



Catering Menu

**Kamehameha Schools
Kea'au Campus**

Guidelines

Flik Independent Schools Dining is pleased to present this Catering Menu designed specifically for your campus. This guide serves only as a sampling of our catering abilities and does not reflect the full range of selections and services we can provide.

Our Executive Chef and whole management team will gladly assist you in developing a personally designed menu for your event. We look forward to ensuring a fantastic dining experience for you and your guests.

All Requests Must Be Submitted By the Spoonfed App

You will need to register with the app to submit catering orders

We require 10 business days' notice for all orders.

* We will do our best to accommodate all events, but due to current market conditions, we may need to find an alternative solution with you.

Conditions and Service Fees:

Evenings and Weekends may require an additional surcharge to defray the costs of labor.

Timing

When filling out the "Catering Request On the App" please note that the **Set-Up Time** is an "approximate time" that we will be there to begin set-up (usually 15-45 minutes before the event). The **Set-By Time** is the time the food needs to be in place, and ready for your guests (usually 15 minutes before your guest's arrival or break).

For stations or buffet luncheons, we require access to the room an additional 30 minutes in advance for set-up.

At this the campus guidelines for "Covid" service dictate individual meal service only. We are happy to accommodate all requests within campus guidelines.

Cancellation Policy

If an order is canceled in less than 72 hours additional service fee may be applied due to operational expenses.

Additional Charges

China:

Our services include all the necessary disposable paper products for a successful event. For a more formal event, china and silverware are available for an additional charge.

Station Attendants:

Some of our Menu Items require a station attendant and are marked as such. When station events are required, the charge is \$25 per hour with a minimum of 4 hours.

Wait Staff:

Our normal charges include the set-up, delivery, and pick-up of all orders. If you wish to have a professional wait staff present for your function, the cost is \$25 per hour with a 4-hour minimum charge.

Locally Driven:

We want you to know that we are dedicated to serving as much micro local products as possible. Partnering with local farmers and adding to the island sustainability is a pillar for our menu planning.

From the deli

All items selected here have a 10-piece minimum per selection. All items are served in boxes with bagged chips, hand fruit, house made cookie, appropriate condiments and bottled beverage.

Choose from our assorted premade sandwiches on artisan rolls:

House Roast beef & cheddar with horseradish aioli and spinach or
Herb roasted turkey breast with swiss, crisp lettuce and honey dijon mayo or
Smoked ham and provolone with greens and tomatoes or
Roasted vegetables and field greens with balsamic roasted peppers or
Albacore tuna salad with crisp celery and local green onion

\$8

Simply sandwiches

Classic sliced bread sandwich with choice of turkey, ham, roast beef and sliced cheese, lettuce and tomato. Mayo and mustard packets on the side.

\$6

Chilled Entrée Salads

Boxed individually, served with appropriate dressings, fresh dinner rolls, house baked cookies and assorted bottled beverage.

All items have a 10-piece minimum per selection.

Classic Chicken Caesar

Crisp romaine lettuce, shredded parmesan, house made croutons, herb roasted chicken breast and classic Caesar dressing.

\$5

Kea'au Cobb Salad

House roasted turkey, crisp smoked bacon, crumbled blue cheese, tomatoes, chopped boiled egg, diced avocado on fresh field greens with house made vinaigrette.

\$7

South Point Spinach Salad

Tender spinach leaves topped with chopped cucumbers, tomatoes, thin sliced red onion, black olives, feta cheese and your choice either roasted chicken breast or roasted tofu. Served with house made vinaigrette.

Coming in Hot

All hot selections require a 10 person minimum per item (excluding meal of the day) and are delivered with all of the needed cutlery and napkins. Vegetarian and special dietary items are available upon request if not listed below.

Hawaiian Plate

Kalua pig and cabbage, chicken long rice, steamed white rice, poi, steamed uala, lomi lomi salmon and haupia.

\$9

Mauka to Makai

Soy sesame marinated flank, miso glazed fresh fish, steamed rice, garlic ginger seared string or long bean.

\$10

Pasta, Yeah You

Cheese filled tortellini and assorted roasted vegetables with your choice of roasted garlic marinara, alfredo or pesto cream sauce. Served with toss green salad and fresh dinner rolls.

\$8

Mix Plate Madness

Choose two of the following entrees served with steamed white, brown or hapa rice and stir fry veggies.

- Teri Chicken
- Bulgolgi Beef
- Chicken Adobo
- Furikake Kabayako Salmon
- Honey Miso Tofu
- Vegetable Curry Stew

\$9

Simply Meal of the Day

Please check the online menu www.flikisdining.com for specifics.

\$4

Snack Attack

Mid-morning or later in the afternoon, this menu is designed for the in between times you just need fuel the tank. Served and priced individually with a 6-person minimum.

- House made granola, fresh berries and greek yogurt parfaits \$3.5
- Roasted & crisp vegetables with hummus & house made herbed flatbread \$2.5
- Fresh baked cookies & house made soft salted pretzel sticks \$1.75
- Wedged triple cream brie, artisan crackers and sweet grapes \$3
- Charcuterie box, cured meats and assorted domestic cheeses, marinated olives, house flatbread and artisan crackers \$7
- Assorted chilled hand fruit \$1
- Tofu and Uala poke bowl \$5
- Cookies and milk \$2

We are so grateful for your trust with this event, mahalo piha. This Catering Menu was created specifically for your campus and serves as a sampling of our culinary support for your event. If you are not seeing a solution that fits your vision, our Executive Chef and whole management team will gladly assist you in developing a personally designed menu. We look forward to ensuring a fantastic dining experience for you and your guests while acting on our kuleana to best support the local purchasing initiative.