

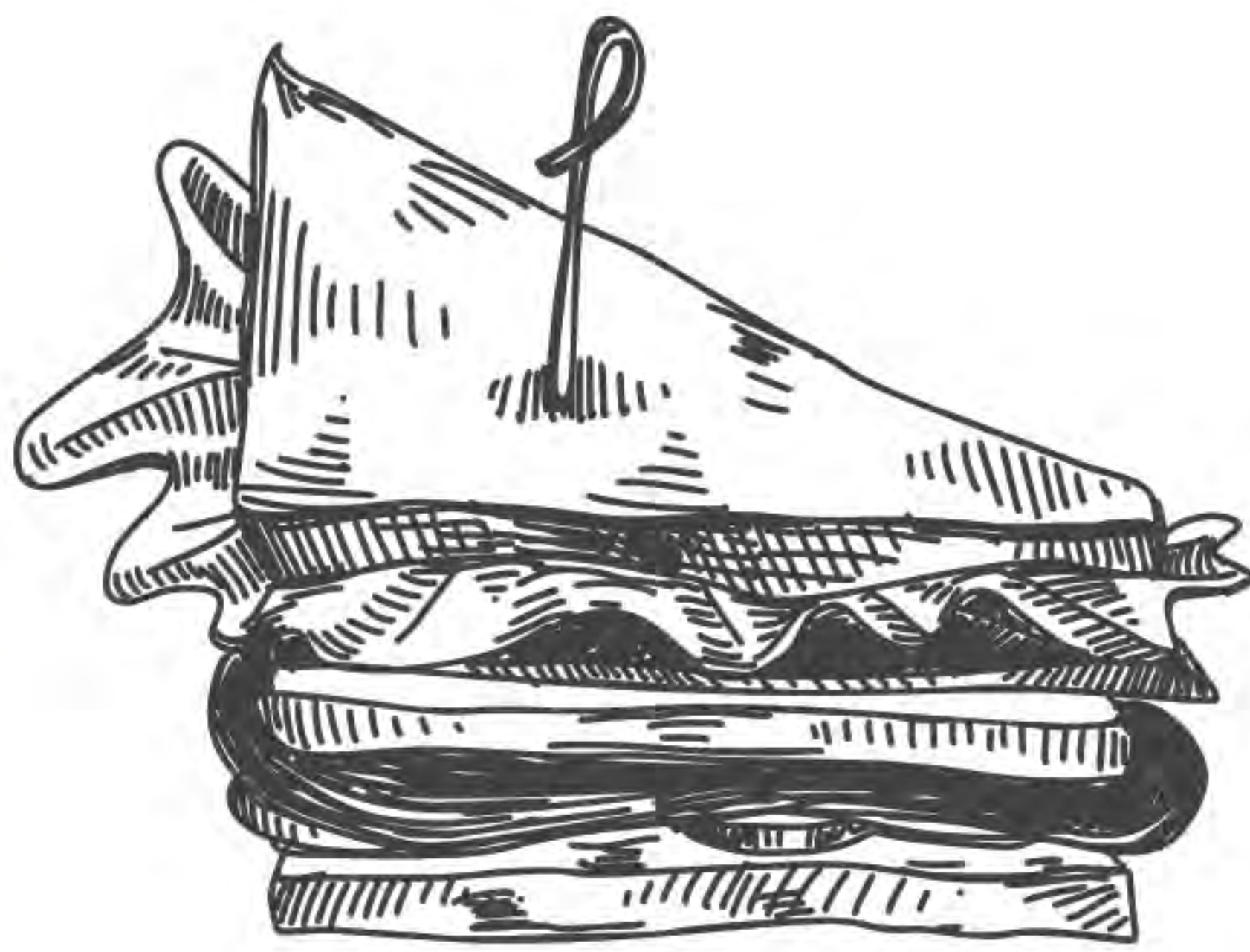
STATIONS RECEPTION DINNER

Passed Appetizer Selections

Minimum 75 Guests

3 passed appetizers & dessert station included with all stations reception dinners

