



KAMA'AINA  
CATERING  
&  
TENT RENTALS

## TRADITIONAL HAWAIIAN MENU

\$27.50 PER PERSON PLUS TAX  
(MINIMUM 100 GUESTS)

◀◀ STEAMED WHITE RICE ▶▶

◀◀ OKINAWAN SWEET POTATO SLICES ▶▶

◀◀ FRESH PINEAPPLE WEDGES ▶▶

◀◀ LOMI LOMI SALMON ▶▶

◀◀ SHOYU POKE ▶▶

◀◀ LAU LAU ▶▶

(CHOICE OF PORK OR CHICKEN)

◀◀ CHICKEN LONG RICE ▶▶

◀◀ IMU SMOKED KALUA PIG ▶▶

◀◀ HAUPIA ▶▶

### ADD ONS:

SQUID LUAU - \$2.75 PER PERSON

POI - \$3.95 PER PERSON

### *PRICE INCLUDES:*

*DELIVERY, SETUP, CHAFFERS, SERVING UTENSILS, ECO-FRIENDLY DISPOSABLE CUTLERY, STANDARD WHITE LINENS FOR GUEST TABLES, TABLE DRAPES FOR BUFFET TABLES, BUFFET ATTENDANTS AND CLEAN-UP OF FOOD/BEVERAGE AREA. FOR GROUPS WITH LESS THAN 100 GUESTS PLEASE INQUIRE WITH EVENTS DEPARTMENT FOR PRICING.*



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## KAMA'AINA MENU

\$26.50 PER PERSON PLUS TAX  
(MINIMUM 100 GUESTS)

### SALADS

(CHOICE OF 1)

«NALO GREENS WITH FUJI APPLES, CRANBERRIES, BLUE CHEESE & BALSAMIC VINAIGRETTE»

«POTATO MAC SALAD»

«LOMI LOMI SALMON»

### STARCH

(CHOICE OF 1)

«STEAMED WHITE RICE»

«FRIED NOODLES»

### ENTREE

(CHOICE OF 3)

«TERIYAKI CHICKEN»

«LAULAU (CHICKEN OR PORK)»

«CHICKEN LONG RICE»

«GARLIC CHICKEN»

«SQUID LUAU»

«GARLIC BUTTER SWAI»

«KALUA PIG»

### DESSERT

(CHOICE OF 1)

«ANDAGI»

«HAUPIA»

«COCONUT CAKE»

### PRICE INCLUDES:

DELIVERY, SETUP, CHAFFERS, SERVING UTENSILS, ECO-FRIENDLY DISPOSABLE CUTLERY, STANDARD WHITE LINENS FOR GUEST TABLES, TABLE DRAPES FOR BUFFET TABLES, BUFFET ATTENDANTS AND CLEAN-UP OF FOOD/BEVERAGE AREA. FOR GROUPS WITH LESS THAN 100 GUESTS PLEASE INQUIRE WITH EVENTS DEPARTMENT FOR PRICING.



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## AMERICAN MENU

\$28.50 PER PERSON PLUS TAX  
(MINIMUM 100 GUESTS)

### INCLUDES:

STEAMED WHITE RICE, BAKED MACARONI AU GRATIN, FRESH SEASONAL FRUITS, SWEET ROLLS WITH BUTTER, CHEFS CHOICE OF DESSERT,

### SALADS

(CHOICE OF 1)

«NALO GREENS WITH FUJI APPLES, CRANBERRIES, BLUE CHEESE & BALSAMIC VINAIGRETTE»

«POTATO MAC SALAD»

«GARDEN SALAD WITH RANCH & ORIENTAL DRESSING»

«CAESAR SALAD WITH CROUTONS & PARMESAN CHEESE»

### ENTREE

(CHOICE OF 4)

«TERIYAKI CHICKEN»

«PALEHU CHICKEN»

«GARLIC CHICKEN»

«\*BRAISED SHORT RIBS IN RED WINE SAUCE»

«\*BEEF POT ROAST WITH MUSHROOM GRAVY»

«KALUA PIG»

«BAKED HAM WITH PINEAPPLE»

«LEMON, BUTTER, CAPER FISH»

«GRILLED FISH WITH TARTER SAUCE»

\*ONLY ONE BEEF SELECTION PERMITTED \*

### PRICE INCLUDES:

DELIVERY, SETUP, CHAFFERS, SERVING UTENSILS, ECO-FRIENDLY DISPOSABLE CUTLERY, STANDARD WHITE LINENS FOR GUEST TABLES, TABLE DRAPES FOR BUFFET TABLES, BUFFET ATTENDANTS AND CLEAN-UP OF FOOD/BEVERAGE AREA. FOR GROUPS WITH LESS THAN 100 GUESTS PLEASE INQUIRE WITH EVENTS DEPARTMENT FOR PRICING.



