



C A T E R I N G

**Epicurious Creations**

**Hors d'oeuvres Menu**

all orders based on 2 pieces per person  
prices based on a minimum order of 50 people

**Seared Muscovy Duck & Foie Gras "Nigiri" 10**  
w/ blueberry gastrique

**Potato wrapped Oysters 7**  
fresh farmed oysters wrapped in a thin potato wafer  
topped w/ a tobiko bearnaise sauce

**Ahi Tartar 7**  
served on a crispy taro chip w/ a wasabi tobiko aioli

**Brie stuffed Mushroom Risotto Cake 4**  
w/ a Parmesan basil aioli

**Tomato Basil Bruschetta 3**  
fresh tomato, basil olive, oil & seasonings  
served on a toasted french baguette

**Tofu Cake 5**  
Fresh local tofu, shiitake mushroom, Hamakua tomatoes  
& shiso served w/ Mandarin chili butter sauce

**Mongolian Lamb Lollipops 10**  
(available as a carving station item)  
Hoisin roasted Rack of Lamb served w/ mint & cilantro pesto

**Lobster Bisque 9**  
w/ citrus creme franche & fresh Kona lobster

**Roasted Garlic Rubbed  
Prime Rib Carving Station 375**  
(minimum order of 50 people)  
served w/ au jus, creamy horseradish w/ dinner rolls

**Seafood Ceviche 8**  
yuzu-citrus marinated mixed seafood  
w/ onion, cucumber & tomato

**Crab Cakes 7**  
Jumbo lumped blue crab cakes  
w/ roasted pepper remoulade

**Salmon Tartar 6**  
house cured salmon on a cucumber chip  
w/ dill creme fraiche

**Jumbo Sea Scallops 7**  
baked scallops w/ shiitake mushroom  
spinach dynamite

**Skewered Kataifi Scallops 8**  
shredded phyllo wrapped sea scallops w/ pineapple glaze

**Truffle Mushroom Pate 6**  
served on a fresh crisp endive leaf

**Braised Short Rib Loco Moco 6**  
topped w/ quail egg & red wine "gravy" on white rice

**Stuffed Shrimp 7**  
Jumbo Black Tiger prawns stuffed w/ lump blue crab

**Steamed Ship Round  
Roast Beef Carving Station 300**  
served w/ au jus, horseradish & dinner rolls

\* We reserve the right to change menu items & prices without notice. Labor, room charges & other fees may be applicable.