at Bali Hai



chicken satay
ginger soy

chicken egg roll
mustard plum

jerk chicken
tortilla chip, black bean, mango

chicken dumpling
teriyaki

chicken rumaki
pineapple, water chestnut, bacon +2

crab cakes
thai basil remoulade, sesame

shrimp satay
sweet & spicy sambal

crab rangoon
yuzu-mango

fried calamari
thai chile arrabiata, pickled pepper

smoked salmon
cucumber cup, caper cream

scallop shooter
wasabi-soy bloody mary +2

shrimp tempura
yuzu ponzu +2

poached shrimp
wasabi cocktail +2



beef satay
red thai curry

beef meatball
hoisin, scallion

beef crostini
blue cheese, asian pear +2

cili sliders
korean bbq, american, grilled onion +2

mini ham & cheese
swiss, sourdough

pork meatball
hoisin, scallion

mini reuben
corned pork belly, rye, sproutkraut, kimchi aioli

pork potsticker
yuzu ponzu

pork rumaki
pineapple, water chestnut, bacon +2

vegetable spring roll
sweet & spicy sambal

avocado toast
cilantro, furikake

cream cheese wontons
scallion, mustard-plum

spinach & shiitake eggroll
sweet potato miso

vegetable croquette
korean bbq

asian-style scotch quail egg
hot mustard +2

twice baked potato
black garlic, chive

smoked blue cheese & pear tart
tamari walnut +2



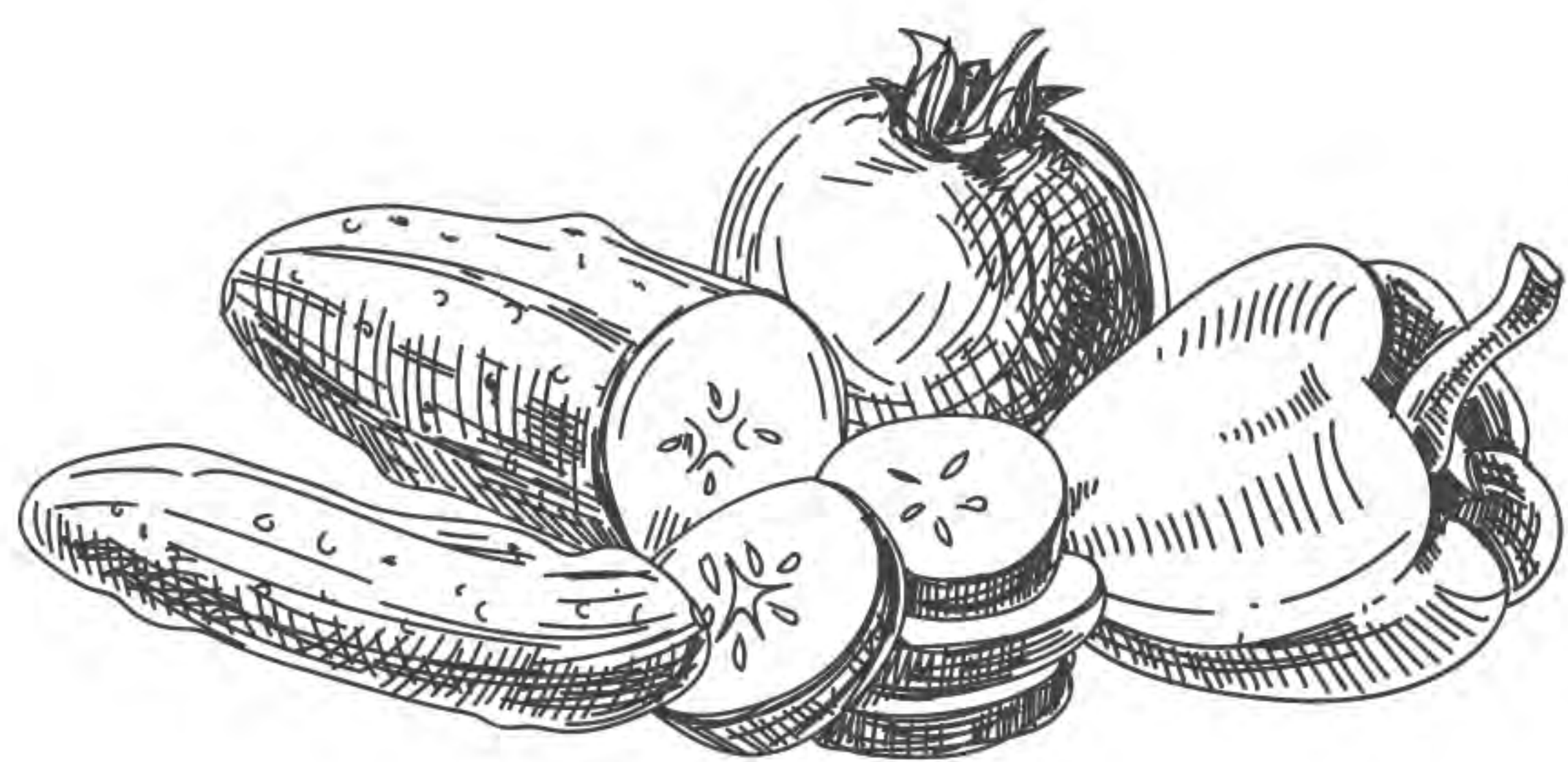
at Bali Hai

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Bread & Salad



bread
flatbread, rolls, pineapple butter

cucumber
red onion, tomato, shiso, sesame, rice wine vinaigrette

caesar salad
miso-scallion vinaigrette, furikake crouton

croissants
choice of two: coconut-tomato, creamy potato soup or mushroom miso

wedge
baby iceberg, asian pear, tamari walnut, blue cheese

Cheese & Charcuterie



cheese
chef's selection of domestic & imported

charcuterie
assortment of salumi & cured meats marinated olives, pickles, peppers

nuts
toasted, roasted, candied

spreads
mustard, mostarda, preserves

flatbreads
crackers, toasts, crisps

Dessert



selection of cili pastries & confections

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at Bali Hai

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<i>Asian</i>	<i>Hawaiian</i>	<i>American</i>
