..... TI KUPIHALI CATERING BREAKFAST

FROM THE GRIDDLE \$8 PER PERSON

PLEASE CHOOSE ONE INCLUDES SCRAMBLED EGGS AND HASH BROWNS/FRIED POTATOES

PANCAKES: LIGHT & FLUFFY HOMESTYLE

FRENCH TOAST: 2 SLICES OF TEXAS STYLE TOAST PER PERSON

WAFFLES: BELGIUM STYLE

EACH ITEM COMES WITH BUTTER, PEANUT BUTTER AND SYRUP. STRAWBERRIES AND WHIP CREAM FOR AN ADDITIONAL S2 PER PERSON

BISCUITS & GRAVY: BUTTERMILK BISCUITS WITH OUR GRAVY, JUST LIKE MOM USED TO MAKE, WITH SCRAMBLED EGGS.

SKILLETS S9 PER PERSON

DENVER SKILLET: FRIED POTATOES, BELL PEPPERS, ONIONS, DICED HAM AND SCRAMBLED EGGS

MEAT LOVERS SKILLET: HAM, BACON, SAUSAGE AND SCRAMBLED EGGS TOSSED WITH FRIED POTATOES

SOUTHERN SKILLET: PORTUGUESE SAUSAGE, BELL PEPPERS, ONIONS, EGGS, TOSSSED WITH FRIED POTATOES

FRIED RICE: \$8 PERSON

BACON FRIED RICE: BACON, EGGS & RICE PAN FRIED IN OUR HOMEMADE SAUCE

SPAM FRIED RICE: SPAM, EGGS & RICE PAN FRIED IN OUR HOMEMADE SAUCE

TI KUPIHALI FRIED RICE: BACON, SAUSAGE, ONIONS, EGGS & RICE IN OUR HOMEMADE SAUCE

BREAKFAST ADD-ONS

SI.50 PER PERSON HICKORY SMOKE BACON SAUSAGE LINKS SAUSAGE PATTIES HAM STEAKS

\$2.00 PER PERSON PORTUGUESE SAUSAGE

SI.OO PER PERSON SCRAMBLED EGGS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

TI KUPIHALI CATERING LUNCH

TASTE OF ITALY SIO PER PERSON

PASTA DISHES COME WITH Traditional tomato sauce or Alfredo Made W/ Basil and Garlic, and Garlic Bread

CHOICE OF ONE PASTA: Spaghetti, penne or fettucine

CHOICE OF ONE MEAT:
GROUND BEEF WITH ITALIAN HERBS
& SPICES
MEATBALLS, SEASONED BEEF OR
PORK
CHICKEN BREAST MARINATED IN

LEMON OLIVE OIL AND GARLIC

TOUR OF MEXICO S9 PER PERSON

ALL ENTREES COME WITH REFRIED BEANS & RICE. Sour Cream/Guacamole & Salsa \$2.00 extra

NACHOS: GROUND BEEF OR SHREDDED CHICKEN TOPPED WITH CHEESE SAUCE

ENCHILADAS: SEASONED SHREDDED CHICKEN OR GROUND BEEF IN A FLOUR TORTILLA WITH ENCHILADA SAUCE, CHEDDAR CHEESE & CILANTRO

FAJITAS: SEASONED CHICKEN OR STEAK WITH PEPPERS AND ONIONS, SERVED WITH FLOUR TORTILLAS

TACO BAR: SEASONED CHICKEN OR GROUND BEEF W/LETTUCE, TOMATO, ONION, CHEESE & FLOUR TORTILLAS

BBO SI5.00 PER PERSON

COMES W/ COLE SLAW & CORN COBBETTS AND CHOICE OF MAC SALAD OR POTATO SALAD & CORN BREAD OR DINNER ROLL

BBO PORK RIBS, BBO CHICKEN QUARTERS, BBO PULLED PORK

SANDWICH TRAY \$7.50 PER PERSON

COMES W/ BAG OF CHIPS. SUB/ADD POTATO SI.50 OR MAC SALAD S2 CHOICE OF MEAT: TURKEY AND/OR HAM CHOICE OF BREADS: WHITE, WHEAT, SOURDOUGH, WHOLE GRAIN OR FLOUR TORTILLA

SNACK TRAYS \$8.00 PER PERSON

FRUIT: ASSORTED CUT FRUITS
VEGGIE: CARROTS, TOMATO, SNAP PEAS & BROCCOLI
MEAT & CHEESE: CHEDDAR, COLBY, PEPPER JACK, SALAMI, TURKEY & HAM
DESSERT: BROWNIES, PEANUT BUTTER COOKIES, WHITE MAC. COOKIES
DRINKS PER PERSON: SODA SI.OO, WATER SI.OO, JUICE SI.50, TEA S2.50

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..... TI KUPIHALI CATERING DISCLAIMERS ...

ALL CATERINGS WILL REQUIRE A MINIMUM OF AT LEAST TWO (2) WEEKS ADVANCE NOTICE.

SUBSTITUTIONS ARE POSSIBLE WITH THE APPROVAL OF OUR CHEF.

CATERINGS ARE A 10-PERSON MINIMUM.

PAYMENTS ARE REQUIRED UPON DELIVERY.

FORMS OF PAYMENTS ARE: PURCHASE ORDER OR CHECK.

CANCELATIONS MUST BE MADE WITHIN ONE (I) WEEK IN ADVANCE.

CANCELATIONS WITHIN 0-4 DAYS OF THE SCHEDULED CATERING WILL BE 100% OF THE COST AND 5-7 DAYS WILL BE 50% FOR LOST FOOD REVENUE.

ANY AND ALL FOOD ALLERGIES SHALL BE DISCLOSED IN THE INITIAL ORDER. FOODS MAY COME IN CONTACT WITH NUTS AND/OR SEAFOOD.

ATTENDANTS: IF AN ATTENDANT IS REQUIRED TO BE PRESENT/STAY TO HELP SERVE AND/OR SLICE, THEN AN ADDITIONAL FEE OF \$20.00 PER HOUR WILL BE ADDED TO THE BILL.

GRATUITIES NOT INCLUDED