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## JAPANESE MENU

\$29.75 PER PERSON PLUS TAX  
(MINIMUM 100 GUESTS)

### INCLUDES:

CLIENTS CHOICE OF ICED TEA OR TROPICAL FRUIT PUNCH AND ICED WATER

### SALADS

(CHOICE OF 1)

- «NALO GREENS WITH FUJI APPLES, CRANBERRIES, BLUE CHEESE & BALSAMIC VINAIGRETTE»
- «POTATO MAC SALAD»
- «SOMEN SALAD WITH ORIENTAL DRESSING»
- «NAMASU»

### STARCH

(CHOICE OF 2)

- «STEAMED WHITE RICE»
- «MAKI, INARI AND OSHI SUSHI»
- «YAKI SOBA FRIED NOODLES»

### ENTREE

(CHOICE OF 4)

- «SHOYU CHICKEN»
- «MOCHIKO CHICKEN»
- «BEEF TERIYAKI»
- «BEEF & VEGETABLE CURRY»
- «SHOYU PORK»
- «NISHIME (CHICKEN OR PORK)»
- «LEMON, BUTTER, CAPER FISH»
- «GRILLED TERIYAKI FISH»

### DESSERT

(CHOICE OF 1)

- «ANDAGI»
- «CHICHI DANGO MOCHI»

### PRICE INCLUDES:

DELIVERY, SETUP, CHAFFERS, SERVING UTENSILS, ECO-FRIENDLY DISPOSABLE CUTLERY, STANDARD WHITE LINENS FOR GUEST TABLES, TABLE DRAPES FOR BUFFET TABLES, BUFFET ATTENDANTS AND CLEAN-UP OF FOOD/BEVERAGE AREA. FOR GROUPS WITH LESS THAN 100 GUESTS PLEASE INQUIRE WITH EVENTS DEPARTMENT FOR PRICING.



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## PRIME RIB MENU

\$43.95 PER PERSON PLUS TAX  
(MINIMUM 100 GUESTS)

### INCLUDES:

FRESH SEASONAL FRUITS, SWEET ROLLS WITH BUTTER  
AND  
LIVE CARVING STATION WITH IMU SMOKED PRIME RIB WITH WASABI MAYO & AU JUS

### SALADS

(CHOICE OF 1)

- «NALO GREENS WITH FUJI APPLES, CRANBERRIES, BLUE CHEESE & BALSAMIC VINAIGRETTE»
- «POTATO MAC SALAD»
- «GARDEN SALAD WITH RANCH & ORIENTAL DRESSING»
- «CAESAR SALAD WITH CROUTONS & PARMESAN CHEESE»

### STARCH

(CHOICE OF 2)

- «STEAMED WHITE RICE»
- «ROASTED SEASONED RED POTATOES»
- «TWICE BAKED LOADED MASHED POTATOES WITH BACON BITS, GREEN ONIONS & SOUR CREAM»

### ENTREE

(CHOICE OF 3)

- «TERIYAKI CHICKEN»
- «PALEHU CHICKEN»
- «GARLIC CHICKEN»
- «ROASTED CHICKEN»
- «LEMON, BUTTER, CAPER FISH»
- «GRILLED FISH WITH TATER SAUCE»
- «BAKED HAM WITH PINEAPPLE»
- «ROAST PORK»
- «SHOYU PORK»

### DESSERT

(CHOICE OF 1)

- «ASSORTED CHEESECAKE BITES»
- «BAKED BREAD PUDDING W/ HAUPIA GLAZE»

### PRICE INCLUDES:

DELIVERY, SETUP, CHAFFERS, SERVING UTENSILS, ECO-FRIENDLY DISPOSABLE CUTLERY, STANDARD WHITE LINENS FOR GUEST TABLES, TABLE DRAPES FOR BUFFET TABLES, BUFFET ATTENDANTS AND CLEAN-UP OF FOOD/BEVERAGE AREA. FOR GROUPS WITH LESS THAN 100 GUESTS PLEASE INQUIRE WITH EVENTS DEPARTMENT FOR PRICING.



