



Catering Menu



NEHELANI



HiMWR.com

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Aloha!

Thank you for your interest in the Nehelani Banquet & Conference Center. With views of the Waianae mountain range from our open air lanai, the Nehelani is the perfect multipurpose facility for your next event.

The Nehelani has a professional catering staff to assist in the planning of your next special occasion. We work with our guests to celebrate first birthdays, anniversaries, graduations, retirements, re-enlistments, promotions, hail and farewells, business luncheons, dinners, cocktail receptions, and more!

We appreciate this opportunity to serve you and your guests. Our desire is to provide exceptional food and customer service. While our catering menu offers a wide variety options, we can also assist you in creating a custom menu that is unique to you and your group.

Mahalo,

The Nehelani Catering Team



Celebrate!

FOOD - Nehelani Catering takes pride and responsibility in offering fresh, quality food for your function. Enclosed are our standard menus that are popular with our guests. In accordance with AR 215-1 and the Tri-Service Food Code, no outside food and beverage can be brought into the facility aside from a specialty cake. Likewise, food may not be taken off premises from our banquet facility.

BEVERAGE SERVICE - The setup fee for the bar is \$100. You may choose to have a cash bar in which guests pay themselves, or you host the bar and agree to pay for all drinks served. A host bar can be set up with a determined dollar amount or with a select beverage menu. The bar will open at the beginning of your rental period and will close 30 minutes prior to the event end. It is our policy that no liquor may be brought into our facility from outside sources, and dispensing of beverages must be done by the staff. Special ingredients or beverages can be obtained through Nehelani Catering.

BILLING AND DEPOSITS - A \$300 per room non-refundable deposit must be paid within 3 days of receiving your contract in order to confirm your booking. This amount will be applied to your final bill. Prepayment of 75% of the contract balance is required two weeks prior to the function. All accounts must be paid in full 3 business days prior to the event. Payments will only be accepted from the contracted host or point of contact arranged prior to the event. A signed contract is required upon deposit and must be updated 30 days prior to the event with the following information: date, time, duration, menu, location, set-up, estimated guest count, and audio-visual requirements.

Deposit Due - Within 3 days of receiving initial contract
75% of Balance Due - 14 days prior to the event
Final Balance Due - 3 business days prior to the event

HEADCOUNT GUARANTEES - Final headcount guarantees are due two weeks prior to the event. Once given, your headcount may not be reduced. Charges are billed according to this guarantee or final headcount, whichever is higher.

SERVICE CHARGE - A 20% service charge will be added to all food and beverage charges.

LIABILITY - Clients (hosts) assume full responsibility for the conduct of all persons in attendance at the event and are liable for loss or damage of facility property or equipment. Nehelani Catering or the host facility is unable to assume responsibility for any loss or damage of any merchandise or articles left or sent to the facilities prior, during, or following an event.

DECORATIONS - White linens and your choice of napkin color with matching skirting are included in your rental. No items can be taped, stapled, or nailed onto any wall in the facility. Candles are permitted provided the flame is enclosed in glass. Glitter, sprinkles, tinsel, loose sand, and confetti are prohibited.

