



LOCALLY OWNED AND OPERATED

45-1002 Kamehameha Hwy.

Kāne'ohe, HI 96744

(808)-582-7441

Buffet, Appetizer Menu, Venue Pricing Online

We've had over 45 events held since we opened upstairs dining room since May 2025 including class reunions, baby parties, retirements, comedy shows



FRESH CATCH KĀNE'OHE

808-235-7653

Monday CLOSED

Tuesday - Saturday 10am - 7pm

Sunday 10am - 5pm



FRESH CATCH KAPAHULU

808-735-7653

Monday CLOSED

Tuesday - Saturday 10am - 6pm

Sunday 10am - 5pm



events@freshcatch808.com

freshcatch808.com



KAUAI DAS WHY \$12

A delicious melody of lemon and mango that partners with almond and Kuleana Rum to create a tropical treat

FREEZER DOOR WAIALUA \$14

OLD FASHIONED

Toki Japanese whiskey, demerara sugar, aromatic & chocolate bitters amplify flavors while resting 24hrs in freezing temperatures

KALAUPAPA MULE \$12

The classic Moscow Mule gets a face lift utilizing Calamansi

PINEAPPLE SHIPWRECK \$12

What you want all your li hing margaritas to taste like. The secret it's rum. Li hing infused Kuleana Rum, lime agave & yuzu

KULA FIZZ \$12

A refreshing, aromatic blend of lemon, lavender & Maui's own Fid Street gin

HAKIPU'U HAPPY TEA \$12

A sweet iced drink made with Necessitea, lilikoi syrup, Kuleana Huihui Rum & lemongrass

SUNRISE MIMOSA \$12

A refreshing blend of chilled sparkling Avisa Prosecco and orange juice with a splash of grenadine syrup

BAYSIDE MARGARITA \$12

A refreshing citrusy & slightly sweet-sour classic cocktail

BUBBLY SHIRLEY \$5

Delicious Pink bubbly drink -Sprite-Grenadine & Cherries

Beer & Wine

Draft Beer

Kona Long Board \$9

Maui Big Swell \$9

Kona Big Wave \$9

Modelo Especial \$8

Coconut Hiwa \$9

Bikini Blonde \$9

Well Drinks

Bottled Beers

Budweiser \$6

Bud Light \$6

Miller Lite \$6

Stella \$7

Corona \$7

Heineken \$7

Michelob Ultra \$6

Alcohol Free Option \$10

Wine

Bonanza Cabernet

\$10 Glass

\$42 Bottle

Murphy Goode Sauv Blanc

\$10 Glass

\$42 Bottle

Avisa Prosecco

\$12 Glass

\$50 Bottle

Carmel Road Chardonnay

\$10 Glass

\$42 Bottle

Hayes Pinor Noir

\$10 Glass

\$42 Bottle



Pineapple Shipwreck



Kauai Das Why



Kalaupapa Mule



Sunrise Mimosa



Kula Fizz



Freezer Door Waialua
Old Fashioned



Bayside Margarita



Bubbly Shirley



Hakipu'u Happy Tea



BUFFET MENU - "A" \$45 PER PERSON

*Minimum of 50 paid guests - Maximum 100 paid guests

Lunch - 3 hours Dinner - 4 hours

SALAD

Choice of 1 entries

DORITO SALAD

Fresh Greens sprinkled with cheese & crushed doritos
with Signature Chef Reno Creamy Salad Dressing

POTATO- MACARONI SALAD

MAIN COURSE ENTRIES

Choice of 2 entries

AHI KATSU

Local favorite fresh fillet of ahi breaded and deep fried with Chef Reno Savory Sauce

CHICKEN: Fried or Garlic

Boneless strips of chicken, lightly coated with seasoned flour, deep fried (Garlic tossed in
butter garlic sauce)

SMOKED MEAT WITH ONIONS

Keawe smoked pork sauteed with onions & Signature Black Magic teri sauce

STARCH

STEAMED WHITE RICE

DESSERT

Choice of (1)

Cupcakes - Chocolate & Vanilla

Fresh Fruit Platter

Coconut Haupia

Note: If desired you may bring your commercially baked personalized cake

SEAFOOD - OPTIONAL

AHI POKE (choice of one) + \$7.50 person

Ahi Shoyu - Spicy Ahi - Salmon Shoyu

BEVERAGE STATION

Water - no charge

\$40 - 5 gal Tea

\$40 - 5 gal Fruit Punch



SPECIALTY COCKTAILS \$12-\$14



**SPECIALTY NON-ALCOHOLIC
COCKTAILS \$10-\$12**

DRAFT BEER \$9

Kona Long Board, Big Wave, Modelo
Bikini Blonde, Coors Light

BOTTLED BEER \$6

Budweiser, Bud Light, Stella
Corona, Heineken

Note: Bar sales minimum \$250 per event.

