



*Where your special moments matter.*

## BANQUET MENU



## COFFEE SERVICE SELECTIONS

### BEVERAGES

**Orange Juice, Guava Juice, Pineapple Juice,  
Passion Orange Juice or Tomato Juice**  
*18.75 per gallon*

**Kona Blend Coffee, Decaffeinated Coffee  
or Hot Tea**  
*18.00 per gallon*

**Canned Soft Drinks or Fruit Juices**  
*1.75 per can*

**Bottled Water**  
*1.75 per bottle*

**Imported Bottled Water**  
(Evian, Perrier)  
*4.50 per bottle*

**Fruit Punch**  
*18.00 per gallon*

### PASTRIES, BREADS AND FRUITS

**Assorted Danishes**  
**Assorted Muffins**  
**Assorted Doughnuts**  
**Croissants**  
*20.00 per dozen*

**Assorted Fruit Breads**  
Banana, Apple-Cinnamon, Pineapple, Guava  
*24.00 per loaf*

**Mini Bagels with Cream Cheese**  
*14.75 per dozen*

**Assorted Cookies**  
*14.50 per dozen*

**Chocolate Nut Brownies**  
*25.00 per dozen*

**Fresh Seasonal Fruit Slices**  
*85.00 per small platter (serves up to 50)*  
*145.00 per large platter (serves up to 100)*

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





## EXECUTIVE BREAKFAST SELECTION

### **Continental Breakfast 1**

Assorted Breakfast Pastries  
Orange Juice  
Kona Blend Coffee, Decaffeinated Coffee or Hot Tea  
*5.25 per person*

### **Continental Breakfast 2**

Assorted Breakfast Pastries  
Seasonal Fresh Fruit Slices  
Orange Juice or Guava Juice  
Kona Blend Coffee, Decaffeinated Coffee or Hot Tea  
*7.75 per person*

### **Healthy Continental Breakfast**

Assorted Muffins  
Tropical Fruits  
Yogurt with Granola  
Orange Juice or Guava Juice  
Kona Blend Coffee, Decaffeinated Coffee or Hot Tea  
*10.95 per person*

### **Croissant Breakfast Sandwich**

Ham, Scrambled Egg and Cheese  
Assorted Muffins  
Seasonal Fresh Fruits  
Orange Juice or Guava Juice  
*9.75 per person*

### **Traditional Breakfast**

Scrambled Eggs  
Portuguese Sausage, Sausage Patties or Ham  
Orange Juice or Guava Juice  
Kona Blend Coffee, Decaffeinated Coffee or Hot Tea  
*9.25 per person*

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





## SIT-DOWN BREAKFAST

*(Minimum 20 persons)*

*All Breakfast menus include miniature Breakfast Pastries with Butter  
Choice of one (Orange Juice, Apple Juice, Guava Juice, Tomato Juice or Grapefruit Juice)  
Freshly-brewed Kona Blend Coffee, Decaffeinated Coffee or Hot Tea*

### **Fresh Scrambled Eggs**

Scrambled Eggs  
Ham, Bacon, Link Sausage, or Portuguese Sausage  
Hash Brown Potatoes or Steamed White Rice  
*9.75 per person*

### **Island-style Omelette**

Portuguese Sausage, Onion, Tomatoes,  
Cheddar Cheese and Green Onions  
Country-fried Potatoes or Steamed White Rice  
*10.50 per person*

### **Eggs Benedict**

Canadian Bacon and Poached Eggs  
with Hollandaise Sauce  
*9.75 per person*

### **Poached Seafood Benedict**

With Dill Hollandaise Sauce  
*10.50 per person*

### **Corned Beef Hash with Poached Eggs**

Hash Brown Potatoes or Steamed White Rice  
*8.95 per person*

### **Buttermilk Pancakes**

With Maple Syrup and Butter  
Ham, Bacon, Link Sausage or Portuguese Sausage  
*9.25 per person*

### **Pancake Toppings**

Banana, Strawberries, Apple,  
Blueberry or Coconut  
*Add 1.25 per person*

### **Steak & Eggs**

Breakfast Sirloin Steak  
Scrambled Eggs  
Fried Potatoes  
*14.50 per person*

## THE FOLLOWING MAY BE ADDED TO THE BREAKFAST MENU

**Fresh Fruits** - *2.75 per person*

**Fruit with Yogurt** - *3.25 per person*

**Sliced Pineapple Spears** - *2.75 per person*

**Papaya with Lemon Wedges** - *4.00 per person*

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





# BREAKFAST BUFFET

*(Minimum 75 persons)*

**Fresh seasonal sliced Fruits and Berries**

**Assorted freshly-baked miniature Breakfast Pastries**

**Island fresh Scrambled Eggs**

## **Meats**

*(Choice of two)*

Grilled Ham	Crispy Bacon	Pork Link Sausage	Portuguese Sausage,
Longanisa (Filipino Sausage)	Corned Beef Hash	Kalua Pig Hash	Turkey Hash

## **Starch**

*(Choice of one)*

Steamed White Rice	Fried Rice	Kim Chee Fried Rice	Hash Brown Potatoes
Tater Tots	Potatoes O'Brien	Lyonnaise Potatoes	

## **Beverage**

*(Choice of one)*

Orange Juice, Passion Orange Juice, Pineapple Juice or Guava Juice

**Kona Blend Coffee, Decaffeinated Coffee and Hot Tea**

*15.50 per person*

# OPTIONS

**Hawaiian-style Omelette Station with Chef**

Fresh Island two-egg California Omelette or choose your favorite Fillings featuring:

Diced tri-colored Bell Peppers, Green Onions, diced Tomatoes, Spinach, sautéed Mushrooms, Cheddar Cheese and Mozzarella Cheese, diced Onions, Kalua Pig, Kalua Turkey and Portuguese Sausage

*Add 5.50 per person*

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





# BRUNCH BUFFET

*(Minimum of 75 persons)*

## **Salad**

Garden Baby Greens with Croutons, Bacon Bits, