

CATERING MENU

FOR UP TO 20 PEOPLE

*ALL ORDERS SUBJECT TO SALES TAX & 15% SERVICE CHARGE

SANDWICH PLATES

*CHOICE OF LOCAL HOUSE GREENS OR MAC
SALAD

Prime Rib Sandwich \$350

Garlic Herb Prime Rib with mushrooms, onions, and
smoked gouda cheese on a french roll

TSP Cuban sandwiches \$300

Kalua pork, pickled onions, Portuguese sausage,
papaya mustard & gouda cheese on a french roll

Old school sand \$275

Kalua pork, cabbage slaw, guava BBQ sauce and
papaya seed dressing on a french roll

Slider plate \$300

A mix of beef sliders with onions, cheddar and
kalua pork sliders, topped with slaw and
guava BBQ sauce on taro buns



SHOW US SOME LOVE!



@THESURFINGPIGHAWAII

BOOK OUR PERSONALIZED, PRIVATE
CHEF'S TABLE!

THE SURFING PIG
3605 WAIALAE AVE
HONOLULU HI, 96816
(808) 744-1992



PROTEINS A LA CART

SERVES 20 PEOPLE

Back Rib \$160 + Choice of 2 sides

Our famous signature Smoked St Louis style Ribs are individually cut and served on a bed of cabbage

Prime rib \$800 + Choice of 2 sides

Our garlic & herb prime rib is roasted to perfection and served with horseradish cream sauce and au jus

Mustard pork tenderloin 135 + Choice of 2 sides

Whole Pork Tenderloin marinated in coffee and mustard sliced and served over a bed of cabbage

Lemon baked salmon 175 + Choice of 2 sides

A whole salmon baked with Sage, Lemons, and Rosemary



SIDES

House salad \$17

Kimchi \$17

Cabbage slaw \$17

Mac salad \$17

Sriracha fried rice \$17

Steamed white rice \$17

Garlic mashed potatoes \$ 28

Sauteed vegetable medley \$23



RECEPTION MENU



PRIME RIB SLIDERS

ROASTED GARLIC PRIME RIB
ON A POI BUN, CARAMELIZED
ONIONS & HORSERADISH
AIOLI



AHI CEVICHE

FRESH DICED AHI MIXED WITH
ONIONS, AND BELL PEPPERS,
WITH SALSA VERDE, ON FRIED
PLANTAINS



SP RIBS

SMOKED HOUSE-MADE
RIBS WITH WARM ASIAN
SLAW



RECEPTION MENU



CRAB CAKE MAC AND CHEESE

OUR CREAMY CHEESE SAUCE,
CAMPANELLI PASTA, AND
CRUMBLED CRAB CAKE



GRILLED SHRIMP TACOS

GRILLED SHRIMP, PINEAPPLE,
AND FRESNO SALSA, ON A
WARM CORN TORTILLA



SMOKED SALMON FLATBREAD

HOUSE MADE FLATBREAD,
SMOKED SALMON, CREAM
CHEESE, RED ONIONS, AND
CAPERS

RECEPTION MENU



KALUA PIG FLATBREAD

HOUSE-MADE FLATBREAD,
WITH OUR FAMOUS KALUA
PORK, BOURBON ONIONS,
AND CHEESE



SP GRILLED VEGETABLE SKEWERS

GRILLED VEGETABLE MEDLEY
WITH ROSEMARY GARLIC OIL



PRIME RIB SKEWERS

GRILLED PRIME RIB, RED
ONIONS, AND BELL PEPPERS
DRIZZLED WITH ROSEMARY
GARLIC OIL

RECEPTION MENU



BREAD PUDDING

HOUSE-MADE BREAD
PUDDING, CHOCOLATE CHIPS,
MACADAMIA NUTS, BOURBON
CARAMEL



SAMPLE BUY OUT MENU

MENU ITEMS WOULD INCLUDE

- Mixed Green Salad
- Chopped Salad with Citrus Vinaigrette
- Kalua Pig & Rice
- Loco Moco Grande
- SP Signature Back Ribs
- SP Signature Smokey Cheesy Mac with Porchetta
- Macnut Pesto Flatbread
- Chef's Special Poke (Shoyu based)
- Sp Chocolate Chip Bread Pudding

*LET US CREATE A CUSTOM MENU FOR YOU!

SAMPLE MENU



MAIN COURSE

- Macnut Pesto
- Flatbread
- Smokey Grilled
- Cheese Bites
- SP Truffle Fries
- Ahi Poke w/
- Chicharron
- Edamame
- Slide Trio Halves
- Back Ribs

DRINKS

House Wines
Draft Beers
L.A.

*LET US CREATE A CUSTOM MENU FOR YOU!

SAMPLE BUFFET MENU



BUFFET STYLE

- Truffle Fries
- Local Greens with Papaya Seed Dressing
- Back Ribs
- Pupu stye Ribeye Steak topped with fried onions
- Asian Salmon (Shoyu, ginger, scallions
- Sriracha Fried Rice
- Seasonal Vegetables
- Chocolate Chip Bread Pudding

DRINKS

Mimosas on arrival
Additional cocktails
available(charged separately)

***LET US CREATE A CUSTOM MENU FOR YOU!**

ASK ABOUT OUR CHEF'S TABLE

**Each of our themes consist of a uniquely custom seven course meal paired with seven different wines and is served in the heart of the house, The Surfing Pig's own kitchen*

THEMES

- Italian
- French
- Spanish
- Puerto Rican
- Whiskey*

**(menu paired with whiskey)*