<p>thai vegetable <i>snow pea, daikon, cabbage, rice noodle, cashew, ginger-soy</i></p> <p>cucumber <i>red onion, tomato, shiso, sesame, rice wine vinaigrette</i></p> <p>satays <i>cucumber salad, ginger-soy, red thai curry sauces</i></p> <p>vegetable spring roll <i>sweet & spicy sambal</i></p> <p>cream cheese wonton <i>scallion, mustard-plum</i></p> <p>beef meatball <i>hoisin, scallion</i></p>	<p>fruit salad <i>yuzu simple syrup, mint</i></p> <p>maccaroni salad <i>sesame mayo, carrot, scallion</i></p> <p>rice <i>jasmine, lemongrass, furikake</i></p> <p>char-grilled mahi-mahi <i>plum wine sauce, mango-pineapple chutney</i></p> <p>roasted jidori chicken thighs <i>moa tunupau sauce</i></p> <p>sr farms pork loin <i>jerk spice, teriyaki</i></p>	<p>kettle potato chips <i>togarashi</i></p> <p>wedge <i>baby iceberg, asian pear, tamari walnut, blue cheese</i></p> <p>french fries <i>cili seasoning, ketchup</i></p> <p>mac & cheese <i>macaroni, applewood smoked bacon, parmesan, herb</i></p> <p>grilled ham & cheese <i>neuskes smoked ham, tillamook cheddar, pineapple butter</i></p> <p>sliders <i>cape grim grass fed beef sliders, bbq, american, grilled onion, chile mayo</i></p>
<i>Seafood</i>	<i>Meat & Potato</i>	
<p>thai vegetable <i>snow pea, daikon, cabbage, rice noodle, cashew, ginger-soy</i></p> <p>cucumber <i>red onion, tomato, shiso, sesame, rice wine vinaigrette</i></p> <p>satays <i>cucumber salad, ginger-soy, red thai curry sauces</i></p> <p>vegetable spring roll <i>sweet & spicy sambal</i></p>	<p>potatoes <i>choice of: scallion potato puree, wasabi mashed potatoes or black garlic potato puree</i></p> <p>toppings <i>cheddar, scallion, bacon, sour cream, grilled onion</i></p> <p>vegetables <i>choice of: sautéed vegetables with garlic-mirin butter or shiso balsamic grilled vegetables</i></p> <p>sr farms pork loin <i>jerk spice, teriyaki</i></p> <p>slow roasted double r ranch prime rib <i>herb au jus, wasabi-horseradish cream</i></p>	

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