



HAPPY'S HAWAII GREEN CATERING
ORGANIC PRODUCE • ORGANIC MEATS • NO MSG • NO PRESERVATIVES



"Natasha & Tyler at the historic Dillingham Ranch established in 1897"

*"The most important ingredient in any meal is family & friends."
- Lan, chef & owner*



Happy's Hawai'i specializes in organic Asian-fusion cuisine. The fusion and flavors are strongly influenced by Lan's Vietnamese family culture infused with a melting pot of diverse backgrounds while growing up in the United States.

We believe the secret to food is fresh ingredients. Since the Hawaiian islands boast a wide array of exotic fruits and vegetables, the menu continually adapts to the seasons offering both traditional and unique fusion delights.

We want to keep ourselves in a constant state of innovation. At Happy's Hawai'i, we don't just offer food, but a new art form of re-establishing strong relationships with the community and creating an environment to feed all the senses.

A note from Lan, chef & owner:

"What's different from my catering company than others, is that it's just me. I'm the owner, chef, personal assistant, dishwasher, clean-up crew, and coordinator. You might catch me dancing and laughing while chopping up some veggies, but don't think it's because I'm goofing off. I work hard. I just love and have fun at what I do.

I support local farmers and small businesses with a strong nurture in the arts and the environment. My food contains no MSG, no artificial flavorings, and as little to no preservatives. Everything is made from scratch... from the coconut milk, to the mayonnaise and to the chili sauces. I only use the freshest and highest quality ingredients and cater to different vegetarian & gluten-free diets.

I also believe that great food must come with great service! I'm here for all your questions and concerns. I am committed in making the planning and process as easy and fun as possible. This will be the most unique, beautiful and delicious food experiences you'll have on Hawai'i!"

PUPUS - APPETIZERS MENU

SUMMER ROLLS... DELICATE RICE PAPER ROLLS

LEMONGRASS BEEF & PINEAPPLE SUMMER ROLL
(*gluten-free*) Local grass-fed beef top sirloin strips marinated in lemongrass & red chili, island pineapple, shredded carrots, lettuce, mint, cilantro, served with peanut-curry sauce

TROPICAL CHICKEN & MANGO SUMMER ROLL
(*gluten-free*) Organic chicken with mango, carrot, red & green cabbage, cilantro, mint, green onion, macadamia nuts with ginger-pineapple dressing

TRADITIONAL VIETNAMESE SHRIMP SUMMER ROLL
(*gluten-free*) Shrimp, carrot, lettuce, mint, cilantro, vermicelli served with hoisin-peanut sauce

HOKE POKE SUMMER ROLL
(*gluten-free*) Fresh local catch ahi poke ahi with avocado, macadamian nuts tossed in soy sake vinaigrette

GREEN PAPAYA - MANGO SUMMER ROLL
(*gluten-free*) Green papaya, green mango strips, and fresh herbs marinated in limi-chili dressing

TOTALLY RAWesome SUMMER ROLL
(*vegan & gluten-free*) Bell peppers, Japanese cucumber, carrot, lettuce, mint, cilantro, vermicelli served with peanut-curry sauce

TROPIC MEDLEY SUMMER ROLL
(*vegan & gluten-free*) Mango, carrot, red & green cabbage, cilantro, mint, green onion, macadamia nuts with ginger-pineapple dressing

SPRING & EGG ROLLS

AVOCADO DREAMBOATS
(*vegetarian*) Avocado mixture wrapped in an eggroll shell fried to a golden crisp served with cilantro-honey-cashew sauce

THAI-CURRY ORGANIC CHICKEN SPRING ROLL
Thai-curry organic chicken, taro, potato, and basil

THAI-CURRY VEGGIE SPRING ROLL
(*vegetarian*) Thai-curry local vegetables and starches

MAMA THAI SPRING ROLL
Traditional Vietnamese spring roll with ground pork, mushroom, carrot, celery, vermicelli, scallions and fresh herbs

SPECIALTY NOODLES

MAMA THAI UDON or RICE NOODLES
Choice of prawns, chicken, or beef. Stir-fry noodles with local vegetables and fresh herbs in coconut and chili-lime dressing
(*gluten-free*) made with rice noodles
(*vegetarian*) made with non-gmo tofu

THAI-CURRY RICE NOODLES
(*gluten-free*) Choice of prawns, chicken, or beef. Rice noodles with local vegetables and fresh herbs in Thai-curry sauce
(*vegetarian*) made with non-gmo tofu

