Catering Packages

1. Select your Party Size:
   - 10-12 People
     - 2 Small Entrées
     - 1 Small Salad
     - 1 Large Rice
     - Crab Rangoon (43 pcs)
   - 20-25 People
     - 2 Medium Entrées
     - 1 Medium Salad
     - 1 Large Rice
     - Crab Rangoon (20 pcs)
   - 45-50 People
     - 4 Medium Entrées
     - 1 Large Salad
     - 2 Large Rice
     - Crab Rangoon (16 pcs)
   - 95-100 People
     - 4 Large Entrées
     - 2 Large Salad
     - 4 Large Rice
     - Crab Rangoon (140 pcs)

2. Select the Entrées:
   - Hawaiian BBQ Chicken
   - Island Curry Chicken
   - Kalua Pork with Cabbage
   - Chicken Katsu
   - Curry Chicken Katsu
   - Island White Fish
   - Teriyaki Chicken
   - Hawaiian BBQ Beef
   - Island Fire Chicken

   * Items below require additional charge for each tray:
     - Grilled Chicken Breast: $ (Ex.)
     - (Med): $ (Ex.)
     - (Lb): $ (Ex.)
     - Kalbi Short Ribs: $ (Ex.)
     - (Med): $ (Ex.)
     - (Lb): $ (Ex.)
     - Crispy Shrimp: $ (Ex.)
     - (Med): $ (Ex.)
     - (Lb): $ (Ex.)

3. Select the Salads:
   - Fresh Macaroni Salad
   - Macaroni Salad

4. Add Appetizer & A La Carte Items:
   - Craving for more? Select extra appetizer and A La Carte Items on the right to add to your Catering Package.

5. Fill in Contact Info:
   - Order Date: ____________________
   - Pick-up Location: ____________________
   - Pick-up Date: ____________________
   - Pick-up Time: ____________________
   - Name: ____________________
   - Address: ____________________
   - E-mail: ____________________
   - Phone #: ____________________
   - Fax#: ____________________
   - Total Cost: ____________________

*a applicable sales tax not included

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A La Carte

*Please write the quantity of each item under the size you want to order*

Small Medium Large

(Per 12 average) (Per 25 average) (Per 50 average)

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Chicken

Hawaiian BBQ Chicken
- A very popular choice! Get our tender & juicy chicken marinated in Hawaiian BBQ sauce.

Chicken Katsu
- One of our favorites! Crispy fried chicken breast served with special Ono Katsu Sauce.

Teriyaki Chicken
- Our Best-Selling chicken breast is marinated with our house teriyaki sauce.

Island Curry Chicken
- Grilled chicken served with mild curry sauce (peas, carrots, and cheese)

Curry Chicken Katsu
- Crispy chicken katsu served with our delicious curry sauce.

Island Fire Chicken
- Chicken breast marinated in our special blend of spices, then grilled with onions and served with our spicy blend fire sauce.

Grilled Chicken Breast (Lemon Pepper)
- Japanese-style chicken breast, grilled and served with lemon sauce.

Grilled Chicken Breast (Teriyaki)
- Japanese-style chicken breast, grilled and served with our house teriyaki sauce.

Grilled Chicken Breast (Curry)
- Japanese-style chicken breast, grilled and served with house curry sauce.

Beef / Pork

Kalbi Short Ribs
- Tender short ribs marinated in Korean style BBQ sauce, then grilled to perfection.

Hawaiian BBQ Beef
- Grilled slices of tender beef marinated in Hawaiian BBQ sauce.

Kalua Pork with Cabbage
- Slow-roasted pork with a hint of smoking flavor, served shredded over steamed cabbage. Hawaiian version of the pulled pork.

Seafood

Island White Fish
- Tender white fish marinated and broiled with Japanese-style broiled sauce.

Crispy Shrimp
- Crispy breaded shrimp served with Ono Katsu Sauce.

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Gourmet Salads

Fresh Mix Salad
- Shredded lettuce, shredded cabbage, julienne carrots, julienne onions, sesame seeds and tossed with HELLO world dressing.

Macaroni Salad
- Everyone's favorite!

Appetizers & Sides

Spam Musubi
- A block of rice topped with a dusting of Teriyaki sauce and a slice of grilled spam, wrapped in seaweed.

BBQ Chicken Musubi

BBQ Beef Musubi

Crab Rangoon
- Faux crab meat and cream cheese in crispy wonton skin.

Ono's Sampler
- Chicken Katsu, Crab Rangoon (12 pcs), and your choice of Musubi (12 pcs).

Seafood Sampler
- Crispy Shrimp (10 pcs), Hot White Fish (12 pcs), and Crab Rangoon (10 pcs).

Steam Rice
- Fluffy rice made from scratch.

**Chicken Katsu, Crispy Shrimp and Island White Fish are perfect appetizers!**

Beverages

Reg. Prem.

Bottle Water

Bottle Drinks
- Our favorite from Hawaii!

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*Spicy *Healthy Choice
1. How to Order?
You may call or stop by one of our neighborhood Ono restaurants, or email us at Catering@OnoBBQ.com. You may also download a Catering Menu on www.OnoBBQ.com. Prices vary per area, please be sure to ask for the menu prices for the store that you are interested in ordering from.

2. What to Order?
Catering Packages:
Simply choose one of our Catering Packages based on the number of people in your party.

A La Carte:
If you choose to order individual trays, we recommend minimum of 2 servings of Entrée & 2 servings of Sides per person. For example, a party of 25 persons x 2 servings per person = 50 servings of Entrée and 50 servings of Sides. Therefore, we recommend a minimum order of 2 medium Entrées, 1 large Rice and 1 medium Macaroni Salad and if your palate calls for it, add 1 medium Appetizer.

3. When to place Order?
We recommend placing order 3 days in advance. Large parties may require additional advance notice.

4. Where and When to pick up?
Please choose your nearest Ono restaurant and schedule your pick up date during our normal business hours. Please let us know if you need special arrangements. We currently do not offer delivery service.

5. How to Pay?
A minimum of 50% deposit is required when placing the order. We accept Cash and Credit cards (Visa, Master and American Express). For the protection of the card holder, we will require an imprint of your card in person if you made a payment with a credit card over the phone. We may accept company checks with full payment made minimum 7 days in advance.

6. Cancellation Policy?
Please provide 24-hour notice for cancellation. Parties who do not cancel in a timely manner may not have the deposit refunded.

Why Ono?
The key to being Ono is using fresh ingredients prepared daily and making our dishes in house with our delicious recipes. We make our marinades from scratch and marinate our meats everyday for the perfect flavor. We hand roll our Katsu in panko bread crumbs and make our soups fresh daily. Even our Teriyaki and Katsu sauces are made in house with our unique blend of spices.

Over 50 Locations in California and Arizona

Ordering is Easy

Call your local Ono Hawaiian BBQ or

Email catering@onobbq.com

For your nearest location visit:
www.OnoBBQ.com