



E&O Trading Company

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Private Party Menus and Booking Sheet

2007



Interest Sheet

Contact Information:

Contact Name: _____

Company Name *or* Name of Reservation: _____

Work Phone: (_____) _____ - _____ Mobile Phone: (_____) _____ - _____

Fax: (_____) _____ - _____ E-mail: _____

When is the best time of day to call you regarding the details of your function? _____

Event Information:

What is the date of your function? _____

What time would you like to hold your function? *(Please include arrival & departure time)* _____

How many guests are attending? _____

What type of menu are you looking for? *(I.e. Cocktail Reception, Family Style Dinner, etc.)* _____

What type of alcohol would you like to offer? *(I.e. Open Bar, Wine & Beer, None, etc.)* _____

Any other specific details or concerns at this time? _____



APPETIZER CHOICES

CRISP INDONESIAN CORN FRITTERS WITH CHILI SOY SAUCE
GRILLED CHICKEN SATAY WITH INDONESIAN PEANUT SAUCE
GINGER MARINATED PORTOBELLO MUSHROOM SATAY WITH SWEET SOY SAUCE
GINGER STEAK WITH SESAME DIPPING SAUCE
ASSORTED NAAN BREADS WITH SAUCES
VIETNAMESE IMPERIAL ROLLS WITH CHICKEN AND SHRIMP AND NUOC CHAM DIPPING SAUCE
CRISPY VEGETABLE SPRING ROLLS WITH HOISIN DIPPING SAUCE
POTATO AND GREEN PEA SAMOSAS WITH TOMATO SAMBAL DIPPING SAUCE

Cocktail Reception Menus

KEWALO PACKAGE

\$25.00 per person, (Choice of 5 from above)

KAHALA PACKAGE

\$29.00 per person, (Choice of 7 from above)

DIAMOND HEAD PACKAGE

\$33.00 per person, (Choice of 5 from above)

As well as 3 from below:

TIGER PRAWN AND PINEAPPLE SATAY
CHICKEN, PRAWN AND SHIITAKE MUSHROOM LETTUCE CUPS WITH TARO CHIPS
AHI TUNA TARTAR WITH LEMONGRASS, CHILIES & CILANTRO ON LOTUS ROOT
WOOD GRILLED SALMON SATAY WITH PINEAPPLE HOISIN SAUCE
CHINESE SALT & PEPPER PRAWNS
THAI MANGO GLAZED SPARE RIBS
LEMONGRASS MARINATED GRILLED DUCK BREAST WITH HERBS ON STEAMED RICE BUNS



LUNCHEON MENUS

\$27.00 Per Person

Butter Lettuce Salad with Creamy Miso Dressing and House Made Panir Cheese
Assorted Oven Baked Naan Bread with Sauces



(All three items will appear on a special menu and the guests will have a choice of one)

Tandoori Style Chicken with Saag Aloo, cool Cucumber Raita and Curried Vegetable Salad
Indonesian Fried Rice with Tiger Prawns and Char Siu Pork
Misoyaki Salmon served with Matcha Green Tea Rice and Lotus Root Namasu

(Choice of one dessert from below)

\$32.00 per person

Appetizers served family style with Salad Course

Chicken and Portobello Mushroom Satays with Sauces
Assorted Oven Baked Naan Bread with Sauces

Individual Burmese Ginger Salads with Green Papaya, Cabbage, Peanuts, Sesame and Pumpkin Seeds



(Items will be served family style on platters)

Tandoori Style Chicken with Saag Aloo, cool Cucumber Raita and Curried Vegetable Salad
Indonesian Fried Rice with Tiger Prawns and Char Siu Pork
Grilled Rare Hawaiian Ahi Tuna with Sweet Soy and Baby Bok Choy



(Choice of one dessert from below)

Choice of Desserts

Warm Banana Spring Roll with Rum Caramel Sauce, Macadamia Nuts, served with Banana Heath Bar Gelato

Assorted Trio of Fresh Fruit Sorbets



Emperor's Package \$63.00 per person

(PLEASE SELECT FOUR APPETIZERS TO BE SERVED FAMILY STYLE OR TRAY PASSED)

CRISP INDONESIAN CORN FRITTERS WITH CHILI SOY
GRILLED GINGER SESAME STEAK SATAY
MARINATED PORTOBELLO MUSHROOM SATAY WITH GINGER SOY SAUCE
GRILLED CHICKEN SATAY WITH INDONESIAN PEANUT SAUCE
CRISPY SALT & PEPPER CALAMARI WITH GREEN CHILI VINEGAR DIPPING SAUCE (FAMILY STYLE ONLY)
VIETNAMESE IMPERIAL ROLLS WITH CHICKEN AND SHRIMP AND NUOC CHAM DIPPING SAUCE
THAI MANGO GLAZED SPARE RIBS (FAMILY STYLE ONLY)
CHICKEN, PRAWN AND SHITAKE MUSHROOM LETTUCE CUPS WITH TARO CHIPS
CRISPY VEGETABLE SPRING ROLLS WITH HOISIN DIPPING SAUCE
POTATO AND GREEN PEA SAMOSAS WITH TOMATO SAMBAL DIPPING SAUCE
LEMONGRASS MARINATED GRILLED DUCK BREAST WITH HERBS ON STEAMED RICE BUNS

SALADS

(SALADS SERVED INDIVIDUALLY)

GREEN TEA SOBA NOODLE SALAD WITH SPRING GREENS AND SHITAKE MUSHROOMS
YUZU CITRUS DRESSING
OVEN BAKED ASSORTED NAAN BREADS WITH SAUCES (ACCOMPANIES SALAD COURSE)

ENTRÉES

(ALL ITEMS WILL BE SERVED FAMILY STYLE AT TABLES)

TANDOORI STYLE CHICKEN WITH SAAG ALOO, COOL CUCUMBER RAITA AND CURRIED VEGETABLE SALAD
TWICE COOKED BEEF SHORT RIBS IN AN OOLONG TEA BRAISE, GRILLED ON THE HARDWOOD GRILL AND FINISHED
WITH A WINE REDUCTION

INDONESIAN FRIED RICE WITH PRAWNS AND CHAR SIU PORK

“CHAR SIU” STYLE SMOKED BLACK COD WITH SAUTEED KAI CHOY AND PICKLED VEGETABLES

DESSERT

(Please choose one for your menu)

WARM BANANA SPRING ROLL WITH RUM CARAMEL SAUCE,
MACADAMIA NUTS, & BANANA HEATH BAR GELATO

TRIO OF FRESH FRUIT SORBET

FLOURLESS CHOCOLATE SILK CAKE WITH THAI COFFEE GELATO

****Buffet Style Available for Parties of 100 Guests or more****



THE ZEN FAMILY MENU

\$53.00 PER PERSON

APPETIZERS

*Shared on family style platters at Table or Tray Passed
(PLEASE CHOOSE THREE)*

CRISP INDONESIAN CORN FRITTERS WITH CHILI SOY
GRILLED GINGER SESAME STEAK SATAY
MARINATED PORTOBELLO MUSHROOM SATAY WITH GINGER SOY SAUCE
GRILLED CHICKEN SATAY WITH INDONESIAN PEANUT SAUCE
VIETNAMESE IMPERIAL ROLLS WITH CHICKEN AND SHRIMP AND NUOC CHAM DIPPING SAUCE
CHICKEN, PRAWN AND SHITAKE MUSHROOM LETTUCE CUPS WITH TARO CHIPS
CRISPY VEGETABLE SPRING ROLLS WITH HOISIN DIPPING SAUCE
POTATO AND GREEN PEA SAMOSAS WITH TOMATO SAMBAL DIPPING SAUCE

SALADS

BUTTER LETTUCE SALAD WITH CREAMY MISO DRESSING AND HOUSE MADE PANIR CHEESE
(SERVED INDIVIDUALLY)
ASSORTED OVEN BAKED NAAN BREADS WITH SAUCES
(SERVED ON FAMILY STYLE PLATTERS)

ENTRÉES

Shared on family style platters

TANDOORI STYLE CHICKEN WITH SAAG ALOO, COOL CUCUMBER RAITA AND CURRIED VEGETABLE SALAD
&
INDONESIAN FRIED RICE WITH PRAWNS AND CHAR SIU PORK
&
KOREAN TWICE COOKED BEEF SHORT RIBS IN AN OOLONG TEA BRAISE, GRILLED ON THE HARDWOOD GRILL AND
FINISHED WITH A WINE REDUCTION
&
VIETNAMESE OR THAI STYLE OPAKAPAKA WITH FORBIDDEN BLACK RICE AND TANGY CUCUMBER SALAD