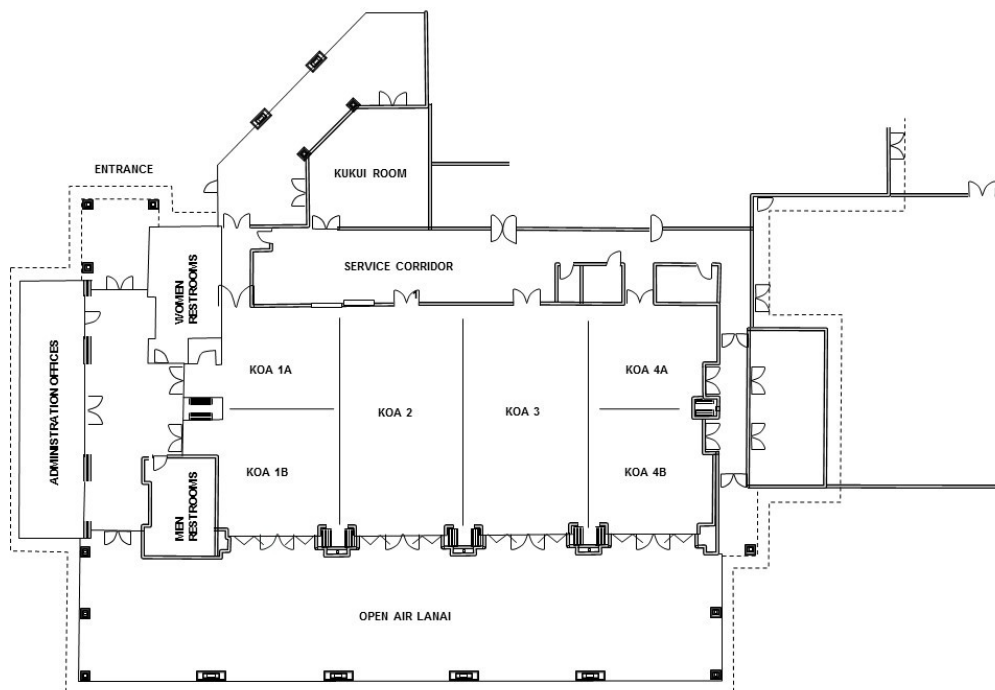
FUNCTION ROOMS - Rooms are assigned according to the guaranteed number of guests. If there is a fluctuation in this number, Nehelani Catering reserves the right to reassign the function to another room and charge accordingly. Banquet rooms will be rented out according to size in 4-hour blocks. One full business day consists of two 4-hour blocks. Room fees may be waived if the food and beverage purchases meet or exceed 4 times the total room fee. All parties must end no later than midnight.

AUDIO-VISUAL EQUIPMENT - A podium, microphone, screen and projector are provided with your banquet room. Additional rental equipment is available.

Dance Floor.....	\$350.00	Giant Jenga.....	\$10.00
Stage.....	\$250.00	Corn Hole.....	\$20.00

Banquet Rooms

ROOM NAME	SEATING CAPACITY	BANQUET CAPACITY	ROOM SIZE	ROOM SQ FT	RENTAL FEE
KOA 1A	50	30	28' x 24.5'	688	\$200.00
KOA 1B	50	30	28' x 24.5'	688	\$200.00
KOA 1A & 1B	100	60	28' x 49'	1372	\$400.00
KOA 2	100	60	28' x 49'	1372	\$400.00
KOA 3	100	60	28' x 49'	1372	\$400.00
KOA 4A	50	30	28' x 24.5'	688	\$400.00
KOA 4B	50	30	28' x 24.5'	688	\$400.00
KOA 4A & 4B	100	60	28' x 49'	1372	\$400.00
ENTIRE KOA ROOM	500	340	112' x 49'	5488	\$1,600.00
OPEN AIR LANAI	-	200	140' x 28'	3920	\$250.00
KUKUI ROOM	70	40	14' x 14'	196	\$250.00
KOLKOLE BAR & GRILL	-	130	20' x 13'	260	\$1,000.00
TOTAL FACILITY SQ FT				18,235	



Common Questions

WHAT IS INCLUDED IN THE ROOM RENTAL FEE?

The room rental comes with tables and chairs set up in the predetermined floor plan, white linen, white or colored linen napkins, a wireless microphone, screen, and projector.

CAN CIVILIANS HAVE A CATERED EVENT AT THE NEHELANI?

Civilians can host a catered event at the Nehelani as long as they have a sponsor who is military or a D.A. Civilian.

CAN CIVILIANS DRIVE INTO SCHOFIELD BARRACKS FOR SPECIAL EVENTS?

