



HAWAII™

CONVENTION CENTER

Where Business and Aloha Meet

**EXHIBIT
CATERING MENU**

Sweet + Savory Treats

Petite Breakfast Pastries 52.50 DZ

Chef's Assortment of Sweet Starters

House Made Fruit Breads 52.50 DZ

House Made Muffins 52.50 DZ

Breakfast Sandwiches 10.00 EA

Assorted Bagels 52.50 DZ

Plain, Cinnamon Raisin & Grained Bagels, Cream Cheese

Assorted Whole Fruit 33.00 DZ

Apples, Oranges, Bananas or Pears

Sliced Seasonal Fruit Platter 10.00 PP

Yogurt Parfait 75.00 DZ

Fruit, Granola

Kilauea Chocolate Fudge Brownies 52.50 DZ

Assorted Oven Fresh Cookies 52.50 DZ

Choice of Chocolate Chip, Peanut Butter, Oatmeal Raisin, Double Chocolate, White Chocolate & Macadamia Nut, or Sugar Cookies

Roasted Nut Mix 35.00 LB

Peanuts, Cashews, and Almonds

Freshly Popped Popcorn 25.00 LB

Buttered or Hurricane

Maui Style Potato Chips 24.00 LB

Tri-Colored Tortilla Chips 24.00 LB

Island Dips (16 oz, each) 25.00 LB

Red Pepper Hummus, Onion Dip, Tzatziki Dip, Pier 38 Smoked Fish Dip, Mango Salsa

Seasonal Crudités (Serves 10) 70.00

Includes choice of one dipping sauce. Ranch, Hummus, Balsamic Vinaigrette

Granola Bar Assortment 36.00 DZ

Honey-Oat, Peanut Butter, Chocolate Oat

Assorted Ice Cream Novelties* 42.00 DZ

Assorted Fruit Juice Bars* 42.00 DZ

Pineapple, Strawberry, Coconut

*Freezer and Power Required



All Day
BREAKS

Box Lunch Selections

BOX LUNCH

50 Order Minimum, Maximum (3) Varieties

Includes:

Bagged Chips

Whole Fresh Fruit

Cookie

+ Choice of entrée:

Smoked Turkey Deli Sandwich 35.00 EA

Turkey Breast, Provolone Cheese,
Lettuce, Tomato, Wheat Bread

Ham Deli Sandwich 35.00 EA

Smoked Ham, Natural Swiss
Cheese, Lettuce, Tomato, White
Pullman Bread

Grilled Veggie Sandwich 35.00 EA

(Vegan) Grilled Italian Veggies,
Lettuce, Tomato, Red Pepper Aioli,
Ciabatta Bread

Chicken Pasta Salad Sandwich 39.00 EA

Sliced Chicken Breast, Butter,
Italian Pasta Salad Luncheon Roll

Upgrades:

Salad Add-On +6.00 EA

Farfalle Pasta, Classic Caesar,
Market Green Salad

Bottled Water OR Soda +6.00 EA

BENTO BOX LUNCH

50 Order Minimum, Maximum (3) Varieties

Includes:

Teriyaki Chicken

Breaded Fish

Potato Croquette

Tamago

Pickled Vegetables

Rice

36.00 PP

Upgrades:

Bottled Water OR Soda +6.00 EA



Lunch
OFFERINGS

Chef Reception Tables

ANTIPASTO CHEF TABLE

50 Person Minimum

Seasonal Crudités

Cool Ranch, Balsamic Dips

Smoked Turkey, Salami, Cured Ham

Lilikoi Mustard, Pickled Onions, Cherkins, Country Olives

Domestic & Imported Cheeses

Pineapple Chutney, Dried Fruits, Assorted Crackers

30.00 PP

VEGGIE LOVERS CHEF TABLE

50 Person Minimum

Seasonal Crudités

Cool Ranch, Balsamic Dips

Steamed Edamame

Vegetarian Mezze

Baba Ghanoush, Hummus, Tzatziki, Dip, Country Olives, Pita Bread

40.00 PP

ISLAND FAVORITES CHEF TABLE

50 Person Minimum

Edamame

Assorted Maki Sushi Platters

Wasabi, Ginger, Soy

Chicken Satay

Kecap Black Pepper Soy, Jalapeños, Cilantro

Wok Tossed Fried Noodles & Vegetables

Vegetable Spring Rolls

Hot Chinese Mustard, Soy Sauce, Sweet Chili Sauce

50.00 PP

Chef Reception Tables have a two-hour maximum service time. Additional labor charges may apply for butler passed service.