DESSERT

*Served Individually
(PLEASE CHOOSE ONE)*

WARM BANANA SPRING ROLL WITH RUM CARAMEL SAUCE,
MACADAMIA NUTS, & BANANA HEATH BAR GELATO

TRIO OF FRESH FRUIT SORBET

FLOURLESS CHOCOLATE SILK CAKE WITH THAI COFFEE GELATO



BUDDHA'S BOUNTY

\$42.00 PER PERSON

APPETIZERS

*Tray Passed or Family Style
(PLEASE CHOOSE THREE)*

CRISP INDONESIAN CORN FRITTERS WITH CHILI SOY
GRILLED GINGER SESAME STEAK SATAY
MARINATED PORTOBELLO MUSHROOM SATAY WITH GINGER SOY SAUCE
GRILLED CHICKEN SATAY WITH INDONESIAN PEANUT SAUCE
CHICKEN, PRAWN AND SHITAKE MUSHROOM LETTUCE CUPS WITH TARO CHIPS
VIETNAMESE IMPERIAL ROLLS WITH CHICKEN AND SHRIMP AND NUOC CHAM DIPPING SAUCE
CRISPY VEGETABLE SPRING ROLLS WITH HOISIN DIPPING SAUCE
ASSORTED OVEN NAAN BREADS AND SAUCES
POTATO AND GREEN PEA SAMOSAS WITH TOMATO SAMBAL DIPPING SAUCE

(Served Family Style on Platters)

INDONESIAN FRIED RICE WITH PRAWNS AND CHAR SIU PORK
&
TANDOORI STYLE CHICKEN WITH SAAG ALOO, COOL CUCUMBER RAITA AND CURRIED VEGETABLE SALAD
OR
KOREAN BBQ BEEF WITH KIM CHI, PICKLED CUCUMBERS, SESAME WATERCRESS AND BEAN SPROUTS
&
OVEN ROASTED MISOYAKI SALMON WITH MATCHA GREEN TEA RICE AND LOTUS ROOT NAMASU

DESSERT

*Individual Portions
(PLEASE CHOOSE ONE)*

WARM BANANA SPRING ROLL WITH RUM CARAMEL SAUCE,
MACADAMIA NUTS, & BANANA HEATH BAR GELATO

TRIO OF FRESH FRUIT SORBET



HOUSE BAR

\$6.00 PER DRINK

SVEDKA VODKA
GORDON'S GIN
CRUZAN ESTATE RUM
SAUZA WHITE TEQUILA
RAYNAL BRANDY
BALLANTINE SCOTCH
JIM BEAM BOURBON

CALL BAR

\$7.00 PER DRINK

ABSOLUT VODKAS
SKYY VODKA
BEEFEATER GIN - BOMBAY GIN – TANQUERAY GIN
BACARDI RUMS
CRUZAN RUMS
MT. GAY RUM
HORNITOS TEQUILA
CANADIAN CLUB - CHIVAS REGAL
CROWN ROYAL - JACK DANIELS
SEAGRAM'S 7 - SEAGRAMS' VO
WILD TURKEY 80
JAMESON IRISH WHISKEY - POWERS IRISH WHISKEY

PREMIUM BAR

\$8.00 PER DRINK

BELVEDERE VODKA – CHOPIN VODKA – CIROC VODKA
HANGAR 1 VODKAS - KETEL ONE VODKA
BOMBAY SAPPHIRE GIN - HENRICK'S GIN
TANQUERAY 10 GIN
GOSLING'S BLACK RUM - LEMON HART RUM - PYRAT XO
CAZADORES REPOSADO TEQUILA - CHINACO REPOSADO TEQUILA
HERRADURA REPOSADO TEQUILA
HENNESSY VS - REMY VSOP
KNOB CREEK BOURBON - MAKER'S MARK



ADDITIONAL SERVICES

E&O Trading Company is happy to assist with any of the following items for your private event.

- Complete audio/visual needs
- Musical entertainment
 - Live music - Hawaiian, Contemporary, Lounge, Jazz
- Performances
 - IONA Dance Company
 - DJs
- Decorations
- Floral
- Special cakes and desserts
- Off-site catering (see enclosed materials)