



Catering Menu

Finadene Boys LLC.
DBA - Fire House/Aloha Poke Shop
1111 Bishop Street, Suite 116
Honolulu, Hawaii 96713

For full catering services call (808) 533-7653.

BUFFET OPTIONS

Hawaiian Regional Buffet #1

- Waipoli Baby Green Salad with Ho Farms Tomatoes, Toasted Macadamia, and Ewa Onion Vinaigrette or Passion Fruit Vinaigrette
- Tropical Fruit Platter with Passion Fruit Mint Dressing
- Kauai Shrimp Cakes with a Togarahi Aioli
- Grilled Cracked Pepper Rib Eye With Red Wine Reduction
- Lemon Herb Garlic Roast Chicken
- Pan Seared Garlic Prawns with Brandy Cream Sauce
- Garlic Smashed Potatoes
- Local Vegetable Of The Day
- Hawaiian Sweet Bread Rolls with Passion Fruit Honey Butter

Hawaiian Regional Buffet #2

- Nalo Baby Green Salad with Roasted Beet, Ho Farms Cucumbers, Ho Farms Tomato, Local Goat Cheese Crumble, Toasted Pine Nuts, Served With Balsamic Vinaigrette
- Huli Huli Chicken Kelaguen- Grilled Chicken Marinated with Limes, Lemons, and Hawaiian Chilies Topped with Freshly Grated Coconut and served corn tortillas
- Shinto Farms Grilled Pork Tenderloin with
- Pan Seared Fresh Island White Fish with Sake Butter Sauce
- Maui Beef Braised Boneless Short Ribs With Chamorro Style Red Rice with Caramelized Onions and House Bacon Bits
- Alone Farms Kabocha Pumpkin and Ewa Sweet Corn Sauteed

Hawaiian Regional Buffet #3

- Waipoli Baby Greens with Mixed Local Veg, Ho Farms Tomatoes, Toasted Macadamia, and Served With Ewa Onion vinaigrette
- Kunia Farms Mizuna and Hearts Of Palm Salad with Sesame Vinaigrette
- Kalua Pig Spring Rolls with a Poi Pineapple Dipping Sauce
- Grilled Petite Filet Mignon with Oxtail Demi Glace
- Garlic Marinated Chicken Breast with Tamari Teriyaki Truffle Dipping Sauce
- Saffron and Lemon Grass Steamed Jasmine Rice
- Sautéed Island Local Vegetable Of The Day

Local Luncheon Buffet

- Waipoli Baby Greens with Mixed Local Veg,

- Hau'ula Tomatoes, Toasted Macadamia, and Selection of Ewa Onion Vinaigrette or Butter milk Dressing
- Kalua Pig Spring Rolls with a Spicy Pio Pineapple Dipping Sauce
 - Soy Braised Boneless Short Ribs Kalibi Style
 - Chamorro Marinated Chicken Skewers
 - China Town Style Chow Mein with Char Siu Pork And Local Vegetables
 - Portuguese Fried Rice with Local Eggs

Luau Buffet

- Waipoli Baby Greens with Mixed Local Veg, Hau'ula Tomatoes, Toasted Macadamia, and Selection of Ewa Onion Vinaigrette or Butter milk Dressing
- Smoked Salmon Lomi with Lemongrass Chili Pepper Water
- Ti Leaf Steamed Kalua Pork
- Squid Luau
- Beef and Kalo Stew
- Pineapple Glazed Tamari Teriyaki Chicken
- Okinawan Purple Potatoes
- Steamed White Rice
- Hawaiian Sweet Bread Rolls with Passion Fruit Honey Butter

