



## TRAY-PASSED HORS D'OEUVRES

35.00 ++ Per Guest, Per Hour - 5 Selections

Additional Selections (Over 5), Add 8.00++ Per Item, Per Guest

### COLD

Tomato Bruschetta <sup>V</sup>	pine nuts, basil pesto
Deviled Eggs <sup>GF</sup>	crisp prosciutto
Shrimp Spring Rolls	Thai chili peanut sauce
Caramelized Pear <sup>V</sup>	brie cheese, balsamic syrup
Pesto Roasted Chicken Caesar Salad	parmesan cup
Seared Ahi Tuna Tataki	edamame, micro wasabi, tobiko
Prosciutto Melon <sup>GF</sup>	torn herbs, aged sherry vinaigrette
Grilled Artichoke <sup>V</sup>	white bean hummus, olive tapenade
Figs <sup>GF</sup>	manchego, bresaola
Maine Lobster Mini Brioche Club	saffron aioli, caviar
Sirloin Beef	horseradish cream, crostini
Marinated Grilled Vegetable <sup>V</sup>	hummus, goat cheese, pita shell

### HOT

Lollipop Chicken Wings <sup>GF</sup>	cayenne pepper sauce
HK Vegetable Egg Roll <sup>V</sup>	apricot sauce
Imperial Wagyu Meatball	whipped ricotta, spicy tomato sauce
HK Signature Pork Pot Sticker	garlic hoisin sauce
Lamb Yakitori	
Potato Samosa <sup>V</sup>	harissa
HK Crispy Shrimp & Scallop Har Gau Dumpling	sesame, chive aioli
Imperial Wagyu Skewer <sup>GF</sup>	charred onion, chimichurri
Southern Style Chicken Tenders	red peppercorn ranch
HK Signature Vegetable Dumpling <sup>VG</sup>	
HK Duck Spring Roll	

## RECEPTION STATIONS

Pricing is per guest and applies to the full group. Includes 1.5 hours of food service.  
For events with tray-passed items, stations can be added at standard pricing.  
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### APPETIZER STATIONS

Seasonal fruit selection of melons, grapes, berries,  
tropical fruits, local honey, Greek yogurt

15.00 ++ PER GUEST

Imported & domestic cheeses, fig preserves, nuts,  
dried fruits, crackers and breads

17.00 ++ PER GUEST

Grilled & chilled vegetables, roasted red pepper aioli,  
hummus, sour cream & chive dip

16.00 ++ PER GUEST

Antipasto, assorted charcuterie meats, cheeses,  
grilled peppers, zucchini, squash, asparagus,  
marinated olives, pepperoncinis, whipped ricotta,  
pickled heirloom tomatoes, crackers, breads

23.00 ++ PER GUEST

Mediterranean Mezze Table  
trio of hummus (traditional, roasted red pepper, beet),  
grilled naan, pita crisps, tabbouleh salad,  
marinated olives, labneh, feta cheese, figs,  
pistachios, dates

14.00 ++ PER GUEST

### WINGS STATION

20.00++ / SELECT TWO

Signature Buffalo Chicken Wings

Sticky Garlic & Chili, Boneless

Honey & Smoked Chipotle Wings

Citrus & Soy Wings Zesty BBQ, Boneless  
served with pink peppercorn ranch, blue cheese

### POTATO STATION

20.00++ / SELECT TWO

Horseradish whipped potatoes, short rib, crispy onions

Island purple potatoes, kalua pork, Maui onions

Crispy potato skins, bacon, chives, cheddar cheese, sour cream

Mashed sweet potatoes, roasted vegetable, forest mushroom, evoo <sup>GF DF</sup>

### PASTA STATION

20.00++ PER GUEST

(Gluten Free Pasta Available)

penne pasta served with your choice of 2 sauces:

Tomato Basil <sup>VG</sup>

Bolognese

Alfredo

Melanzana

a la Vodka

All prices are subject to 8.375% tax and 24% administrative fee on food and beverage  
Menus subject to changes and availability. Please inquire about options for any allergic or dietary restrictions

