



Private & Special Events Menu

APPETIZERS

Cucumber Cups w/ Smoked Salmon & Capers

Cucumber Cups w/ Herbed Cream Cheese-Cherry Tomatoes

Curry Chicken Salad on Endives

Chicken Satay w/ Peanut Sauce

Pesto Skirt Steak w/ Blue Cheese Dip

Sesame Crusted Ahi w/ Wasabi Aioli

Shrimp Ceviche Cocktail

Pot Stickers w/ Sweet Chili

Chicken Lettuce Cups

Mushroom Lettuce Cups

Caprese Skewers

Greek Salad Skewers

Crudit  Cup w/ Goddess Dip

Steak Fajita Kebabs

Lemon-Garlic Chicken Kebabs

BBQ Shrimp Skewers

Margarita Flatbread

Mushroom & Arugula Flatbread w/ Truffle Oil

Summer Rolls w/ Peanut Dipping Sauce

Caramelized Onion-Mozzarella Bruschetta

Tomato Basil Bruschetta

Pesto Shrimp Bruschetta

BBQ Pulled Pork Bruschetta

ENTREES

BEEF

Beef Bourguignon

Teriyaki Beef Short Ribs

Cajun Rib Eye w/ Corn Salsa

New York Steak w/ Chimichurri

Prime Rib Roast w/ Creamy Horseradish

My Honey's Meatloaf w/ Mushroom Sauce

PORK

Pork Tenderloin w/ Creamy Rosemary-Dijon

Pork Tenderloin w/ Ginger Soy Reduction

Asian BBQ Pork Ribs w/ Garlic Egg Noodles

Vietnamese Lemongrass Pork Tenderloin

Cajun Pork Chops w/ Corn Relish

CHICKEN

Cornish Hen w/ Apple-Sausage Stuffing

Chicken Marsala w/ Mushroom Sauce

Oven Roasted Herbed Chicken

Chicken w/ Lemon Caper Sauce

BBQ Chicken

Teriyaki Chicken

SEAFOOD

Garlic Shrimp

Salmon w/ Dill Lemon Sauce

Japanese Style Baked Salmon

Cajun Spiced Salmon w/ Pineapple Salsa

Sesame Crusted Ahi Tuna w/ Soy Ginger Lime Sauce - MP

Herb Crusted White Fish w/ Fennel & Bell Peppers

VEGAN & VEGETARIAN

Roasted Vegetable Lasagna
Pesto Pasta Primavera
Vegan Curry Tofu w/ Cashews
Vegan Chickpeas & Tomato stew
Thai Curry w/ Vegetables & Tofu



PASTA & NOODLES

Shrimp Scampi w/ Linguine
Spaghetti & Meatballs
Chicken Alfredo w/ Linguine
Classic Beef Lasagna
Ginger Beef Noodles
Pad Thai Noodles

STIR-FRY DISHES

Chicken & Broccoli
Beef & Broccoli
Shrimp & Broccoli
Pepper Steak Stir-Fry

Thai Basil Chicken Stir-Fry
Thai Basil Beef Stir Fry
Five Spiced Shrimp Stir-Fry
Mixed Vegetable Stir-Fry



RICE

Hapa Rice
Brown Rice
Coconut Rice
Basmati Rice
Calrose Rice
Plain Jasmine
Basmati w/ Toasted Almonds
Basmati w/ Lemon Zest & Parsley

VEGETABLES

Grilled Asparagus
Roasted Baby Carrots
Herbed Butter Mushrooms
Sauté Mixed Vegetables w/ Thyme
Grilled Vegetables w/ Chimichurri
Brussel Sprouts w/ Bacon & Honey
Steamed Broccoli & Cauliflower
Snow Peas w/ Shitake & Teriyaki
Bok Choy w/ Garlic Sauce

