



**ZACH'S EVENT CATERING**  
**2026 MENU'S**



# ZACH'S EVENT CATERING

## appetizers

### **Arancini** (vegan)

Ali'i Mushroom and Sweet Corn with spicy tomato sauce **\$6**

### **Baked Stuffed Shrimp**

with Blue Cheese, Spinach, and Garlic in Truffle Cream Sauce **\$7**

### **Bao**

Pork belly **\$3**

Duck **\$8**

Sweet potato **\$3**

### **Beef Tataki Filet Mignon**

Seared and Wrapped Around Blanched Asparagus with Ponzu **\$7**

### **Bruschetta** (vegan)

Pesto, Tomato, and Mozzarella **\$4**

### **Cold Tofu** (vegetarian)

with cold ginger and taegu **\$5**

### **Crostinis**

Caprese / Smoked Salmon /Mushroom Goat Cheese / Hummus with Roasted Tomatoes and Balsamic Pearls **\$4**

### **Charcuterie Board**

Assorted Meats and Cheeses, Pickles, Fruits, Veggies, and Crackers **\$10**

### **Foie Gras on Toasted Brioche**

with Honey Herb Mustard **\$8**

### **Fresh Oysters \$3 per Oyster**

### **Grilled Octopus**

with Dijon Caper Citrus Chimichurri **\$8**

### **Hamachi Cucumber Sashimi Rolls**

with Ponzu and Black Tobiko or Su Miso Sauce **\$7**

### **Hummus Platter** (vegan)

with Grilled Pita Bread, Assorted Veggies, Pickles, and Artichokes **\$8**

### **King Crab**

with Asparagus and Dill Hollandaise **\$8**

### **Lobster Bisque Shooters \$4**

### **Mini Tacos**

Ahi **\$5**

Crab **\$8**

### **Mini Crab Cakes**

Sesame Soy Mustard Sauce or Tartar Sauce **\$4**

### **Oyster shooters**

with quail yolk and ikura **\$8**

### **Prime Rib Sliders \$8**

### **Sashimi Platter \$18**

### **Shrimp Cocktail**

with Wasabi Cocktail Sauce **\$8**

### **Stuffed Mushrooms** (vegetarian)

Blue Cheese and Garlic Stuffed Mushrooms **\$4**

### **Torched Filet Mignon Sashimi**

with Yuzu Kosho Paste, Soy, and Shiso Leaf **\$20**

### **Veggie sushi rolls** (vegan)

on soy paper and wasabi aioli **\$6**

### **Wasabi Deviled Eggs \$4**

#### **Add-ons**

Ikura **\$4**

Caviar **\$6**

# ZACH'S EVENT CATERING

## soups and salads

### SOUPS

#### **Lobster bisque**

Real clam chowder with sweet corn

Chicken consume **\$5**

#### **Cream of asparagus with king crab**

Seafood saffron bouillabaisse **\$4**

### SALADS

#### **Panzanella salad**

#### **Caesar Salad**

#### **Heart of Palm Salad (Nobu's Style)**

#### **Fiddlehead Fern Shoot Salad**

#### **Beet Salad**

Golden beets and garden veggies

#### **Deconstructed ahi nicoise**

# ZACH'S EVENT CATERING

## appetizer bars

### POKE BAR

Spicy Ahi  
Kimchi Tako  
Ahi Limu  
Shoyu Ahi  
Cold Ginger Ahi or Hamachi  
Clam Poke  
Tofu Limu Poke  
Furikake Salmon

### TACO BAR

Quesadillas can be made upon request

Beef  
Fish  
Chicken  
Roasted veggie  
Roasted pork

### Toppings:

Lettuce  
Cheese  
Pico de gallo  
Citrus onion & cilantro  
Sour cream  
Taco sauce  
Cabbage  
Corn or flour tortillas

# ZACH'S EVENT CATERING

## sushi bar menu

2 hour service  
\$30 per person

### HAND ROLLS

California

Spicy Ahi

Veggie

with cucumber, sprouts, and avocado

**Add ons available \$20**

Hotate

Ikura

Scallop

Tako

Unagi

Uni

### Nigiri

Ahi

Hamachi

Salmon

Unagi

### CUT ROLLS

Cucumber

Tekka

**Specialty Roll** (choose 1)

Caterpillar

Cali filling, avocado,  
topped with unagi sauce

Red Dragon

Spicy ahi, cucumber, sprout  
filling, topped with unagi sauce

Rainbow roll

Cali filling, ahi, hamachi,  
salmon, topped with unagi sauce

# ZACH'S EVENT CATERING

## set menu

### Hawaiian Menu \$35

Kalua pork  
Pork lau lau  
Rice  
Lomi salmon  
Chicken long rice  
Chinese chicken salad  
Sweet potato

#### Add-ons

Ahi poke \$7  
Poi \$3  
Haupia \$2  
Beef stew \$5  
Fruits \$3

### Italian Menu \$55

Grilled chicken pesto pasta  
Grilled lamb rack  
Golden beet salad  
Antipasto or Caprese  
Charcuterie board  
Flatbread pizza  
Mushroom risotto