Your guests can enter through the Lyman Gate and obtain a visitor's pass if they do not have someone in the car with a military ID card. All persons entering Schofield Barracks must carry a U.S. Government or State ID and have the appropriate registration and insurance papers in the vehicle. The Nehelani is not responsible for post access.

AM I ABLE TO STOP BY AND VISIT THE NEHELANI?

You can contact our staff for an appointment to come and view our beautiful facility and speak with our staff.

WHO DO I CONTACT IF I HAVE ADDITIONAL QUESTIONS OR NEED ADDITIONAL INFORMATION FOR MY SPECIAL EVENT AT THE NEHELANI?

You can contact our caterer at 808-655-0660 during business hours (Monday through Friday 8:00AM-4:30PM).

CAN I HAVE A PLATED MEAL INSTEAD OF A BUFFET?

We are happy to offer custom menus and service styles based on your needs. Speak with the caterer today for a custom quote.

Breakfast Buffets

MĀ'ONA BREAKFAST

\$14.95/guest

- Fresh Sliced Fruit Platter
- Assorted Breakfast Pastries
- Scrambled Eggs
- Waffles, French Toast, or Pancakes
- Bacon
- Link Sausage
- Country Style Potatoes
- Steamed Rice
- Orange Juice
- Fresh Brewed Coffee

PARADISE BREAKFAST

\$12.95/guest

- Fresh Sliced Fruit Platter
- Assorted Breakfast Pastries
- Scrambled Eggs
- Bacon or Sausage
- Country Style Potatoes
- Steamed Rice
- Orange Juice
- Fresh Brewed Coffee

RAINBOW CONTINENTAL BREAKFAST

\$8.95/guest

- Fresh Sliced Fruit Platter
- Assorted Breakfast Pastries
- Orange Juice
- Fresh Brewed Coffee

OMELETTE STATION ADDITION (50 guest minimum)

\$6.00/guest

Hawaiian style omelette station with chef. Made-to-order fillings include:

- Kalua Pig
- Portuguese Sausage
- Bacon
- Diced Bell Peppers
- Tomatoes
- Onions
- Spinach
- Sautéed Mushrooms
- Green Onions
- Cheddar Cheese
- Mozzarella Cheese

Menus can be customized to meet customer needs. Menus subject to change without notice.

A signed contract is required to confirm all menu prices. A 20% service charge will be added to all food and beverage purchases.

Breakfast Sides

PASTRIES, BREADS, AND FRUIT

Assorted Danishes, Muffins, or Donuts	\$25.00/dozen
Croissants	\$25.00/dozen
Coffee Cake (Almond, Apple, or Blueberry)	\$23.00/cake
Mini Bagels with Cream Cheese	\$20.00/dozen
Assorted Cookies	\$21.00/dozen
Chocolate Brownies	\$21.00/dozen
Fresh Seasonal Fruit Tray	
Medium Platter (serves up to 50)	\$105.00/platter
Large Platter (serves up to 100)	\$155.00/platter

BEVERAGES

Orange, Apple, or Pineapple Juice	\$24.00/gallon
Colombian Coffee or Decaffeinated Coffee	\$23.00/gallon
Hot Tea with Lemon Wedges	\$23.00/gallon
Iced Tea with Lemon Wedges	\$23.00/gallon
Lemonade	\$23.00/gallon
Fruit Punch	\$23.00/gallon
Bottled Soft Drinks or Bottled Water	\$2.00/bottle

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Plumeria Lunch Buffet

Monday - Friday, 25 guest minimum
Saturday - Sunday, 50 guest minimum

SALAD (2 CHOICES)

- Assorted Field Greens Salad with Ranch & Golden Italian Dressings
- Island Style Macaroni Salad
- Rosemary Mustard Potato Salad
- Tri-Color Rotini Salad with Chopped Meats, Vegetables & Cheeses

HOT ENTREE (2 CHOICES)

