



GROUP MENU OPTIONS (BUFFET STYLE)

\$60 VIP MENU OPTION

Locally inspired domestic and international cheeses

with rustic flatbreads, hummus, and tapenade

Rumfire Salad

kunia country farm lettuce, jicama, radish, fried shallot, peanut, coconut nuoc cham dressing

“KFC” Korean Fried Chicken

kochujang vinaigrette, namul

Pork Belly Bao

pan seared pork belly, ssam sauce, trio pickles

Rumfire Kimchee Fried Rice

kimchee, oyster sauce, portuguese sausage

Rumball

waiialua chocolate, rum drenched confection

\$70 ROCKSTAR MENU OPTION

Locally inspired domestic and international cheeses

with rustic flatbreads, hummus, and tapenade

Rumfire Salad

kunia country farm lettuce, jicama, radish, fried shallot, peanut, coconut nuoc cham

“KFC” Korean Fried Chicken

kochujang vinaigrette, namul

Bombay Chicken Taco

indian inspired mole, queso fresco, ancho salsa

Pork Belly Bao

pan seared pork belly, ssam sauce, trio pickles

Rumfire Kimchee Fried Rice

kimchee, oyster sauce, portuguese sausage

Rumball

waiialua chocolate, rum drenched confection

\$80 CELEBRITY MENU OPTION

Locally inspired domestic and international cheeses

with rustic flatbreads, hummus, and tapenade

Rumfire Salad

kunia country farm lettuce, jicama, radish, fried shallot, peanut, coconut nuoc cham

“KFC” Korean Fried Chicken

kochujang vinaigrette, namul

Bombay Chicken Taco

indian inspired mole, queso fresco, ancho salsa

Pork Belly Bao

pan seared pork belly, ssam sauce, trio pickles

Rumfire Kimchee Fried Rice

kimchee, oyster sauce, portuguese sausage

Crispy Fried Mahi Taco

shichimi batter, soy aioli slaw, gochujang crema

Rumball

waiialua chocolate, rum drenched confection



RUMFIRE PARTY ENHANCEMENT

HAWAIIAN SPICY AHI POKE market price/ person, minimum 25 pax

- » Tobiko
- » Gochujang aioli
- » Cilantro, maui onion, north shore romain lettuce wraps

SEAFOOD RAW BAR Minimum 50 pieces (availably based on season)

- » Ahi Sashimi - MP/ per pound
 - » Mussel - \$3+ / per piece
 - » Oyster - \$4+ / per piece
 - » Shrimp Cocktail - \$3+ / per piece
 - » Santolla Crab - \$3+ / per piece
- Sauces
- » Cocktail Sauce
 - » Mignonette
 - » Soy Sauce
 - » Wasabi

MALTOSE GLAZED DUCK 2 Ducks, \$175, Serves 20

Scallion Pancake, Ssam, Basil

CHINTATOWN STYLED ROAST PORK 8 pounds pork, \$350, Serves 25

Bao Bun, Hoisen, Cilantro, Scallion

NOODLE BAR Culinary Attendant Fee \$275, 1 per 50-125 pax

SHIO KOJI RAMEN \$16/ person, Serves 25

Double Pork Broth, Garlic Sesame Paste, Soft Poached Egg, Red Braised Pork Belly

CARVING STATION Culinary Attendant Fee \$275, 1 per 50-125 pax

APPLIED FOR THE TWO ITEMS BELOW ▼

ALAE SALT CRUSTED PRIME RIB \$500/ piece, Serves 30-35 pax

Au Jus, Horseradish Sour Cream, Slider Rolls

STEAMED WHOLE ISLAND SNAPPER \$425/ piece, Serves 10-15 pax

Cilantro Coconut Vinaigrette, Fragranced Jasmine Rice

CAKES/DESSERTS AVAILABLE UPON REQUEST

EXCLUSIVE ENHANCEMENT PLATTERS

Following items designed for parties of 10, for the ultimate experience 3 to 5 items are recommended

RUMFIRE HAWAIIAN SPICY AHI POKE-

Tobiko, gochujang aioli, cilantro, maui onion, north shore romain lettuce wraps 108++

STIR FRIED EDAMAME-

Indonesian satay sauce, sesame seed 40++

TATAS-

Parmesan, truffle, sea salt 40++

SIGNATURE CHEESES

San andre triple cream, castello blue, seasonal fruit, assorted nuts, glazed fig 72++

RUMFIRE KIMCHEE FRIED RICE-

Kimchee, oyster sauce, Portuguese sausage 72++

KOREAN FRIED CHICKEN-

Kochujang vinaigrette, namul 30 pieces/\$72++

KAHUKU SHRIMP BAO-

Spicy Black Bean Aioli, Pickle Onion, Chinese "Fine Herb" 15 pieces / 70++

PORK BELLY BAO-

Pan Seared Pork Belly, Ssam Sauce, Trio Pickles 15 pieces / 70++

BOMBAY CHICKEN TACO

Indian inspired mole, queso fresco, ancho salsa 14 pieces/98++

CHAR BROILED MAHI TACO-

Soy aioli slaw, gochujang crema 14 pieces / 126++

GRILLED RIBEYE STEAK

"Pupu" Style- Kahuku corn puree, roasted garlic \$130++

All orders must be pre-arranged 10 days prior to the day of your reservation.

Events scheduled after 10pm will have a culinary fee of \$200+.

All cancellations within 10 days prior to your reservation will result in a fee of the total amount ordered to your credit card on file.

++price before 18% gratuity and state tax 4.712%

For more information visit rumfirewaikiki.com
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