



# Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day.

## HYATT'S SIGNATURE CONTINENTAL BREAKFAST

Minimum 25 Guests

- Local and Seasonal Fresh Fruits
- Freshly Made Butter Croissant, Blueberry Scone, Tropical and Cheese Danish **V CN**
- Energizing Chilled Orange and Guava Juice
- Peet's Coffee and Assorted Tazo Tea Selection

**\$42** Per Guest

## SOUTH SHORE CONTINENTAL BREAKFAST

Minimum 50 Guests

- Local and Seasonal Fresh Fruits
- Fresh Baked Banana Muffin, Butter Croissant, and Ripe Mango Bread, Mango Butter **V CN**
- Lilikoi and Greek Yogurt, House Made Granola, Hyatt Honey, Berries, Toasted Macadamia Nuts **V CN**
- Morning Cheese & Charcuterie Selection  
Include Salami, Prosciutto, Pipikaula, Brie, Aged Farmhouse Cheddar, Toasted Baguette, Whole Grain Mustard
- Assorted Cereal with Whole and Skim Milk **V CN**
- Energizing Chilled Orange and Guava Juice
- Peet's Coffee and Assorted Tazo Tea Selection

**\$49** Per Guest

## WAIKIKI BEACH BREAKFAST BUFFET

Minimum 50 Guests

- Local and Seasonal Fresh Fruits
- Freshly Baked Croissant, Danish, and Muffin **V**
- Waialua Cage Free Scrambled Eggs
- Herb Roasted Yukon Gold Potatoes with Caramelized Maui Onions **GF**
- Steamed White Rice
- Chicken Sausage
- Naturally Cured Nitrate Free Bacon **GF**
- Energizing Chilled Orange and Guava Juice
- Peet's Coffee and Assorted Tazo Tea Selection

## DIAMOND HEAD BREAKFAST BUFFET

Minimum 50 Guests

- Local and Seasonal Fresh Fruits
- Freshly Baked Croissant, Danish, and Muffin **V**
- Lilikoi and Greek Yogurt, House Made Granola, Hyatt Honey, Berries, Toasted Macadamia Nuts **V CN**
- Waialua Cage Free Scrambled Eggs, Salsa Fresca, Aged Cheddar
- Hawaiian Sweet Bread French Toast with Maple Syrup **V**
- Hash Brown Potatoes
- Steamed White Rice
- Naturally Cured Nitrate Free Bacon **GF**
- Portuguese Sausage

**\$57** *Per Guest*

Taxes & Gratuities: 25% Service Charge and 4.712% Hawaii'i Sales Tax on All Food & Beverage. A portion of the Service Charge is being used to pay for costs or expenses other than wages and tips of employees. \*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may Increase your Risk of Foodborne Illness, especially if you have Certain Medical Conditions.

## Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide a plated style breakfast variety and ensure we aren’t repeating menu items. Minimum 30 Guests

### MONDAY

- Local Style Fried Rice **SF**
- Waialua Cage Free Scrambled Eggs and Bacon
- Local and Seasonal Fresh Fruit
- Freshly Made Assorted Pastries **V**
- Energizing Chilled Orange and Guava Juices
- Peet's Coffee and Assorted Tazo Tea Selection

**\$49** *Per Guest*

### WEDNESDAY

- Breakfast Burrito & Salsa Fresca **SF**
- Waialua Cage Free Egg, Hash Brown, Bacon, Cheddar Cheese, Sun-Dried Tomato Tortilla
- Local and Seasonal Fresh Fruit
- Freshly Made Assorted Pastries **V**
- Energizing Chilled Orange and Guava Juices
- Peet's Coffee and Assorted Tazo Tea Selection

**\$49** *Per Guest*

- Energizing Chilled Orange and Guava Juice
- Peet's Coffee and Assorted Tazo Tea Selection

**\$60** *Per Guest*

### TUESDAY

- Island Eggs Benedict **SF**
- Kalua Pork, Toasted English Muffin, Local Calamansi Hollandaise, Sriracha Aioli
- Local and Seasonal Fresh Fruit
- Freshly Made Assorted Pastries **V**
- Energizing Chilled Orange and Guava Juices
- Peet's Coffee and Assorted Tazo Tea Selection

**\$49** *Per Guest*

### THURSDAY

- Sweet Potato Hash with Kalua Pork **SF**
- Spinach, Peppers, Onion, Fried Egg
- Local and Seasonal Fresh Fruit
- Freshly Made Assorted Pastries **V**
- Energizing Chilled Orange and Guava Juices
- Peet's Coffee and Assorted Tazo Tea Selection

**\$49** *Per Guest*

FRIDAY

- Veggie Frittata **SF**  
Roasted Red Bell Pepper, Caramelized Maui Onion, Herbs
- Local and Seasonal Fresh Fruit
- Freshly Made Assorted Pastries **V**
- Energizing Chilled Orange and Guava Juices
- Peet's Coffee and Assorted Tazo Tea Selection

\$49 Per Guest

SATURDAY

- Mochi Chocolate Chip Pancakes with Maple Syrup and Crispy Bacon **GF**
- Local and Seasonal Fresh Fruit
- Freshly Made Assorted Pastries **V**
- Energizing Chilled Orange and Guava Juices
- Peet's Coffee and Assorted Tazo Tea Selection

\$49 Per Guest

SUNDAY

- Breakfast Loco Moco **SF**  
Waialua Cage Free Fried Egg, Sausage Patty, Steamed Rice, Shitake Mushroom Gravy, Fine Herbs
- Local and Seasonal Fresh Fruit
- Freshly Made Assorted Pastries **V**
- Energizing Chilled Orange and Guava Juices
- Peet's Coffee and Assorted Tazo Tea Selection

\$49 Per Guest

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Grab & Go Breakfast

Minimum 25 Guests Planner to Choose One Breakfast To-Go from Below Selection. All Grab & Go Breakfast are served with 1 Whole Fruit and Canned Juice.

MAKAHA BREAKFAST BOX **SF**

Burrito, Chorizo, Bacon, Hashbrown, Scrambled Eggs, Pico de Gallo, Cheddar Cheese

\$35 Per Guest

WAIMEA BREAKFAST BOX **SF**

Local Style Breakfast Sandwich, Waialua Cage Free Egg, Sliced Cheddar, Naturally Cured Nitrate Free Bacon, Caramelized Onion, Yukon Gold Breakfast Potatoes

\$35 Per Guest

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# Brunch

Minimum 50 Guests

## NORTH SHORE BRUNCH BUFFET

- Local and Seasonal Fresh Fruits
- Freshly Baked Croissant, Danish, and Mango Bread **V**
- Local and Imported Cheese Selection **GF**
- Beet Salad, Sweetland Farm Feta, Arugula, Candied Walnut, Kiawe Smoked Sea Salt, Champagne Vinaigrette **V GF**
- Waipoli Greens, Cherry Tomato, Shaved Baby Carrot, Watermelon Radish, Papaya Seed Dressing **DF VGN GF**
- Bacon Frittata, Cage Free Egg, Chives, Pico de Gallo **GF**
- Guava Glazed Chicken, Grilled Spring Onion **SF**
- Seared Fresh Catch Fish, Beurre Blanc, Tropical Salsa **SF**
- Portuguese Sausage
- Herb Roasted Molokai Potatoes, Fine Herbs, Garlic, Extra Virgin Olive Oil, Alaea Sea Salt **GF SF**
- Steamed White Rice
- Hawaiian Sweet Bread French Toast with Maple Syrup, Powdered Sugar **V**
- Assorted Miniature Fruit Tarts **V**
- Lilikoi Cheesecake **V**
- Coconut Creme Brulee **GF**
- Energizing Chilled Orange and Guava Juice
- Peet's Coffee and Assorted Tazo Tea Selection

**\$73** *Per Guest*

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# Breakfast Enhancements

Enhancements are only sold as an addition to a Breakfast of the Day, Breakfast Buffet, or Grab and Go Breakfast and the minimum order is equal to the guarantee for the meal.

