural Swiss  
Cheese, Lettuce, Tomato, White  
Pullman Bread

**Grilled Veggie Sandwich 35.00 EA**

(Vegan) Grilled Italian Veggies,  
Lettuce, Tomato, Red Pepper Aioli,  
Ciabatta Bread

**Chicken Pasta Salad Sandwich 39.00 EA**

Sliced Chicken Breast, Butter,  
Italian Pasta Salad Luncheon Roll

### Upgrades:

**Salad Add-On +6.00 EA**

Farfalle Pasta, Classic Caesar,  
Market Green Salad

**Bottled Water OR Soda +6.00 EA**

## BENTO BOX LUNCH

50 Order Minimum, Maximum (3) Varieties

### Includes:

Teriyaki Chicken

Breaded Fish

Potato Croquette

Tamago

Pickled Vegetables

Rice

**36.00 PP**

### Upgrades:

**Bottled Water OR Soda +6.00 EA**



Lunch  
OFFERINGS

# Chef Reception Tables

## ANTIPASTO CHEF TABLE

50 Person Minimum

### Seasonal Crudités

Cool Ranch, Balsamic Dips

### Smoked Turkey, Salami, Cured Ham

Lilikoi Mustard, Pickled Onions, Cherkins, Country Olives

### Domestic & Imported Cheeses

Pineapple Chutney, Dried Fruits, Assorted Crackers

**30.00 PP**

## VEGGIE LOVERS CHEF TABLE

50 Person Minimum

### Seasonal Crudités

Cool Ranch, Balsamic Dips

### Steamed Edamame

### Vegetarian Mezze

Baba Ghanoush, Hummus, Tzatziki, Dip, Country Olives, Pita Bread

**40.00 PP**

## ISLAND FAVORITES CHEF TABLE

50 Person Minimum

### Edamame

### Assorted Maki Sushi Platters

Wasabi, Ginger, Soy

### Chicken Satay

Kecap Black Pepper Soy, Jalapeños, Cilantro

### Wok Tossed Fried Noodles & Vegetables

### Vegetable Spring Rolls

Hot Chinese Mustard, Soy Sauce, Sweet Chili Sauce

**50.00 PP**

Chef Reception Tables have a two-hour maximum service time. Additional labor charges may apply for butler passed service.

POWER AND EQUIPMENT RENTAL MAY BE REQUIRED



Reception  
OFFERINGS



# Reception Stations

## DIM SUM STATION

25 Person Minimum

**Chicken Pot Stickers**

**Shrimp Shumai**

**Vegetable Spring Rolls**

**Crab Ragoon**

**Chow Fun Noodles & Vegetables**

**Condiments**

Hot Chinese Mustard, Soy Sauce, Sweet Chili Sauce

**45.00 PP**

## PASTA STATION

25 Person Minimum

**Pasta**

Penne Pasta, Cheese Tortellini

**Pasta Sauce**

Creamy Pesto Sauce, Marinara Sauce, Bolognese Sauce

**Condiments**

Shredded Parmesan, Crushed Red Pepper

**32.00 PP**

## SLIDER STATION

25 Person Minimum

**BBQ Kalua Pork**

**Housemade Meatloaf**

Crispy Onions

**Taro Rolls**

**32.00 PP**

## MEZZE PLATTER

25 Person Minimum

**Vegetarian Mezze**

Baba Ghanoush, Hummus, Tzatziki, Dip, Country Olives, Pita Bread

**18.00 PP**

## CHEESE DISPLAY

25 Person Minimum

**Imported & Domestic Cheeses**

Fruits, Berries, Crackers, Crostini

**18.00 PP**

## SOMEN & NOODLE BAR

25 Person Minimum

**Chilled Somen & Noodles**

Tsuyu Sauce, Traditional Condiments

**14.00 PP**

Chef Reception Tables have a two-hour maximum service time. Additional labor charges may apply for butler passed service.

**POWER AND EQUIPMENT RENTAL MAY BE REQUIRED**



Reception  
OFFERINGS

# Hors D'oeuvres

**Caprese Skewer 600.00**

Tomato, Mozzarella, Basil, Balsamic

**Summer Roll 600.00**

Tofu, Thai Basil, Somen Noodles,  
Peanut Sauce

**Fresh Ahi Tataki 650.00**

Bonito, Arugula, Katsuo Soy  
Reduction

**Classic Shrimp Cocktail 650.00**

Shrimp, Cocktail Sauce, Dijon Aioli,  
Lemon

**Chef's Selected Maki Sushi 700.00**

Futomaki, California Roll  
Cucumber, Shinko/Takuan,  
Umeshiso

**Vegetable Spring Rolls 700.00**

Sweet Chili Sauce

**Spanakopitas 700.00**

Tzatziki Sauce

**Arancini 700.00**

Parmesan Saffron Risotto, Bacon,  
Roasted Garlic Aioli (No Bacon  
Option Available)