- Teriyaki Marinated Chicken
- Roasted Italian Herb Chicken
- Panko Encrusted Chicken (Chicken Katsu)
- Grilled Sliced Teriyaki Beef
- Roasted Sliced Garlic Peppered Beef with Mushroom Sherry Sauce
- Classic Pot Roast
- Kalua Pork
- Chinese Style Steamed Catch of the Day
- Egg-Battered Catch of the Day with Tartar Sauce
- Sautéed Catch of the Day with Lemon Caper Butter Sauce

ACCOMPANIMENT (1 CHOICE)

- White Rice
- Garlic Mashed Potatoes
- Roasted Garlic Herb Potatoes

ALSO INCLUDED:

- Seasonal Vegetable Medley
- Dinner Rolls & Butter
- Iced Tea and Coffee

\$18.95/person

Additional Entrees: \$5/person
Assorted Cakes & Pies: \$5/person

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Specialty Lunch Buffet

Monday - Friday, 25 guest minimum
Saturday - Sunday, 50 guest minimum

TRIPLE "S" BUFFET

\$16.95/guest

SOUP DU JOUR:

- Hot Soup of the Day with Crackers

CHOICE OF SALAD:

- Assorted Field Greens with Ranch and Italian Dressings
- Island Style Macaroni Salad
- Bow Tie Pasta with Assorted Meats, Veggies, and Cheese
- Herb Mustard Potato Salad

CHOICE OF SANDWICH OR WRAP:

- Sliced Ham, Turkey, or Roast Beef
- Assorted Breads or Wraps
- American or Swiss Cheese
- Select Condiments and Dressings

MEXICAN STYLE BUFFET

\$16.95/guest

- Ground Beef Tacos with Hard and Soft Taco Shells
- Corn and Peppers
- Mexican Rice
- Chicken Fajitas with Flour Tortillas
- Refried Beans
- Tortilla Chips and Salsa

ALSO INCLUDED (ALL SPECIALTY BUFFETS)

- Coffee and Iced Tea

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Budget Lunch Buffet

ONLY AVAILABLE LUNCH, MONDAY - FRIDAY
(25 guest minimum)

SALAD (1 CHOICE)

- Assorted Field Greens Salad with Ranch & Golden Italian Dressing
- Island Style Macaroni Salad
- Rosemary Mustard Potato Salad
- Tri-Color Rotini Salad with Chopped Meats, Vegetables & Cheeses

HOT ENTREE (1 CHOICE)

- Teriyaki Marinated Chicken
- Roasted Italian Herb Chicken
- Panko Encrusted Chicken (Chicken Katsu)
- Grilled Sliced Teriyaki Beef
- Roasted Sliced Garlic Peppered Beef with Mushroom Sherry Sauce
- Classic Pot Roast
- Kalua Pork
- Chinese Style Steamed Catch of the Day
- Egg-Battered Catch of the Day with Tartar Sauce

ACCOMPANIMENT (1 CHOICE)

- White Rice
- Garlic Mashed Potatoes
- Roasted Garlic Herb Potatoes

ALSO INCLUDED:

- Seasonal Vegetable Medley
- Dinner Rolls & Butter
- Iced Tea and Coffee

\$16.95/person

Additional Entrees: \$5/person

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Change of Command Menu

ONLY AVAILABLE LUNCH, MONDAY - FRIDAY
(25 guest minimum)

MENU A

\$400.00

- Medium Seasonal Fresh Fruit Platter
- Medium Fresh Garden Vegetable Platter with Ranch
- Assorted Domestic Cheese and Cracker Platter
- Water and Fruit Punch

MENU B

\$500.00

- Medium Seasonal Fresh Fruit Platter
- Medium Fresh Garden Vegetable Platter with Ranch
- Assorted Domestic Cheese and Cracker Platter
- Mini Ham and Tortilla Pinwheels
- Chips and Salsa
- Water and Fruit Punch