SALAD

Strawberry Summer Salad w/ Balsamic Vinaigrette

Signature Fall Salad w/ Maple Balsamic

Italian Salad w/ Garlic Parmesan Dressing

Greek Salad w/ Lemon Vinaigrette

Classic Caesar w/ Croutons



Caprese Pasta Salad

Mediterranean Orzo Pasta Salad

Classic Tabbouleh Salad

Cucumber & Tomato Salad

Broccoli Salad w/ Bacon

Hawaiian Macaroni Salad

Potato Salad w/ Mustard Vinaigrette

SOUP

Clam Chowder

Shrimp Bisque

Potato Leek Soup

Chicken Noodle

Minestrone

Texas Beef Chili

Artichoke Soup

White Bean & Kale Soup

CALL: 808-213-0046

EMAIL: chef@jojoscatering.com

DESSERTS

Fresh Fruit Cups

Fresh Pineapples & Watermelon

Chocolate Covered Strawberries

Plain Cheese Cake w/ Chocolate Glaze

Assorted Cupcakes

No-Bake Berry Tiramisu

Hawaiian Coconut Cream Pies

Chocolate Haupia Pies

Apple Pie w/ Vanilla Ice Cream

Strawberry Short Cakes

Chocolate Mousse w/ Raspberry Sauce

Fudge Brownies & Ice Cream

Assorted Mini Cookies

Thai Sticky Rice w/ Fried Bananas

Thai Sticky Rice w/ Mangos



Bon Appetit....



PRICES

BUFFET PRICES

Steaks & Seafood Options for Buffet – Add \$5

1 Side Item - \$5 Per Person

1 Entrée Item - \$6 Per Person

2 Entrees & 2 Sides - \$20 Per Person

3 Entrees & 2 Sides - \$25 Per Person

4 Entrees & 3 Sides - \$35 Per Person

5 Entrees & 4 Sides - \$45 Per Person

Appetizers & Soup

1 Soup Item - \$5 per person

1 Appetizer Item - \$5 per person

2 Appetizer Items - \$10 per person

3 Appetizer Items - \$15 per person

4 Appetizer Items - \$20 per person

5 Appetizer Items - \$25 per person

DESSERTS

1 Dessert Item - \$3 per person

2 Dessert Items - \$6 per person

3 Dessert Items - \$9 per person

4 Dessert Items - \$12 per person

5 Dessert Items - \$15 per person

PARTY PLATTERS

Fruit Platter

Pineapples, Strawberries, Watermelon, Grapes, Blueberries.

Cheese Platter

Cheddar, Gouda, Pepper Jack, Goat, & Crackers.

Antipasto

Mixture of Cured Meats, Cheese, Olives, Artichokes, Crostinis.

Crudité Platter

Mixture of Vegetables & Dip.

DIP CHOICES: Hummus, Curry Hummus, Tzatziki, Spinach, Ranch

Small (Serves 10) - \$45.00

Medium (Serves 20) - \$70.00

Large (Serves 30-40) - \$100.00



Shrimp Cocktail Platter

Sm. (serves 10) - \$50

Med. (serves 20) - \$75

Lg. (serves 30) - \$95

Personal Chef - In House

~ Plated Meals ~



One Course ~ \$55 per person

Choose One Salad, One Entree, One Side, & One Dessert

Two Courses ~ \$85 per person

Choose One Salad, Two Entrees, Two Sides, & One Dessert

Three Courses - \$125 per person

Choose One salad, Three Entrees, Two Sides, & One Dessert

NOTE: Steaks & Seafood Options - Add \$10

Additional Fee: \$50 per hour for Chef's time & travel

On-Site Catering

2-3 Hours Food Service – Buffet Attendance

15 – 50 Guests: \$50.00
51 – 100 Guests: \$100.00
101 – 200 Guests: \$200.00
201 – 300 Guests: \$300.00

Will Include: Table Clothes for the buffet tables, Chafing Dishes, Quality Disposable Plates, Flatware, Napkins, & Floral Decorated Platters.

NOTE: 18% Gratuity will be added to the bill for **On-site Catering**.

Drop-Off Catering

Delivery & Set-Up Only

5 – 50 Guests: \$25.00
51 – 100 Guests: \$50.00
101 – 200 Guests: \$100.00
201 – 300 Guests: \$150.00

Will Include: Quality Disposable Plates, Utensils, Serving Utensils, & Napkins.
Will also provide Sternos & Warming Trays if needed for **(51)** or more guests.
Please ask one of our team members when ordering.

Plated Meals require many staff members. Please call to discuss further details.

Additional Fee: 4.5% Hawaii State Tax

CALL: 808-213-0046

EMAIL: chef@jojoscatering.com



Live Aloha & Bon Appetit...