POWER AND EQUIPMENT RENTAL MAY BE REQUIRED



Reception
OFFERINGS

Reception Stations

DIM SUM STATION

25 Person Minimum

Chicken Pot Stickers

Shrimp Shumai

Vegetable Spring Rolls

Crab Ragoon

Chow Fun Noodles & Vegetables

Condiments

Hot Chinese Mustard, Soy Sauce, Sweet Chili Sauce

45.00 PP

PASTA STATION

25 Person Minimum

Pasta

Penne Pasta, Cheese Tortellini

Pasta Sauce

Creamy Pesto Sauce, Marinara Sauce, Bolognese Sauce

Condiments

Shredded Parmesan, Crushed Red Pepper

32.00 PP

SLIDER STATION

25 Person Minimum

BBQ Kalua Pork

Housemade Meatloaf

Crispy Onions

Taro Rolls

32.00 PP

MEZZE PLATTER

25 Person Minimum

Vegetarian Mezze

Baba Ghanoush, Hummus, Tzatziki, Dip, Country Olives, Pita Bread

18.00 PP

CHEESE DISPLAY

25 Person Minimum

Imported & Domestic Cheeses

Fruits, Berries, Crackers, Crostini

18.00 PP

SOMEN & NOODLE BAR

25 Person Minimum

Chilled Somen & Noodles

Tsuyu Sauce, Traditional Condiments

14.00 PP

Chef Reception Tables have a two-hour maximum service time. Additional labor charges may apply for butler passed service.

POWER AND EQUIPMENT RENTAL MAY BE REQUIRED



Reception
OFFERINGS

Hors D'oeuvres

Caprese Skewer 600.00

Tomato, Mozzarella, Basil, Balsamic

Summer Roll 600.00

Tofu, Thai Basil, Somen Noodles, Peanut Sauce

Fresh Ahi Tataki 650.00

Bonito, Arugula, Katsuo Soy Reduction

Classic Shrimp Cocktail 650.00

Shrimp, Cocktail Sauce, Dijon Aioli, Lemon

Chef's Selected Maki Sushi 700.00

Futomaki, California Roll
Cucumber, Shinko/Takuan, Umeshiso

Vegetable Spring Rolls 700.00

Sweet Chili Sauce

Spanakopitas 700.00

Tzatziki Sauce

Arancini 700.00

Parmesan Saffron Risotto, Bacon, Roasted Garlic Aioli (No Bacon Option Available)

Wild Mushroom Tartlet 700.00

Swiss, Mozzarella

Seared Ahi Cakes 700.00

Spicy Citrus Aioli

Chicken Satay Skewers 800.00

Peanut or Teriyaki Glaze

Cajun Wok Seared Giant Prawns Market Price

Hors D'oeuvres are priced and sold per 100 pieces and presented on platters.

Warming equipment available for hot items.

Additional labor charge of \$125.00 per server to apply for butler passed service.

One server suggested per 100 guests.

POWER AND EQUIPMENT RENTAL MAY BE REQUIRED



Reception
OFFERINGS

Beverage + Bar Service

NON-ALCOHOLIC

Hawaiian Blend Coffee Regular, Decaffeinated	85.00 GAL
Herbal Tea Selections Hawaiian Natural Tea	85.00 GAL
Iced Tea Unsweetened Classic Iced Tea, Sweetened Tropical Iced Tea	85.00 GAL
Assorted Juices Passion-Orange-Guava Juice, Lemonade, Orange, Pineapple, Tropical Blends	85.00 GAL
Citrus Infused Water	25.00 GAL
Milk Whole, 2%, Skim	25.00 GAL
Soft Drink Selections Canned Soda, Local Juices	6.00 EA
Mananalu Bottled Water Eco-Aluminum Bottle	6.00 EA
Specialty Beverages Sparkling Water, Powerade, Energy Drinks	7.00 EA

HOSTED BAR

Tropical Drinks Blue Hawaii, Mai Tai, Tropical Itch	12.00 EA
Cocktails	12.00 EA
Domestic Beer	8.00 EA
Kona Longboard & Big Wave Beer	10.00 EA
House Wine Per Glass	10.00 EA
Soft Drinks	6.00 EA
Bottled Water Eco-Aluminum Bottle	6.00 EA
Punch Blue Hawaiian Punch, Mai Tai Punch	150.00 GAL
Sparkling Champagne Punch	150.00 GAL

NON-HOSTED BAR

**Credit & Debit Only - Prices are
subject to 4.712% GE Tax**

Hosted and Non-Hosted Bar setup charges are \$275.00 per bartender for up to 3 hours, and 95.00 per hour after.

POWER AND EQUIPMENT RENTAL MAY BE REQUIRED



Beverage
OFFERINGS

In-Booth Show Stoppers

ISLAND STYLE SMOOTHIES

Trust us, you'll get them looking at you, then talking to you.

Requires single phase, 20A/110V circuit(s) and a 5'x 8' operating space.

Includes:

1-2 Smoothie Flavors Per Day

Strawberry, Banana, Coconut, Kona Coffee, Mango, Pineapple (Dairy Based)

Appropriate Condiments

Blender(s) + Attendant(s)

250 (8oz.) Servings - 1,500.00

450 (8 oz.) Servings - 2,475.00

SHAVED ICE ENT(ICE)R

An island touch on a cool visual refresher.

