

# hilobaycafe

## EVENTS

PLATED | FAMILY DINNER | PUPU PARTY

**PLATED DINNER.** Guests are seated and individually served one or more courses by Hilo Bay Cafe serving staff.

**FAMILY DINNER.** Guests are seated with shared plates on the table and guests serve themselves. Available at dinner only.

**PUPU PARTY.** Buffet-style event, typically with bite-size appetizers and beverages.

**ROOM CAPACITY:** 40 guests standing or seated; 25 guests for presentation/classroom seating. Final guest count is due 10 days prior to event.

**MINIMUMS**, excluding GE tax and service charge. Lunch: Monday-Thursday \$500 per event, Friday-Saturday \$700 per event. Dinner: Monday-Thursday \$700 per event, Friday-Saturday \$1200 per event.

**RESERVATION.** To reserve the event room for a specific date and time, the room rental fee is \$100 plus tax for daytime (11:00 am to 3:00 pm) or evening (5:00 pm to 10:00 pm). For all other times, the fee is \$100 per hour plus tax.

**FOOD AND BEVERAGE.** Food and beverages are provided by Hilo Bay Cafe. Hosts may pay a serving fee and bring in cakes, cupcakes, and/or wine. Menu selections are due ten days prior to the event.

**THANK YOU** for considering Hilo Bay Cafe for your event.

# PLATED DINNER

Guests are seated and individually served one or more courses by Hilo Bay Cafe serving staff.

**PLATED PRICES ARE PER PERSON**, based on guests served the same items.

**ADD \$1 FOR EACH ADDITIONAL OFFERING.** For example, if you would like to offer a choice of two starters, \$1 will be added to the per person price. To offer a choice of three starters, then \$2 will be added to the per person price. We accommodate dietary restrictions without charge.

## STARTERS

**chilled edamame 5** | hawaiian salt, sesame, garlic

**french onion soup 8**

**mixed greens 8** | cherry tomato, heart of palm, cucumber, white balsamic dressing

**peppered beef carpaccio 14** | crispy capers, horseradish crema, shallots, olive oil, hawaiian salt

**spicy tuna roll 4 pc 5, 8 pc 10** | tobiko

**warabi roll 4 pc 5, 8 pc 10** | fiddle fern, cucumber, avocado, crispy quinoa, teriyaki aioli

**rainbow roll 4 pc 7.5, 8 pc 15** | crab, ahi, smoked salmon, cucumber, avocado

**hawaiian ahi poke 8** | hawaiian chili oil, onion, shoyu, purple sweet potato chips

## MAINS

**½ lb bleu bay burger 16** | local beef, gorgonzola, brioche bun, hand-cut fries

**taro-quinoa burger 14** | carrots, beets, cucumber, mixed greens, basil mayo, brioche bun, hand-cut fries

**fresh catch fish and chips 20** | longboard beer batter, side salad, fries, lemon-caper tartar sauce

**crab cake salad 17** | mixed greens, tomatoes, wontons, sweet chili mayo, honey-sesame dressing

**sashimi salad 21** | fresh catch sashimi, mixed greens, daikon, cucumber, nasturtiums, ponzu vinaigrette

**hāmākua mushroom pot pie 15** | yellow curry vegetable filling, pastry crust, mixed greens

**hāmākua mushroom chicken pot pie 16** | yellow curry vegetable filling, pastry crust, mixed greens

**eggplant stack 18** | mozzarella, basil, arrabiata sauce, brown butter wilted kale

**garlic-lemon chicken breast 26** | caper-parmesan polenta, roasted tomato, saffron aioli, sautéed kale

**half rack maui rum bbq ribs 18** | cheesy scallion biscuit, liliko'i slaw

**togarashi pork chop 30** | warm ube-bacon salad, charred bok choy, pickled red onions, fresh chives

**angus ribeye 36** | chipotle-lime butter, summer squash, sautéed poblano + sweet peppers, yukon potato confit, salsa verde

**tenderloin filet 38** | chipotle-lime butter, summer squash, sautéed poblano + sweet peppers, yukon potato confit, salsa verde