## BREAKFAST ENHANCEMENTS

- Build Your Own Yogurt Parfait **V CN** | \$9 Per Guest  
Lilikoi, Greek, and Plain Yogurt, Housemade Granola, Hyatt Honey, Seasonal Berries, Fresh Mango, Coconut Shavings, Flax Seed
- Mini Loco Moco | \$9 Per Guest  
Hawaii Ranchers Beef Slider, Quail Egg, Steamed Rice, Brown Gravy, Green Onions
- Breakfast Burrito | \$9 Per Guest  
Chorizo Sausage, Waialua Cage-Free Scrambled Eggs, Queso Fresco, Roasted Potatoes, Onion, Pepper, Pico de Gallo
- Kalakaua Eggs Benedict | \$9 Per Guest  
Waialua Cage Free Egg, Canadian Bacon, Local Calamansi Hollandaise, Toasted English Muffin
- Local Style Breakfast Sandwich | \$12 Per Guest  
Waialua Cage Free Egg, Aged White Cheddar, Ham or Naturally Cured Bacon, Sun-Dried Tomato Aioli, Hawaiian Sweet Bun
- Sweet Breakfast Station **V CN** | \$12 Per Guest  
Choice of Buttermilk Pancakes, Hawaiian Sweet Bread French Toast with Lilikoi Mascarpone, or Belgian Waffles with Vanilla Anglaise. Toppings to Include Chocolate Chips, Toasted Macadamia Nuts, Fresh Berries, Coconut Shavings, Whipped Creamery Butter, Maple Syrup, Hyatt Honey
- Omelets Made To Order | \$13 Per Guest  
Waialua Cage Free Egg, Egg White, Ham, Naturally Cured Bacon, Shrimp, Aged Cheddar Cheese, Maui Onion, Mushroom, Bell Pepper, Local Tomato, Salsa Fresca \*Chef Attendant Fee \$250.00 + Tax

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# Break of the Day

A part of Hyatt’s menu of the day program, our break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. Break packages served for up to 1 hour.

## MONDAY

- Fresh Tortilla Chips, Pineapple Salsa
- Assorted Chocolate Covered Almonds **GF**
- Macadamia Nut Caramel Popcorn

## TUESDAY

- Waialua Estate Chocolate Scones
- Rosemary Candied Mac Nuts
- Fresh made Furikake Potato Chips, Smoked Marlin Dip

**\$13** *Per Guest*

WEDNESDAY

- Housemade Oahu Trail Mix
- Edamame Guacamole with Fresh Made Tortilla Chips
- Sliced Pineapple, Li Hing Yogurt Dipping Sauce

**\$13** *Per Guest*

FRIDAY

- Lilikoi Tartlets
- Haupia Macaroons
- North Shore Pineapple & Papaya Wedges

**\$13** *Per Guest*

SUNDAY

- Strawberry Haupia **DF GF**
- Caprese Crostini
- Hummus, Vegetable Crudit  **DF GF**

**\$13** *Per Guest*

**\$13** *Per Guest*

THURSDAY

- Mini Acai Bowls, Granola, Hyatt Honey
- Island Fruit Salad

**\$13** *Per Guest*

SATURDAY

- Miniature Banana Cream Pie
- Macadamia Nut Cookies
- Honey Acai Strawberry Shooters **DF**

**\$13** *Per Guest*

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A La Carte Bakeries and Snacks

(2) Dozen Minimum Order

SAVORY COFFEE BREAK OPTIONS

- Bakeries | \$63 Per Dozen
- Select One - Choice of Assorted Fresh Bakeries or New York Style

SWEET COFFEE BREAK OPTIONS

- Seasonal Island Fresh Fruits Kebab | \$63 Per Dozen
- Homemade Hyatt Honey Biscuits | \$66 Per Dozen

Bagels with Classic & Arugula Cream Cheese ..... Baked Spinach-Artichoke Dip with Crispy Pita Chips   \$120 Per Display Serves 20 ..... Fresh Baked Savory Scones Served with Whipped Creamery Butter   \$66 Per Dozen Select One - Choice of Jalapeno-Cream Cheese, Maui Onion, Prosciutto-Parmesan, or Bacon Chive - Cheddar Cheese ..... Edamame Hummus with Maui Chips <b>DF</b>   \$100 Per Display Serves 20 ..... Pineapple Salsa and Guacamole with Fresh Tortilla Chips   \$110 Per Display Serves 20 ..... Build Your Own Trail Mix   \$140 Per Display Serves 20 ..... Smoked Marlin Dip with Fresh Made Chips   \$140 Per Display Serves 20 ..... Mixed Nuts   \$140 Per Display Serves 20 .....
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With Lilikoi Butter ..... Fresh Baked Sweet Scones   \$66 Per Dozen Select One - Choice of Blueberry Cream Cheese, Chocolate Chip, or Pineapple-Coconut ..... Homemade Cinnamon Malasadas   \$69 Per Dozen with Vanilla Anglaise ..... Jumbo Assorted Cookies   \$69 Per Dozen Chocolate Chip, Peanut Butter and Macadamia Nut Cookies ..... House Made Granola Bars   \$66 Per Dozen ..... Swirled Chocolate Brookies   \$69 Per Dozen ..... Famous Hyatt Coconut Macaroons   \$66 Per Dozen ..... Island Fruits   \$160 Per Display Wedges of North Shore Pineapple, Papaya, Fresh Melons, and Seasonally Ripe Exotic Island FruitsServes 20 .....
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## A La Carte Beverages

(3) Gallon Order Minimum for Beverages Sold by Gallon

### COFFEE AND TEA

Hot Tazo Tea Selection   \$100 Per Gallon ..... Peet's Coffee   \$100 Per Gallon Regular or Decaffeinated Coffee ..... Peet's Iced Coffee   \$100 Per Gallon .....
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### HYDRATION STATION

Energizing Chilled Juices   \$90 Per Gallon Choice of Orange, Guava, Cranberry, Pineapple, or Passion-Orange ..... Refreshing Guava or Old-Fashioned Lemonade   \$90 Per Gallon ..... Traditional Plantation Iced Tea   \$90 Per Gallon ..... Infused Water   \$45 Per Gallon Choice of Cucumber-Mint, Pineapple-Basil, or Citrus Blend .....
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SPECIALTY BOTTLED BEVERAGES

- Naked Fresh Juice, Assorted Flavors | \$9 Each  
Minimum (12) Drinks Order
- Waiola Coconut Water | \$9 Each
- Wellness Juice Shots | \$9 Each  
Minimum (12) Drinks Order Per Flavor Choice of 'Olena, Watermelon, PineappleorCoconut Water, Lemon, Carrot, Apple, Beet Root
- Vitamin Water, Assorted Flavors | \$7 Each  
Minimum (12) Drinks Order
- Red Bull or Sugar Free Red Bull | \$8 Each

SOFT DRINKS

- Bottled Water | \$7 Each
- Pepsi Brand Soft Drinks | \$7 Each  
Regular, Diet and Decaffeinated

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Break Packages

Minimum 30 Guests

HALF DAY PACKAGE

- CONTINENTAL BREAKFAST
- Freshly Made Bakeries and Local Specialties
- Yogurt with Organic Granola
- Peet's Coffee and Assorted Tazo Tea Selection
- MORNING BREAK
- Chocolate Chip, Peanut Butter and Macadamia Nut Cookies
- Peet's Coffee and Assorted Tazo Tea Selection

**\$50** Per Person

FULL DAY PACKAGE

- CONTINENTAL BREAKFAST
- Freshly Made Bakeries and Local Specialties
- Yogurt with Organic Granola
- Peet's Coffee and Assorted Tazo Tea Selection
- MORNING BREAK
- Chocolate Chip, Peanut Butter and Macadamia Nut Cookies
- Peet's Coffee and Assorted Tazo Tea Selection
- BOXED LUNCH
- Oven Roasted Turkey Sandwich, Pecan Smoked Bacon, Butter Lettuce, Vine Ripened Tomato, Roasted Garlic Aioli, Ciabatta
- Pasta Salad with Sun-Dried Tomatoes
- Individual Bag of Potato Chips

