

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 9" \$50

Pumpkin Pie \$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 = 16 servings \$70
full pan = 32 servings \$120

- Baklava
- Banana Bread
- Cinnamon Rolls
- Haupia, purple sweet potato or lilikoi
- Sweet Potato Brownies

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 MENU

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

<u>PLATTERS</u>	<u>Serves 12-16</u>	<u>24-32</u>
	\$80	\$140

Purple Sweet Potato Truffles
With avocado & sesame seeds

Fresh Fruit Platter, seasonal

Mediterranean Platter
Falafel, baba ganoush, sun-dried tomato, olive, pita bread, hummus

<u>HEARTY GRINDS</u>	<u>Serves 12-16</u>	<u>24-32</u>
	\$160	\$280

Shepherd's Pie
Seasonal local veggies, lentils, mashed 'ulu topping & poi gravy

'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	\$60	\$110
Topped with tropical diced fruit		
Housemade Granola	\$45	\$80
With housemade macadamia nut mylk		
Veggie Frittata	\$120	\$220
With seasonal veggies		

DRINKS

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

SALAD

	<u>Serves 12-16</u>	<u>24-32</u>
Farm Fare	\$70	\$120
Lettuce, cucumber, carrots, tomato, sprouts with a papaya seed dressing		
Caesar	\$70	\$120
Lettuce tossed in our house made vegan caesar dressing, topped with house made croutons & cucumbers		
HeartBeet	\$100	\$180
Heart of palm, beets, cucumber, with a balsamic dressing		
'Ulu Poke	\$100	\$180
Ulu, taro, and/or sweet potato, red onion, and limu tossed in a macadamia nut dressing, topped with SupaFurikake		

SOUP

	<u>Serves 12-16</u>	<u>24-32</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"</u>
Garden Pizza	\$40
Fresh tomato, bell pepper, basil, tomato sauce & chèvre	
Greek	\$40
Artichoke, black olives, tomato sauce & feta	
Margherita	\$40
Tomato, mozzarella, basil, olive oil & sea salt	