SHANGHAI UDON or RICE NOODLES
Choice of prawns, chicken, or beef. Stir-fry noodles with local vegetables and fresh herbs in special Shanghai sauce
(*gluten-free*) made with rice noodles
(*vegetarian*) made with non-gmo tofu

OTHER BITE-SIZE SPECIALTIES

ORGANIC CHICKEN or BEEF SATAY SKEWERS
(*gluten-free*) marinated chicken or beef in a peanut satay sauce on skewer sticks

KALBI SHORTRIBS SKEWERS
(*gluten-free*) Korean style shortribs marinated in special homemade sauce on skewer sticks

GOLDEN COCONUT SHRIMP
(*gluten-free available*) Coconut encrusted shrimp served with pineapple chili salsa or cilantro-honey-cashew sauce

VIETNAMESE XIU MAI PORK MEATBALLS
(*gluten-free*) Ground pork with black mushroom and carrot in homemade garlic sauce

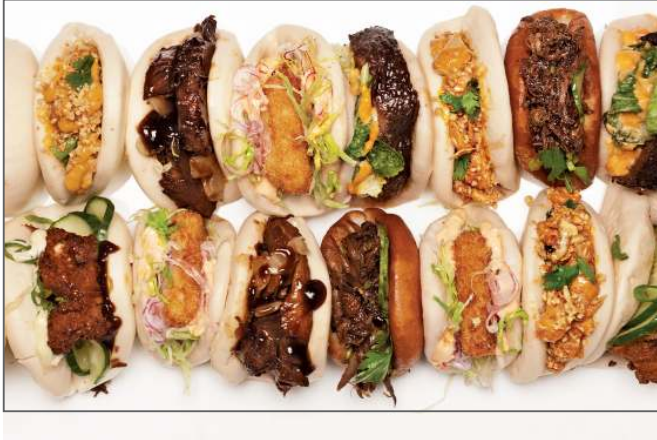
LEMONGRASS CHICKEN LETTUCE CUPS
(*gluten-free*) Ground organic chicken in lemongrass-chili sauce served in lettuce cups with peanut sauce
(*vegan*) made with non-gmo tofu

HOKE POKE CRISPS
Ahi tuna poke with avocado and macadamian nuts tossed in soy sake vinaigrette served on wonton crisps

SHAKING BEEF CROSTINIS
Marinated beef with wasabi aioli, tomato, and arugula

SMALL BITE SPECIALTIES

LUCKY BUNS - CHINESE 'BAO'



HAWAIIAN STYLE PULLED PORK / CHICKEN

Pulled pork or chicken marinated in homemade Hawaiian style tropical barbecue sauce topped with fresh slaw

ASIAN TOFU & KIM-CHEE

(vegetarian) Spicy Asian style marinated tofu topped with vegetarian pickled napa cabbage slaw

KALBI SHORTRIBS

Kalbi marinated shortribs with kiwi and sesame seed topped with pickled napa cabbage slaw

THAI-CURRIED ORGANIC CHICKEN

Thai-curried organic chicken topped with Okinawan sweet potato, cucumber and fresh herbs

TRADITIONAL ROASTED DUCK

Chinese roasted duck with scallions and hoisin sauce

TRADITIONAL BARBECUED PORK

Chinese roasted pork with scallions and hoisin sauce

ROASTED PORK BELLY

Slow roasted crisp pork belly with cucumber, scallions and hoisin sauce

PORTABELLO MUSHROOM

(vegetarian) Grilled portabello mushrooms marinated in kalbi sauce topped with bell peppers and fresh herbs

"It's like a rainbow in my mouth!" - Ann, Newly Bride

ORGANIC TACOS (homemade flatbread or corn)

COCONUT SHRIMP

Golden crisp coconut encrusted shrimp with fresh red & green cabbage, pineapple salsa, topped with ginger-macadamia nut dressing

BAJA-STYLE FISH TACOS

Golden crisp (or grilled) beer-battered local catch, sour cream slaw, guacamole, and pico de gallo

RAINBOW TACO

(vegetarian) Thai-curried local veggies topped with Okinawan sweet potato, watercress and feta cheese

DOUBLE RAINBOW TACO

Lemongrass organic chicken with local veggies topped with watercress, Okinawan sweet potato, radish, and feta cheese

MOONBOW TACO

(vegetarian) Thai-curried local veggies, watercress, avocado, cilantro, and Spanish manchego cheese

MOONBOW, FO'REAL TACO

Lemongrass organic chicken with local veggies, watercress, avocado, cilantro, and Spanish manchego cheese