**Wild Mushroom Tartlet 700.00**

Swiss, Mozzarella

**Seared Ahi Cakes 700.00**

Spicy Citrus Aioli

**Chicken Satay Skewers 800.00**

Peanut or Teriyaki Glaze

**Cajun Wok Seared Giant  
Prawns Market  
Price**

**Hors D'oeuvres are priced and sold per 100 pieces and presented on platters.**

Warming equipment available for hot items.

Additional labor charge of \$125.00 per server to apply for butler passed service.

One server suggested per 100 guests.

**POWER AND EQUIPMENT RENTAL MAY BE REQUIRED**



*Reception*  
**OFFERINGS**

# Beverage + Bar Service

## NON-ALCOHOLIC

<b>Hawaiian Blend Coffee</b> Regular, Decaffeinated	<b>85.00 GAL</b>
<b>Herbal Tea Selections</b> Hawaiian Natural Tea	<b>85.00 GAL</b>
<b>Iced Tea</b> Unsweetened Classic Iced Tea, Sweetened Tropical Iced Tea	<b>85.00 GAL</b>
<b>Assorted Juices</b> Passion-Orange-Guava Juice, Lemonade, Orange, Pineapple, Tropical Blends	<b>85.00 GAL</b>
<b>Citrus Infused Water</b>	<b>25.00 GAL</b>
<b>Milk</b> Whole, 2%, Skim	<b>25.00 GAL</b>
<b>Soft Drink Selections</b> Canned Soda, Local Juices	<b>6.00 EA</b>
<b>Mananalu Bottled Water</b> Eco-Aluminum Bottle	<b>6.00 EA</b>
<b>Specialty Beverages</b> Sparkling Water, Powerade, Energy Drinks	<b>7.00 EA</b>

## HOSTED BAR

<b>Tropical Drinks</b> Blue Hawaii, Mai Tai, Tropical Itch	<b>12.00 EA</b>
<b>Cocktails</b>	<b>12.00 EA</b>
<b>Domestic Beer</b>	<b>8.00 EA</b>
<b>Kona Longboard &amp; Big Wave Beer</b>	<b>10.00 EA</b>
<b>House Wine</b> Per Glass	<b>10.00 EA</b>
<b>Soft Drinks</b>	<b>6.00 EA</b>
<b>Bottled Water</b> Eco-Aluminum Bottle	<b>6.00 EA</b>
<b>Punch</b> Blue Hawaiian Punch, Mai Tai Punch	<b>150.00 GAL</b>
<b>Sparkling Champagne Punch</b>	<b>150.00 GAL</b>
<b>Tropical Fruit Punch</b> (Non-Alcoholic)	<b>58.00 GAL</b>

## NON-HOSTED BAR

Credit & Debit Only - Prices are  
subject to 4.712% GE Tax

Hosted and Non-Hosted Bar setup charges are \$275.00 per bartender for up to 3 hours, and 95.00 per hour after.

POWER AND EQUIPMENT RENTAL MAY BE REQUIRED



*Beverage*  
**OFFERINGS**



# In-Booth Show Stoppers

## ISLAND STYLE SMOOTHIES

Trust us, you'll get them looking at you, then talking to you.

Requires single phase, 20A/110V circuit(s) and a 5'x 8' operating space.

### Includes:

#### 1-2 Smoothie Flavors Per Day

Strawberry, Banana, Coconut, Kona Coffee, Mango, Pineapple (Dairy Based)

#### Appropriate Condiments

#### Blender(s) + Attendant(s)

**250 (8oz.) Servings - 1,500.00**

**450 (8 oz.) Servings - 2,475.00**

## SHAVED ICE ENT(ICE)R

An island touch on a cool visual refresher.

Requires single phase, 20A/110V circuit(s) and a 5'x 8' operating space.

### Includes:

#### 1-2 Smoothie Flavors Per Day

Banana, Blue Vanilla, Strawberry, Pineapple, Pink Lychee

#### Appropriate Condiments

Includes Local Toppings: Li-Hing Mui Powder, Condensed Milk

#### Machine(s) + Attendant(s)

**200 (8oz.) Servings - 1,200.00**

**400 (8 oz.) Servings - 2,200.00**

## GRAB-N-CHAT ICE CREAM

Can't go wrong with it. Who can resist it?