Requires single phase, 20A/110V circuit(s) and a 5'x 8' operating space.

Includes:

1-2 Smoothie Flavors Per Day

Banana, Blue Vanilla, Strawberry, Pineapple, Pink Lychee

Appropriate Condiments

Includes Local Toppings: Li-Hing Mui Powder, Condensed Milk

Machine(s) + Attendant(s)

200 (8oz.) Servings - 1,200.00

400 (8 oz.) Servings - 2,200.00

GRAB-N-CHAT ICE CREAM

Can't go wrong with it. Who can resist it?

Requires single phase, 20A/110V circuit(s) and a 5'x 8' operating space.

Includes:

Assorted Ice Cream Novelties

Ice Cream Bars, Ice Cream Sandwiches, Fruit Bars (Based on Availability)

Napkins

Freezer Rental + Attendant(s)

240 Servings - 840.00

360 Servings - 1,260.00

A POPCORN PARTY

What can we say? The smell keeps em' coming!

Includes:

Choice of Popcorn

Buttered Popcorn, Sweet & Salty Kettle Corn Popcorn

Appropriate Condiments

Furikake, Rice Crackers

Napkins

Attendant(s)

200 Servings - 750.00

400 Servings - 1,250.00



Booth
OFFERINGS

In-Booth Show Stoppers

FRESH BAKED COOKIES TO GO

The aroma is sensational & it's a sweet way to thank them for stopping by.

Requires single phase, 20A/110V circuit(s) and a 5'x 8' operating space.

Includes:

1 Cookie Flavor Per Day

Chocolate Chip, Oatmeal Raisin, Double Chocolate, Peanut Butter, Sugar Cookie

Appropriate Service Ware

Table Top Oven

Cooking time per 45 cookies is 17-20 mins.

240 Servings - 960.00

Attendant required

CRAFT LEMONADES & ICED TEA

Have a drink and let's talk shop!

Requires a 5'x 8' operating space.

Includes:

1-2 Flavors Per Day

Blue Raspberry Lemonade, Strawberry Lemonade, Sweetened Island Iced Tea, Mango Tea, Passionfruit Tea, Hapa Iced Tea

200 (8oz.) Servings - 1,500.00

400 (8 oz.) Servings - 2,475.00

Attendant available

FRESH FRUIT CUPS

We'll provide the widest selection that the season permits!

Requires a 5'x 8' operating space.

Includes:

Assorted Seasonal Fruit Cups

Service Ware

200 Servings - 1,500.00

400 Servings - 2,475.00

HAWAIIAN COFFEE CART

There's nothing like the smell of coffee in... your booth!

Requires a 5'x 8' operating space.

Includes:

5 Gal. of Hawaiian Blend Coffee

Flavor Syrups

Coconut, Vanilla, Macadamia Nut, Mocha, Hazelnut, Caramel

Cream & Sugar

Half & Half, Non-Dairy Creamers, Sugar, Sugar Substitutes

Disposable Ware + Attendant(s)

475.00

Additional Gallons +85.00 EA



Booth
OFFERINGS

In-Booth Show Stoppers

SOFT DRINKS

Includes:

120 Beverages

Coke, Diet Coke, Sprite, Local Juices
(Based on Availability). Delivered in a
mobile cambro or soda bin.

Appropriate Service Ware

720.00

Additional Case + 144.00 EA

One case = 24 Beverages

SPARKING PUNCH*

Includes:

5 Gal. of Sparkling Punch

+ Seasonal Garnish

Service Ware

750.00

+Bartender required

MAI TAI PUNCH*

Includes:

5 Gal. of Mai Tai Punch

+ Seasonal Garnish

Service Ware

750.00

+Bartender required

WINE*

Includes:

Red & White Wine

House Red Wine (3 Bottles) + House
White Wine (3 Bottles)

Eco Service Ware

300.00

+Bartender required

DOMESTIC KEG BEER*

Includes:

Domestic Beer Keg

Budweiser, Bud Light

Service Ware

1,000.00

+Bartender required

MICRO BREW KEG BEER*

Includes:

Micro Brew Beer Keg

Kona Longboard Island Lager, Big Wave
Golden Ale

Service Ware

1,200.00

+Bartender required

*SERVICE OF ALCOHOLIC BEVERAGES SUBJECT TO APPROVAL BY SHOW MANAGEMENT

Booth
OFFERINGS

Show Stopper Enhancements

STAFFING RENTAL

Includes:

Service Staff

Booth services which include attendants, chefs, stewards and runners are available, please ask your catering manager

ICE BY THE POUND

125 Pound Minimum

Includes:

Mobile Cambro

250 Pounds - 150.00

125 Pounds - 100.00

Additional Pounds +1.00 EA



Booth
OFFERINGS



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