



TRADEWIND
CHARTERS

Exceptional Service with Aloha Since 1985

Tradewind Charters Catering Menu

Whether your planning a special party or a casual gathering of friends, we have everything you need for a wonderful event!

Prices are subject to change. All menu items are subject to seasonal availability.



Pizza & Salad

- 18" Pizza of your choice: Pepperoni, Cheese, Vegetarian or Combo
 - Caesar Salad
- \$20/guest**

Chilled Pupus

- Spinach Dip in Artisan Bread Bowl with Sliced Baguette Dippers & Cherry Tomatoes
 - Shrimp Cocktail with Custom Cocktail Sauce
 - Island Fruit Platter
- \$25/guest**

Breakfast Menu

- Fresh Fruit Platter
 - Pastries
 - Coffee
- \$25/guest**



Deli Lunch

- Deli Cheese and Lunch Meat Platter
 - Sliced Sandwich Rolls
 - Fresh Lettuce & Condiments
- Fresh Fruit Bowl with Chips & Salsa

\$25/guest

Anchor Menu

- Italian Meatballs
- Chicken Wings & Drummettes
- Fresh Sliced Veggies & Ranch Dip
 - Potato Salad
 - Fresh Cut Pineapple

\$25/guest

Antipasto

- Marinated Artichoke Quarters, Golden Pepperoncinis, Black Olives, Roasted Sweet Red Bell Peppers, Fresh Mozzarella Ball, Mozzarella Prosciutto Roll, Provolone Cheese, Mortadella, Prosciutto , Genoa Salami, Peppered Salami, Green Leaf Lettuce & Cherry Tomatoes
 - Fresh Baguette
 - Island Fruit Platter

\$29/guest



Ahi Lunch (Minimum order 20)

- Rainbow Rotini Pasta Salad with Julienne Vegetables and Balsamic Vinaigrette
 - Fresh Vegetable Crudite with Herb Dressing
- Tomato Concasse, Smoked Ahi, and Fresh Diced Mozzarella and Tomatoes, White Bean with Rosemary, served with Garlic Crostini

\$29/guest

Seared Scallops Lunch (Minimum order 20)

- Caesar Salad
- Assorted Domestic and Imported Cheese Platter Served with Crackers or Artisan Bread
 - Seasonal Fruit Platter
- Seared Scallop Skewers with Citrus Vinaigrette Drizzle

\$39/guest

All American (Minimum order 20)

- Caesar Salad
- Tomato Concasse, Olive Tapenade, and Fresh Diced Mozzarella and Tomatoes, White Bean with Rosemary Served with Garlic Crostini
 - Hibachi Style Boneless Chicken with Soy Sake Glaze
 - Pot Roast Beef with Homemade Gravy
 - Roasted Potatoes
 - Garlic Mashed Potatoes

\$49/guest



Local Style (Minimum order 20)

- Kalua Pork Spring Roll
- Vegetable Summer Roll w/ Thai Mint Sauce
 - Caesar Salad w/ Crisp Croutons
 - Pulehu Chicken & Stir Fry Vegetables
 - Teriyaki Beef
 - Grilled Island Fish with Tropical Relish
 - Hapa Rice
 - Garlic Mashed Potatoes

\$59/guest

Spicy Shrimp International (Minimum order 20)

- Tomato and Cucumber Salad with Kalamata and Black Olives, Feta Cheese, Red Onions and a Red Wine Vinaigrette served on a bed of Shredded Romaine Lettuce and Spring Mix
 - Vegetable Spring Rolls with Thai Dipping Sauce
 - Hummus with Grilled Naan Bread
 - Spicy Grilled Shrimp
 - Chicken Marsala
 - Garlic & Herb Marinated Skirt Steak with Guava Horseradish Sauce
 - Steamed Rice

\$59/guest



Italian (Minimum order 20)

- Spring Mix Salad with Sliced Cucumber and Grape Tomatoes
 - Seasonal Fruit Platter
- Rainbow Rotini Pasta Salad with Julienne Vegetables and Balsamic Vinaigrette
 - Italian Meatballs with Marinara Sauce Served with Baguettes
- Chicken Medallions filled with Ricotta Cheese, Spinach & Mushrooms with Sun-Dried Tomato Cream Sauce
 - Garlic Herb Marinated Skirt Steak
 - Garlic Mashed Potato

\$59/guest

Chinese (Minimum order 20)

- Chinese Chicken Salad
 - Golden Kalua Pig Spring Rolls Hoisin Plum Sauce
 - Firecracker Salmon Summer Rolls Sweet Chili Sauce
- Hong Kong Stuffed Chicken Stuffed with Sticky Rice, Shitake Mushrooms and Lup Chong
 - Pork and Tofu Vegetable Stir Fry
 - Teriyaki Beef Skirt Steak Slices with Soy Sake Glaze
 - Steamed Rice

\$59/guest



International w/fish (Minimum order 20)

- Thai Shrimp Summer Roll w/ Thai Dipping Sauce
 - Grilled Marinated Vegetables
 - Zucchini, Yellow Squash, Eggplant, Asparagus, and Roasted Red Bell Peppers
 - Fresh Seasonal Fruit Salad
 - Tossed Green Salad with Tomatoes & Cucumbers Dressing Du Jour
 - Opakapaka– Steamed Chinese style or Sautéed with Lemon Butter Caper Sauce
 - Rosemary Scented Charbroiled Chicken
 - Braised Short Ribs with Aromatic Vegetable Demi-glace
 - Hapa Rice
 - Garlic Mashed Potatoes
- \$69/guest**

Dessert Options

- Cookies
- Doughnuts
- Doughnut holes
- Cupcakes
- Macaroons (gluten free)
- Custom Cakes (gluten free option for any flavor)
 - 1/2 Sheet Cakes
 - Chocolate Covered Macadamia Nuts
- Seasonal Desserts also available, please inquire