



CATERING

by the Willows

The Willows restaurant, known for it's delicious all-you-can eat Hawaiian food buffet, can now provide you with our restaurant quality food at your own home or the location of your choice! We offer full service catering (equipment rentals, staffing, décor) for all budgets and locations.



Local / Hawaiian Buffet Menu

20 people minimum

Chilled items (3 selections)

* Each additional chilled item \$1.50 per person

Mixed Field Green Salad

Caesar Salad with Garlic croutons & Parmesan cheese

Chilled Bean Sprouts with sesame oil, chili flakes, and green onions

Garlic pepper macaroni salad

Ahi poke with alae sea salt, Maui onions, green onions

Tako poke with Hawaiian sea salt, cucumbers, chili peppers

Lomi Lomi Salmon

Poi



Starch

Steamed White Rice

Dinner Rolls

Hot Entrees

Steamed Vegetable Medley with garlic herb butter

Okinawan Sweet Potatoes

Fried Saimin with char siu pork

Deep Fried Chicken Karaage with ginger soy glaze

Soy/Star Anise Baked Chicken

Ginger & Garlic BBQ chicken

Mochiko Chicken

Chinese Style Mahi Mahi with ginger cilantro pesto

Sautéed Mahi Mahi with lomi tomato & caper relish

Peppered Roast pork

Kal Bi Beef Short Ribs

Chicken Long Rice

Slow Braised Kalua Pig and Cabbage

Hawaiian Lau Lau with Pork & Butterfish

The Willows Famous Curry (Shrimp or Chicken)

(Condiments include Raisins, Shredded Coconut, Peanuts, & Mango Chutney)



Squid Luau additional \$2.00 per person

Prime Rib Carving Station additional \$5.00 per person

Desserts (3 selections)

* Each additional dessert item \$2.00 per person

Fresh Fruit Selection

Haupia

Fried Haupia

Tirimisu Squares

Macadamia Nut Cream Pie

Haupia Coconut Cake

Coconut & Pineapple Bread Pudding

3 hot entrée selections \$30.00 per person

4 hot entrée selections \$32.00 per person

5 hot entrée selections \$34.00 per person

(Prices do not include 4.712% tax and an 18% catering service fee)



In addition to the local / Hawaiian favorites the Willows is known for....we also offer Pacific Rim style dishes. You can order them a la carte or create your own one-of-a-kind buffet.

Pupus / Hors de voures

Each item below has 20 pieces/20 portions

Chilled Items

Vine Ripened Tomato and Fresh Mozzarella with Aged Balsamic and Basil Puree	37.50
Edamame Poke, Maui Onion, Green Onion, Alae Sea Salt, Truffle Oil	37.50
Lavosh with Stilton Bleu Cheese, Caramelized D'Anjou Pears, Chives	37.50
Soprassata Salami, Fromage Cheese, Herb Pesto on Crostini	37.50
Marinated Artichoke Hearts, Apple Wood Bacon, Garlic Hummus, on Crostini	37.50
Prosciutto Wrapped Button Mushrooms with Lemon Tarragon Vinaigrette	37.50
Cheese Platter, Double Cream Brie, Smoked Gouda, Maytag Blue, Crostinis	43.75
Ahi Sashimi w/Wasabi Soy Sauce, Ume Dipping Sauce	43.75
Shrimp Ceviche w/Green Papaya Salad, Cilantro, Toasted Sesame Seeds	43.75
Tasmanian Salmon Tartar, Truffle pate, Black Tobiko, Fresh Mint	43.75
Unagi "Chirashi" with Wasabi Tobiko, Kabayaki Sauce, Tamago Chiffonade	43.75
Chilled Shrimp Cocktail with Ume Shiso Cocktail Sauce	43.75
Smoked Lomi Lomi Salmon, Caramelized Maui Onions, Taro Chips	43.75
Kampachi Sashimi with Kaffir Lime Leaf Infused Ponzu Sauce, Soy Reduction	43.75
Blue Crab and Sea Asparagus Salad with Cilantro Aioli and Togarashi Chili Flakes	43.75
Three Peppercorn Seared Ahi on Crispy Won Ton with Sesame Vinaigrette	43.75
Galangal Beef and Lettuce Wraps, Thai Basil, Vietnamese Style Dipping Sauce	43.75