Requires single phase, 20A/110V circuit(s) and a 5'x 8' operating space.

### Includes:

#### Assorted Ice Cream Novelties

Ice Cream Bars, Ice Cream Sandwiches, Fruit Bars (Based on Availability)

#### Napkins

#### Freezer Rental + Attendant(s)

**240 Servings - 840.00**

**360 Servings - 1,260.00**

## A POPCORN PARTY

What can we say? The smell keeps em' coming!

### Includes:

#### Choice of Popcorn

Buttered Popcorn, Sweet & Salty Kettle Corn Popcorn

#### Appropriate Condiments

Furikake, Rice Crackers

#### Napkins

#### Attendant(s)

**200 Servings - 750.00**

**400 Servings - 1,250.00**



*Booth*  
**OFFERINGS**



# In-Booth Show Stoppers

## FRESH BAKED COOKIES TO GO

The aroma is sensational & it's a sweet way to thank them for stopping by.

Requires single phase, 20A/110V circuit(s) and a 5'x 8' operating space.

### Includes:

#### 1 Cookie Flavor Per Day

Chocolate Chip, Oatmeal Raisin, Double Chocolate, Peanut Butter, Sugar Cookie

#### Appropriate Service Ware

#### Table Top Oven

Cooking time per 45 cookies is 17-20 mins.

**240 Servings - 960.00**

**Attendant required**

## CRAFT LEMONADES & ICED TEA

Have a drink and let's talk shop!

Requires a 5'x 8' operating space.

### Includes:

#### 1-2 Flavors Per Day

Blue Raspberry Lemonade, Strawberry Lemonade, Sweetened Island Iced Tea, Mango Tea, Passionfruit Tea, Hapa Iced Tea

**200 (8oz.) Servings - 1,500.00**

**400 (8 oz.) Servings - 2,475.00**

Attendant available

## FRESH FRUIT CUPS

We'll provide the widest selection that the season permits!

Requires a 5'x 8' operating space.

### Includes:

#### Assorted Seasonal Fruit Cups

#### Service Ware

**200 Servings - 1,500.00**

**400 Servings - 2,475.00**

## HAWAIIAN COFFEE CART

There's nothing like the smell of coffee in... your booth!

Requires a 5'x 8' operating space.

### Includes:

#### 5 Gal. of Hawaiian Blend Coffee

#### Flavor Syrups

Coconut, Vanilla, Macadamia Nut, Mocha, Hazelnut, Caramel

#### Cream & Sugar

Half & Half, Non-Dairy Creamers, Sugar, Sugar Substitutes

#### Disposable Ware + Attendant(s)

**475.00**

**Additional Gallons +85.00 EA**



*Booth*  
**OFFERINGS**

# In-Booth Show Stoppers

## SOFT DRINKS

### Includes:

#### 120 Beverages

Coke, Diet Coke, Sprite, Local Juices (Based on Availability). Delivered in a mobile cambro or soda bin.

#### Appropriate Service Ware

**720.00**

#### Additional Case + 144.00 EA

One case = 24 Beverages

## SPARKING PUNCH\*

### Includes:

#### 5 Gal. of Sparkling Punch

+ Seasonal Garnish

#### Service Ware

**750.00**

+Bartender required

## MAI TAI PUNCH\*

### Includes:

#### 5 Gal. of Mai Tai Punch

+ Seasonal Garnish

#### Service Ware

**750.00**

+Bartender required

## WINE\*

### Includes:

#### Red & White Wine

House Red Wine (3 Bottles) + House White Wine (3 Bottles)

#### Eco Service Ware

**300.00**

+Bartender required

## DOMESTIC KEG BEER\*

### Includes:

#### Domestic Beer Keg

Budweiser, Bud Light

#### Service Ware

**1,000.00**

+Bartender required

## MICRO BREW KEG BEER\*

### Includes:

#### Micro Brew Beer Keg

Kona Longboard Island Lager, Big Wave Golden Ale

#### Service Ware

**1,200.00**

+Bartender required

\*SERVICE OF ALCOHOLIC BEVERAGES SUBJECT TO APPROVAL BY SHOW MANAGEMENT

Booth  
OFFERINGS



# Show Stopper Enhancements

## STAFFING RENTAL

### Includes:

#### Service Staff

Booth services which include attendants, chefs, stewards and runners are available, please ask your catering manager

## ICE BY THE POUND

125 Pound Minimum

### Includes:

#### Mobile Cambro

**250 Pounds - 150.00**

**125 Pounds - 100.00**

**Additional Pounds +1.00 EA**



*Booth*  
OFFERINGS



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