

OLU OLU

HAWAIIAN POKE

CATERING BROCHURE

FRESH • VIBRANT • EFFORTLESS

Perfect for corporate meetings, team lunches, and special events. Choose your package, select your ingredients, and let us deliver a vibrant Hawaiian-inspired dining experience



POKÉ BOWL PACKAGES

*Minimum order: 20 people

OHANA GATHERING

\$19 / PERSON

2 BASES AND 2 SAUCES
2 PROTEINS
3 TOPPINGS & 1 PREMIUM TOPPING,
1 CRUNCH

*Simple, fresh, and
efficient poké bar*

MAUNA SIGNATURE

\$24 / PERSON

3 BASES AND 3 SAUCES
3 PROTEINS
4 TOPPINGS
2 PREMIUM TOPPINGS
2 CRUNCHES

*Our most popular option
– balanced and vibrant*

PACIFIC FEAST

\$31 / PERSON

4 BASES AND 4 SAUCES
4 PROTEINS
6 TOPPINGS
4 PREMIUM TOPPINGS
3 CRUNCHES

*The full premium Olu Olu
experience*

CATERING INGREDIENTS

BASE

WHITE RICE
BROWN RICE AND BARLEY
SALAD
SHOYU SOBA



CRUNCHES, HERBS & GARNISHES

PANKO FRIED ONION MIX

FRIED ONIONS

CRISPY PANKO

PEANUTS

MACADAMIA NUTS

GREEN ONION

MINT

THAI BASIL

CILANTRO

SESAME SEEDS,

SHREDDED COCONUT

FURIKAKE

CHILI FLAKES

PROTEINS

SPICY MAYO SALMON

SHOYU TOFU WITH SHOYU SAUCE

COCOA SHRIMP

KIMCHI MAYO TUNA

SALMON-TUNA MIX WITH OLU OLU

SPECIAL SAUCE

SHOYU TUNA

SAUCE & DESCRIPTION

SPICY MAYO

CREAMY, MILDLY SPICY CHILI-MAYO BLEND

OLU OLU SPECIAL SAUCE

SPICY, SAVORY AND SWEET AFTERTASTE

KIMCHI MAYO

TANGY, LIGHTLY SPICY KIMCHI-INFUSED MAYO

LEMONGRASS SAUCE

FRESH CITRUS-HERB SAUCE

SHOYU

CLASSIC SOY-BASED UMAMI SAUCE

TOPPINGS

CUCUMBER

PICKLED PAPAYA

PICKLED CUCUMBER

CARROTS

RED CABBAGE

CORN

EDAMAME

PICKLED JALAPEÑO

PICKLED RED ONION

WHITE ONION

RED PEPPER

PREMIUM TOPPINGS

CRAB STICK

TOBIKO

MANGO

AVOCADO

KIMCHI

LIMU SEAWEED

WAKAME

GRILLED PINEAPPLE

NIKIRI

SWEET SOY SAUCE

UNAGI SAUCE

RICH, SWEET, CARAMELIZED SOY GLAZE

CREAMY PONZU

BRIGHT CITRUS PONZU BLENDED WITH A CREAMY BASE

KATSU SAUCE

LIGHTER VERSION OF SPICY MAYO

HOMEMADE HOT SAUCE

SWEET, SOUR AND VERY SPICY

FREQUENTLY ASKED QUESTIONS

◆ HOW FAR IN ADVANCE SHOULD I PLACE MY ORDER?

Group orders for 20 people or fewer must be placed at least 48 hours in advance. Lead times may vary for larger orders, and additional notice may be required.

◆ IS THERE A MINIMUM ORDER?

Our catering is designed for groups of 20 guests or more.

◆ DO YOU OFFER DELIVERY?

Delivery is available throughout the Montreal area. Complimentary delivery may be available for larger orders.

◆ WHAT IS YOUR CANCELLATION POLICY?

Cancellations with at least 24 hours notice are eligible for a full refund

◆ CAN I CUSTOMIZE MY CATERING ORDER?

Yes. Popular enhancements include additional proteins, premium toppings, vegetarian selections, and gluten-friendly options.

◆ WHAT MAKES OLU OLU POKÉ CATERING DIFFERENT?

We focus on exceptionally fresh ingredients, unique flavors, and effortless ordering to deliver a vibrant and memorable experience.

◆ CAN I MODIFY MY ORDER?

Adjustments are typically accepted up to 24 hours before delivery.

◆ DO YOU ACCOMMODATE DIETARY RESTRICTIONS?

We offer vegetarian, vegan, gluten-friendly, and dairy-free options. Please inform us when ordering.

◆ WILL THERE BE ENOUGH FOOD?

Our catering is designed so every guest enjoys a complete, satisfying meal.

◆ WHY CHOOSE A CATERING PACKAGE INSTEAD OF INDIVIDUAL BOWLS?

Our packages simplify ordering, provide balanced variety, deliver strong value, and create a shared dining experience.

