



Highway Inn

— Since 1947 —

HAWAIIAN FOOD

CATERING MENU

E Pū Pa'akai Kākou – Let's Eat!

(808) 677-4345, EXT. 3

CATERING@MYHIGHWAYINN.COM | MYHIGHWAYINN.COM

PACKAGE DEALS

OUR MOST POPULAR ITEMS AT
THE BEST PRICE VALUES

'EKAHI FOR 50+ GUESTS **\$18.99/PERSON**

Kālua Pig ❖ Chicken Long Rice ❖ Garlic OR Mochiko Chicken
Lomi Salmon ❖ 'Uala ❖ Haupia ❖ White Rice

'ELUA FOR 50+ GUESTS **\$21.99/PERSON**

Kālua Pig ❖ Chicken Long Rice ❖ Garlic OR Mochiko Chicken
Squid Lū'au ❖ Lomi Salmon ❖ 'Uala ❖ Haupia ❖ White Rice



'EKOLU FOR 50+ GUESTS **\$21.99/PERSON**

Teri Beef ❖ Shoyu Pork ❖ Mochiko Chicken ❖ Yakisoba
Potato-Mac Salad ❖ White Rice



BENTO BOX **\$25.99/PERSON**

Smoke Meat Bao Bun ❖ Mochiko Chicken ❖ SPAM® Musubi
Yakisoba ❖ 'Ulu, Fish OR Hash Patty* ❖ 'Uala ❖ Green Salad
Chocolate Chip-Mac Nut Cookie

**Ulu Patties are a seasonal item, subject to availability*

SANDWICH BOX **\$15.99/PERSON**

CHOICE OF CROISSANT SANDWICH:

Ham & Cheese ❖ Tuna Salad ❖ Egg Salad

UPGRADE OPTIONS: Curried Chicken Salad (+1) ❖ Veggie Wrap (+3)

INCLUDES: Chips ❖ Cookie OR Fruit OPTIONAL: Canned Juice (+3)



No changes or substitutions on packages. Packages include disposable paper plates, napkins, and forks or chopsticks. Packages **do not** include service, chafers, fuel, warmers, or serving utensils. Chafers and other equipment are available for purchase/rental at an additional charge.

À LA CARTE

ADD TO YOUR PACKAGE OR
CREATE YOUR OWN MENU

Available in Small or Large pans, except for lau lau and haupia dessert items (purchase by the piece). Most Small pans feed 25-35; most Large pans feed 40-50 (with some exceptions). Ask your Catering Coordinator for recommendations.

'AI MOKU (HAWAIIAN FAVORITES)

- ❖ Lau Lau *(subject to availability; some items seasonal)*
 - ❖ Pork
 - ❖ Chicken
 - ❖ Lawai'a (fish, kalo, 'ulu, 'uala)
 - ❖ Mahi 'ai (kalo, 'ulu, 'uala)
- ❖ Kālua Pig
- ❖ Squid Lū'au
- ❖ Vegetarian Lū'au
- ❖ Hawaiian Beef Stew
- ❖ Chicken Long Rice
- ❖ Lomi Salmon
- ❖ Poi
- ❖ 'Uala



KA HIWA (ISLAND FAVORITES)

- ❖ Mochiko Chicken
- ❖ Garlic Chicken
- ❖ Miso-Shoyu Chicken
- ❖ Teriyaki Chicken
- ❖ Teriyaki Beef
- ❖ Pūlehu Ribs
- ❖ Shoyu Pork
- ❖ Tofu Katsu
- ❖ Poke Platter*
- ❖ Baked Mahi Mahi
- ❖ Fish Patties
- ❖ 'Ulu Patties *(seasonal)*
- ❖ Tofu-Vegetable Stir Fry
- ❖ Yakisoba *(regular or veggie)*
- ❖ Green Salad
- ❖ Potato-Mac Salad
- ❖ Rice