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## PUPU STATIONS

### EKAHI

\$21.95 PER PERSON

(INCLUDES: CHOICE OF 2 FROM HUI ONE, CHOICE OF 1 FROM HUI TWO, CHOICE OF 1 FROM HUI THREE, AND CHOICE OF 1 FROM HUI FOUR)

### ELUA

\$27.95 PER PERSON

(INCLUDES: CHOICE OF 2 FROM HUI ONE, CHOICE OF 2 FROM HUI TWO, CHOICE OF 2 FROM HUI THREE, AND CHOICE OF 1 FROM HUI FOUR)

### EKOLU

\$32.95 PER PERSON

(INCLUDES: CHOICE OF 3 FROM HUI ONE, CHOICE OF 3 FROM HUI TWO, CHOICE OF 2 FROM HUI THREE, AND CHOICE OF 1 FROM HUI FOUR)

#### HUI ONE

- « GARLIC EDAMAME »
- « ASSORTED FRESH ISLAND SEASONAL FRUITS »
- « FRESH LI HING MUI PINEAPPLE »
- « FRESH LI HING MUI PINEAPPLE »
- « BALSAMIC VEGETABLES »
- « ASSORTED KIMCHI »
- « BOILED PEANUTS »
- « MEXICAN LAYERED DIP WITH TORTILLA CHIPS »
- « VEGETABLE CRUDITÉ WITH BLUE CHEESE & ORIENTAL DIP »
- « ROASTED GARLIC HUMMUS WITH PITA BREAD »
- « CAPRESE SKEWERS WITH BALSAMIC REDUCTION »

#### HUI TWO

- « MOCHIKO CHICKEN BITES »
- « SKEWERED TERIYAKI BEEF »
- « VEGETABLE LUMPIA WITH SWEET CHILI SAUCE »
- « SWEET AND SOUR OR TERIYAKI MEATBALLS »
- « POT STICKERS WITH LILIKOI DIPPING SAUCE »
- « GARLIC CHICKEN BITES »
- « SPAM MUSUBI »
- « CHICKEN BACON BRUSCHETTA »

#### HUI THREE

- « IMU PRIME RIB ON ONION ROLL WITH HORSERADISH-MAYO AND AU JUS »
- « SHRIMP & VEGETABLE SUMMER ROLL WITH PEANUT SAUCE »
- « IMU KALUA PIG ON TARO ROLL WITH GUAVA BBQ SAUCE »
- « BBQ CHICKEN ON SWEET ROLL »
- « HOT CRAB & ARTICHOKE DIP WITH BAGUETTE TOAST »
- « ASSORTED SUSHI »

#### HUI FOUR

- « ASSORTED HOMEMADE COOKIES »
- « COCONUT CAKE »
- « BANANA CAKE »
- « CHOCOLATE BROWNIES »

#### **PRICE INCLUDES:**

*DELIVERY, SETUP, CHAFFERS, SERVING UTENSILS, ECO-FRIENDLY DISPOSABLE CUTLERY, STANDARD WHITE LINENS FOR GUEST TABLES, TABLE DRAPES FOR BUFFET TABLES, BUFFET ATTENDANTS AND CLEAN-UP OF FOOD/BEVERAGE AREA. FOR GROUPS WITH LESS THAN 100 GUESTS PLEASE INQUIRE WITH EVENTS DEPARTMENT FOR PRICING.*