MENU C

\$700.00

- Large Seasonal Fresh Fruit Platter
- Large Fresh Garden Vegetable Platter with Ranch
- Assorted Domestic Cheese and Cracker Platter
- Mini Ham and Tortilla Pinwheels
- Chips and Salsa
- Chicken Wing Zings with Ranch (150 pieces)
- Water and Fruit Punch

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Plated Luncheon

Monday - Friday, 25 guest minimum
Saturday - Sunday, 50 guest minimum

GRILLED CHICKEN AND PINEAPPLE SALAD

\$14.95/guest

Crisp island grown salad mix of romaine and iceberg lettuce topped with broiled chicken breast, grilled pineapple, toasted coconut flakes, scallions, cherry tomatoes, and passion fruit dressing.

CHICKEN CAESAR SALAD

\$12.95/guest

Classic caesar with romaine lettuce, grated parmesan, garlic croutons topped with grilled chicken and caesar dressing

CROISSANT CLUB SANDWICH

\$12.95/guest

Shaved ham and turkey layered on a flaky croissant with crisp bacon, lettuce, and tomatoes; served with homemade potato chips.

TUNA SALAD SANDWICH

\$12.95/guest

Classic tuna salad sandwich with lettuce, tomato, and onion on a croissant; served with homemade potato chips.

FRESH ISLAND CATCH OF THE DAY

\$16.95/guest

Chinese style steamed island fresh fish with ginger soy peanut oil and braised bok choy; served with steamed rice.

GRILLED SALMON

\$15.95/guest

Fresh spring mix topped with grilled salmon and raspberry vinaigrette dressing.

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Cold Lunch

Monday - Friday, 25 guest minimum
Saturday - Sunday, 50 guest minimum

BOXED SANDWICH OR WRAP LUNCH*

\$14.95/guest

Your choice of sandwich meat with lettuce, tomato, and cheese; served with your choice of two sides and fresh baked cookies for dessert. Includes bottled water, plasticware, napkins, and condiments.

MEAT CHOICES:

- Fresh Sliced Ham
- Oven Roasted Turkey
- Roast Beef
- Tuna Salad
- Chicken Salad

SIDE CHOICES:

- Fresh Fruit Salad
- Potato Salad
- Macaroni Salad
- Kettle Chips

BOXED SALAD LUNCH*

\$12.95/guest

Your choice of salad; served with pita bread and dressing and fresh baked cookies for dessert. Includes bottled water, plasticware, napkins, and condiments.

SALAD CHOICES:

- Assorted Field Greens with Grilled Chicken
- Chef Salad with Ham, Turkey, Cheese, and Egg

ASSORTED SODAS

\$2.00/each

MAKE IT TAKE OUT!

Pick up your order at the Nehelani and forego the service charge.

*** VEGETARIAN OPTIONS AVAILABLE UPON REQUEST**

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Hawaiian Luau Buffets

ALOHA LUAU LUNCH BUFFET

(Monday - Friday, 25 guest minimum; Saturday-Sunday, 50 guest minimum)

\$19.95/guest

- Assorted Field Greens Salad with Ranch & Golden Italian Dressing
- Roasted Island Sweet Potato
- Smoked Kalua Pork
- Shoyu Pineapple Chicken
- Coconut Cake or Haupia
- Island Style Macaroni Salad
- Fresh Pineapple
- Lomi Lomi Salmon
- Steamed White Rice
- Dinner Rolls and Butter
- Coffee and Iced Tea

GRAND HAWAIIAN LUAU DINNER BUFFET

(50 guest minimum)

\$32.95/guest

- Assorted Field Greens Salad with Ranch & Golden Italian Dressing
- Poi (available upon request)
- Roasted Island Sweet Potato
- Smoked Kalua Pork
- Egg Dipped Catch of the Day with Caper Tartar Sauce
- Shoyu Ginger Chicken
- Island Style Macaroni Salad
- Fresh Pineapple
- Lomi Lomi Salmon
- Ahi Limu Poke
- Steamed White Rice
- Coconut Cake or Haupia
- Dinner Rolls and Butter
- Coffee and Iced Tea



