

SOPHISTIKATERED

CATERING & EVENT PLANNING

DELUXE HAWAIIAN MENU

www.sophistikatered.com

602.284.6794



APPETIZERS

*Brie en Croute**

Brie Cheese wrapped in a puff pastry and baked
served with Baguettes & Assorted Grapes

Other Flavored en croutes are

Apricot Rum Raisin
Raspberry Pecan
Mango and Pine Nut
Pineapple and Cherry

Red Roasted Pepper & Pine Nut
Sun Dried Tomato & Olive Tapenade

*Mango Papaya Shrimp Ceviche**
Shrimp and Red Onion, Cilantro, Ketchup with lemon juice

Tropical Fruits and Melon Displays
Mangos, Papaya, Pineapple, Assorted Melons (Depending on the Season)

Organic Baby Vegetable Display
Green, White Asparagus, Broccolini, Carrots, Pearl Tomatoes

Assorted Spring Rolls with Soy Peanut Sauce
Vegetarian, Pork, Chicken, Beef

*Coconut Shrimp with Passion Fruit Sauce**
Tempura Butterfly Shrimp, Rolled in Panko and Coconut Golden Fried
with Passion Fruit Sauce

Lumpia with Sweet and Sour
Pork, Beef, Chicken and Vegetable Sweet and Sour
Cabbage, Onion, Carrot, with Meats or not
Wrapped in Rice Paper and Deep Fried

Shrimp or Mango Curry Cream Endive Boats
Belgium Endive Leaf filled with Curried Cream Cheese
and Topped with Mango or Shrimp with Chive Garnish

Island Chicken Wings
Aloha Seasoned Rubbed Chicken Wings and Baked

Orange Peel Chicken
Soy Teriyaki Base with Orange Peel and Boneless Skinless Chicken

Teriyaki Chicken Skewers
Aloha Teriyaki Sauce Chicken Skewers

Kalbi Beef Skewers
Aloha Soy Sauce with Ginger, Garlic Chili, Sesame Oil, Clove and Brown Sugar

*Top Sirloin marinated and Grilled**

Kalua Spare Ribs
Salted and Smoked with Aloha Rub and baked Spare Ribs

Hawaiian Pineapple Meatballs
Ground Sirloin in a Aloha Barbeque Sauce with Pineapple

*Dilled Salmon, Planked**
Kosher Salmon, Planked Dilled and Baked

*Lomi Lomi Salmon**
Salt Cured Salmon diced with Tomato and Scallions

*Sushi and Sashimi**
Nori on the outside Very Clean Organic Rice with Real Crab,

Cucumber and Avocado
Aki, Mahi, Albacore, Salmon, Shrimp, Calamari, Eel,
on a California Roll with Plum Sauce and Sesame Seeds

SALADS

Mandarin Orange Salad
Mandarin Orange Slices with Red Bell Pepper, Waterchestnut in a Sweet Spring Mix

Strawberry, Feta, Pecan Spring Mix Salad
Fresh Sliced Strawberry, Crumbled Feta, Toasted Pecan in a Sweet Spring Mix

Traditional Garden Salad
Pearl Tomato, Red Onion, Cucumber, Grated Cheddar, Croutons with chopped Iceberg

Caesar Salad
Baby Green Romaine Lettuce with fresh Grated Parmesan and Toasted Croutons

Tropical Spring Salad
Diced Mango and Papaya with Pine Nuts, Red Pepper, and Asian Noodles in Sweet
Spring Mix

Mau'i Pasta Salad
Elbow Pasta with Diced Mango and Papaya, Scallions, Celery, Carrot with Rice Wine
Vinaigrette

Miso Ginger Cabbage Salad
Chinese Cabbage Diced and Tossed with Fresh Pickled Ginger in a Miso Dressing and
Sesame Oil

Tropical Fruit Salad
Mango, Papaya, Orange, Banana, Blue Berries and Strawberries,
with Shaved Coconut and Marshmallows

Dressings

Caesar
Ranch
Balsamic Vinegar and Oil
Raspberry Vinaigrette
Mango Vinaigrette
Poppy Seed Vinaigrette
Sesame Vinaigrette
Miso Ginger Vinaigrette