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## **ADDITIONAL ITEMS**

### **NON-ALCOHOLIC BEVERAGE STATION**

\$2.50 PER PERSON

INCLUDES ICED TEA, FRUIT PUNCH & ICED WATER  
CUPS, ICE AND SERVICE DISPENSERS

### **CANNED PEPSI & HAWAIIAN JUICE PRODUCTS**

\*\$1.25 PER CAN

PEPSI, DIET PEPSI, SIERRA MIST, ASSORTED ALOHA MAID OR HAWAIIAN SUN JUICES  
\*AVAILABLE BY THE CUBE OR CASE ONLY\*

### **HOT BEVERAGE STATION**

\$3.50 PER PERSON

INCLUDES REGULAR KONA BLENDED HOT COFFEE, HOT WATER & TEA PACKETS  
CUPS, CREAM, SUGAR, SWEETNERS AND SERVICE DISPENSERS

### **ADDITIONAL MENU ITEMS**

SALAD – \$2.75 PER ADDITIONAL ITEM/PER PERSON  
STARCH – \$1.95 PER ADDITIONAL ITEM/PER PERSON  
ENTRÉE – \$6.25 PER ADDITIONAL ITEM/PER PERSON  
DESSERT – \$4.50 PER ADDITIONAL ITEM/PER PERSON  
SQUID LUAU – \$2.75 PER PERSON  
LAULAU (MINI) – \$2.75 PER PERSON  
POI - \$3.95 PER PERSON  
ASSORTED POKE – MARKET PRICE

### **CHINA/FLATWARE**

\$6.00 PER PERSON

INCLUDES: ENTRÉE PLATE, ENTRÉE FORK, DESSERT SPOON/FORK, KNIFE &  
WATER GOBLET

### **LINEN NAPKIN**

\$1.75 EACH

\*STANDARD COLORS ARE: BLACK, WHITE, IVORY, OTHER COLORS ARE SUBJECT  
TO AVAILABILITY

### **WAIT STAFF**

\$220 PER STAFF/PER EVENT  
BUFFET RATIO: 1 STAFF:35 GUESTS



## **ACTION STATIONS STYLE *MINIMUM 250 PEOPLE***

### **MENU**

#### **Hand Passed Appetizers (Cocktail hour)**

Fresh Ahi Poke in Mini Waffle Cones

Smoked Duck Taco with Fresh Mango Salsa

Chicken Tenderloin Sate' with Thai Peanut Sauce

Hamakua Mushroom and Black Truffle Risotto Cakes with Tomato Chutney

### **COLD BUFFET STATION**

Organically Grown Big island Baby Greens Tangerine Vinaigrette

Asian Chicken Salad with Soy Ginger Sesame Dressing

Naked Shrimp Salad with Lemongrass Garlic Dressing

Caprese Salad with Balsamic Vinaigrette

### **HOT INDIVIDUAL PLATED ACTION STATIONS**

Braised Boneless Beef Short Ribs with Five Spice Demi  
Mashed Yukon Gold Potatoes, Haricot Vert and Sundried Tomato

Grilled Chicken with Fresh Pineapple Mango Relish  
Garlic Noodles

Miso Seabass with Pickled Vegetables  
and Steamed Coconut Milk Ginger Brown Rice

Wok Seared Jumbo Black Tiger Prawns with Chili Ginger Cream Sauce  
Steamed Thai Jasmine Rice

Mixed Vegetable Curry with Tofu and Fresh Basil  
Steamed Thai Jasmine Rice

Mongolian Style Lamb Chops with Merlot Demi (OPTIONAL ADD ON)  
Mashed Yukon Gold Potatoes, Baby Carrot and Waialua Asparagus

## DESSERT BAR

Waiialua Chocolate Cake

Assortment of French Macaroon

Peanut Butter Opera with Chocolate Ganache

Chocolate Marble Cups with Cheese Cake and Fresh Raspberry

Assortment of Fresh Fruit

And More

## BAR MENU

Signature Cocktails:

Slightly Old Fashion, Black Berry Hendricks Tonic, Sapphire Blue Mojito (Maitai and Lilikoi Mojito)

