



SHIKEDA
bento patisserie
CATERING

Thank you for considering Shikeda Maui for your event!

The following menus are an overview of our offerings and pricing.

We are happy to offer a ten percent (5%) discount on any catering order over \$500.00

Delivery is negotiable on a case by case basis with a nominal fee, pickup preferred.

email or call for inquiries:

shikedacatering@gmail.com

808.500.2556

BENTOS

prices listed are for (1) one bento
four (4) selections maximum per order

KARAAGE & CROQUETTE **13.00**

japanese fried chicken, vegetable croquette, pickles

KOREAN CHICKEN WINGS **12.00**

fried chicken wings tossed in korean chili sauce, daikon pickles

MISOYAKI PORK BELLY **14.00**

misoyaki pork belly, seared tofu w/ chili shoyu

HAMBURGER STEAK **13.00**

5oz hamburger steak, red wine tonkatsu sauce, tamago, arabiki sausage

TONKATSU CURRY **13.00**

fried pork tenderloin, beef curry, pickles

KARAAGE CURRY **15.00**

japanese curry, marinated fried chicken, pickles

SHRIMP TEMPURA CURRY **13.00**

fried shrimp tempura, beef curry, pickles

UNAGI SHRIMP TEMPURA **17.50**

broiled eel, shrimp tempura, tamago, pickles

ZUKE SALMON **14.00**

seared salmon, zuke sauce, bbq dusted shishito peppers

SABA **13.00**

broiled mackerel, roasted vegetables, chili ginger scallion

(vegetarian) MISOYAKI TOFU & EGGPLANT **11.00**

misoyaki seared tofu, chili shoyu eggplant

KABLI NY STEAK & EBI FRY **18.00**

kalbi marinated NY strip w/ fried shrimp

SHOYU CHICKEN **13.00**

local style braised shoyu chicken thigh, pico de gallo

ROLL CAKES 5.00/ea

four (4) selections maximum per order

TOKYO BANANA

vanilla cake, apple banana whipped cream

STRAWBERRY SHORTCAKE

vanilla cake, strawberry jam, vanilla whipped cream, strawberry crumble

MATCHA STRAWBERRY

matcha cake, strawberry jam, vanilla whipped cream

KULA

butterfly pea cake, blueberry jam, lavender whipped cream

BLUEBERRY CRUMBLE

butterfly pea cake, blueberry jam, blueberry whipped cream, blueberry crumble

COOKIES AND CREAM

black cocoa cake, oreo whipped cream, white chocolate drizzle

MEXICAN HOT CHOCOLATE

chocolate cake, cinnamon cocoa whipped cream, toasted italian meringue

CHOCOLATE CHANTILLY

black cocoa cake, hawaiian chantilly cream, pecan praline

CREAM PUFFS 4.00/ea
four (4) selections maximum per order

UBE PUFF

ube creme patisserie, white chocolate glaze

COCO PUFF

ube creme patisserie, white chocolate glaze

PEANUT BUTTER CUP

peanut butter custard, dark chocolate, toffee

LILIKOI TOFFEE

passion fruit custard, white chocolate, toffee

STRAWBERRY

strawberry creme diplomat, white strawberry ganache

CHOCOLATE SUNDAE

chocolate creme diplomat, white chocolate, cherry jam, sprinkles

PAVLOVA 6.00/ea

*light and airy baked italian meringue flowers
topped with whipped cream, fresh fruits, or chocolates*

four (4) selections maximum per order

STRAWBERRY GUAVA

strawberry meringue, guava whipped cream, guava jam, fresh strawberries in pink peppercorn syrup

LYCHEE RASPBERRY

lychee whipped cream, raspberry and lychee jam, fresh raspberries in orange blossom syrup

LILIKOI BLUEBERRY

lilikoi whipped cream, blueberry jam, fresh blueberries in elderflower syrup

HAZELNUT ESPRESSO

espresso whipped cream, nutella, raw cacao nibs

BANANA SPLIT

banana whipped cream, strawberry gel, chopped dark chocolate, maraschino cherry

OPERA CAKES 6.50/ea

intricate, layered mousse cakes made with the absolute best of premium & local ingredients
two (2) selections maximum per order

DARK CHOCOLATE RASPBERRY

vanilla chiffon cake in kirsch syrup, dark chocolate ganache, raspberry mousse, raspberry pink peppercorn gel

LEMON CRUNCH

vanilla chiffon cake in elderflower syrup, white chocolate toffee ganache, meyer lemon mousse, meyer lemon gel

GUAVA LILIKOI

vanilla chiffon cake in meyer lemon syrup, white chocolate lilikoi ganache, guava mousse, raspberry gel

TRIPLE CHOCOLATE

cocoa chiffon cake in espresso syrup, dark chocolate ganache, milk chocolate mousse, dark chocolate mirror glaze

PEANUT BUTTER MOCHI CRUNCH

vanilla chiffon in elder flower syrup, milk chocolate ganache, candied arare, peanut butter mousse, dark chocolate mirror glaze