+ All Food & Beverages are subject to 4.712% state excise tax & 15 % taxable service charge. Service charges are distributed among employees for tips, wages and admin fees. Note: Our buffet menus are not all you can eat and are based on the actual confirmed guest count.

*prices & menu items subject to change - based on availability

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



BUFFET MENU - "B" \$55 PER PERSON

***Minimum of 50 paid guests - Maximum 100 paid guests**
Lunch - 3 hours Dinner - 4 hours

SALAD

Choice of 1 entries

DORITO SALAD

Fresh Greens sprinkled with cheese & crushed doritos
with Signature Chef Reno Creamy Salad Dressing

POTATO- MACARONI SALAD

MAIN COURSE ENTRIES

Choice of 2 entries

AHI STUFFED CRAB ROLL

Real crab rolled in fresh ahi and nori, covered in panko and deep fried with Chef Reno Savory Sauce

BAKED SALMON

Baked filet of salmon marinated in Signature Black Magic Teri Sauce & drizzled with
Chef Reno Savory Sauce

BAKED TERIYAKI CHICKEN

Tender Chicken baked in Signature Black Magic Teri Sauce

STARCH

STEAMED WHITE RICE

DESSERT

Choice of (1)

Cupcakes - Chocolate & Vanilla

Fresh Fruit Platter

Coconut Haupia

Note: If desired you may bring your commercially baked personalized cake

SEAFOOD - OPTIONAL

AHI POKE (choice of one) + \$7.50 person

Ahi Shoyu - Spicy Ahi - Salmon Shoyu

BEVERAGE STATION

Water - no charge

\$40 - 5 gal Tea

\$40 - 5 gal Fruit Punch



SPECIALTY COCKTAILS \$12-\$14



**SPECIALTY NON-ALCOHOLIC
COCKTAILS \$10-\$12**

DRAFT BEER \$9

Kona Long Board, Big Wave, Modelo
Bikini Blonde, Coors Light

BOTTLED BEER \$6

Budweiser, Bud Light, Stella
Corona, Heineken

Note: Bar sales minimum \$250 per event.

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BUFFET MENU - "C" \$30 PER PERSON

*Minimum of 50 paid guests - Maximum 100 paid guests

Lunch - 3 hours Dinner - 4 hours

SALAD

Choice of 1 entries

DORITO SALAD

Fresh Greens sprinkled with cheese & crushed doritos
with Signature Chef Reno Creamy Salad Dressing

POTATO- MACARONI SALAD

MAIN COURSE ENTRIES

Choice of 1 entries

AHI KATSU

Local favorite fresh fillet of ahi breaded and deep fried with Chef Reno Savory Sauce

CHICKEN: Fried or Garlic

Boneless strips of chicken, lightly coated with seasoned flour, deep fried (Garlic tossed in
butter garlic sauce)

SMOKED MEAT WITH ONIONS

Keawe smoked pork sauteed with onions & Signature Black Magic teri sauce

STARCH

STEAMED WHITE RICE

DESSERT

Choice of (1)

Cupcakes - Chocolate & Vanilla

Fresh Fruit Platter

Coconut Haupia

Note: If desired you may bring your commercially baked personalized cake

SEAFOOD - OPTIONAL

AHI POKE (choice of one) + \$7.50 person

Ahi Shoyu - Spicy Ahi - Salmon Shoyu

BEVERAGE STATION

Water - no charge

\$40 - 5 gal Tea

\$40 - 5 gal Fruit Punch



SPECIALTY COCKTAILS \$12-\$14



SPECIALTY NON-ALCOHOLIC
COCKTAILS \$10-\$12

DRAFT BEER \$9

Kona Long Board, Big Wave, Modelo
Bikini Blonde, Coors Light

BOTTLED BEER \$6

Budweiser, Bud Light, Stella
Corona, Heineken

Note: Bar sales minimum \$250 per event.