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

V - Vegetarian VG - Vegan GF - Gluten Free DF - Dairy Free

25.09.16



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## CHILLED SEAFOOD STATIONS\*

Must be confirmed to open with event start

Chilled Jumbo Shrimp on Ice  
signature cocktail sauce, charred lemon, tabasco.  
25.00 ++ PER GUEST

Chilled Jumbo Shrimp, Oysters on Ice  
pacific oysters, signature cocktail sauce, charred lemon,  
tabasco, cucumber mignonette, horseradish  
35.00 ++ PER GUEST

Chilled Jumbo Shrimp, Oysters, Lobster on Ice  
pacific oysters, Maine lobster medallions,  
signature cocktail sauce, charred lemon, tabasco, tobiko,  
cucumber mignonette, horseradish, agrumato, tarragon,  
50.00 ++ PER GUEST

add snow crab claws (10.00 ++ PER GUEST SUPPLEMENTAL)  
add king crab legs (12.00 ++ PER GUEST SUPPLEMENTAL)

## SUSHI STATION\*

40.00++ PER GUEST

Maki Rolls  
California, cucumber, spicy tuna, vegetable,  
eel, salmon, tempura shrimp

Nigiri  
tuna, salmon, ebi, yellowtail  
served with pickled ginger, wasabi, soy sauce

\*Sushi Chef Available Upon Request @ 350.00

## CARVING STATIONS

\*Carving Fee \$275.00 per Carver per station

Tomahawk Ribeye Steak  
red wine mushroom ragoût,  
mustard, creamy horseradish, cocktail rolls  
45.00 ++ PER GUEST

Pepper & Herb Crusted Tenderloin of Beef  
grilled asparagus, peppercorn demi-glace,  
mustard, creamy horseradish, cocktail rolls  
35.00 ++ PER GUEST

Prime Rib of Beef  
roasted baby carrots,  
mustard, creamy horseradish, cocktail rolls  
30.00 ++ PER GUEST

Roasted Turkey Breast  
cranberry ginger relish, green beans almandine  
mustard, mayonnaise, cocktail rolls  
30.00 ++ PER GUEST

Ginger Soy Glazed Salmon  
baby bok choy, snow peas, carrots, sake reduction  
30.00 ++ PER GUEST

Vegetable Wellington  
tabbouleh salad, fresh lemon, garlic  
20.00 ++ PER GUEST

## SALAD STATION

15.00++ / SELECT TWO

Caesar  
parmesan cheese, herbed croutons

Heirloom Tomatoes <sup>V GF</sup>  
burrata, cucumber, basil, roasted shallot vinaigrette

Baby Beets <sup>V</sup>  
whipped goat cheese, pistachio, pumpernickel crumble

Tuscan Kale <sup>VG DF</sup>  
toasted quinoa, heirloom tomatoes, cucumber, asparagus,  
white balsamic

Baby Spinach  
diced egg, wild mushrooms,  
pickled red onion & bacon vinaigrette

Bacon & Blue Cheese <sup>GF</sup>  
romaine, tomatoes, olives, garbanzo beans

## SLIDER STATION

20.00++ / SELECT TWO

served with fries

Baked Ham & Swiss Cheese Slider  
dijon mustard, buttery poppy seed sweet Hawaiian roll

Prime Beef Slider, Cheddar  
house sauce, crunchy pickle, Hawaiian roll

Caprese Slider <sup>V</sup>  
buffalo mozzarella, tomato, basil pesto, poppy seed roll

BLT Slider  
applewood smoked bacon, tomato, bibb lettuce,  
mayonnaise, avocado, poppy seed roll

K.F.C.  
Korean fried chicken, pickled slaw, sriracha aioli,  
Hawaiian roll

Braised Beef Short Rib  
grilled split-top sweet Hawaiian sub, creamy horseradish,  
jack cheese, crispy onions

Falafel Slider <sup>V DF</sup>  
cucumber, roma tomato, sweet pepper hummus,  
poppy seed roll

