



Pā'ina Pantry LLC
(808) 300-8186
www.painapantry.com
Holualoa, Hawaii Island

CATERING FAMILY STYLE & BUFFET OPTIONS AVAILABLE FOR DROP OFF

PUPUS	PLATTERS (SERVES 8-10)
Poke Bites in Cucumber Cup ^{GF*} or Puffed Shrimp Chip- Choice of Spicy or Traditional	\$150
'Ulu Hummus in Crisp Phyllo with Everything Spice ^{VG}	\$100
Grassfed Meatballs with Sauce Choice- Hawaiian BBQ, Chimichurri or Guava Teriyaki	\$140
Pacific White Shrimp Skewers with Lilikoi Cocktail Sauce, Red Onion & Lemon ^{GF*}	\$125
Charcuterie & Pickles Board ^{GF*}	\$250
Cheese & Fruit Board ^{GF VE}	\$200
Mixte Board ^{GF*} All of the above Boards, plus Nuts and Olives	\$325

ENTRÉES	MEDIUM (SERVES 8-10)	LARGE (SERVES 15-18)
Smoked Prime Beef Brisket ^{GF}	\$275	\$450
Braised Prime Beef Short Rib or Beef Cheeks (when available) ^{GF}	\$300	\$475
Kiawe Smoked Kalua Pork ^{GF}	\$200	\$350
Brined Organic Chicken Thighs with Maui Onion & Huli Huli Glaze	\$200	\$350
Roasted Local Ono with Meyer Lemon & Herbs ^{GF}	\$275	\$450
Seared New Zealand Ora King Salmon with Kabayaki, Firecracker Sauce and Scallion ^{GF}	\$300	\$475
Vegetable Couscous or Farro ^{VE VG}	\$100	\$175
Scratch Pasta with Alii Mushroom Cream Sauce OR Chilled Fresh Pasta with Local Vegetables, Parmesan and Meyer Lemon Oil ^{VE}	\$175	\$300

SIDE DISHES	MEDIUM (SERVES 8-10)	LARGE (SERVES 15-18)
Local Sourdough Breads & Infused Butters ^{VE}	\$90	\$160
Local Greens Salad with Seasonal Vinaigrette on Side ^{GF* VE VG*}	\$135	\$225
Local Gem Romaine Caesar Salad with Dressing on Side ^{GF}	\$135	\$225
Mashed 'Ulu ^{GF, VE, CAN BE MADE VG*}	\$135	\$225
Roasted 'Uala (purple sweet potato) w/ Inamona ^{GF VE CAN BE MADE VG*}	\$135	\$225
'Ulu & Kula Onion Hash with White Truffle Aioli on Side	\$150	\$240
Grilled/Roasted Seasonal Local Vegetables ^{GF VE VG}	\$135	\$225
Kimchi Fried Rice ^{VE VG}	\$80	\$150
White Rice ^{GF VE VG}	\$50	\$90

DESSERTS
Our pastry team can make a variety of petit fours, cakes, cupcakes & cookies. Minimum 21-day lead time for baked goods.

As we prioritize local sourcing, all local fish, meat, and agriculture may be subject to seasonal availability and pricing fluctuations. Seasonal ingredient options can be discussed upon booking. We appreciate your understanding and support of Hawaii Food Ecosystems.

Minimum Order for Services is \$2500, but subject to special accommodations.

Additional costs include drop off fees, taxes, and 20% service charge for hourly staff members.

*Dietary restrictions can be accommodated on specified items and must be communicated prior to booking.