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LOCAL BUFFET MENU

*Minimum of 50 paid guests - Maximum 100 paid guests *

Exclusive use upstairs dining room/bar Lunch - 3 hours Dinner - 4 hours

Selection of TWO Salad, TWO Starch, TWO Dessert and THREE Main Entries \$60.00 pp+

Selection of TWO Salad, TWO Starch, TWO Dessert and FOUR Main Entries \$70.00 pp +

SALAD Two (2) Choices

Island Greens sprinkled with cheese & doritos
Mac Salad or Potato Salad
Broccoli - Cauliflower Salad
Saute Mushrooms
Island Greens w/ Chef Reno Creamy Salad Dressing

STARCH Two (2) Choices

Mashed Potato
Sweet Potato
Steamed White Rice
Poke Fried Rice +\$2 person
Smoked Meat Fried Rice +\$2 person

DESSERT Two (2) Choices

Cupcakes - Chocolate & Vanilla
Bread Pudding with Vanilla drizzle
Coconut Haupia
Fresh Fruit Platter

Note: If desired you may bring your commercially baked personalized cake

BEVERAGE STATION

Water - no charge
\$40 - 5 gal Tea
\$40 - 5 gal Fruit Punch

MAIN COURSE ENTRIES

SEAFOOD

Ahi Stirfry
Furikake Baked Salmon
Furikake Seared Ahi
Ahi Katsu with savory sauce
Mushroom Salmon
Sauteed Shrimp w/ Chef Reno Garlic Sauce
Shrimp Scampi

BEEF

Beef Stew
Chop Steak w/ onions
Beef Tomato Broccoli
Teriyaki Beef
Teriyaki Short Ribs

CHICKEN

Garlic or Fried Chicken
Baked Teri Chicken
Chicken Katsu
Chicken Long Rice

PORK

Kalua Pork
Sweet & Sour Spare Ribs
Lechon Pork
Roast Pork
Pastele Stew
Smoked Meat & Onions

**AHI POKE (choice of one) +
\$7.50 per person**

Ahi Shoyu - Spicy Ahi
Salmon Shoyu

SPECIALTY COCKTAILS \$12-\$14

**SPECIALTY NON-ALCOHOLIC
COCKTAILS \$10-\$12**



DRAFT BEER \$9

Kona Long Board, Big Wave, Modelo
Bikini Blonde, Coors Light

BOTTLED BEER \$6

Budweiser, Bud Light, Stella
Corona, Heineken

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HAWAIIAN BUFFET MENU

***Minimum of 50 paid guests - Maximum 100 paid guests * \$45 per person**
Lunch - 3 hours Dinner - 4 hours

SALAD

Choice of 1 entries

Lomi Salmon

Island Greens w/ Chef Reno Creamy Salad Dressing

MAIN COURSE ENTRIES

Choice of 2 entries

Kalua Pig

Chicken Long Rice

Squid Luau

Smoked Meat & Onions

STARCH

Steamed White Rice

Choice of 1 additional

4 oz poi

Sweet Potato

DESSERT

Choice of 1 entries

Haupia

Fresh Fruit Platter

Note: If desired you may bring your commercially baked personalized cake

SEAFOOD

AHI POKE ¼ lb (choice of one) + \$7.50 per person

Ahi Shoyu – Spicy Ahi – Salmon Shoyu

BEVERAGE STATION

Water – no charge

\$40 – 5 gal Tea

\$40 – 5 gal Fruit Punch



SPECIALTY COCKTAILS \$12-\$14



BOTTLED BEER \$6

Budweiser, Bud Light, Stella
Corona, Heineken

**SPECIALTY NON-ALCOHOLIC
COCKTAILS \$10-\$12**

DRAFT BEER \$9

Kona Long Board, Big Wave, Modelo
Bikini Blonde, Coors Light

Note: Bar sales minimum \$250 per event.

+ All Food & Beverages are subject to 4.712% state excise tax & 15 % taxable service charge. Service charges are distributed among employees for tips, wages and admin fees. Note: Our buffet menus are not all you can eat and are based on the actual confirmed guest count.

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ULTIMATE SEAFOOD BUFFET MENU

***Minimum of 25 paid guests - Maximum 100 paid guests * \$125 per person**
***Exclusive use upstairs dining room/bar* Lunch - 3 hours Dinner - 4 hours**

SALAD

Choice of 2 entries

Caesar Salad

Bay Shrimp & Asparagus Salad

Island Greens w/ Chef Reno Creamy Salad Dressing

SEAFOOD - APPETIZER

Oysters on half shell

Fresh Ahi Sashimi

FRESH AHI POKE (choice of one)

Ahi Shoyu - Ahi Limu - Spicy Ahi

Salmon Shoyu - Tako Poke

MAIN COURSE ENTRIES

Furikake Baked Salmon

Ahi Stuffed Crab Roll

PRIME RIB

Herb Crusted Roast Prime Rib

STARCH

Steamed White Rice

Choice of 1 additional

Mashed Potato

Garlic Roast Potatoes

DESSERT

Choice of (2)

Cupcakes - Chocolate & Vanilla

Bread Pudding with Vanilla drizzle

Coconut Haupia

Fresh Fruit Platter

Note: If desired you may bring your commercially baked personalized cake

OPTIONAL

Snow Crab Legs + \$20.00 pp*

King Crab Legs + \$30.00 pp*

*based on current market prices

BEVERAGE STATION

Water - no charge

\$40 - 5 gal Tea

\$40 - 5 gal Fruit Punch



SPECIALTY COCKTAILS \$12-\$14



BOTTLED BEER \$6

Budweiser, Bud Light, Stella
Corona, Heineken

**SPECIALTY NON-ALCOHOLIC
COCKTAILS \$10-\$12**

DRAFT BEER \$9

Kona Long Board, Big Wave, Modelo
Bikini Blonde, Coors Light

Note: Bar sales minimum \$250 per event.