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Decorative Platters

SEASONAL FRESH FRUITS

Medium Platter (serves up to 50 guests)	\$105.00/platter
Large Platter (serves up to 100 guests)	\$155.00/platter

FRESH GARDEN VEGETABLES WITH RANCH DRESSING

Medium Platter (serves up to 50 guests)	\$65.00/platter
Large Platter (serves up to 100 guests)	\$115.00/platter

ASSORTED DOMESTIC CHEESE AND CRACKERS

Medium Platter (serves up to 50 guests)	\$125.00/platter
Large Platter (serves up to 100 guests)	\$200.00/platter

CHARCUTERIE AND INTERNATIONAL CHEESES

Medium Platter (serves up to 50 guests)	\$175.00/platter
Large Platter (serves up to 100 guests)	\$255.00/platter

ANTIPASTI

Market Price

Imported domestic cheeses, meats, asparagus, sun-dried tomatoes, red onions, grilled portabella mushrooms, artichoke, zucchini, squash, olives, hummus, tabbouleh, and more! Serves 40-50 guests.

WHOLE BAKED BRIE

Market Price

A whole wheel of French brie cheese wrapped in puff pastry topped with pecan praline sauce. Serves 40-50 guests.

STACKED AHI POKE

Island style poke with south-of-the-border style avocado salsa, red pickled ginger, wasabi aioli, and tri-color tobiki.

Medium Platter (serves up to 50 guests)	Market Price
Large Platter (serves up to 100 guests)	Market Price

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Pupus

Thai Chicken Skewers	\$18.00/dozen
Teriyaki Beef Skewers	\$18.00/dozen
Szechuan Mabo Tofu	\$18.00/dozen
Roast Pork Bao Buns with Hoisin or Plum Sauce	\$24.00/dozen
Chicken Wing Zings with Ranch Dip	\$15.00/dozen
Pork and Shrimp Won Tons with Sweet Chili or Shoyu Mustard Dip	\$15.00/dozen
Vegetable or Pork Eggroll with Sweet Chili or Shoyu Mustard Dip	\$15.00/dozen
Meatballs (BBQ Pineapple, Sweet and Sour, Teriyaki, or Swedish)	\$14.00/dozen
Vegetable or Crab Stuffed Baby Portabella Mushroom Caps	\$18.00/dozen
Italian Bruschetta with Tomatoes, Mozzarella, and Balsamic	\$14.00/dozen
Spinach and Feta Stuffed Phyllo Cups	\$15.00/dozen
Mini Turkey or Ham Tortilla Pinwheels	\$14.00/dozen
Turkey or Ham Finger Sandwiches	\$14.00/dozen



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SEAFOOD AND LOCAL FARE

Ahi or Tako Poke	Market Price
Chilled Shrimp Cocktail	Market Price
Assorted Sushi Rolls	Market Price
Sashimi	Market Price
Seafood Ceviche	Market Price
Soybeans with Garlic or Shoyu Poke Sauce	\$18.00/25 guests
Boiled Peanuts	\$18.00/25 guests

DIP PLATTERS

Crab and Artichoke Dip with Focaccia Bread	\$40.00/25 guests
Spinach and Artichoke Dip with Focaccia Bread	\$35.00/25 guests
Roasted Garlic and Red Pepper Hummus with Pita Chips	\$30.00/25 guests
Maui Potato Chips and Homemade Onion Dip	\$20.00/25 guests
Tortilla Chips and Salsa	\$20.00/25 guests

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Dinner Buffet Menu

(50 guest minimum)

ORCHID BUFFET

\$34.95/guest

- Choice of (4) Salads
- Choice of (3) Starches
- Choice of (1) Entree
- Choice of Carving Station

