

## DROPOFF



## CATERING

### PUPU

all platters serve 10-12

#### bigeye ahi poke

traditional, spicy or sweet  
w/ puffed shrimp chips  
\$150 platter

#### prime beef meatballs

guava-q, miso citrus,  
garlic honey or marinara  
\$140 tray

#### 'ulu mac nut hummus

pita, crudite, dukkah  
\$100 platter vg

#### thai pork sliders

peanut pork, jalapeno  
candy, quickles, brioche  
\$150 platter

#### the boards

meat & pickles \$200  
cheese & fruit \$200  
ultimate mixte \$325

#### shrimp cocktail

lilikoi cocktail, red onion,  
lemon, evoo, herbs  
\$125 platter gf

#### smoked ahi rillette

mascarpone, creme  
fraiche, herbs, crostini  
\$150 platter

### SWEETS

our pastry team can provide  
cupcakes, cakes & petit fours with  
minimum 21 day lead time

### MAINS

medium serves 10-12  
large serves 20-24

#### the legendary brisket

prime, pepper crust  
med \$275 lg \$450 gf

#### braised prime short rib

with natural jus  
med \$300 lg \$475 gf

#### smoked prime tri tip

chilled med rare,  
w/ chimichurri  
med \$300 lg \$475 gf

#### kiawe kalua pork

w/ cabbage  
med \$200 lg \$350 gf

#### roasted chicken thighs

w/ guava-q sauce  
med \$200 lg \$350

#### korean crispy chicken

w/ honey butter snow  
med \$225 lg \$375

#### roasted ono/mahimahi

lilikoi beurre blanc  
med \$250 lg \$425 gf

#### NZ ora king salmon

kabayaki, firecracker,  
scallion, sesame  
med \$250 lg \$425

#### pepper crust ahi tataki

wakame, wasabi,  
ginger, ponzu  
med \$250 lg \$425 gf

#### scratch pasta

vegetable, lemon oil,  
parmesan, herbs  
med \$135 lg \$215 vg

### SIDES

medium serves 10-12  
large serves 20-24

#### mixed greens salad

seasonal vinaigrette  
med \$135 lg \$215 gf ve vg

#### caesar

baby gem, crouton, parm  
med \$135 lg \$215 ve

#### steamed 'uala

arugula, inamona,  
smoked honey vin  
med \$135 lg \$215 gf ve

#### mashed 'ulu

med \$120 lg \$200  
gf ve, can be made vg

#### 'ulu hash

maui onion, truffle aioli  
med \$135 lg \$215 gf ve

#### roasted vegetables

evoo, herbs  
med \$110 lg \$190 gf ve vg

#### breads & butter

infused butters  
med \$75 lg \$120 ve

#### white rice

med \$40 lg \$70 ve vg gf

#### kimchi rice

med \$60 lg \$110 gf ve

#### the fatty rice

truffle, chili crunch,  
duke's mayo, scallion  
med \$70 lg \$120 gf ve

As we prioritize local sourcing, all fish, meat, and agriculture may be subject to seasonal availability and pricing fluctuations. Minimum Order for Services is \$1000, but subject to special accommodations. Short turnaround time may incur "rush fees". Additional costs may include drop off fees, taxes, and 20% service/gratuity charge for hourly staff members.

**Ask about custom breakfast & brunch options!**