

ADDITIONAL MENU OPTIONS

CHILDREN

We provide children's menu options for kids of any age. Please inquire with your Event Coordinator for more information.

VEGAN/VEGETARIAN

Due to dietary restrictions, we understand that guests may have requests pertaining their menu choice. If you have a special request, please inquire with your Event Coordinator for more information.

CUSTOM

MW's priority is to provide the perfect culinary pairing for your event. We are more than happy to work with you to create the menu you desire.

EVENT SPACES



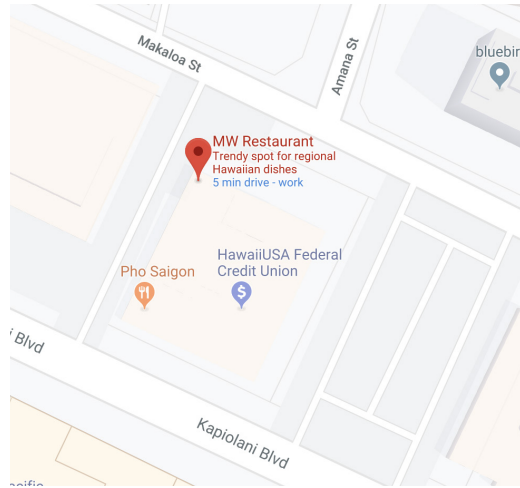
PRIVATE DINING ROOM

Capacity: 42 Guests



MAIN DINING ROOM

Capacity: 107 Guests



Entrances on Kapiolani Blvd and Makaloa St.

LOCATION:

1538 Kapiolani Blvd Suite #107
Honolulu, Hawaii 96814

PRIVATE DINING HOURS OF OPERATION:

LUNCH 10:30AM-3:00PM

DINNER 4:00PM-10:00PM

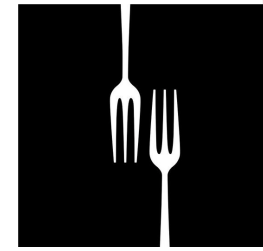
Private use of room throughout the full time frame

CONTACT US:

(808) 955-6505

info@mwrestaurant.com

[@mwrestaurant](https://www.instagram.com/mwrestaurant)



PRIVATE DINING EVENTS

MENU, INFORMATION, POLICIES

1538 Kapiolani Blvd Suite #107

Honolulu, HI 96814

(808) 955-6505

info@mwrestaurant.com

BUILD YOUR PERFECT MENU

STEP 1

Select your Desired Menu/Price Point per Person

STEP 2

Create your Event Menu
Select items from each category as directed under the chosen menu/price point

STEP 3

Provide the Set Menu to you Event Coordinator
The set menu you have created will be served family style by table, to your entire party

LUNCH MENU (SERVED FAMILY STYLE)