Beers Kona Longboard

White Chardonnay Pebble Lane  
Red Blend Conundrum

Coke, Diet Coke, Sprite,  
Orange Juice, Pineapple Juice and Cranberry Juice



Wok Seared Jumbo Black Tiger Prawns with Chili Ginger Cream Sauce



Chicken Tenderloin Sate' with Thai Peanut Sauce



Fresh Ahi Poke in Mini Waffle Cones



Smoked Duck Taco with Fresh Mango Salsa



Naked Shrimp Salad with Lemongrass Garlic Dressing



Peanut Butter Opera with Chocolate Ganache



Waialua Chocolate Cake



Assortment of French Macaroon



Chocolate Marble Cups with Cheese Cake and Fresh Raspberry



## **MENU**

### **Hand Passed Appetizers (Cocktail Hour)**

Fresh Ahi Poke in Mini Waffle Cones

Smoked Duck Taco with Fresh Mango Salsa

Chicken Tenderloin Sate' with Thai Peanut Sauce

Hamakua Mushroom and Black Truffle Risotto Cakes with Tomato Chutney

## **BUFFET**

### **COLD**

Organically Grown Big island Baby Greens Tangerine Vinaigrette

Asian Chicken Salad with Soy Ginger Sesame Dressing

Naked Shrimp Salad with Lemongrass Garlic Dressing

### **HOT**

Braised Boneless Beef Short Ribs with Five Spice Demi

Chicken with Hennessy Green Peppercorn Sauce

Grilled Fresh Fish with Lemongrass Curry Sauce

Wok Seared Jumbo Black Tiger Prawns with Chili Ginger Cream Sauce

Sautéed Waialua Asparagus, Golden Cauliflower and Red Bell Pepper

Mashed Yukon Gold Potatoes

Steamed Rice

### **DESSERTS**

Waialua Chocolate Cake

Assortment of French Macaroon

Peanut Butter Opera with Chocolate Ganache

Chocolate Marble Cups with Cheese Cake and Fresh Raspberry

and More

## BAR MENU

Signature Drinks:

Slightly Old Fashion, Black Berry Hendricks Tonic

Sapphire Blue Mojito

Mocktail: Blue Lemonade

Beers Kona Longboard

White Chardonnay Pebble Lane

Red Blend Conundrum

Coke, Diet Coke, Sprite

Orange Juice, Pineapple Juice and Cranberry  
Juice



Wok Seared Jumbo Black Tiger Prawns with Chili Ginger Cream Sauce



Chicken Tenderloin Sate' with Thai Peanut Sauce



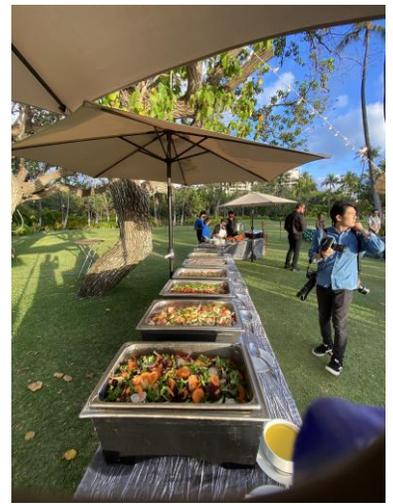
Fresh Ahi Poke in Mini Waffle Cones



Smoked Duck Taco with Fresh Mango Salsa



Naked Shrimp Salad with Lemongrass Garlic Dressing



Waiialua Chocolate Cake



Chocolate Marble Cups with Cheese Cake and Fresh Raspberry



Peanut Butter Opera with Chocolate Ganache



Assortment of French Macaroon





## **MENU**

### **Hand Passed Appetizers**

Fresh Ahi Poke in Mini Waffle Cones

Smoked Duck Taco with Fresh Mango Salsa

Chicken Tenderloin Sate' with Thai Peanut Sauce

Hamakua Mushroom and Black Truffle Risotto with Tomato Chutney

## **SALAD**

Organically Grown Big Island Baby Greens with Tangerine Vinaigrette

Fresh Apple, Tear Drop Tomatoes, Cucumber, Beet and Candied Pecan

## **CHOICE OF ENTREES**

Deconstructed Beef Tenderloin Wellington

Mashed Yukon Gold Potato, Waialua Asparagus, Baby Carrot and Sundried Tomato

Miso Fresh Chilean Seabass with Lobster Reduction

Mashed Yukon Gold Potato, Haricot Vert and Baby Carrot

Vegetarian Terrine with Thai Green Curry Sauce  
(For Vegetarian Option)

## **DESSERT**

Heart Shaped White Chocolate Amore Truffle with Fresh Raspberry Guava Puree

## **BAR MENU**

Signature Drinks:

Slightly Old Fashion, Black Berry Hendricks Tonic

Sapphire Blue Mojito

Mocktail: Blue Lemonade

Beers Maui Bikini Blonde and Big Swell IPA

White Chardonnay Pebble Lane

Red Blend Conundrum

Coke, Diet Coke, Sprite, Tonic and Club Soda

Orange Juice, Pineapple Juice and Cranberry Juice



Chicken Tenderloin Sate' with Thai Peanut Sauce



Fresh Ahi Poke in Mini Waffle Cones



Smoked Duck Taco with Fresh Mango Salsa



Miso Fresh Chilean Seabass with Lobster Reduction  
Mashed Yukon Gold Potato, Haricot Vert and Baby Carrot