Fruit Salad

AFTERNOON BREAK

Swirled Chocolate Brookies

Peet's Coffee and Assorted Tazo Tea Selection

**\$83** *Per Guest*

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## Local Style Bento Lunch of the Day

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. Minimum 30 Guests

### MONDAY

Kalbi Beef BBQ with House Sauce and Meat Jun

Steamed White Rice

Korean Lettuce Salad, Kimchee

Bottled Water

**\$46** *Per Guest*

### TUESDAY

Guava Glazed Chicken and Teriyaki Grilled Steak with Pineapple & Chive

Coconut Steamed Rice

Mixed Green Salad, Pickled Vegetable **DF**

Bottled Water

**\$46** *Per Guest*

### WEDNESDAY

Chicken Katsu with Katsu Sauce and Sukiyaki Beef

Steamed White Rice with Furikake

Namasu Pickled Vegetable, Soba Noodle Salad

Bottled Water

**\$46** *Per Guest*

### THURSDAY

Miso Glazed Fresh Catch and Crisp Chili Garlic Chicken

Steamed White Rice with Furikake

Japanese Potato Salad, Wakame

Bottled Water

**\$46** *Per Guest*

FRIDAY

Kalua Pig and Huli Huli Chicken
Steamed White Rice with Furikake
Mixed Green Salad, Lomi Lomi Salmon <b>DF</b>
Bottled Water
<b>\$46</b> <i>Per Guest</i>

SATURDAY

Tandoori Chicken and BBQ Pork
Saffron Rice
Papaya Salad <b>DF</b>
Bottled Water
<b>\$46</b> <i>Per Guest</i>

SUNDAY

Eggplant Fried Tofu and Stir-Fry Vegetables
Multigrain Steamed Rice
Pickled Vegetables, Wakame
Bottled Water
<b>\$46</b> <i>Per Guest</i>

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad or soup, entrée, and dessert. Minimum 30 Guests

EKAHI PLATED LUNCH

Waipoli Farm Greens <b>DF GF</b>
Local Cucumbers, Shaved Carrots, Roasted Macadamia Nuts, Papaya Seed Dressing
Herb Roasted Chicken Breast with Roasted Potatoes, Grilled Asparagus and Roasted Cherry Tomatoes.
Lavender Sherry Chicken Jus
Chocolate Crunch Bar
<b>\$68</b> <i>Per Guest</i>

EKOLU PLATED LUNCH

ELUA PLATED LUNCH

Green Goddess Salad
Waipoli Mix Greens, Edamame, Cherry tomatoes, Hearts of Palm, Red Onion, Green Goddess Dressing
Grilled Island Catch with Papaya Salsa, Rice Pilaf, Broccolini and Baby Bell Peppers
Lemongrass Beurre Blanc
Mango Cheesecake
<b>\$70</b> <i>Per Guest</i>

Classic Caesar Salad  
Baby Romaine, Shaved Parmesan, Crostini

Miso Soy Marinated Striploin with Chevre Whipped Potatoes, Charred Baby Bok Choy

Coconut Creme Brulee, Toffee Crunch

~~\$74~~ Per Guest

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## Grab ‘n Go Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Planner to select up to (2) options. All Grab & Go Lunches are served with Maui Chips, Whole Fruit, Fresh Baked Cookie and Bottled Water Minimum 25 Guests

OVEN ROASTED TURKEY SANDWICH  
Oven Roasted Turkey, Pecan Smoked Bacon, Butter Lettuce, Vine Ripened Tomato, Roasted Garlic Aioli, Ciabatta

~~\$44~~ Per Guest

HULI HULI CHICKEN CAESAR WRAP  
Local Tomato, Waipoli Lettuce, Spinach Tortilla

~~\$44~~ Per Guest

HAWAIIAN AHI TUNA NICOISE WRAP  
Togarashi Seared Ahi, Sliced Egg, Pine Nut Pesto, Shaved Red Onion, Waipoli Butter Leaf Lettuce, Sun Dried Tomato Tortilla

~~\$44~~ Per Guest

SMOKED PASTRAMI AND SWISS SANDWICH  
Waipoli Butter Lettuce, Roasted Red Bell Pepper, Maui Onion, Whole Grain Mustard Aioli, Sourdough Bread

~~\$44~~ Per Guest

GRILLED PORTOBELLO MUSHROOM SANDWICH **V**  
Clover Sprouts, North Shore Tomatoes, Jalapeno Spread, Cucumber, Balsamic Reduction, Whole Grain Bread

~~\$44~~ Per Guest

ISLAND VEGAN SANDWICH  
Local Marinated Veggies, Sun Dried Tomato Pesto, Ulu Hummus, Watercress, Focaccia Bread

~~\$44~~ Per Guest

DIAMOND HEAD COBB SALAD  
Grilled Chicken, Naturally Cured Nitrate Free Bacon, Avocado, Tomato, Cage Free Egg, Blue Cheese, Lemon Dijon Vinaigrette

~~\$44~~ Per Guest

CHOPPED CHICKEN SALAD **DF**  
Waipoli Butter Leaf Lettuce, Orange Segments, Tomato, Won Ton Crisps, Sesame Vinaigrette

~~\$44~~ Per Guest

PROTEIN SALAD **DF VGN GF**

Waipoli Butter Leaf Lettuce, Seared Tofu, Edamame, Roasted Corn, Cilantro, Maui Onion, Black Beans, Citrus Vinaigrette

~~\$44~~ *Per Guest*

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Lunch Buffet

Minimum 50 Guests 90-Minutes Time Limit

DA DELI LUNCH BUFFET

Caesar Salad, Herb Croutons, Parmesan, Caesar Dressing

Caramelized Shallot and Bacon Potato Salad

Pesto Pasta Salad, Olives, Sun-Dried Tomatoes, Sweetland Farm Feta Cheese, Kalamata Olives

Boar's Head Roast Beef, Pastrami, Honey Glazed Ham, Roasted Turkey Breast

Provolone, Cheddar, and Swiss Selection of Sandwich Breads

Deli Mustards, Herb Aioli, Olive Oil, Dill Pickles, Preserved Onions

Coconut Macaroons

White Chocolate-Macadamia Nut Cookies

Banana Creme Tartlets

~~\$52~~ *Per Guest*

TASTE OF HAWAII LUNCH BUFFET

Waipoli Greens, Ho Farms Cherry Tomatoes, Shaved Baby Carrots, Watermelon Radish, Papaya Seed Dressing **V GF**

Cucumber Watermelon Salad, Sweetland Farm Feta Cheese, Candied Macadamia Nuts, White Balsamic Vinaigrette **V GF**

Soba Noodle Salad, Miso Vinaigrette Dressing **VGN**

MAKE YOUR OWN KOREAN-STYLE BOWL

Waipoli Mixed Greens Salad **DF VGN GF**

Korean Bean Sprouts, Watercress, and Kimchi

Grilled Korean Style Chicken

Steamed Jasmine Rice

Grilled Korean Style Kalbi

Grilled Korean Style Tofu **DF**

Banana Creme Tartlets

Mango Tapioca **GF**

~~\$55~~ *Per Guest*

SUPER FOOD LUNCH BUFFET

Hamakua Mushroom Bisque Truffle Oil

Kanekoa Kale And Quinoa Salad Red Beet, Carrots Ribbons, Toasted Almonds, Lemon Dijon Vinaigrette **VGN GF**

Toasted Farro, Arugula, Cranberry Salad with Macadamia Nuts, Champagne Vinaigrette

Roasted Seasonal Vegetables

Grilled Vegetable Ravioli, Sundried Tomato Pesto, Fresh Peas, Ali'i Mushrooms, Roasted Garlic, Crushed Walnuts and Pea Shoots **V**

