



# Mango Street Grill

## Appetizers

- Edamame 5
- Fried Calamari w/spicy cocktail sauce 9.50
- Salt 'n Pepper Kabocha w/soy chili dipping sauce 7
- Kalua Pork Spring Rolls w/lomi tomato salsa 8
- Soft Pork and Shrimp Gau Gee 9  
w/soy shiitake cream sauce
- Butter Garlic New York Strip Steak\* (pupu) 19  
grilled, sliced and finished with garlic  
butter braised onions.

## Burgers & Sandwiches

*Served with choice of French fries, tossed salad or a scoop of potato macaroni salad.*

- Hand Pressed Burger\* (Swiss, Provolone, Cheddar) 13  
Grilled hamburger, choice of cheese, lettuce, tomato on a house-made bun.  
Add-on: Teriyaki Sauce 2, Bacon 2, Kim Chee 2
- BBQ Pulled Pork Sandwich 12  
Orange-pineapple barbecue sauce, shredded cabbage on a house-made bun.
- Grilled Fresh Catch\* Sandwich 14.50  
Grilled fish with lettuce, tomato, tartar sauce on a house-made bun.
- Grilled Vegetable Sandwich 12  
Portabella mushroom, eggplant, zucchini, bell pepper, provolone, lettuce, tomato on a house-made bun.
- Grilled Cheese Sandwich 11  
Grilled bread with American cheese.

## Salads

*Lemon Basil Vinaigrette, Asian/Oriental Vinaigrette, Ranch*

- Grilled Fresh Catch\* 15
- Small Tossed 3      Large Tossed 6

## Dinner Entrees

*All dinners are served with choice of starch (white rice, French fries or pasta) and hot vegetables. Complete your dinner with a choice of tossed salad or soup and a dessert. Add 7*

- Teriyaki Chicken 16  
Chicken marinated in our teriyaki sauce, grilled, sliced, and served with sauce and chopped green onions.
- Beer Battered Fish 18  
Kohala mountain sunfish, dredged in a beer batter and fried crisp with house-made tartar sauce.
- Chicken Piccata 18  
Lightly egg battered and pan seared chicken with lemon caper butter sauce.
- Garlic Shrimp 20  
Shrimp sauteed and finished with garlic butter.
- Butter Garlic New York Strip Steak\* 23  
New York Strip Steak grilled and finished with garlic butter braised onions. Add-on Garlic Shrimp 6

## Etc...

- Soup cup 3 bowl 6
- Potato Macaroni Salad 2
- Rice 1.50
- French Fries 5

## Desserts

- Chocolate Decadence 5  
w/Berry Coulis
- Vanilla Cheesecake 6  
w/Brown Sugar Pineapple Compote
- Pineapple Bread Pudding 6  
w/Crème Anglaise

Dinner: Wed, Thurs., Fri. & Sun., 5PM – 8PM  
DINE IN or TAKE OUT

Tel. 808-627-5451

130 Mango Street, Wahiawa  
www.centraloahueventcenter.com

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Bar Menu

## **Ready to Drink - \$9**

Whiskey Mule, Tiki Rum Punch,  
Vodka Soda Grapefruit, Margarita Lime, Long Island Iced Tea

## **Imported Beers - \$6**

Heineken, Heineken Light, and Corona

## **Domestic Beers - \$5**

Bud Light, Michelob Ultra, Miller Lite,  
and Coors Light

## **Prosecco (split) - \$9**

## **Wine**

Bogle Family Vineyards Pinor Noir - \$10 / \$40  
Sycamore Lane Cabernet Sauvignon or Chardonnay - \$6 / \$24

## **Hibiscus Mint Tea - \$3**

Unsweetened

## **Soft Drinks/Bottled Water - \$2**

Coke, Diet Coke, Root Beer, Sprite and Juice



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Your special banquets, meetings and events may be hosted in our newly renovated "Plantation Ballroom." Delicious food, a large stage and dance floor, bar service, air conditioning, free parking, and with a capacity for over 200+ guests!

Check out our website for our delicious buffet menu options.

Please call to reserve your date today! Telephone 808-627-5451