#### Add-ons

Grilled tako leg  
with chimichurri

### Prime Rib Dinner \$45

Prime rib  
Mashed potatoes  
Caesar salad  
Dinner rolls  
Creamy horseradish  
Au jus

### Japanese Menu \$40

Miso salmon  
Furikake rice  
Zaru soba with wasabi and tsuyu  
Watercress tofu salad with sesame  
ginger dressing  
Karaage  
Futomaki rolls

#### Add-ons

Butterfish \$10  
Steak with ponzu butter \$8  
Sashimi \$20  
Tempura \$8  
Hamachi kama \$9  
Fried ahi belly \$6

### Local Menu \$35

Rice  
Mac salad  
Garlic chicken  
Char siu fried noodles  
Roast pork with brown gravy  
Beef stew

#### Add-ons

Teriyaki chicken  
Chicken katsu  
Chili frank  
Hamburger steak with gravy  
Garlic pork chops  
Chinese-style steamed

# ZACH'S EVENT CATERING

## Hawaiian style menu

### Appetizers

Mini Crab Cakes  
with Soy Chili Mustard Sauce

Mini Ahi Cakes  
with Kabayaki Sauce

Sushi Hand Roll Station

Kalua Pork Tacos

Ahi Poke Bites

Veggie Spring Rolls

Pork Spring Rolls

Chicken Spring Rolls

Gyoza Bites

Pork Belly Bao

Sweet Potato Bao

Grilled Octopus Bites  
with Yuzu Aioli

Teriyaki Beef Skewers

Teriyaki Chicken Skewers  
with Garlic Aioli

### Mains / Sides

Chinese-Style Steamed Local Snapper

Boneless Kalbi Grilled Beef  
with Ginger Soy Sauce

Pan-Roasted Seared Ahi  
with Wasabi Ginger Beurre Blanc

Grilled Garlic Teriyaki-Style Chicken

Steamed Okinawan Sweet Potato

Coconut Sweet Potato Mash

Garlic Ginger Jasmine Rice

Seasonal Grilled Local Vegetables

Veggie Yellow Curry

Eggplant and Vegetable Green Curry

Ginger Soy-Marinated Roasted Pork

Grilled New York Steak  
with Hawaiian Chili Pepper chimichurri

Kalua Pork

# ZACH'S EVENT CATERING

## bento menu

### BENTOS \$15

#### **Poke Bowl Bento**

Sushi rice, imitation crab mix, avocado, cucumber, furikake and unagi sauce

#### **Bento #1**

Fried noodles with veggies, char sui, grilled hotdog, teriyaki chicken, furikake rice

#### **Bento #2**

Mochiko chicken, potato salad, ume musubi, spam, zaru soba noodles

#### **Dakine Bento**

Spam musubi, fish katsu with tartare sauce, garlic chicken, chow mein noodles

#### **Hawaiian Bento**

Hawaiian bento with kalua pork, rice, chicken long rice, lomi salmon, okinawan sweet potato

#### **Kalihi Special Bento**

Pork adobo, garlic fried rice, potato salad, chow fun noodles, fried eggplant

#### **Ono Bento**

Fried chicken, furikake musubi, 2pcs futomaki, chow fun noodles, ebi fry

#### **Japanese Bento**

Cone sushi, tempura sweet potato, chicken katsu, hotdog, yakisoba fried noodles

#### **Mayjah Bento**

Fried chow mein noodles w/ char sui, furikake musubi, mochiko chicken, sesame green beans, oshinko, futomaki, hotdog, veggie yakisoba, garlic chicken, veggie chow mein noodles, furikake salmon, ume musubi, ohitashi sprouts

#### **Vegetarian Bento**

Veggie chow mein noodles, fried fish with tartar sauce, ume musubi, sesame green beans, oshinko

#### **Vegan Bento**

Zaru soba noodles, furikake musubi, sesame green beans, tofu with ginger pesto, oshinko

# ZACH'S EVENT CATERING

## build your own bento

### BUILD YOUR OWN BENTO \$25

#### **Starch** Choose 2

Chow-fun noodles

Chow-mein noodles with char siu

Cone sushi

Fried yakisoba noodles

Furikake musubi

Konbu musubi

Salmon musubi

Shiso musubi

Ume musubi

Veggie futomaki

Zaru soba

#### **Proteins** Choose 2

Ahi sashimi 5pcs

Assorted nigiri 3pcs

Blackened ahi with garlic sauce

Crab cake with dill tartar sauce

Garlic shrimp with ponzu butter

Miso butterfish

Miso salmon

New York steak with chimichurri

Unagi

Uni pasta

#### **Veggies** Choose 3

Assorted oshinko

Hijiki salad with edamame and gobo

Natto with ikura and green onions  
and quail egg

Nishime

Sliced fried tofu with truffle poke sauce

Soy roasted root veggies

Sweet chili eggplant

Oden

Ohitashi sprouts

Ohitashi spinach

Ponzu cucumber



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