

FORC CATERING

FORC Catering Services are available off site or delivered.. Now you can design your ultimate event with the utmost flexibility and peace of mind. Whether your family needs a cut above "to go" for a hot and ready meal or a large reception, our staff is here to help. Delivery and staffing private meals is a specialty. Contact us for more information. Inquire for rates.

CATERING & DELIVERY

Service To You

Delivering with care our Hawaii regional, Chef prepared food to your door.

ELEVATED SERVICE: All the plateware, flatware & serving utensils. Professional drop off & next day pick up.

CHEF EXPERIENCE: Chef Allen Hess creates the ideal menu for your needs.

RESTAURANT QUALITY: For when you deserve more than "to go".



Catering Ideas

- ✓ Holiday Dinner
- ✓ Dinner Party
- ✓ Hot and ready after a long day of Island adventures
- ✓ Hot food when you arrive from the airport

Contact Us

Please **CALL** min 48hrs ahead for best service

☎ 1-808-731-4656

🌐 www.forchawaii.com

📍 65-1214 Lindsay Rd,
Waimea, HI 96743



PRIVATE DINING & SPECIAL EVENT CATERING SAMPLE

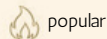
Menu items can be altered for specific dietary restrictions.
All menus are personalized and catered to your needs.

FORC PHONE: 808-731-4656

DELIVERED OFF SITE

STARTERS

FRESH BAKED PORTUGUESE BREAD



popular

HAWAIIAN AHI POKE |

Signature item at FORC

PEPPERCORN CLAMS | *

Roasted garlic, fresh tomato cooked in red wine garlic broth, house made garlic sausage link

ADULT GNOCCHI MAC N' CHEESE |

Mai bacon, green onion, Big Island goat cheese

MALUHIA FARMS BUTTERLEAF |

Roasted pineapple brown butter dressing, candied macnuts, goat cheese, cucumber, radish

FARMERS MARKET SALAD |

Pickled weekly from our farmers, dressing is up to you

CAESAR SALAD |

Local romaine lettuce with house made dressing

SIDES

CHARRED SWEET POTATO |

Finished with garlic butter and sea salt

PANIOLO MASH |

GRILLED ASPARAGUS |

Grilled lemon dressing, local parmesan

LOCAL SHIITAKE, OYSTER, AND ALII SHROOMS |

Roasted and braised with garlic cream

WAIMEA ROASTED BEETS |

Served warm with goat cheese and candied macnuts

GARLIC FRIED RICE |

ENTREE

WHOLE ROASTED FISH |

GRILLED BIG ISLAND FISH |

CIOPPINO LOCAL STYLE

GRILLED OYSTERS YOUR WAY |

GNOCCHOI- VEGETARIAN | SEAFOOD | MEAT |

32OZ TOMAHAWK (GRASS FED, GRAIN FINISH)* |

BRAISED SHORT RIBS

PRIME GRADE FILET MIGNON |

SLOW SMOKED PORK CHOP |

HULI HULI CHICKEN |

RACK OF LAMB |

We will work with you on preferred sauces, topping condiments



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AT THE RESTAURANT

SALADS

ASSORTED FARMERS MARKET SALADS

Combination of fresh and pickled

LOCAL VEGETABLES

inspired by Waimea's heritage, a mix of cultures

PROTEINS

CHOICE OF ONE

OR ADD ADDITIONAL PROTEIN

Whole roasted Kona Kanpachi,

Rack of smoked meat & onions, Prime rib

SWEETS

SEASONAL ICE CREAM AND COOKIES

Choice of Ube, Mac Nut,

Vanilla, & Coffee

ADDITIONAL ITEMS

FRESH BAKED PORTUGUESE LOAF

KONA PRAWNS

RANCHER MASH

CREME BRULEE

LILIKOI CAKE



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2023-2024