Grilled NY Striploin, Hamakua Mushrooms, Maui Onions **GF**

Macadamia Crusted Fresh Catch, Banana Mac Nut Beurre Blanc, Papaya Relish **GF**

Steamed Lemongrass Rice

Hawaiian Sweet Rolls

Li Hing Creme Brulee

Coffee Creme Caramel

Macadamia Nut White Chocolate Furikake Bars

Kula Strawberry Trifle

**\$70** *Per Guest*

ISLAND STYLE LUNCH BUFFET

Chopped Chicken Salad, Mandarin Orange, Toasted Almonds, Wonton Chips

Aloha Tofu Watercress Salad, Local Tomatoes, Sesame Soy Dressing **VGN GF**

Edamame Poke, Ogo, Inamona, Chili Flakes **VGN**

Blackened Local Fresh Catch, Coconut Beurre Blanc, North Shore Pineapple Salsa

Potato Gnocchi, Roasted Kabocha Squash, Maui Baby Kale, Broccolini, Ho Farm Tomatoes, Fine Herbs, Lemon Zest and Extra Virgin Olive Oil **V**

Ginger Soy Braised Short Ribs, Shiitake Mushrooms

Steamed Jasmine Rice

Hawaiian Sweet Rolls

Chocolate Crunch Bar

Haupia, Coconut Pudding

Local and Seasonal Fresh Fruits

**\$63** *Per Guest*

Sauteed Chard and Kale with Hericot Verts and Heirloom Carrot

Wok Fried Kunoa Beef with Broccoli

Mustard And Herb Grilled Chicken with Lemon and Sage Jus

Grilled Fresh Catch Fish with Pineapple Salsa

Brown and Wild Rice Pilaf **V GF**

Fresh Seasonal Sliced Fruit

Macerated Fruit Trifle

Green Tea Cheesecake

**\$63** *Per Guest*

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# Alternative Option

Vegetarian, Vegan, Gluten Free, and Dairy Free

## APPETIZER

- Roasted Miso Eggplant, Pea tendrils, Edible Flowers and Togarashi Flavored Popped Sorghum
- Roasted Stuffed Mushrooms, Local Arugula, Garlic, Fine Herbs, Parsnip Cream and Balsamic Reduction

## ENTREE

- Mushroom and Kale Ravioli
- Roasted Garlic, Peas, Mushrooms, Toasted Walnuts, Sundried Tomato Pesto
- Edamame and Spinach Risotto with Roasted Kabocha
- Togarashi Seared Tofu
- Sticky Rice and Baby Bok Choy Served with a Tamari Ponzu Sauce
- Ragout of Mushrooms
- Chef's blend of Local Mushrooms, Pearl Onions, Wilted Greens and Creamy Vegan Polenta
- Sweet Potato, Peppers and Onion Penang Curry
- With Jasmine Rice, Cilantro and Toasted Coconut

## DESSERT

- Molokai Sweet Potato Haupia, Fresh Berries and Toasted Shaved Coconut
- Blueberry Cashew Cheesecake, Fresh Berries and Raspberry Sauce

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# Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum 30 Pieces Each

## HOT PASSED HORS D'OEUVRES

Teriyaki Chicken Skewer | \$6 Per Piece

## COLD PASSED HORS D'OEUVRES

California Style Sushi **SF** | \$6 Per (2) Pieces

with Toasted Sesame Seeds
Coconut Shrimp <b>SF</b>   \$6 Per Piece
Lilikoi Cocktail Sauce
Pork Belly Bao   \$7 Per Piece
Hoisin Sauce
Bacon Wrapped Scallop   \$6 Per Piece
Seared Beef Skewers   \$6 Per Piece
Ginger-Soy Glaze
Malay Chicken Satay   \$6 Per Piece
Coconut-Curry Sauce
Crab Rangoon <b>SF</b>   \$6 Per Piece
Sweet Chili Aioli
Kalua Pig Sliders   \$7 Per Piece
Taro Rolls, Spicy Barbecue Sauce
Molokai Sweet Potato Croquette <b>V GF</b>   \$5 Per Piece
Guava Ketchup
Vegetarian Spring Rolls <b>V GF</b>   \$5 Per Piece
Sweet Chili Sauce
Eggplant Arrancini <b>V</b>   \$5 Per Piece
Salsa Verde
Prosciutto Wrapped Shrimp   \$7 Per Piece
Lemon Truffle Aioli
Wild Mushroom Crostini   \$5 Per Piece
Mushroom and Leek Flat Bread   \$72 Per Dozen
Sweetland Farm Gouda Cheese, Mornay, Melted Leeks, Arugula
Mini Crab Cake   \$7 Per Piece
with a Caper Remoulade

Hawaiian Ahi Poke Shooter   \$7 Per Piece
Hamachi Poke   \$7 Per Piece
Shiso Essence
Torched Washu-gyu Beef Nigiri   \$8 Per Piece
Ginger Dipping Sauce
Bay Scallop Ceviche <b>SF</b>   \$6 Per Piece
Lilikoi, Hawaiian Chili Pepper
Ulu Bruschetta   \$6 Per Piece
Sun-Dried Tomato Ulu Hummus
Vietnamese Summer Rolls   \$7 Per Piece
Tofu, Noodles, Spicy Peanut Sauce
Ho Farms Cherry Tomato   \$5 Per Piece
Basil Pesto, Mozzarella, Crostini
Pear Crostini   \$6 Per Piece
Mt. Tam Triple Cream, Roasted Bosc Pears, Drizzle of Hyatt Honey, Crushed Mac Nuts
Melted Brie Crostini   \$7 Per Piece
Melted Triple Cream Brie, Grilled Asparagus Tips, Lemon Zest, Reduced Balsamic

Taxes & Gratuities: 25% Service Charge and 4.712% Hawaii'i Sales Tax on All Food & Beverage. A Portion of the Service Charge is being used to Pay for Costs or Expenses other than Wages and Tips of Employees. \*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may Increase your Risk of Foodborne Illness, especially if you have Certain Medical Conditions.

## Presentation Stations



Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations.

WAIKIKI POKE BAR

Minimum 25 Guests

- Fresh Shoyu Ahi Poke, Sesame Tako Poke, Edamame Poke
- Freshmade Chips and Sweet Potato Chips
- Wakame Salad
- Hawaiian Chili Pepper Water

**\$20** Per Guest

ISLAND KINE SALAD STATION

Minimum 50 Guests

- Waipoli Baby Lettuce, Spinach, Maui Kale, Cherry Tomatoes, Local Cucumber, Hamakua Hearts of Palm, Local Pea Shoots, Watermelon Radish, Strawberries
- Sweetland Farms Cheeses, Candied Macadamia Nuts, Herb Crostini
- Lavender-Honey Vinaigrette, Chili-Lime Vinaigrette, Papaya Seed Vinaigrette

**\$15** Per Guest

STREET TACO TRUCK

- Pork Carnitas, Island Mahi Mahi, and Korean Beef Tacos
- Flour and Corn Tortillas
- Shredded Cabbage and Kim Chee
- Pico de Gallo, Pineapple Salsa, Queso Fresco, Lime Sour Creme, Harissa and Gochujang Aioli

**\$16** Per Guest

GET FRIED STATION

- Curly Fries, French Cut, Sweet Potato
- Furikake Aioli, Curried Ketchup and Wasabi Buttermilk Ranch

**\$14** Per Guest

FLAT BREAD STATION

- Meatball & Ricotta Cheese Flat Bread
- Mushroom & Truffle Oil Flat Bread
- Margarita Flat Bread

**\$15** Per Guest

MAKI SUSHI DISPLAY

- Crab California Maki, Futo Maki, Spicy Tuna
- Wasabi, Pickled Ginger, and Shoyu