Warm Items

Roasted Portobella Mushrooms with Balsamic Beurre Blanc, Croutons,	37.50
Slow Cooked Hamakua Mushroom "Pizzas", Caramelized Onions, White Cheddar	37.50
Cherry Tomato and Goat Cheese Tart, Basil Vinaigrette, Smoked Paprika	37.50
Apple Bacon Mushrooms, Rosemary Sprig, Aged Balsamic, Cracked Pepper	37.50
Truffle Infused Pork Siu Mai with Ginger Cilantro Pesto	31.25
Furikake Crusted Shrimp, Thai Style Curry Katsu Dipping Sauce	43.75
Blue Crab and Fennel Stuffed Mushrooms, Parmesan Hollandaise Sauce	37.50
Pan Seared Scallop, Lemon Tarragon Vinaigrette, Lomi Lomi Tomatoes	43.75
Peanut Crusted Chicken Satays with Tzatziki Sauce, Fresh Mint	43.75
Spicy Sambal Pork with Thai Basil Emulsion, Shiitake Mushroom Slaw, Bao Buns	43.75
Grilled Duck with Bing Cherry Port Wine Reduction, Caramelized Leeks	43.75
Kal Bi Style Beef Skewers with Kabayaki Glaze, Citrus gremolata, Pine Nuts	43.75

Salads / Entrees / Desserts

Serves approximately 20 guests per order
(unless sold by the pound or per piece)

Chilled Salads

Seasonal Vegetable Crudite, Ranch Dressing	40.50
Seasonal Fruit Platter, Fresh berries, Fresh Mint	40.50
Mixed Field Greens, Tomatoes, Japanese Cucumbers, Balsamic Sherry Vinaigrette	40.50
Baby Romaine Caesar, Parmigiano Reggiano, Anchoovy Vinaigrette, Garlic Croutons	40.50
Grape Tomato and Fresh Mozzarella with Aged Balsamic and Basil Puree	40.50
Grilled Balsamic Vegetables, Cracked Pepper, Extra Virgin Olive Oil, Chives	37.50
Chopped Cobb, Eggs, Bacon, Avocado, Bleu Cheese, Roasted Pepper Vinaigrette	40.50
Nu Potato Salad, Maui Onion, Bacon Bits, Celery, Buttermilk Dressing	37.50
Rotini Pasta, Sopressata Salami, Artichoke Hearts, Lemon Tarragon Vinaigrette	37.50
Chilled Soba Noodles, Edamame, Shiitake Mushrooms, Tamago, Sesame Dressing	40.50
Smoked Salmon & Spinach, D'anjou Pears, Roasted Walnuts, Orange Dressing	42.50
Greek Salad, Kalamata Olive, Feta Cheese, Garbanzo Beans, Oregano Vinaigrette	40.50
Chinese Chicken Salad, Crispy Won Ton, Pear Tomatoes, Celery, Oriental Dressing	40.50
Warabi and Tofu, Bay Shrimp, Sambal Olek, Red Onions, Ponzu Vinaigrette	40.50
Seared Poke w/Watercress, Vine Ripened Tomato, Cilantro Soy Vinaigrette	42.50

Starches

Steamed White Rice	34.50
Mashed Potatoes/Garlic Mashed Potatoes	35.50
Yukon Potato Au Gratin, Thyme, Cream, Garlic, Smoked Gouda, Flat Leaf Parsley	37.50
The Willows Fried Rice, Bacon, Portuguese Sausage, Eggs, Kamaboko, Sambal	40.50
Roasted Nu Potatoes, Garlic, Thyme, Rosemary, Cracked Black Pepper	35.50
Fried Ciao Mein Noodles, Pipikaula, Cabbage, Onions, Carrots, Celery, Oyster Sauce	40.50
Chow Fun Noodles, Shrimp, Bean Sprouts, Pipikaula, Garlic, Shiitake Mushrooms	40.50