Deconstructed Beef Tenderloin Wellington, Mashed Yukon Gold  
Potato, Waialua Asparagus, Baby Carrot and Sundried Tomato



Vegetarian Terrine with Thai Green Curry Sauce



Heart Shaped White Chocolate Amore Truffle with Fresh Raspberry Guava Puree



## BEVERAGE SERVICE FLAT RATE PACKAGES

\$9.00 PER PERSON PLUS TAX  
(MINIMUM 50 GUESTS)

### INCLUDES

- PROFESSIONAL BAR STAFF
- ONE BAR STATION W/ STANDARD BLACK LINEN FOR TABLES
  - DETAILED ALCOHOL SHOPPING LIST
  - BAR EQUIPMENT & TOOLS
  - COOLERS & ICE,
- CLEAR DISPOSABLE CUPS, BEVERAGE NAPKINS & STRAWS
  - DRINK MIXERS, DRINK GARNISHES, JUICES & SODA
  - REFILLABLE SELF-SERVICE WATER STATION
- SETUP, BREAKDOWN & SERVICE FOR DURATION OF EVENT
- \*THE CLIENT IS RESPONSIBLE FOR PURCHASING AND PROVIDING ALL ALCOHOL BASED ON THE SHOPPING LIST PROVIDED.

## CASH BAR SERVICE

\$200 BAR FEE - INCLUDES ONE BARTENDER & SELF-SERVICE WATER STATION  
\$200 PER EACH ADDITIONAL BARTENDER  
1 BARTENDER TO EVERY 100 GUESTS REQUIRED  
(MINIMUM 50 GUESTS)

\*CLIENT HOSTED/PARTIALLY HOSTED BAR - \$6.00 PER DRINK TICKET (PRE-ORDER ONLY). ALL ON-SITE ORDERS WILL BE AT THE MENU PRICE

## BEVERAGE SELECTIONS

<b>DOMESTIC BEER (CHOICE OF ONE)</b> BUD LIGHT, COORS LIGHT, MILLER LIGHT, MICHELOB ULTRA	<b>\$7.00</b>
<b>IMPORTED BEER (CHOICE OF ONE)</b> KONA LONG BOARD, HEINEKEN, HEINEKEN LIGHT, STELLA ARTOIS, SAM ADAMS, MODELO, CORONA	<b>\$8.00</b>
<b>HOUSE RED/WHITE WINE</b>	<b>\$7.00</b>
<b>WELL LIQUORS</b> VODKA, TEQUILA, RUM, WHISKEY	<b>\$8.00</b>
<b>SOFT DRINKS/JUICES</b> *PEPSI PRODUCTS*	<b>\$3.00</b>

## AVAILABLE UPON REQUEST ONLY

<b>HARD SELTZER (CHOICE OF ONE)</b> CORONA, TWISTED TEA, VIZZY, KONA SPIKED, HIGH NOON, TRULY, WHITE CLAW, BUD LIGHT	<b>\$7.00 - \$8.00</b>
<b>CHAMPAGNE</b>	<b>\$8.00</b>



## **SPECIALTY BEVERAGES**

THE PERFECT ADDITION TO ANY PACKAGE  
PRICE PER GALLON ORDERED, ALL QUANTITIES MUST BE PRE-ORDERED  
SERVED IN 9OZ CUPS – 14 SERVINGS PER GALLON

### **NON-ALCOHOLIC OPTIONS**

\$35.00 - \$45.00 PER GALLON

- ICED TEA (SWEET OR UN-SWEET)
- FRUIT PUNCH
- PLANTATION ICED TEA
- ARNOLD PALMER
- CUDDLES ON THE BEACH

### **ALCOHOLIC OPTIONS**

\$80.00 - \$110.00 PER GALLON

## **ADDITIONAL OPTIONS**

«BAR FRONT RENTAL»

\$110

«TABLE BUSSING AND TRASH REMOVAL»

\$330

«PERSONAL SHOPPING»

\$75 + COST OF ITEMS PURCHASED

LET US TAKE THE STRESS AWAY - OUR TEAM WILL PURCHASE ALL ALCOHOL NEEDED FOR YOUR  
EVENT, TRANSPORT AND PRE-CHILL ITEMS

«LAWN GAMES»

\$45 EACH

GIANT JENGA, GIANT CONNECT FOUR, CORNHOLE  
BASED ON AVAILABILITY