



CATERING MENU

Please call 619.987.9448 or email onogrindscatering@gmail.com to place your order.

PUPUS

Spam Musubi	20 ct. / \$60	100 ct. / \$300	
Mini Spam Musubi	20 ct. / 40	100 ct. / 200	
Ahi Poke: sushi-grade ahi salad cubed and marinated	1/3 lb. / \$14 (serves 2 to 3 guests)	One pound / \$42 (serves 6 to 9 guests)	
Spicy Ahi Poke: cubed ahi in our spicy mayo sauce	1/3 lb. / \$14 (serves 2 to 3 guests)	One pound / \$42 (serves 6 to 9 guests)	
Pupukea Grilled Shrimp with Pineapple and ginger-garlic aioli dipping sauce. Served chilled	3 day advance notice for this item	40 ct. / \$80	
Smoked Lomi Lomi Salmon: smoked salmon mixed with diced tomatoes, sweet onions, citrus and herbs. Served with fresh tortilla chips. Similar to ceviche.	3 day advance notice for this item	1 Quart / \$42 (serves 6 to 9 guests)	
Edamame (chilled with lime and sea salt)	Half tray: \$30	Full tray: \$60	

PROTEINS

Huli Huli Chicken	Small (4 servings) \$36	Medium (12 servings) \$110	Large (24 servings) \$220
Kalua Pork	Small (4 servings) \$36	Medium (12 servings) \$110	Large (24 servings) \$220
Chinese BBQ Pork (Char Siu)	Small (4 servings) \$36	Medium (12 servings) \$110	Large (24 servings) \$220
Teriyaki Steak	Small (4 servings) \$54	Medium (12 servings) \$160	Large (24 servings) \$320
Kalbi Ribs			Large (16 servings) \$300
Seared Ahi with wasabi aioli on the side. Served Chilled.	Small (4 servings) \$60	Medium (8-10 servings) \$150	Large (18-20 servings) \$300
Veggie Stirfry ***Please see rice prices below	Small (4 servings) \$28	Medium (12 servings) \$75	Large (24 servings) \$150

SIDES

Rice	Small (5 Servings) \$10	Medium (15 servings) \$30	Large (30 servings) \$60
Mac Salad	Small (5 Servings) \$15	Medium (15 servings) \$45	Large (30 servings) \$90
Sweet Potato Medallions	Small (5 Servings) \$15	Medium (15 servings) \$45	Large (30 servings) \$90
House Salad with sesame-ginger dressing		Medium (10 servings) \$45	Large (20 servings) \$90
Pineapple Salsa	Quart \$20		
Sweet Rolls	24 rolls/\$14		

SAUCES

Huli Huli, Guava BBQ, Lava, Sesame Ginger Vinaigrette , Jalapeno-Cilantro Aioli, Ginger-Garlic Aioli, Wasabi Aioli
 16oz \$6 / 32oz \$12

DESSERTS

Haupia: a thick coconut pudding on a macadamia nut cookie crust with drizzles guava-mango syrup	\$5
---	-----

BEVERAGES

Hawaiian Plantation Iced Tea (for onsite serviced caterings only. 50 serving minimum)	\$3
Hibiscus Lemonade (for onsite serviced caterings only. 50 serving minimum)	\$3
Coffee with cream and sweeteners (for onsite serviced caterings only. 50 serving minimum)	\$3
Bottled Water and Sodas (assorted flavors)	\$2
Hawaiian Sun Fruit Drinks	\$2.50

SERVICE OPTIONS

Onsite Service	\$350 charge for 4 hours of set-up, maintaining buffet, and break-down. This includes buffet table, serving dishes, and all necessary serving equipment. We will prorate any additional hours or staff as needed. <i>*Note: weddings and larger events usually require more staff and longer service times.</i>
Onsite Cooking	\$800 charge. Same as onsite service but with one cook and one server and cooking equipment set up and break down for up to 6 hours. <i>*Note: weddings and larger events usually require more staff and longer service times.</i>
Rentals	We can recommend a rental company for you to contact directly, or we can do it for you with a 20% upcharge on their prices.
Gratuity	A 15% gratuity is added to all onsite serviced catering
Disposable dinnerware	Free
Delivery Fee	Depends on event location and size. We have a \$300 order minimum for deliveries

Menu Edited 3/16/22: Prices subject to change. Please request price confirmation to lock in your quoted price.