POKE OPTIONS: SESAME 'AHI • SESAME TAKO • LIMU 'AHI • SPICY 'AHI

DESSERT

- ❖ Assorted Cookies
- ❖ Pineapple
- ❖ Haupia
- ❖ Chocolate Haupia on Shortbread Crust
- ❖ Sweet Potato Haupia on Shortbread Crust

Highway Inn is **not** responsible for any liability resulting from customers' mishandling and/or storage of food products. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, **including poke**, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Minimum of 20 orders or Small pan required and at least 7 days advance notice. Short-notice orders may be accepted with a rush fee on availability. (Fee is the higher of \$50 or 10%.) A non-refundable deposit of \$100 is required to secure your date. Final payment is due 14 days prior to event date. No orders will be fulfilled without final payment. All prices subject to Hawaii State GET.

Complimentary delivery for orders \$2,000+ (based on availability). Inquire for charges for all other orders.



CATERING FAQs

What is the minimum order size? For all packages and à la carte items, the minimum order is 20 servings.

Is delivery included with my order? Orders of \$2,000+ qualify for complimentary delivery (based on availability). Inquire for delivery charges for all other orders.

Can I pick up my order? Yes. Order pickup is available from our Waipahu location only.

Is setup included with delivery? There is a \$125 flat fee for set up to load your first pans into the chafers for you. If chafers are already set up when our delivery team arrives, the setup fee is waived. If you are purchasing single-use chafers from us, you may also add chafer setup to your order at no additional cost. If you are renting our chafers, the rental fee includes assembly, first-pan setup and breakdown. If you do not specify setup upon delivery and our team is compelled to set up upon delivery, you will be charged the setup fee.

Are utensils and other equipment included with my order? Package orders include disposable plates, napkins, and forks/chopsticks. Packages **do not** include chafers, fuel, warmers, or serving utensils. Serving utensils, chafers and other equipment are available for purchase/rental. Inquire for pricing.

Do you provide staffing for food service? We are unable to provide service staff. Please inquire for our list of recommended vendors.

How do I safely store and serve my food? Food safety guidelines specify a maximum of two hours for food to be left out without use of warmers or refrigeration. Hot foods should be kept at 140°F or higher; cold foods should be kept below 40°F or lower. Additional safe serving guidelines can be found at the CDC website: <https://www.cdc.gov/foodsafety/serving-food-safely.html> Highway Inn is not responsible for any liability resulting from customers' mishandling and/or storage of food products.



PLANNING FOR YOUR DELIVERY

Make a Plan from Van to Table. Check the path from where our delivery van is able to park all the way to where your food tables will be set up. Is there a clear path? Are there any obstacles, such as uneven terrain, steep slope, stairs or tight turns? Are we permitted/is there sufficient space to roll a service cart through the venue? Will we need to take an elevator? Is there a gate code or call box? Provide all details to your catering coordinator; be sure to specify where our van should park.

Where Does the Food Go? A typical order for an event for 100 people will have four hot-food stations (chafers with heat) and two cold-food stations (chafers without heat, or no chafers), with 12-14 pans of food delivered. A single chafar can accommodate one large or two small pans. In most cases, orders will include “backup pans” that are not initially set out on the buffet line. Remember, you will need to accommodate those additional pans of food, keeping them hot or cold before serving, and will need to transfer them from the storage area to the buffet line.

Don't Forget the Leftovers. Will your guests be taking home leftovers? Be sure to have sufficient containers or supplies (zip-top bags, plastic or foil wrap, takeout boxes, etc.) to package up any leftover food.

Keep Things Clean. You may want to bring trash bags and paper towels to accommodate any excess trash or clean and bundle up any equipment. If you are renting equipment from us, we ask that you wipe up any food spillage and return the equipment in the same condition it was delivered.

Damaged Rentals. A fee will be charged for any Highway Inn rentals that are returned damaged or are not returned. See your contract for full terms.



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— Since 1947 —
HAWAIIAN FOOD

**WEDDINGS • BABY LŪ'AU • BIRTHDAYS
GRADUATION PARTIES • CORPORATE EVENTS & MORE**

Contact us for your next event! Delivery available.

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