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PUPU - APPETIZER PLATTER

Add On To Your Buffet Meal
Or Enjoy Our Heavy Pupus with your Cocktails & Beer



LOCAL PLATTER
Serves 8-10 people



SEAFOOD PLATTERS
Serves 8-10 people



CUSTOMIZE YOUR PLATTER WITH ANY OF OUR DELICIOUS ENTRIES

FRESH AHI POKE, Coconut Shrimp, Ahi Katsu, Smoke Meat & Onions, Garlic Chicken, Ahi Crab Rolls, Baked Salmon and more.



WE'LL CREATE A PLATTER WITH YOUR CHOICES OF OUR FRESH AHI POKE



FRESH AHI & SALMON POKE*

Ahi Shoyu, Ahi Limu, Spicy Ahi, Smoked Tako, Tako Poke, Hawaiian Blend, Lomi Oio, Island Tako, Salmon Shoyu + MORE

Price subject to current fish market prices



BIRTHDAY GIFT TO REMEMBER



SPECIALTY COCKTAILS \$12-\$14

SPECIALTY NON-ALCOHOLIC COCKTAILS \$10-\$12



DRAFT BEER \$9

Kona Long Board, Big Wave, Modelo Bikini Blonde, Coors Light

BOTTLED BEER \$6

Budweiser, Bud Light, Stella Corona, Heineken

Note: Bar sales minimum \$250 per event.

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Dine Upstairs When Bartender On Duty
Buy Fresh Catch Meal on 1st Floor
* Have a Cocktail - Enjoy the Views*



Full Service Bar



KAUAI DAS WHY \$12 A delicious melody of lemon and mango that partners with almond and Kulauma Rum to create a tropical treat	
FREEZER DOOR WAIALU \$14 OLD FASHIONED Toki Japanese whiskey, demerara sugar, aromatic & chocolate bitters - uniquely flavors while resting in freezing temperatures	
KALAUAPAPA MULE \$12 The classic Moscow Mule gets a face lift utilizing Calamansi	
PINEAPPLE SHIPWRECK \$12 What you want all year long...refreshing to taste like. The secret is it's rum. Liking infused Kulauma Rum, lime agave & yuzu	
KULA FIZZ \$12 A refreshing, aromatic blend of lemon, lavender & Maui's own Via Street gin	
HAKIPU'U HAPPY TEA \$12 A sweet iced drink made with Necessitas, lilikoi syrup, Kulauma Huihui Rum & lemonade	
SUNRISE MIMOSA \$12 A refreshing blend of chilled sparkling Astori Prosecco and orange juice with a splash of grenadine syrup	
BAYSIDE MARGARITA \$12 A refreshing citrusy & slightly sweet-sour classic cocktail with a salt rim	
BUBBLY SHIRLEY \$5 Delicious Pink bubbly drink -Sprite-Grenadine & Cherries	
Beer & Wine	
Draft Beer	Bottled Beers
Kona Long Board \$9	Budweiser \$6
Mauli Big Wave \$9	Bud Light \$6
Kona Big Wave \$9	Miller Lite \$6
Modelo Especial \$8	Stella \$7
Coconut Hives \$9	Corona \$7
Bikini Blonde \$9	Heineken \$7
Well Drinks	Michelob Ultra \$6
	Alcohol Free Option \$10
	Wine
	Banana Cabernet \$10 Glass
	\$42 Bottle
	Murphy Goodie Sauv Blanc \$10 Glass
	\$42 Bottle
	Astori Prosecco \$12 Glass
	\$50 Bottle
	Carnel Road Chardonnay \$10 Glass
	\$42 Bottle
	Hayes Pinot Noir \$10 Glass
	\$42 Bottle



Delicious Party Menus



Book Your Event



Phone: 808-582-7441 to Reserve
HENRIQUES' PRIVATE DINING ROOM & BAR
Birthdays - Graduations - Showers - Wedding- Reunions
www.freshcatch808.com email: events@freshcatch808.com