

DESSERTS

Cakes: chocolate, vanilla or carrot cake

	<u>Regular</u>	<u>GF & Vegan</u>
9" cake (~14 slices)	\$50	\$60
11" or 16" - Inquire about prices		

Raw Pies 8"	\$50
Pumpkin Pie 9"	\$32

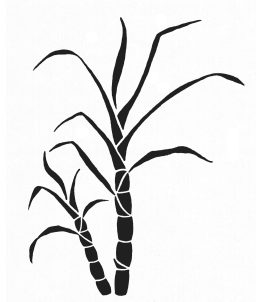
Housemade Sorbet *inquire for seasonal flavors and prices

Cookies (GF &Vegan)	mini	\$24/ dozen
	full size	\$40/ dozen

- chocolate chip
- ginger snap
- peanut butter

By The Pan	1/2 pan = 24 servings	\$80
	full pan = 48 servings	\$140

- Banana Bread
- Cinnamon Rolls
- Haupia topped with purple sweet potato or lilikoi
- Sweet Potato Brownies
- Baklava (+ \$20)



Sweet Cane Café
48 Kamanā Street, Hilo Hawaii
808-934-0002

Open everyday 9am-4pm
SweetCaneCafe.com
Follow our social media

Email Catering Requests to SweetCaneCafe@gmail.com

SWEET CANE CAFE CATERING

Also, order from our cafe menu
or contact us for custom orders.

PLATTERS

	<u>Serves 12-16</u>	<u>24-32</u>
Purple Sweet Potato Truffles With avocado & sesame seeds	\$90	\$160
Fresh Fruit Platter, seasonal	\$100	\$180
Mediterranean Platter Falafel, baba ganoush, sun-dried tomato, olive, pita bread, hummus	\$120	\$220

HEARTY GRINDS

	<u>Serves 12-16</u>	<u>24-32</u>
Shepherd's Pie Seasonal local veggies, lentils, mashed 'ulu topping & poi gravy	\$160	\$280

'Ulu or Pumpkin Coconut Curry

Buddha Bowl
Brown rice or quinoa, marinated tempeh, steamed veggies, and choice of dressing: macnut ginger miso or pico de gallo

Veggie Enchilada
Quinoa, seasonal veggies, cheese, and Sweet Cane Cafe enchilada sauce

Kim Chee Stir Fry with Rice

BREAKFAST

	<u>Serves 12-16</u>	<u>24-32</u>
Coconut Chia Pudding Topped with tropical diced fruit	\$60	\$110
Housemade Granola With housemade macadamia nut mylk	\$45	\$80
Veggie Frittata With seasonal veggies	\$120	\$220
Acai Bowl Bar (inquire for details)	\$120	\$240

DRINKS

	<u>1 gallon (Serves 12-16)</u>
Onomea Sugarcane Juice	\$30
Sugarcane Juice Flavors Limeade, lilikoi, coco limeade or pink lemonade	\$35
Iced Tea Mamaki, mint or hibiscus	\$30
Cold Brew Coffee (Ka'u)	\$45
Hot Coffee (Ka'u)	\$45
Coffee Additions Half n half, macadamia nut mylk, hemp milk, cashew milk, honey, sugar	\$10
Hot Tea A variety of assorted herbal teas with hot water	\$25
Kombucha & Jun Seasonal flavors	\$30

SALAD

	<u>Serves 12-16</u>	<u>24-32</u>
Farm Fare Lettuce, cucumber, carrots, tomato, sprouts with a papaya seed dressing	\$100	\$180
Caesar Lettuce tossed in our house made vegan caesar dressing, topped with house made croutons & cucumbers	\$100	\$180
HeartBeet Heart of palm, beets, cucumber, with a balsamic dressing	\$100	\$180
'Ulu Poke Ulu, taro, and/or sweet potato, red onion, and limu tossed in a macadamia nut dressing, topped with SupaFurikake	\$100	\$180

SOUP

	<u>1 gallon</u>	<u>2 gallon</u>
Lentil Veggie	\$80	\$160
Lu'au Stew	\$80	\$160
Mushroom Miso Barley	\$80	\$160
Pumpkin Bisque	\$80	\$160
'Ulu Chowder	\$80	\$160
Vegetarian Chili	\$80	\$160

PIZZA

	<u>14" (8 slices)</u>
Garden Pizza Fresh tomato, bell pepper, basil, tomato sauce & chèvre	\$50
Greek Artichoke, black olives, tomato sauce & feta	\$50
Margherita Tomato, mozzarella, basil, olive oil & sea salt	\$50