Hot Vegetables

Steamed Garden Vegetables with Garlic Herb Butter	37.50
Roasted Tomatoes w/Wilted Spinach, Fresh Mozzarella, Citrus Gremolata	37.50
Baby Bok Choy w/Shiitake Mushrooms, Oyster Broth, Sliced Carrots, Bean Sprouts	37.50
Slow Cooked Ratatouille, Zucchini, Red Peppers, Onions, Basil, Garlic Cloves	37.50
Grilled Asparagus with Roasted Peppers, Parmigiano Reggiano, Cracked Pepper	37.50

Chicken & Duck

Teriyaki Chicken Karaage, Teriyaki Sauce, Green Onion, Sesame Seeds	50.75
Grilled Misoyaki Chicken, Shiitake Mushrooms, Grilled Onions	50.75
Furikake Chicken Katsu, Sweet Chili Katsu Sauce, Fresh Cilantro	50.75
Ginger Soy Braised Chicken with Star Anise, Ka'u Orange, Shiitake Mushrooms	50.75
Mochiko Garlic Chicken, Kabayaki Glaze, Grilled Green Onions	50.75
Porcini Chicken w/Apple Wood Bacon & Crimini Mushroom Relish	50.75
Lemon Cracked Pepper Roast Chicken, Natural Jus w/Basil, Charred Corn	50.75
Slow Cooked Char Siu Duck, Choi Sum, Sliced Cabbage	57.00
Pan Roasted Duck Breast, Rosemary Bing Cherry Reduction, Caramelized Leeks	59.25

Beef & Pork

Spicy Korean Style Pork, Ginger, Garlic, Kim Chee Sauce	50.75
Braised Miso Pork Belly, Sake, Ginger, Green Onions	52.75
Galangal Marinated Flank Steak, Sesame Garlic Sauce, Braised Cabbage	52.75
Kal Bi Beef Short Ribs, Soy Ginger Reduction, Caramelized Green Onions	52.75
Braised Asian Short Ribs, Wilted Spinach, Natural Jus	56.00
Bacon Wrapped Pork Tenderloin, Sautéed Mushrooms, Rosemary Jus	56.00
Oven Roasted Beef Tenderloin, Aged Balsamic Jus, Crispy Onions	59.25

Seafood

Chinese Style Opakapaka, Ginger, Cilantro, Sesame Oil	56.00
Slow Braised Shutome, Pancetta Bacon, Red Onion, Caramelized Leeks	50.95
Furikake Crusted Ahi with Kabayaki Sauce	56.00
Misoyaki Salmon, Won Bok Cabbage, Green Onions, Black Sesame Seeds	56.00
Pepper Crusted Ahi, Kaffir Lime Leaf Butter Sauce, Toasted Grape Tomatoes	56.00
Sauteed Mahi Mahi with Tarragon Butter, Sautéed Fennel, Mac-Nut Pesto	56.00
Pan Seared Scallops, Lup Cheong, Won Bok, Star Anise, Garlic, Ginger	59.25

Hawaiian favorites

Ahi Poke, Sesame Oil, Chili Pepper, and Alae Sea Salt	12.95 / lb
Tako Poke, Chili Pepper Water, Maui Onions, and Cucumbers	11.95 / lb
Lomi Lomi Salmon	9.95 / lb
Poi	7.95 / lb
Mini Pork Lau Lau	3.95 / pc
Chicken Long Rice, Maui Onions, Ginger, Green Onions	43.95
Kalua Pig	50.95
Haupia	1.25 / pc

Desserts

Green Tea Panna Cotta, Ginger Syrup	25.00
Vanilla Scented Caramel Flan, Fresh Berries	35.00
Tiramisu, Coffee Bean, Shaved Chocolate	40.00
Meyer Lemon Cheesecake, Mint Gelee, Lemon Zest	40.00
Chocolate Hazelnut Cake, Crème Anglaise, Toasted Hazelnuts	40.00
Champagne Zabaglione, Fresh Seasonal Berries, Whipped Cream (in champagne flute)	50.00



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