MENU A

\$33.00

- (3) Appetizer
- (1) Salad
- (2) Entree
- (1) Starch
- (1) Dessert

MENU B

\$44.00

- (3) Appetizer
- (1) Salad
- (3) Entree
- (1) Starch
- (1) Dessert

MENU C

Custom

Please provide menu selections OR budget to your event coordinator

Provided Upon Request

APPETIZERS

AHI POKE NACHO
Avocado Salsa, Won Ton Chips

“CHIPS AND DIP”
Housemade Kalua Pork

HO FARMS VEGETABLE QUICHE

or

KALUA PIC VEGETABLE QUICHE

HOUSEMADE MEATBALLS
Tomato Sauce, Toast Points

KAUAI SHRIMP LUMPIA
Garlic Butter Sauce

PORK & FOIE GRAS WONTON
Mountain View Farms Pork and Hudson Valley Foie Gras

SPICY KOREAN PORK BAO BUN

HULI HULI CHICKEN QUESADILLA

UNAGI & BUTTERFISH ARANCINI

VEGETABLE SUMMER ROLL

CRAB CAKE

+\$3.00 Per Person Supplemental

SALADS

ASIAN GREEK SALAD
Yukari Shiso Vinaigrette

FARMER SALAD
Yuzu Kosho Vinaigrette

GRILLED VEGETABLE MEDLEY
Wasabi Koji Sauce

SOMEN SALAD
Romaine, Somen Fixins, Sesame Soy Vinaigrette

GRILLED LEMONGRASS CHICKEN SALAD
+3.00 Per Person Supplemental

ENTREE

GARLIC FRIED JIDORI CHICKEN

GRILLED KALBI SHORT RIB

KAUAI SHRIMP PENNE PASTA
Wailua Asparagus and Bacon

STEAMED OPAH “CHINESE STYLE”
Scallop Hash, Hot Peanut Oil

“KALUA PIG AND CABBAGE”
Truffle Savoy Cabbage, Lomi Tomato

MISO BAKED ORA KING SALMON

MISO-HONEY GLAZED BUTTERFISH
+5.00 Per Person Supplemental

STARCH

WHITE RICE

BROWN RICE

SHRIMP OR CRAB FRIED RICE
+\$3.00 Per Person Supplemental

DESSERTS

LILIKOI CHIFFON

HAWAIIAN CROWN “BANANA CREAM PIE”

MW CANDY BAR
Peanut Butter Crunch, Macadamia Nut, Hawaiian Salt Caramel

STRAWBERRY & MATCHA SHORTCAKE

“SHAVE ICE”
Haupia Tapioca, Strawberry-Yuzu Sorbet, Shaved Hibiscus Strawberries
+\$8.00 Per Person Supplemental

“BRULEE”
Lilikoi Sorbet, Tapioca Pearls, Tropical Fruits, Lilikoi Custard
+\$8.00 Per Person Supplemental

** No Dessert Supplemental Change for Menu B*

DINNER MENU (SERVED FAMILY STYLE)

MENU A

\$67.00

- (2) Appetizer
- (1) Salad
- (2) Entree
- (1) Starch
- (1) Dessert

MENU B

\$77.00

- (2) Appetizer
- (1) Salad
- (3) Entree
- (1) Starch
- (1) Dessert

MENU C

\$87.00

- (4) Appetizer
- (1) Salad
- (3) Entree
- (1) Starch
- (1) Dessert

APPETIZERS

AHI POKE NACHO
Avocado Salsa, Won Ton Chips

FRIED JIDORI CHICKEN
Garlic Soy Sauce, Korean Chili Vinaigrette

GARLIC STEAMED CLAMS

KALUA PIG HASH CAKE
Lomi Tomato

KAUAI SHRIMP LUMPIA
Garlic Butter Sauce

PORK HASH MUSHU
Scallion Pancakes

SPICY KOREAN PORK BAO BUN
UNAGI & BUTTERFISH ARANCINI

VEGETABLE SUMMER ROLL

CRAB CAKE
+\$3.00 Per Person Supplemental

SALADS

ASIAN GREEK SALAD
Yukari Shiso Vinaigrette

FARMER SALAD
Yuzu Kosho Vinaigrette

GRILLED VEGETABLE MEDLEY
Wasabi Koji Sauce

SOMEN SALAD
Romaine, Somen Fixins, Sesame Soy Vinaigrette

ENTREE

MISO-HONEY GLAZED BUTTERFISH

MOCHI CRUSTED KONA KAMPACHI
Yuzu Kosho Vinaigrette

SEAFOOD MEDLEY
Yuzu Brown Butter Caper Sauce

STEAMED OPAH “CHINESE STYLE”
Scallop Hash, Hot Peanut Oil

BUTTER POACHED KONA LOBSTER
Truffle Bacon Dashi
+\$5.00 Per Person Supplemental

BRANDT BRAND BEEF MEATLOAF
Mushrooms, Gravy All Ova’

GRILLED LEMONGRASS CHICKEN
Herb Salad, Chili Lime Vinaigrette

PORK SUKIYAKI
Yuba and Eryngi Mushrooms

RED WINE SOY BRAISED SHORTRIB
Stewed Yuba and Eryngi Mushrooms

ROAST PORK
Balsamic Jus

BRANDT BRAND BEEF PRIME RIB
Horseradish Sour Cream, Au Jus
+ \$10.00 Per Person Supplemental

STARCH

WHITE RICE

BROWN RICE

SHRIMP OR CRAB FRIED RICE
+\$3.00 Per Person Supplemental

TRUFFLED SMASHED POTATOES
+\$3.00 Per Person Supplemental

DESSERTS

“COCONUT CAKE”

HAWAIIAN CROWN “BANANA CREAM PIE”

“SHAVE ICE”
Haupia Tapioca, Strawberry-Yuzu Sorbet, Shaved Hibiscus Strawberries

“BRULEE”
Lilikoi Sorbet, Tapioca Pearls, Tropical Fruits, Lilikoi Custard

HIBIKI “MUD PIE”
Hibiki Harmony and Coffee Ice Cream
+ \$5.00 Per Person Supplemental