



NORTHWOODS CATERING

The cuisine of the world brought to you!
Chef Stephen Ewen & Sons • Antigo, WI • (715) 853-2317



Pacific Islands Feast

Pacific Islands cuisine is a fusion of Asian, Hispanic, U.S. Mainland, and endemic ingredients and flavors that reflect the region's histories and cross-cultural interactions.



Open Diet



Vegetarian



Dairy



Shellfish



Raw

≡ APPETIZERS ≡

Maraquits (“Ladybugs”)

Thin-sliced fried multi-colored tropical yams, plantains, yucca-cassava, potatoes, more, the Chef’s smoked Kona-lava sea salt spice blend.

Islands Shrimp, Coconut, & Tropical Fruit Ceviche

Sushi shrimp, mixed sour citrus, young green coconut meat and juice, tropical fruits, jicama, aromatics, herbs, Tinian bird pepper hints.

≡ SALAD ≡



Islands Cucumber, Greens, Tropical Fruits & Roots, & Herbs Salad
Cucumbers, select greens, tropical fruits and tubers, fresh herbs, special dressing.

≡≡ M E A T ≡≡



Hawaiian Grilled Huli-Huli Chicken

Specially brined, spiced, grilled spatchcocked with Islander and Asian flavors and techniques then cut up.

≡≡ V E G E T A B L E S ≡≡



Grilled Baby Bok Choy and Pineapple

Furikake grilled baby bok choy, honey-ginger-spice grilled pineapple.



Tropical Vegetables Steamed in Banana Leaves

Spiced tropical squashes and gourds, eggplants, more, steamed in banana leaves.

≡≡ R I C E ≡≡

CHamaru Coconut & Pandan Red Rice



Specialty rice, fresh pandan leaves, coconut water, aromatics, achiote, bacon, SPAM, sofrito, coconut and red palm oil. Wrap-cooked in banana leaves.

≡≡ B R E A D ≡≡

Guamanian Månha Titiyas with Coconut and Pandan



Addictively delicious, soft, not too sweet, tender young coconut strings in every bite.

≡≡ C O N D I M E N T S ≡≡

Islands Kim-Chee



Korean-inspired with Islands twists. Fermented, hints of funk, medium-spicy.

≡ SAUCES ≡

Tinian Citrus Fina'denne'

Sour citrus, soy sauce and other umami hints, tropical fruits, fresh herbs, aromatics, wild-grown *donne sali* hot peppers from Tinian Island.

Passion Fruit, Tamarillo, & Sapote Sweet Chili Sauce

Tropical tree fruits, citrus, sesame, umami hints, wild *donne sali* (“boonie”) peppers from Tinian Island, palm sugar.

≡ BEVERAGES ≡

Hibiscus Flower and Tropical Fruits Punch

Tropical hibiscus flowers, fruits, ginger, mint, bubbles, more. Infinitely spikeable.

Butterfly Pea Flower Iced Matcha

Naturally blue, add a splash to your hibiscus punch to watch purple magic happen.

≡ DESSERT ≡

Ube Champourado with Coconut-Mango Curd and Macadamia Nuts

Very special rice pudding with rich layers of flavors. *Ube* is a type of purple tropical yam. Topped with decadent cream curd, macadamia nuts, hulled pumpkin seeds.

≡ LATE NIGHT CHOW ≡

Islands Party Mix

The Chef's medley of popcorn cooked in coconut oil and ghee, kamikochi crackers, bean crunches, nuts, corn crunches, more, all in equal amounts. Seasoned with the Chef's very special blend of Kiawe wood smoked sea salt, furikake, and soy sauce and black garlic powders and more.

Cà Phê Sữa Đá (Vietnamese Iced Coffee)

Vietnamese blended dark-roasted beans and roasted chicory root, sweetened condensed milk, hints of cocoa, more. Better than a latte.

≡ NEXT DAY BRUNCH ≡

Hawaiian Loco Moco Wowie

Fried CHamaru red rice with extra veggie specks, thick griddle-seared seasoned ground beef chuck patty, rich mixed mushroom, onion, and shoyu gravy, topped with a sunny side up or easy-over egg and a mix of fresh green and crisp onions.

Served directly off the griddle to your plate.