SLIDERS

100% LOCAL GRASS-FED BEEF HAMBURGER

Local grass-fed 100% hamburger beef avocado and caramelized onions and gruyere cheese

HAWAIIAN STYLE PULLED PORK / CHICKEN

Pulled pork or chicken marinated in homemade Hawaiian style tropical barbecue sauce topped with fresh slaw

MEDITERRANEAN LAMB

Ground lamb with Mediterranean-style fresh slaw, cucumber, onion, and feta-yogurt sauce

PORTABELLO MUSHROOM

(vegetarian) Grilled portabello mushrooms marinated in kalbi sauce topped with bell peppers and fresh herbs

FULL BUFFET MENU

PUPUS (APPETIZERS) - TRAY PASS

Select three choices from appetizer or small bites menu or choose the Chef's and People's Favorites:

AVOCADO DREAMBOATS

HOKE POKE CRISPS

TOTALLY RAWesome SUMMER ROLLS

ORGANIC SALAD - *Select one option:*

GINGER-MACADAMIAN NUT TROPICAL SALAD

FRESH BABY GREENS, CARAMELIZED WALNUTS
IN BALSAMIC VINAIGRETTE

GREEN PAPAYA & MANGO SALAD

CHEF'S SEASONAL CHOICE

COURSE ONE

Select ONE option from NOODLE or SPECIALTY BITE-SIZE menu

COURSE TWO - *Select two options:*

BONELESS SHORTRIBS IN KALBI SAUCE

HULI-HULI ORGANIC CHICKEN

LEMONGRASS ORGANIC CHICKEN

LOCAL CATCH OF THE DAY

Select a style: Ginger-Mango & Avocado Salsa, Thai Pesto, Mac-nut Encrusted

SIDES

HALF & HALF: OKINAWAN SWEET POTATO & CREAMY POTATO MASH

FRESH THAI CURRIED (OR STEAMED) VEGETABLES

FRESH TROPICAL FRUIT

HAPPY'S HAWAI'I WILL ALSO CREATE PERSONALIZED MENUS. CONTACT US FOR MORE INFO.

DESSERT MENU

DESSERT STATIONS

All Dessert Stations come with Coffee, Hot Chocolate & Variety of Teas

CHEESECAKE STATION*

Original Cheesecake served in Martini Style Glasses
Guests can top their desserts with variety of toppings
like fresh fruit, compote, Chocolate shavings,
nuts, candy bars, cookies, and more!

CUPCAKE & BROWNIE STATION* (similar to as above)

HAWAIIAN SHAVED ICE STATION*

ROOT BEER FLOAT STATION*

CHEF'S VARIETY
Macaroons, Cookies, Tarts, Puddings, and Pastries

**Comes with a personal attendant*



TRADITIONAL HAWAIIAN LUAU

LUAU MENU

Chef Eddie is our head Hawaiian Food Chef and cooks up the most delicious traditional local Hawaiian food.

KALUA PIG

CHICKEN LONG RICE

BAKED SHOYU CHICKEN

LAU LAU PORK

LOMI SALMON

AHI POKE

POI

STEAMED RICE

MACARONI POTATO SALAD

OKINAWAN SWEET POTATO

HAUPIA PIE

TROPICAL FRUIT



NEED ENTERTAINMENT? CONTACT US FOR HULA DANCING, FIRE DANCERS, DRUMS, & MUSIC

HAPPY'S HAWAI'I GREEN CATERING

ORGANIC PRODUCE • ORGANIC MEATS • NO MSG • NO PRESERVATIVES

ESTIMATED COSTS

FULL BUFFET WITH FULL CATERING SERVICES

Catering services include **ALL** the servers and staff needed, including the servers for the pupus that will be passed cocktail style. It also comes with all the servingware, chafers, catering tables, beautiful disposable palm square plates, silverware, and serving trays. Bartending service, upgrade options and additional services are available. Our food and services and a **FULL PACKAGE DEAL** making the planning and process easy so you can fully enjoy your big day to the ultimate!

*Full Dinner Buffet Menu with Full Catering Services and 18% Gratuity & Tax
~ \$55 - \$75/person*

*Full Dinner Buffet and Dessert Station with Full Catering Services and 18% Gratuity & Tax
~ \$65 - \$90/person*

PLEASE CONTACT US FOR A QUOTE AND INQUIRE ABOUT
OUR **ADDITIONAL 15% DISCOUNT SPECIAL!!!**



CONTACT

Please contact me for a quote and a personalized menu!

Chef & Owner:
Lan Thai (Lando)

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