

Menu



Phone: (808) 787-4011

711 Morton Drive • Fort Shafter • Hawaii, 96858



U.S. ARMY





PUPUS

BY THE BOWL

One bowl serves approximately 25 guests

Tri-Color Tortilla Chips with Salsa or Cheese Sauce \$34.95

House-made Potato Chips with Onion Dip \$34.95

Warm Artichoke Dip with Choice of Chips \$44.95

BY THE PLATTER

*Small serves approximately 25 guests
Large serves approximately 50 guests*

Chinese Chicken Salad Small \$34.95

Edamame *with Garlic or Sweet Chili* Small \$26.95

Fresh Vegetable Crudite with Ranch Dressing Small \$69.95 / Large \$129.95
Add Hummus \$49.95

Fresh Sliced Assorted Fruit Small \$74.95 / Large \$139.95

Domestic Cheese and Crackers Small \$84.95 / Large \$164.95

Cold Cut Deli Tray with Rolls Small \$84.95 / Large \$164.95

Ahi and Tako poke available upon request at Market Price

A 20% service charge is applied to all food and beverage purchases.

Menus can be customized to meet customer needs.

PUPUS

BY THE PAN

One full pan serves approximately 40 people

Chow Mein Noodles \$49.95

Bacon or Portuguese Sausage Fried Rice \$49.95

Kalua Pork with Rolls \$79.95

Sliced Teriyaki Beef \$79.95

Chicken Teriyaki \$54.95

Chicken Katsu with Sauce \$54.95

BY THE PIECE

Orders come with 50 pieces each

Meatballs • *Choice of BBQ, Teriyaki or Plain* \$34.95

Chicken Wings • *Choice of Hot, Kalbi or Plain* \$39.95

Boneless Chicken Wings • *Choice of Hot, Kalbi or Plain* \$39.95

Chicken Wontons *with Sweet Chili or Hot Mustard* \$54.95

Turkey or Ham Pinwheels \$109.95

Turkey or Ham Finger Sandwiches \$109.95

Spam Musubi - 25 each, cut in half \$69.95

Shrimp Cocktail \$27.95

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BREAKFAST BUFFETS

CONTINENTAL BUFFET

\$11.95 per person

Assorted Danishes and Pastries
Fresh Assorted Sliced Fruit Platter
Orange Juice
Coffee
Hot & Iced Tea
Water

EXECUTIVE BUFFET

\$15.95 per person

Assorted Danishes and Pastries
Fresh Assorted Sliced Fruit Platter
Bacon
Scrambled Eggs
Steamed White Rice
Country Style Potatoes
Orange Juice
Coffee
Hot & Iced Tea
Water

Ask about our Boxed Lunches and Change of Command Packages.

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LUNCH & DINNER BUFFETS

BUFFET A \$24.95 per person

Choice of 1 Entrée
Choice of 1 Starch
Choice of 1 Salad
Steamed Vegetables
Dinner Rolls
Choice of Lemonade or Fruit Punch
Hot Coffee, Unsweetened Iced Tea, Water

BUFFET B \$29.95 per person

Choice of 2 Entrées
Choice of 2 Starches
Choice of 2 Salads
Steamed Vegetables
Dinner Rolls
Choice of Lemonade or Fruit Punch
Hot Coffee, Unsweetened Iced Tea, Water

BUFFET C \$34.95 per person

Choice of 3 Entrées
Choice of 3 Starches
Choice of 3 Salads
Steamed Vegetables
Dinner Rolls
Choice of Lemonade or Fruit Punch
Hot Coffee, Unsweetened Iced Tea, Water

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LUNCH & DINNER BUFFETS

Entrée Selections:

Roast Beef with Cabernet Mushroom Gravy

Top Round Roast Beef encrusted with garlic and herb then sliced and covered in a silky red wine mushroom gravy

Teriyaki Beef • *Tender teriyaki marinated beef, glazed in a sweet and savory sauce*

Teriyaki Chicken • *Tender teriyaki marinated dark meat chicken pieces, glazed in a sweet and savory sauce*

Chicken Marsala • *Filletted and brined juicy chicken smothered in a rich and savory marsala wine sauce*

Roasted Mushroom Garlic Chicken • *Succulent chicken thighs topped with a robust roasted mushroom and garlic gravy*

Baked Chicken Parmesan • *Hand breaded chicken, lightly fried and served on a bed of marinara sauce sprinkled with a generous amount of parmesan cheese*

Florentine Stuffed Chicken Breast • *Hearty chicken breast generously stuffed with a spinach, mushroom and parmesan filling topped with a rich cream sauce*

Kalua Pork & Cabbage • *Succulent, fall-apart tender Hawaiian style, pulled pork shoulder infused with rich earthy and smoky flavor, mixed with braised cabbage*

Roast Pork with Gravy • *Slow roasted, moist pork shoulder, sliced and served with a aromatic jus gravy*

Blackened Catch of the Day • *Fresh catch, dredged in a light, smoky and savory spice blend, pan fried and served with a tangy and refreshing Lemon Butter Sauce*

Fried (Egg-Battered) Catch of the Day • *Fresh catch, coated in a light batter and deep-fried for a crispy, flaky fish served with creamy Tartar Sauce*

Sautéed Catch of the Day • *Fresh catch, delicately seasoned and sauteed to perfection served atop a buttery Lobster Brandy Cream Sauce*

Macadamia Nut Crusted Catch of the Day • *Fresh catch, coated in a crunchy layer of toasted macadamia nuts, giving it a nutty, buttery crust complimented with a light heat from the accompanying Wasabi Cream Sauce*

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LUNCH & DINNER BUFFETS

Starch Selections:

Steamed White Rice
Garlic Red Mashed Potatoes
Sweet Potatoes
Chow Mein Noodles (carrots, celery, onion)
Penne Pasta Alfredo

Salad Selections:

Fresh Garden Salad with choice of 2 dressings
Caesar Salad
Oriental Salad
Macaroni Salad
Potato Salad
Pasta Primavera (zucchini, carrots, red onion, red/green bell pepper)
Tomato & Cucumber Salad

Enhancements:

Assorted Cakes & Pies \$7.95/person
Add-On Roast Beef Carving Station Market Price
Add-On Prime Rib Carving Station Market Price
Add-On Roasted Pork Loin Carving Station Market Price

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BEVERAGES

- Fresh Brewed Coffee (per gallon) \$20.00
Unsweetened Iced Tea (per gallon) \$13.25
Lemonade (per gallon) \$17.25
Fruit Punch (per gallon) \$17.25
Canned Soda (Coke, Diet Coke, Sprite) \$2.00 each
All Day Coffee & Tea Station (Coffee, Tea, and Water) \$8.50 per guest

Alcohol/Bar

*Please contact us for current information.
Per Policy, outside alcoholic beverages are prohibited.
Alcohol beverages used as favors/centerpieces/gifts are prohibited.
All alcohol must be provided by Hale Ikena.*

If you would like to have a Bar open for your event, there will be a fee of \$40.00* per hour of the event time. The bar will close exactly 30 minutes prior to the event end time. No minimum. Please let us know if you would like to have your Bar: Hosted or No-Host.

Hosted:

Option #1:

Host pays for all the guests' drinks for the duration of the event (no limit)

Option #2:

Host sets a cap/limit (i.e. \$1,000.00 tab). Once the cap has been reached, the bartender will notify the Host if they would like to close out the tab and have the guests pay for their own drinks for remainder of the event time.

No-Host:

Host pays the fee to have the bar open with a bartender for the event. Guests will pay for their own drinks throughout the duration of the event time.

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