**\$500** Per 100 Pieces

MORIAWASE - SPECIALTY SUSHI DISPLAY

- Crab California Maki and Spicy Tuna
- Salmon Nigiri, Hamachi Nigiri, Ahi Nigiri, Tako Nigiri, and Ebi Nigiri
- Wasabi, Pickled Ginger, and Shoyu

HAWAIIAN SEAFOOD DISPLAY

- Chilled Oysters on a Half Shell, Poached Shrimp, and Split Snow Crab Legs
- Hawaiian Chili Pepper Water, Cocktail Sauce, Mignonette and Tabasco

**\$700** *Per 100 Pieces*

TUSCAN TABLE DISPLAY

Serves 50

Char-Grilled Marinated Local Vegetables, Eggplant, Zucchini, Bell Pepper, Portobello Mushroom, Red Onion, and Asparagus

Assorted Hummus Dips and Chipotle Caper Aioli

**\$600** *Per Display*

SALUMERIA CHARCUTERIE

Serves 50

Assorted Artisan Cured Meats, Premium Proscuitto, and Copa Salami

Hummus, White Bean Garlic Spread, and Citrus-Marinated Olive Assortment

Sicilian Caponata Artisan Breads and Grissini Sticks

**\$700** *Per Display*

DIM SUM STATION

Steamer Baskets Filled with Char Siu Manapua, Pork-Shrimp Siu Mai, Shrimp Har Gau, Vegetable Potstickers

Hot Mustard, Sweet Chili Sauce, Shoyu, and Sambal Chili Sauce

**\$600** *Per 100 Pieces*

**\$400** *Per 50 pieces*

ISLAND AND INTERNATIONAL CHEESE DISPLAY

Serves 40

Selection of Sweetland Farm's Goat Cheeses, Manchego, Aged Cheddar, and French Brie

Lavosh, Crackers, and Artisan Breads

Hyatt Honey, Roasted Macadamia Nuts, and Lilikoi Mostarda

**\$800** *Per Display*

SLIDER STATION

Beef Burger

Caramelized Onion, Bleu Cheese Crumble, Brioche Buns

Crab Cake

Asian Slaw, Calamansi Aioli, Hawaiian Sweet Roll

Kalua Pig

Cole Slaw, Spicy BBQ Sauce, Taro Roll

**\$700** *Per 100 Pieces*

WAIKIKI FARMERS MARKET CRUDITÉ

Serves 40

Baby Carrots, Local Cucumbers, Ho Farms Cherry Tomatoes, Celery, Broccoli, Baby Zucchini, Sunburst Squash

Lemon Caper Dip, Garlic-Arugula Dip, Ulu Hummus Dip

**\$760** *Per Display*

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Carving Stations and Action Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Chef Attendant is Required for All Carving and Action Stations at \$250.00+Tax Per Station

PINEAPPLE-HONEY ROASTED FREE RANGE TURKEY  
Serves 25 Guests

- Cranberry-Poha Relish
  - Sage Giblet Gravy
  - Artisan Rolls
- \$350** *Per Display*

HERB BRINED ROASTED PORK TENDERLOIN  
Serve 25 Guests

- Yuzu Butter Sauce and Caramelized Red Onion
- Artisan Rolls

**\$350** *Per Display*

SMOKED BRISKET  
Serves 40 Guests

- Dry Rub 24 Hour Smoked Brisket
- Chimichurri
- Henry's House Made Dinner Rolls

**\$560** *Per Display*

WHOLE ROASTED SUCKLING PIG  
Serves 75 Guests

- Hoisin and Plum Sauces
- Steamed Chinese Bao Buns

**\$1400** *Per Display*

WHOLE ROASTED MAHI MAHI  
Serves 20 Guests

- Local Fern Salad
- Cherry Tomato and Maui Onions
- Ponzu Beurre Blanc

**\$425** *Per Display*

SLOW ROASTED KIAWE SALT CRUSTED PRIME RIB  
Serves 40 Guests

- Horseradish Cream
- Au-Jus
- Sourdough Rolls

**\$720** *Per Display*

LIVE ACTION RISOTTO STATION  
Choose (1) From Below Options. Minimum 50 Guests

- Mushroom Risotto | \$18 Per Guest  
Shitake, Shimeji, Cremini, White Mushroom, Fresh Truffle, Parmigiano Reggiano
- Tuscan Risotto | \$18 Per Guest  
Roasted Ho Farm Heirloom Tomato, Asparagus, Prosciutto,

OMAKASE – MADE TO ORDER SUSHI  
Minimum 50 Guests for Maximum 2 Hours

- Nigiri, Maki and Specialty Rolls
- Soy Sauce, Pickled Ginger & Wasabi

**\$35** *Per Guest*

Pesto, Parmigiano Reggiano  
.....  
Seafood Risotto | \$23 Per Guest  
Crab, Scallop, Shrimp, Parmigiano Reggiano  
.....

CARVING STATION ENHANCEMENTS

Bacon Balsamic Brussel Sprouts | \$7 Per Guest  
.....  
Garlic Green Beans | \$7 Per Guest  
.....  
Sweetland Farm Chevre Whipped Potatoes | \$7 Per Guest  
.....  
Roasted Corn Salad | \$7 Per Guest  
.....  
Shrimp Fried Rice | \$7 Per Guest  
.....  
Traditional Mac & Cheese | \$7 Per Guest  
.....

TOKYO RAMEN STATION

Pork Miso Broth  
.....  
Shoyu Egg, Nori, Menma, Bean Sprouts, Char Siu Pork Belly, Negi  
and Roasted Sweet Corn  
.....  
La-Yu Sauce  
.....  
**\$18***Per Guest*

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Sweet Stations

Minimum 50 Guests

GELATO STATION

Chef Attendant is Required at \$250+Tax All-Natural Gelato from IL  
GELATO and Sorbetto  
  
Pineapple  
.....  
Kona Coffee  
.....  
Sea Salt Caramel  
.....  
Gelato Cones or Bowl  
.....

**\$18***Per Guest*

LOCAL SWEET STATION

Mango Cheesecake  
.....  
Cinnamon Malasadas  
.....  
Miniature Coconut Crème Brulee  
.....  
Sweet Potato Haupia Tartlet  
.....  
**\$15***Per Guest*

SUNDAE STATION

Chocolate and Strawberry Sauce  
.....

HAWAIIAN SHAVE ICE

Chef Attendant is Required at \$250+Tax  
  
Mango, Passion Fruit, Pineapple, Vanilla and Yuzu Citrus Flavored

Vanilla and Chocolate Ice Cream  
.....  
Assorted Candied Toppings, Nuts and Sprinkles  
.....  
Whipped Cream  
.....  
**\$15***Per Guest*

Syrups  
.....  
Vanilla Ice Cream  
.....  
Fresh Fruit  
.....  
Condensed Milk  
.....  
**\$15***Per Guest*

TROPICAL FRUITS SWEETS STATION

Coconut Macaroons  
.....  
Brulee Banana Tarts  
.....  
Lilikoi Curd Tartlets  
.....  
Mango Cheese Cake  
.....  
Pineapple Upside Down Cake  
.....  
Half Coconuts Shell and Fresh Coconut Water  
.....  
**\$19***Per Guest*

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Reception Packages

Pricing Based on Set Portion per Person. Maximum Two (2) Hour Reception. Minimum 50 Guests Chef Attendant is Required at \$250+Tax.

PA'INA RECEPTION PACKAGE

Coconut Shrimp  
Lilikoi Cocktail Sauce 1ea  
.....  
Pork Belly Bao  
Hoisin and Green Onion 1ea  
.....  
Dim Sum Station (3 piece per person)  
Char Siu ManapuaPork-Shrimp Siu Mai Shrimp Har Gau  
Vegetable Potstickers Hot Mustard, Sweet Chili Sauce, Shoyu, and Sambal Chili Sauce  
.....  
Slider Station (2 piece per person)

ALI'I RECEPTION PACKAGE

Melted Brie Crostini  
Triple Cream Brie, Grilled Asparagus, Lemon Zest  
.....  
Prosciutto Wrapped Shrimp  
.....  
Malay Chicken Sate  
Coconut-Curry Dipping Sauce  
.....  
Flat Bread Station  
Mushroom and Leek Flat Bread with Sweetland Farm Gouda Cheese, Mornay, Melted Leeks and Arugula  
.....