PIKAKE BUFFET

\$28.95/guest

- Choice of (3) Salads
- Choice of (3) Starches
- Choice of (2) Entrees

HIBISCUS BUFFET

\$24.95/guest

- Choice of (2) Salads
- Choice of (2) Starches
- Choice of (2) Entrees

ALSO INCLUDED

- Dinner Rolls and Butter
- Coffee and Iced Tea

ADDITIONAL

- Additional Entree \$5/guest
- Assorted Cakes and Pies \$5/guest

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Dinner Buffet Selections

SALAD

- Assorted Field Greens with Ranch & Golden Italian Dressing
- Traditional Caesar Salad Topped with Croutons, Parmesan Cheese, and Caesar Dressing
- Chinese Chicken Salad
- Spinach Salad with Cherry Tomatoes, Egg, Bacon, Red Onion, and Roasted Walnuts
- Nehelani Style Cobb Salad
- Island Style Macaroni Salad
- Herb Mustard Potato Salad
- Marinated Grilled Assorted Vegetables on Orzo Pasta
- Bow Tie Pasta with Assorted Meats, Vegetables, and Cheese
- Korean Kim Chee
- Watercress Tofu Salad

SIDES

- White Rice
- Vegetable Fried Rice
- Chow Mein Noodles with Wok Style Vegetables
- Roasted Garlic Herb Red Potatoes
- Garlic Mashed Potatoes
- Penne Ziti with Marinara Sauce
- Seasonal Vegetable Medley

ENTREE

- Teriyaki Marinated Chicken
- Panko Encrusted Chicken (Chicken Katsu)
- Grilled Sliced Teriyaki Beef
- Kalua Pork
- Egg-Battered Catch of the Day with Tatar Sauce
- Salmon with Creamy Dill Sauce
- Roasted Italian Herb Chicken
- Roasted Sliced Garlic Peppered Beef with Mushroom Sherry Sauce
- Classic Pot Roast
- Chinese Style Steamed Catch of the Day
- Sautéed Catch of the Day with Lemon Caper Butter Sauce

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Carving Stations

(carver available for up to 2 hours)

ROASTED PRIME RIB

Served with sweet bread rolls and condiments. Serves 50 guests.

Market Price

HAWAIIAN-STYLE BAKED HAM

Served with sweet bread rolls and honey mustard sauce. Serves 75 guests.

Market Price

MARINATED ROASTED TURKEY

Served with sweet bread rolls and cranberry aioli. Serves 60 guests.

Market Price

LECHON (HAWAIIAN ROASTED SUCKLING PIG)

Served with sweet bread rolls and plum sauce. Serves 75 guests.

Market Price



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Interactive Stations

AVAILABLE WITH PURCHASE OF BUFFET
(50 guest minimum)

BURGER PLATTER \$14.95/guest
Grilled chicken and/or beef patties, onions, lettuce, tomatoes, and condiments; served with homemade kettle chips.

BAKED OR MASHED POTATO BAR \$6.95/guest
Idaho potatoes with kalua pork and all the traditional fixings: sour cream, chives, butter, gravy, bacon bits, and shredded cheese.

NACHO STATION \$7.95/guest
Tortilla chips with kalua pork, taco meat, grilled chicken, sour cream, jalapenos, and cheddar cheese.

TACO STATION \$16.95/guest
Hard and soft shell tacos with Mexican ground beef, chicken fajitas, corn and peppers, salsa, diced tomatoes, onions, Mexican rice, refried beans, and shredded cheese.

MAC AND CHEESE STATION \$12.95/guest
Three cheese macaroni and cheese with add-your-own sides: caramelized onions, crumbled bacon, sautéed mushrooms, sliced scallions, sundried tomatoes, grilled vegetables, and hot sauces.

CHEF-MANNED PASTA STATION \$16.95/guest
Penne pasta with choices of: alfredo sauce, marinara sauce, Italian sausage, chicken, spinach, red onions, tomatoes, mushrooms, zucchini, eggplant, and parmesan cheese.

