



- Catering Carry-out Menu -

Full pans serve approximately 20 guests

Catering is pick-up only between 11:30am - 5pm / For weekend events, orders must be placed by 5pm Thursday

Salads

HULA GIRL ASIAN SALAD

Asian greens / edamame / green onions / pickled daikon-carrots / macadamia nuts / soy-ginger vinaigrette
Half pan 49 • Full pan 79

HULA GIRL 'MAC' SALAD

macaroni tossed with our secret (mayo based) dressing
Half pan 49 • Full pan 79

Entrees

HULA GIRL TERIYAKI CHICKEN

grilled chicken breast
Half pan 90 • Full pan 179

HULA GIRL TERIYAKI STEAK

grilled sirloin steak
Half pan 95 • Full pan 190

HULA GIRL TERIYAKI TOFU

grilled firm tofu
Half pan 80 • Full pan 160

HULA GIRL KALUA PORK

pork wrapped in banana leaves and Hawaiian salt / roasted for hours 'til it's falling apart
Half pan 90 • Full pan 179

CHICKEN KATSU

chicken breast crusted in panko / deep fried / served with our katsu sauce vinaigrette
Half pan 90 • Full pan 179

ROOT BEER STICKY RIBS

pork ribs / grilled / tossed in our root beer sauce
Half pan 95 • Full pan 190

KALBI

grilled Korean style short ribs
Half pan 115 • Full pan 230

Other ONO Grindz

SPAM MUSUBI

It's Spam Sushi! / sushi rice / crispy SPAM / wrapped in roasted seaweed
Per piece 3

STICKY RICE

steamed Japanese white rice
Half pan 20 • Full pan 40

KALUA PORK CRISPY WONTONS

served with hot mustard & chili-soy for dipping
20 pieces 16

Other ONO Options

KITCHEN SINK FRIED RICE

Chinese BBQ pork / spam / green onions / soy sauce / egg / edamame
Half pan 50 • Full pan 100

AHI POKE*

fresh ahi tuna / ginger / green onions / soy sauce / sesame oil
Hawaiian chili water / served with won ton chips
MP

WARM WOODS MUSHROOM SALAD

sweet potato noodles / watercress / chili / shallots / soy / sesame / grilled mushrooms / crushed peanuts
Half pan 69 • Full pan 139

GRILLED BABY BOK CHOY

Hawaiian sea salt / sesame oil / togarashi (Japanese red chili)
Half pan 69 • Full pan 139

GRILLED JAPANESE EGGPLANT

tossed with our chili-ponzu sauce
Half pan 69 • Full pan 139

SLOPPY KALUA SANDWICHES

kalua pork with our guava-BBQ sauce / 12 brioche buns / coleslaw
12 sandwiches 120

Extras

HULA GIRL TERIYAKI SAUCE

Pint 12

HULA GIRL HAWAIIAN CHILI WATER

Pint 10

Beverages

ALOHA JUICES

Direct from Oahu!

passion-orange / guava / POG (passion-orange-guava)

12 oz. cans 2

WAIALUA SODA WORKS

Direct from Oahu!

root beer / mango / pineapple / lilikoi (passion fruit)

12 oz. glass bottles 3.5

Contact Us

info@hulagirlbarandgrill.com / 4044 Campbell Ave, Arlington, VA 22206

SHARE YOUR EVENT PHOTOS: Instagram @hulagirlbarandgrill / Facebook @hulagirlbarandgrill / Twitter @hulagirlbg

Policies

CARRY-OUT:

All foods are served in aluminium disposable containers unless otherwise requested and/or provided. All catering orders are pick-up only between 11:30am -5pm.

DEPOSITS:

We require a credit card authorization form to be filled out to hold your order or you may call the restaurant and give to a manager. The food, date and pick-up time will be secured when we receive this back from you.

DEPOSIT GUARANTEES & CANCELLATIONS:

Hula Girl does not offer refunds for initial deposits. Failure to cancel or postpone the event at least 48 hours before the event will result in responsibility for the entire cost. There are no refunds for whole pigs ordered.

FINAL BILL PRESENTATION AND PAYMENT:

Payment of the final bill will be by credit card or cash.

*State food code requires us to inform you that consuming raw or uncooked meats and seafood may increase your risk of food borne illness. Please notify us of any allergies. Gluten free options are available. We use all organic chicken & beef.