Beef Burger, Caramelized Onion, Bleu Cheese Crumble, Brioche Buns Crab Cake, Asian Slaw, Calamansi Aioli, Hawaiian Sweet Roll Kalua Pig, Cole Slaw, Spicy BBQ Sauce, Taro Roll

Tuscan Table Display  
Char-Grilled Marinated Local Vegetables, Eggplant, Zucchini, Bell Pepper, Portobello Mushroom, Red Onion, Asparagus Assorted Hummus Dips and Chipotle Caper Aioli

Gelato Station  
All-Natural Gelato from IL GELATO and Sorbetto featuring Kona Coffee, Sea Salt Caramel, Pineapple, Waffle Cones

**\$70** *Per Guest*

Mushroom Risotto Station  
Shitake, Shimeji, Cremini, White Mushroom, Fresh Truffle and Parmigiano Reggiano

Island Kine Salad Station  
Waipoli Baby Lettuce, Spinach, Maui Kale, Cherry Tomatoes, Local Cucumber, Hamakua Hearts of Palm, Local Pea Shoots, Watermelon Radish Strawberries, Sweetland Farms Cheeses, Candied Macadamia Nuts, Herb Crostini Lavender-Honey Vinaigrette, Chili-Lime Vinaigrette, Papaya Seed Vinaigrette

Prime Rib Carving Station  
Horse Radish Sour Cream Au Jus Artisan Rolls

Local Sweet Station  
Sweet Potato Haupia Tartlet Miniature Coconut Crème Brulee Furikake Macadamia Bar Lilikoi Chiffon

**\$95** *Per Guest*

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## Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee' taste buds. Minimum 25 Guests

BUILD YOUR 4-COURSE PLATED DINNER  
Planner chooses (1) starter, (1) salad, (1) entrees, and (1) dessert in advance.

- STARTERS - SELECT ONE
- Ahi Poke  
Ogo, Shoyu, Maui Onion, Dynamite Sauce
  - Coconut Shrimp  
Lilikoi Cocktail Sauce
  - Jumbo Lump Crab Cake  
Kabocha Squash Puree, Wilted Spinach
  - Island Style Cioppino | \$5 Premium  
Shrimp, Littleneck Clams, Bay Scallop, Fresh Catch
  - Seared Tataki Ahi  
Togarashi Spiced, Soba Noodles, Carrot & Cucumber, Furikake, Soy Dashi, Wasabi-Soy Emulsion

Hawaiian Beef Tataki  
Poi Ginger Sauce, Lomi Tomatoes

SALAD - SELECT ONE

- Baby Spinach Salad  
Frisee, Sliced Strawberries, Caramelized Pecans, Crumbled Feta, Lilikoi Mustard Vinaigrette
- Mango and Prawn Salad  
Island Mixed Greens, Palm Sugar Mint Vinaigrette
- Butter Leaf and Endive Salad  
Sweetland Farm Chevre Goat Cheese, Crushed Candied Pecans, Shaved Fennel, Lilikoi Champagne Vinaigrette
- Iceberg Wedge  
Crisp Bacon, Ho Farms Cherry Tomato, Blue Cheese, Creamy Buttermilk Ranch Dressing
- Classic Caesar Salad  
Baby Romaine, Shaved Parmesan, Crostini
- Kale Quinoa Salad  
Asian Pear, Dried Cranberry, Toasted Almonds, Port Wine Vinaigrette
- Waipoli Farms Greens  
Local Cucumbers, Shaved Carrots, Roasted Macadamia Nuts, Papaya Seed Dressing
- Aloun Farms Watermelon Salad  
Candied Macadamia Nuts, Naked Cow Feta, Balsamic Vinaigrette

DESSERTS - SELECT ONE

- Lilikoi Chocolate Bombe, Orange Meringue, Fresh Strawberry
- Lilikoi Cheesecake, Creme Fraiche
- Chocolate Crunch Bar, Macerated Berries, Candied Macadamia Nuts
- Guava Cheesecake

ENTREES - SELECT ONE

- DUO ENTREE  
**Petite Filet Mignon**, Demi Glaze, Garlic Mashed Potatoes, Seasonal Vegetables. Select (1) Pairing from Below
- Fresh Catch Fish \$130 Per Guest
  - Poached Big Island Lobster Tail \$147 Per Guest
  - Pan Seared Scallop \$152 Per Guest
- Pan Seared Scallops | \$125 Per Guest  
Creamy Truffle Polenta, Fresh Chevre, Roasted Corn and Bacon Relish, Brown Butter Caramel
- Hawaii Ranchers Grilled Tenderloin | \$120 Per Guest  
Ali'i Mushroom Demi Glace, Chevre Whipped Potatoes, Roasted Carrots
- Ginger-Soy Braised Short Ribs | \$97 Per Guest  
Yukon Gold Smashed Potatoes, Roasted Zucchini & Summer Squash
- Misoyaki Salmon | \$90 Per Guest  
Miso Glaze, Steamed Rice, Pan Seared Green Beans
- Grilled Fresh Island Catch | \$88 Per Guest  
Macadamia Nut Beurre Blanc, Sweet Potato Puree, Baby Bok Choy
- Hamakua Mushroom Chicken | \$84 Per Guest  
Creamy Garlic Jus, Smashed Potatoes, Roasted Root Vegetables
- Grilled Teriyaki Chicken | \$84 Per Guest  
Coconut Forbidden Rice, Cucumber Carrot Namasu

Traditional Tiramisu, Cocoa Dust

Coconut Creme Brulee, Toffee Crunch

Kula Strawberry Tart, Mint Mascarpone

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## Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. Minimum 50 Guests 90-Minutes Time Limit

### DUKE'S DINNER BUFFET

Spinach and Frisee Salad, Big Island Hearts of Palm, Kula Strawberry, White Balsamic Vinaigrette

Japanese Style Potato Salad, Local Cucumbers, Carrot

Soba Noodle Salad, Edamame, Tofu, Shiitake Mushrooms, Red Radish, Soy-Sesame Dressing

Chopped Chicken Salad, Bean Sprouts, Cucumber, Cilantro, Wonton Crisp

Braised Beef Short Ribs, Ginger, Mirin, Shiitake Mushrooms

Herb Roasted Chicken, Marsala Cream Sauce, Cremini Mushrooms, Crispy Shallots

Panko Crusted Fresh Catch with Pineapple Salsa

Stir Fry Vegetables

Herb Roasted Potatoes, Alaea Salt, Rosemary

Hawaiian Sweet Rolls

Steamed Jasmine Rice

Local and Seasonal Fresh Fruits

Tiramisu

Lilikoi Brulee Bread Pudding

### HAWAIIAN PANIOLO DINNER BUFFET

Island Greens, Ho Farms Tomato, Hamakua Cucumber, Papaya seed Vinaigrette

North Shore Pineapple Coleslaw

Local Watercress Salad, Aloha Tofu, Sesame-Soy Dressing

Portuguese Bean Soup

Huli Huli Style Chicken, Pineapple Crisps

Guava Glazed Baby Back Ribs, Grilled Kuhuku Corn Relish

Hyatt Honey Smoked Beef Brisket, Roasted Kabocha Squash

Kahuku Corn on the Cobb

Paniolo Style Fried Potato, Maui Onion

Hawaiian Sweet Rolls, Corn Bread, Lilikoi Butter

Dark Chocolate Crunch Bar

Banana Bread Pudding with Salted Caramel

Okinawan Sweet Potato Tart

Mango Cheesecake

**\$92** *Per Guest*



Calamansi Tart with Blueberry Marshmallow

.....