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To Go Menu

(serves 50 guests/pan)

Island Style Kalua Pork with Rolls and BBQ Sauce	\$220.00/pan
Sliced Chicken Katsu with Katsu Sauce	\$200.00/pan
Sliced Grilled Teriyaki Beef	\$220.00/pan
Chinese Chicken Salad	\$55.00/pan
Chow Mein Noodles	\$55.00/pan
Fried Rice with Bacon or Portuguese Sausage	\$55.00/pan
Steamed White Rice	\$35.00/pan

DROP OFF FEE	\$50.00
Includes delivery of catering items only	

SET UP FEE	\$100.00
Includes set up and tear down of tables, linens, and catering items	

ATTENDANT FEE	\$100.00
Includes attendant for managing buffet and clearing guest plates	

LINEN RENTAL	\$4.00/linen
90"x90", 52"x114", or 62"x62"	

TABLE RENTAL	\$6.00/table
6' Round, 8' Rectangle, 3' Cocktail	

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Dessert Menu

ASSORTED CAKES AND PIES

\$5.00/guest

- Mango Cake
- Coconut Cake
- Haupia Cake
- Apple Pie
- Pumpkin Pie
- Tiramisu

ASSORTED PETIT FOURS

\$5.00/guest

- Raspberry White Chocolate Cheesecake Bar
- Toffee Almond Crunch Bar
- Turtle Brownie Bar
- Luscious Lemon Bar

BREAD PUDDING WITH CREME ANGLAISE

\$4.00/guest

PUDDINGS AND JELLOS

\$3.00/guest

- Chocolate Pudding
- Tapioca Pudding
- Banana Pudding
- Jello

COOKIES OR BROWNIES

\$3.00/guest



*Menus can be customized to meet customer needs. Menus subject to change without notice.
A signed contract is required to confirm all menu prices. A 20% service charge will be added to all food and beverage purchases.*

Beverage Menu

ALL DAY BEVERAGE SERVICE

Iced Tea, Hot Tea, Coffee, and Water \$5.00/guest

NON-ALCOHOLIC BEVERAGES

Freshly Brewed Coffee	\$15.00/gallon
Iced Tea	\$12.25/gallon
Lemonade	\$12.25/gallon
Fruit Punch	\$12.25/gallon
Canned Sodas	\$2.00/each
Bottled Water	\$2.00/each

DOMESTIC BEERS

Budweiser, Bud Light, Coors Light, Miller Lite \$3.75/each

IMPORTED AND CRAFT BEERS

Heineken, Heineken Light, Corona, Longboard Lager, Blue Moon, Newcastle, Guinness \$4.25/each

WINE

By the Glass	\$4.50/glass
By the Bottle: Merlot, Cabernet Sauvignon, Pinot Noir, White Zinfandel, Chardonnay, Sauvignon Blanc, Riesling, Pinot Grigio	\$25.00/bottle
Champagne	\$27.00/bottle

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STANDARD WELL DRINKS

Smirnoff Vodka, Bacardi Rum, Jim Beam Bourbon, Seagram Seven
Whiskey, Johnnie Walker Red Scotch, Jose Cuervo Tequila \$4.25/each

CALL DRINKS

Absolut Vodka, Captain Morgan Rum, Malibu Rum, Jack Daniels
Whiskey, Crown Royal Whiskey, Tanqueray Gin \$4.75/each

PREMIUM DRINKS

Grey Goose Vodka, Chivas Regal Scotch, Patron Blanc Tequila, Grand
Marnier Liqueur, Jagermeister, Hennessy Cognac, Courvoisier Cognac \$5.75/each

**ASK ABOUT OUR BLENDED DRINK OPTIONS OR CREATE YOUR
OWN SIGNATURE COCKTAIL!**



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HiMWR.com

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