**fresh catch MP** | daily preparation

**'aina poke bowl 18** | market vegetable poke, macadamia nuts, nori, sushi rice

**traditional chirashizushi 32** | assorted sashimi and poke, tamago, masago, ocean salad, nori, sushi rice

## DESSERT

**hilo homemade ice cream or sorbet 5**

**molten chocolate lava cake 8.5** | crème anglaise, berry coulis, kona coffee ice cream

**yuzu-apple bread pudding 10** | lemon shortbread crumble, ginger ice cream, miso caramel sauce

**pog panacotta 9** | guava cream custard, liliko'i syrup, orange supreme slices, liliko'i-dipped shortbread

**bananas foster cream pie 9** | house-made graham cracker, grilled apple bananas, vanilla pastry cream, rum caramel sauce, whipped cream

# FAMILY DINNER

Guests are seated with shared plates on the table, and guests serve themselves. Dinner only.

**FAMILY DINNER PRICES ARE BASED ON MAIN DISH.** Price includes starter, main dish, starch, vegetables, and dessert. Additional main dishes may be purchased.

## MAINS

**vegetarian 35/person** | crispy eggplant, tomato coulis, basil pesto, smoked mozzarella

**chicken 35/person** | 5oz garlic-lemon chicken breast, roasted tomato

**fresh catch 40/person** | 4 oz fresh catch | daily preparation

**steak 40/person** | 5 oz angus ribeye pupu style, chipotle-lime butter, salsa verde

add main for full or half table, per portion cost: eggplant +10 | garlic-lemon chicken +10 |  
fresh catch +15 | ribeye steak + \$15

## STARTERS (choose one)

**mixed greens and warm bread** | bread du jour, cherry tomato, heart of palm, white balsamic dressing

**sushi** | edamame, warabi roll 2 pc per person, spicy tuna roll 2 pc per person

## STARCH (choose one)

**rice pilaf** | grilled market vegetables

**confit potatoes** | duck fat, yukon gold potatoes

**mashed potatoes** | sour cream, chives

## VEGETABLES (choose two)

**brussels + mushrooms** | mustard-maple glaze, oven-roasted macadamia nuts

**honey-glazed carrots** | pickled fresno peppers, chives

**grilled cauliflower** | black garlic aioli, parmesan, hawaiian salt, olive oil

## DESSERT (choose one)

**molten chocolate lava cake** | crème anglaise, berry coulis, kona coffee ice cream

**yuzu-apple bread pudding** | lemon shortbread crumble, ginger ice cream, miso caramel sauce

**pog pana cotta** | guava cream custard, liliko'i syrup, orange supreme slices, liliko'i-dipped shortbread

**hilo homemade ice cream or sorbet**

# PUPU PARTY

Buffet-style event, typically with beverage offering. Pupu platters can be added to plated events and family dinners.

## PUPU PRICES BASED ON SINGLE SERVING SIZE.

**edamame 5** | hawaiian salt, sesame, garlic

**california twist roll 4 pc 7** | tempura fried soft-shell crab, cucumber, avocado, masago

**rainbow roll 4 pc 7.5** | crab, ahi, smoked salmon, cucumber, avocado

**spicy tuna roll 4 pc 5** | tobiko

**warabi roll 4 pc 5** | fiddle fern, cucumber, avocado, crispy quinoa, teriyaki aioli

**tekka maki roll 8 pc 6** | ahi

**kappa maki roll 8 pc 4** | cucumber

**salmon or ahi nigiri 2 pc 8**

**cream cheese wontons 2 pc 5** | sweet chili dipping sauce

**eggplant crostini 5** | parmesan custard, roasted eggplant, roasted red peppers

**caprese skewer 5** | fresh mozzarella, tomato, basil

**crab cake 5** | sweet chili aioli

**shrimp cocktail 2 pc 5** | pineapple, wasabi-lemon cocktail sauce

**hawaiian ahi poke 8** | hawaiian chili oil, onion, shoyu, purple sweet potato chips

**sashimi MP** | hamachi, salmon, fresh catch (market price depending on assortment)