PUPU OPTIONS

- Ahi Tartar with Grilled Hearts of Palm Served on a Lumpia Crisp
- Ahi Wonton Tacos with Asian Slaw Garnished with Cherry Tomato, and Avocado Slice
- Chinese Roasted Duck with HOUSE MADE Hoison Hawaiian Honey Sauce served with Steamed Bao (Buns)
- Braised Big Island Baby Abalone with Sumida Farms Watercress Relish and Scallion lemon Sauce
- Garlic Brussel Sprouts with Bacon and Macadamia nuts
- Chicken Kelaguen With Corn Tortillas
- Grilled chicken Marinated with Limes, Lemons, and Hawaiian Chilies
- Ewa Corn Cakes with Ho Farms Tomato, and Big Island Avocado
- Chef Special Caviar Pie with Toast Points
- Kahlua Pork Sliders with House Slaw, Togarashi Aioli and Garnished with Cornichon and Local Cherry Tomato
- Mini Tenderloin With a Port Shallot Butter Crust
- Pan Seared White Fish With Ewa Corn Shimeji mushrooms Sake Butter Sauce
- Kalua Pig Spring Rolls With Spicy Pio Dipping Sauce
- Panko Crusted Crab Cakes with Togarashi Aioli
- Shrimp with Lemongrass Chili Aioli
- Miniature Kahlua Pig Tacos
- Ho Farms Tomato and Caramelized Fennel Bruschetta
- Vietnamese Summer Rolls With Shrimp Served with a Spicy Nampla Sauce
- Truffle Tomato and Mascarpone Tartlets
- Selections of House Rolled Maki or Nigiri Sushi

- Avocado Eggrolls with a Tamarind and Cashew Dipping Sauce
- House Pizza Bites with Dipping Sauces
- Grilled Shrimp Cocktail with a Spicy Guava Cocktail Dipping Sauce

PLATED MENUS

Plated Menu Option #1

Minimum 10 pax

First Course:

- Goat Cheese Stuffed Shrimp Cakes Togarashi Aioli

Second Course:

- Waipoli Baby Greens, Roasted Beets, Toasted Macadamia, Local Goat Cheese, and Ewa Onion Vinaigrette

Third Course:

- Choice of Citrus Marinated or Macadamia Crusted Local Catch served with Celeriac Puree, Local Vegetable, and served With a Sake Butter Sauce

Fourth Course:

- Waialua Chocolate Brownie with Hawaiian Vanilla Bean Ice Cream and House whip Cream

Plated Menu Option #2

Minimum 10 pax

First Course:

- Crab Cake with a Togarashi Aioli

Second Course:

- Pan Seared Scallop and Grilled Heart of Palm Salad with Mizuna and Served with a Sesame Vinaigrette

Third Course:

- Choice of Pan Seared Local Catch or Grilled Filet Mignon on Fingerling Potato Ali Mushroom, Rainbow Chard, and Served with an Oxtail Demi glaze

Fourth Course:

- Guava Crème Brule with Kauai Sugar and Fresh Berries

PLATED SALADS

- Roasted Beets, Local Greens ,Big Island Goat Cheese, Hamakua Springs Tomato, Ho Farms Cucumbers, Toasted Macadamia nuts, Served With And big island orange Vinaigrette
- Ahi Carpaccio, Big Island Avocados, Ho Farms Pickled Cucumbers and Served Wasabi Tamari Dipping Sauce
- Kamuela Tomato, Waialua Asparagus, Okinawan Roasted Potato with Lemon Vinaigrette Dressing
- Waipoli Baby Romaine With Parmesan House Croutons, Creamy Garlic Caesar Dressing and Shaved Parmesan
- Plated Entree's
- Grilled Tenderloin, Port Shallot Butter Crust, Demi Glaze
- Seared Catch, Root Puree, Rainbow Chard, and Oxtail Demi Glaze
- Seared Catch, Celery Root Puree, Local Vegetable, Sake Butter Sauce
- Seared Catch, Okinawan Potato, Ho Farms Asparagus, White Wine Butter Sauce
- Brined Roasted Masala Chicken With Greens and Roasted Garlic Brandy Cream Sauce
- Braised Lamb, Caramelized Onions, Mint Jelly with Fresh Arugula and Seasoned White Bean
- Pan Seared Rib Eye, Onion Rings, Taro Puree, greens, and Served with Finadene Sauce
- Pasta and Vegetable With Parmesan Cream Sauce and Garnished With Freshly Grated Parmesan Cheese

PLATED DESERTS

- Guava Crème Brûlée with Fresh Berries
- Market Local Fruits With Crème and House Chocolate
- Seasonal Fruit Cobbler With Local Rum Caramel And Tahitian Vanilla Ice Cream
- Waialua Chocolate Brownie with Tahitian Vanilla Ice Cream
- Hot Chocolate Lava Soufflé with Waialua Dark chocolate and Kula Strawberry jus
- Banana Foster with Tahitian Vanilla Ice Cream