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## TACO STATION

25.00 ++ PER GUEST / SELECT TWO

30.00 ++ PER GUEST / SELECT THREE

Carne Asada <sup>GF</sup>

Duck <sup>GF</sup>

Mushroom <sup>VG GF</sup>

Shrimp <sup>GF</sup>

served with assortment of salsas & toppings,  
roasted tomato, salsa verde, guacamole, sour cream

## MAC & CHEESE STATION

20.00++ / SELECT TWO

Creamy Four Cheese

Braised Beef Short Rib and Pepper Jack

Crispy Pork Belly & Chipotle

Lobster & Fontina (7.00 ++ PER GUEST SUPPLEMENTAL)

Wild Mushroom and Truffle (7.00 ++ PER GUEST SUPPLEMENTAL)

## HAKKASAN SIGNATURE STATION

35.00++ PER GUEST

### RICE OR NOODLE

SELECT ONE

Hong Kong Fried Rice  
pork, shrimp, asparagus, egg, yellow chive

Pineapple Fried Rice <sup>VG DF</sup>  
pineapple, Chinese vegetables, curry

Hakka Noodle <sup>VG DF</sup>  
mushroom, vegan egg, bean sprout

### ENTRÉE

SELECT TWO

General Tsao Chicken <sup>DF</sup>  
crispy chicken, chili, sesame

Eggplant, Crispy Tofu and Mushroom Stir Fry <sup>VG DF</sup>

Roasted Soy Ginger Glaze Salmon

Jasmine Smoked Wagyu Short Rib  
sweet glaze, pickled lotus root, served with steamed jasmine rice

Black Pepper Beef Filet <sup>DF</sup> (5.00 ++ PER GUEST SUPPLEMENTAL)  
asparagus, bell pepper, merlot sauce

Seafood Stir Fry <sup>DF</sup> (10.00 ++ PER GUEST SUPPLEMENTAL)  
shrimp, lobster, scallop, green onion, zucchini,  
grilled peppers, togarashi

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## DESSERTS

<b>CLASSIC STATION</b>	15.00++ / SELECT FIVE	<b>GOURMET POPCORN STATION</b>	SELECT THREE 8.00++ PER GUEST, PER HOUR
Fresh Berry Tarts		Kettle Corn	
Assorted Cake Pops		Krazy Cornfetti	
Flourless Chocolate S'mores		Rock'n Raspberry	
Italian Cannoli Pistachio or Chocolate		Green Apple	
Chocolate Brownie		Blue Coconut	
Toffee Crunch Blondie		Very Cherry	
Lemon Crunch Bar		Sea Salt Caramel	
Espresso Brownie		Chicago Cheese & Caramel	
Turtle Brownie		Lemon Meringue	
Oreo Brownie		S'mores	
<b>GOURMET STATION OR TRAY-PASSED</b>	28.00++ / SELECT FIVE	Oreo	
Hazelnut Chocolate Mousse <sup>GF</sup>		Tuxedo	
Lemon Meringue Tart		Toffee Almond	
Vanilla Bean Panna Cotta, Market Berries <sup>GF</sup>			
Tiramisu		<b>MACARON TOWERS STATION</b>	1850.00++ PER TOWER
Salted Caramel Peanuts Tart		210 pieces assorted macarons per tower	
Vanilla & Chocolate Crème Brûlée			
Assorted French Macaron <sup>GF</sup>			
Mini Beignet Chocolate & Raspberry			
Assorted Madeleine Chocolate Citrus Vanilla			
Assorted Chocolate Bonbon			
Strawberry Shortcake			

## COFFEE & TEA STATIONS

<b>CLASSIC</b>	110.00++ PER GALLON	<b>PREMIUM</b>	8.00++ PER GUEST
Freshly Brewed Regular Coffee		Cane Sugar Sticks	
Freshly Brewed Decaf Coffee		Vanilla, Hazelnut, Caramel Syrups	
Assortment of Deluxe Teas		Cocoa Powder	

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