MAIN DISHES

Vegetarian

Teriyaki Portabella Mushroom Steaks
Curry Fried Tofu added to Vegetables

Chicken

Passion Fruit Chicken
Teriyaki Orange Chicken
Coconut Herb Chicken
Ginger Chicken
Lemon Chicken
Curry Chicken

Beef

Teriyaki Beef Medallions

Sesame BBQ Beef Medallions
Top Sirloin Medallions in Cabernet Reduction Sauce*
Hoisin Beef Medallions with Scallions
Mongolian Beef Medallions
Kalbi Beef Medallions

Pork

Pork Medallions in Kalua Sauce
Pork Medallions in an Apricot Cherry Sauce
Pork Medallions in Pineapple Rum Sauce

Fish

Salmon with a Coconut Herb Sauce*
Salmon with a Ginger Lemon Sauce*

Shrimp

Curried Shrimp*
Orange Peel Shrimp*

Imu

Kalua Pork
Maui Pork

SIDES

Pina Colada Rice with Wild Rice & Pineapple
Pina Colada infused Rice with Long Grain Wild Rice and Chunks of Pineapple Twice
Baked

Ginger Rice Pilaf
Long Grain Rice, Pilaf with Fresh Ginger Root and Scallions

Steamed Rice

Sticky Jasmine Rice

Rice with Mushrooms

Brown Rice with an Assortment of Wild Tree Mushrooms Sautéed

Chinese Rice

Long Grain Rice with Chinese Sausage, Scallions, and Dropped Egg

Hawaiian Rice

Fried Spam, Scallions, Pea, and Carrot in Long Grain Rice

Sesame Oil, Soy, and Stir Fried

Assorted Stir Fry Baby Vegetables

Organic Baby Carrots, Baby Zucchini, Baby Crook Neck,
Snap Peas, Portabellini, Shiitake, Stir Fried al dente

Hawaiian Potato Mac Salad

Salad Macaroni, Cubed Potato, Caramelized White Onion,
Scallions, Grated Carrots, and Mayo Dressing

Chinese Noodle

Udon, China Bean, Bamboo, Waterchestnut, in a Black Bean Curd

Vegetable and Long Rice

Assorted Petit Vegetables with Light Long Noodles

Chinese Long Bean with Bacon and Peanuts

China Bean with crispy Bacon fried with Peanuts in a Aloha Soy

Roasted Red Potato with Rosemary and Garlic

Little Baby Creamers Baked in Butter with Roasted Garlic and Fresh Rosemary and
Twice Baked

Roasted Garlic Mashed Potato

Caramelized Garlic infused in New Red Potato and Idaho blended with
Butter and Heavy Whipping Cream and Baked

DESSERTS

Mango Cheesecake

New York Cheesecake topped with fresh Mango slices topped with Mirin

Chocolate Mocha Cheese Cake

New York Cheesecake infused with Coco and Fudge topped with Kalua

Raspberry Cheese Cake

New York Cheesecake infused with Raspberry and topped with Chamborg

Tequila Key Lime Pie

Made with Florida Key Limes, Condensed Milk in a Graham Cracker Crust married with Tequila

Coconut Cake

Coconut Incrusted White Cake with Fresh Coconut Butter Cream

Banana Cream Pie

Fresh Sliced Bananas over Banana Cream Filling in a Graham Cracker Crust

*Pineapple Upside Down Cake**

Brown Sugar Crusted in a Yellow Cake Laced with Pineapple and Cherry

PRICING:

One Entrée, One Side, One Appetizer, One Salad, One Dessert, and Hawaiian Sweet Rolls for \$28.95pp

Two Entrées, Two Sides, Two Appetizers, One Salad, One Dessert, and Hawaiian Sweet Rolls for \$36.95pp; \$38.95 for extra salad

*these menu items are priced higher, please enquire for pricing

FOR BUFFET SET UP ADD A 22% GRATUITY OR \$150, WHICHEVER IS GREATER

THERE IS A \$35 DELIVERY CHARGE