**\$92** *Per Guest*

THE LUAU DINNER BUFFET

- Waipoli Mix Greens, Ho Farms Cherry Tomato, Cucumber, Shaved Carrots, Papaya Seed Dressing
- .....
- Local Style Potato and Macaroni Salad
- .....
- Edamame Poke, Ogo, Inamona
- .....
- Lomi Lomi Salmon and Fresh Island Poi
- .....
- Kalua Pig Imu Style
- .....
- Grilled Pulehu NY Striploin
- .....
- Huli Huli Chicken, Pineapple-Relish
- .....
- Macadamia Nut Crusted Local Catch, Tropical Salsa
- .....
- Steamed Coconut Rice
- .....
- Taro Rolls and Sweet Hawaiian Rolls
- .....
- Roasted Molokai Sweet Potato, Coconut Drizzle
- .....
- Sliced Pineapple, Papaya and Melons
- .....
- Pineapple Upside Down Cake
- .....
- Macadamia Nut Creme Tart
- .....
- Lilikoi Chiffon Cake
- .....

**\$95** *Per Guest*

THE SEAFOOD HOUSE DINNER BUFFET

- Classic Caesar Salad, Shaved Parmesan, Brioche Croutons
- .....
- Garlic Citrus Seafood Salad, Herb Garlic Citrus Vinaigrette
- .....

SOUTH SHORE DINNER BUFFET

- Tomato Caprese, Mozzarella, Pesto Oil, Aged Balsamic
- .....
- Caesar Salad, Garlic Crostini, Parmesan Cheese Penne Pasta Salad, Prosciutto, Olives, Sun-Dried Tomatoes
- .....
- Cucumber Watermelon Salad, Mint, Feta Cheese, White Balsamic Vinaigrette
- .....
- Fresh Island Fish with Ginger, Shiitake Mushroom, Green Onion
- .....
- Kiawe Salt Crusted Prime Rib, Au Jus, Horseradish Cream
- Chef Attendant Required \$250.00+Tax
- .....
- Crispy Chili Garlic Chicken
- .....
- Lobster Mac and Cheese
- .....
- Local Yukon Whipped Potatoes, Sour Cream, Chives, Cheddar Cheese
- .....
- Mixed Asian Greens, Garlic-Ginger Sauce
- .....
- Steamed Jasmine Rice
- .....
- Hawaiian Sweet Rolls
- .....
- Sliced Pineapple, Papaya, and Melons
- .....
- Chocolate Cake, Mac Nuts, Tropical Compote
- .....
- Coconut Creme Brulee
- .....
- Apple Volcano, Caramel Drizzle
- .....

**\$98** *Per Guest*

Aloun Farms Watermelon Salad, Candied Macadamia Nuts, Surfing Goat Feta

Shrimp Bisque, Chive Crème Fraiche

Citrus Poached Prawns Served on Ice, Lilikoi Cocktail Sauce

Pacific Northwest Oysters on the Half Shell Served on Ice, Verjus Mignonette

Butter Broiled Lobster Tails, Drawn Butter, Lemon

One per Guest

Steamed Fish with Green Onion, Cilantro, Ginger and Citrus Ponzu

Thyme and Rosemary Roasted Chicken Breast

Rice Pilaf with Lentils and Farmers Market Vegetables

Creamed Spinach and Roasted Cauliflower

Artisan Rolls

Local and Seasonal Fresh Fruits

Strawberry Shortcake

NY Style Cheesecake

Cherries Jubilee Panna Cotta

**\$125** *Per Guest*

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## Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from three different main course options. Planner chooses 1 appetizer, 1 salad, 2 entrees, and 1 dessert in advance. Custom printed menus with the 2 entrees will be provided for each guest. Our servers will take your guests' orders as they are seated. Minimum 25 Guests. Maximum 150 Guests

### TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, and dessert in advance.

2. A custom printed menu featuring up to two entree selections is provided for your guests

### PLANNER'S CHOICE APPETIZER - SELECT ONE

Coconut Shrimp  
Lilikoi Cocktail Sauce

Ahi Crudo  
Cilantro Oil, Red Radish, Ponzu

3. Specially trained servers take your guests' orders as they are seated.

.....

**\$140** *Per Guest*

PLANNER'S CHOICE SALAD - SELECT ONE

- Baby Kale & Arugula Salad  
Strawberries, Sweetland Farms Fresh Chevre, Candied Pecans, Lilikoi Mustard Vinaigrette
- .....
- Classic Caesar Salad  
Crostini, Shaved Parmesan
- .....
- Kale Quinoa Salad  
Asian Pear, Dried Cranberry, Toasted Almonds
- .....
- Waipoli Farms Greens  
Local Cucumbers, Shaved Carrots, Roasted Macadamia Nuts
- .....
- Aloun Farms Watermelon Salad  
Candied Macadamia Nuts, Naked Cow Feta
- .....
- Baby Iceberg Wedge  
Crumbled Blue Cheese, Ho Farms Cherry Tomato, Candied Bacon
- .....

PLANNER'S CHOICE DESSERT - SELECT ONE

- Kula Strawberry Tart  
Mint Mascarpone
- .....
- Coconut Creme Brulee  
Toffee Crunch
- .....
- Guava Cheesecake
- .....
- Dark Chocolate Crunch Bar  
Macerated Berries, Candied Macadamia Nuts
- .....

- Seared Tataki Ahi  
Togarashi Spiced, Soba Noodles, Carrot & Cucumber, Furikake, Soy Dashi, Wasabi-Soy Emulsion
- .....
- Wild Mushroom Bruchetta  
Herb Goat Cheese, Maui Onion Jelly
- .....
- Jumbo Lump Crab Cake  
Kabocha Squash Puree
- .....

INDIVIDUAL GUESTS' CHOICE ENTREE - SELECT TWO

- Seared Fresh Catch Fish
- .....
- Grilled Fresh Catch Fish  
Sweet Potato Puree, Macadamia Nuts Beurre Blanc
- .....
- Huli Huli Chicken  
Coconut Rice, Cucumber Carrot Namasu
- .....
- Braised Short Ribs  
Hamakua Mushroom Risotto, Orange Gremolata, Red Wine Sauce
- .....
- Hawaii Ranchers Beef Tenderloin  
Chevre Whipped Potatoes, Demi-Glaze
- .....

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especially if you have Certain Medical Conditions.

# Alternative Option

Vegetarian, Vegan, Gluten Free, and Dairy Free

## APPETIZER

- Roasted Miso Eggplant, Pea tendrils, Edible Flowers and Togarashi Flavored Popped Sorgum
- Roasted Stuffed Mushrooms, Local Arugula, Garlic, Fine Herbs, Parsnip Cream and Balsamic Reduction

## ENTREE

- Mushroom and Kale Ravioli
- Roasted Garlic, Peas, Mushrooms, Toasted Walnuts, Sundried Tomato Pesto
- Edamame and Spinach Risotto
- Roasted Kabocha
- Togarashi Seared Tofu
- Sticky Rice and Baby Bok Choy Severed With a Tamari Ponzu Sauce
- Ragout of Mushrooms
- Chef’s blend of Local Mushrooms, Pearl Onions, Wilted Greens and Creamy Vegan Polenta
- Sweet Potato, Peppers and Onion Penang Curry
- With Jasmine Rice, Cilantro and Toasted Coconut

## DESSERT

- Molokai Sweet Potato Haupia, Fresh Berries and Toasted Shaved Coconut
- Blueberry Cashew Cheesecake, Fresh Berries and Raspberry Sauce

Taxes & Gratuities: 25% Service Charge and 4.712% Hawaii'i Sales Tax on All Food & Beverage. A portion of the Service Charge is being used to pay for costs or expenses other than wages and tips of employees. \*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may Increase your Risk of Foodborne Illness, especially if you have Certain Medical Conditions.

# Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

## SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable

indicators of wine excellence across the globe. **Gold Medal:** Chardonnay**Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon**Bronze Medal:** Pinot Grigio

- Canvas Brut, Blanc Da Blancs, Italy | \$58 Bottle
- Canvas Pinot Grigio, Veneto, Italy | \$58 Bottle
- Canvas Chardonnay, California | \$58 Bottle
- Canvas Cabernet Sauvignon, California | \$58 Bottle
- Canvas Pinot Noir, California | \$58 Bottle

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## Bubbles, White And Red Wines

### BUBBLES

- Mionetto Avantgarde Prosecco Sparkling Wine | \$68 Per Bottle
- Veuve | \$175 Per Bottle

### ROSE

- Fleur de Mer | \$69 Per Bottle
- Le Vielle Ferme | \$72 Per Bottle

### WHITES

- Chateau Ste Michelle Riesling | \$63 Per Bottle
- Masi Masienco Pinot Grigio | \$63 Per Bottle
- Kendall Jackson Chardonnay, California | \$65 Per Bottle
- Kim Crawford Sauvignon Blanc | \$70 Per Bottle
- Dr. Loosen Estate Riesling | \$71 Per Bottle
- Whitehaven Sauvignon Blanc | \$78 Per Bottle
- My Favorite Neighbor Chardonnay | \$99 Per Bottle
- Mer Soleil Reserve Chardonnay | \$106 Per Bottle

### REDS

- Decoy Red Blend | \$63 Per Bottle
- Elouan Pinot Noir | \$75 Per Bottle
- Daou, Cabernet Sauvignon | \$80 Per Bottle
- Joel Gott Palisades Red Blend | \$85 Per Bottle
- Etude Pinot Noir | \$95 Per Bottle
- Rodney Strong Sonoma Cabernet | \$99 Per Bottle
- Austin Hope Cabernet | \$118 Per Bottle

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especially if you have Certain Medical Conditions.

## Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers! Host Sponsored Price Per Drink.

### PINEAPPLE GIN FIZ

Beefeater Gin, Pineapple Juice, Lemon, Simple Syrup, Club Soda

**\$16***Per Drink*

### LYCHEE MARTINI

Tito’s Vodka, Soju, Lychee juice

**\$18***Per Drink*

### HANA PASSION

Bacardi Rum, Grenadine, Passionfruit Puree, Pineapple and Orange Juice

**\$16***Per Drink*

### ESPRESSO MARTINI

Tito’s Vodka, Coffee Liqueur, Espresso

**\$16***Per Drink*

### BLENDED STRAWBERRY DAIQUIRI

Rum, Strawberry, Lime, Simple Syrup

**\$17***Per Drink*

### WAIKIKI MULE

Tito's Vodka, Ginger Beer and Guava Puree

**\$16***Per Drink*

### MANGO MARGARITA (NON-BLENDED)

Patron Silver Tequila, Triple Sec, Mango Puree, Lime Juice

**\$18***Per Drink*

### CLASSIC OLD FASHIONED

Jim Beam White Label Whiskey, Angostura Bitters, Simple Syrup, Local Orange

**\$18***Per Drink*

### PINA COLADA

Rum, Coconut, Pineapple

**\$17***Per Drink*

### BLENDED MANGO DAIQUIRI

Rum, Mango, Lime, Simple Syrup

**\$17***Per Drink*

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# Non-Alcoholic Cocktails

Host Sponsored Price Per Drink

WAKE ME UP BEFORE YOU HOLO  
Red Bull, Passion Fruit Puree, Pineapple Juice

**\$10***Per Drink*

DRAGON'S DELIGHT  
Lychee Juice, Dragon Fruit Syrup, Sweet & Sour, Club Soda

**\$10***Per Drink*

GINGER BREEZE PUNCH  
Fever Tree Ginger Beer, Orange Juice, Passion and Guava Puree

**\$10***Per Drink*

BLOODY MARY  
Zing Zang Non-Alcoholic Bloody Mary Mix

**\$10***Per Drink*

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## Bar Packages

\$250.00+Tax Per BartenderOne Bartender Per 100 Guests Bar Packages Will Include Premium or Super Premium Cocktails, Tropical Aloha Cocktails, Choice of (3) Beers/Seltzer, Choice of (2) Wines, Soft Drinks, Juices and Bottled Water.

### HOST SPONSORED BAR PER DRINK

Signature Brand Cocktails | \$12 Per Drink  
Conciere Brand Vodka, Gin, Rum, Silver Tequila, Bourbon, Whiskey, Scotch, Triple Sec, DeKyper Cordial

Premium Cocktails | \$13 Per Drink  
Tito's Vodka, Beefeater Gin, Bacardi Silver Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish WhiskeyChivas Regal Scotch.

Super-Premium Cocktails | \$15 Per Drink  
Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Exclusiva Rum, Don Julio Silver Tequila, Marker's Mark Bourbon, Crown Royal Whiskey, Jameson Irish Whiskey, Jack Daniel's American Whiskey, Del Maguey Vida Mezcal, Johnnie Walker Black Scotch.

Tropical Aloha Cocktails | \$16 Per Drink  
Hana Bay Mai Tai and Blue Hawaii

Imported Beer | \$10 Per Bottle  
Heineken, Heineken Light, Stella Artois, Corona Extra, Blue Moon

### CASH BAR (NON-HOSTED BAR)

Signature Brand Cocktails | \$14 Per Drink  
Conciere Brand Vodka, Gin, Rum, Silver Tequila, Bourbon, Whiskey, Scotch, Triple Sec, DeKyper Cordial

Premium Cocktails | \$16 Per Drink  
Tito's Vodka, Beefeater Gin, Bacardi Silver Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish WhiskeyChivas Regal Scotch.

Super-Premium Cocktails | \$18 Per Drink  
Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Exclusiva Rum, Don Julio Silver Tequila, Marker's Mark Bourbon, Crown Royal Whiskey, Jameson Irish Whiskey, Jack Daniel's American Whiskey, Del Maguey Vida Mezcal, Johnnie Walker Black Scotch.

Tropical Aloha Cocktails | \$21 Per Drink  
Hana Bay Mai Tai and Blue Hawaii

Domestic Beer | \$12 Per Bottle  
Budweiser, Bud Light, Miller Lite

Domestic Beer   \$9 Per Bottle
Budweiser, Bud Light, Miller Lite
Island Craft Beer   \$10 Per Bottle
Kona Longboard Lager, Maui Brewing Big Swell
Seltzers   \$8 Per Bottle
White Claw Hard Seltzer, High Noon Vodka Seltzer
House Red Wines   \$12 Per Glass
Canvas, Cabernet Sauvignon, CaliforniaCanvas, Pinot Noir, California
House White Wines   \$12 Per Glass
Canvas, Chardonnay, CaliforniaCanvas, Pinot Grigio, California
Non-Alcoholic Beer   \$10 Per Bottle
Athletic Brewing Company
Juices, Mineral Water, Sparkling Water   \$7 Per Drink
Soft Drinks   \$7 Per Drink

Island Craft Beer   \$13 Per Bottle
Kona Longboard Lager, Maui Brewing Big Swell
Imported Beer   \$13 Per Bottle
Heineken, Heineken Light, Stella Artois, Corona Extra, Blue Moon
Seltzers   \$10 Per Bottle
White Claw Hard Seltzer, High Noon Vodka Seltzer
House Red Wines   \$16 Per Glass
Canvas, Cabernet Sauvignon, CaliforniaCanvas, Pinot Noir, California
House White Wines   \$16 Per Glass
Canvas, Chardonnay, CaliforniaCanvas, Pinot Grigio, California
Non-Alcoholic Beer   \$13 Per Bottle
Athletic Brewing Company
Soft Drinks   \$9 Per Drink
Juices, Mineral Water, Sparkling Water   \$9 Per Drink

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**DF** Dairy Free   **CN** Contains Nuts   **GF** Gluten Free   **SF** Contains Shellfish   **VGN** Vegan   **V** Vegetarian