

‘Kona Catering’ ... Example Menus

Dinners

*Fresh Fish Exotic Wild Rice Pilaf, Hot thyme Sauce
Baked Garnet yams, Salad & Dressing, Avocado Dip/ chips
Cookies & Ice cream/Chocolate Dream sauce*

*Thai Coconut Ginger Curry, Basmati Rice Ginger Sesame Tofu/ Erin’s magic
sauce Garden Salad, Miso Magic Dressing, Apple Apricot Crisp*

*Angel Hair Rice Pasta, Mac nut Pesto Sauce, Herbed Baked Chicken Italian
Veggie Sauté/ Salad, Balsamic dressing, Ultimate Brownies*

*Roasted herbed Purple Sweet Potatoes, Yams,
Red Potatoes, Tofu Sour Cream, Fresh Fish, Ginger Mac nut Green Beans
Salad, Mango Crisp*

*Savory Creamy Carrot Ginger Soup, Indian Coconut Rice/Tofu
Salad/ dressing, Chocolate Passion Pie*

*Lemon butter garlic baked fresh fish, Exotic Forbidden rice/ Secret Sauce, Salad
& Dressing, Carrot Cake*

Creamy cashew Indian Vegetable curry/ Basmati Rice

Lunch

*Middle Eastern Humus, Pita Pockets
Greek Salad/Feta cheese, SG brown rice*

*Fresh Tuna Salad, Mixed Quinoa Salad
Garden Salad, Ezekial Bread*

*Roasted Tempe Salad, Ezekial Wraps, Potato Salad
Avocado, Garnishes*

*Tempe Bacon Sandwiches/ rice
Salad, extras*

Breakfast

*Fresh Island Fruit in season.
Strawberry Papaya, Apple Bananas, Pineapple, Mango
Granola, Bagels, Toast, Nut Butters, Butter, Jams
Asst. Teas, Soy and regular Milk, sweeteners, Eggs*

Some important policies...

1. Todd and any assistants with him will maintain a respectful friendly demeanour while interacting with the group and leaders.
2. All business and business related conversations, special food requests or comments are kept between Todd and group leaders, and are in private.
3. Group responsibilities include, but are not limited to: Washing own meal plates and putting leftovers away. Before the cooks arrive to cook in the morning and afternoon, making sure the kitchen is clean and clear, and dishwashers run. That there is minimum kitchen-use by group participants and minimal interaction with cooks during meal preparation.
4. Todd will endeavour to make sure there is an abundance of food and everyone is happy.
5. Special diets will be worked with on an individual basis **within reason.**
6. For prices and minimums, etc., please contact us at: todd@konacatering.com
Payment can be in the form of Postal money orders, Travellers checks, local check or cash only (please no cashiers checks); Checks are made out to Todd Dacey.
7. Any changes in meal times or Menu can only be considered with at least a 24-48 hrs notice. Any additional food items added to menu and/or any cancellation of meals is at group expense.

Thank you very much for this opportunity to serve you!

Mahalo and Aloha

Todd Dacey & friends.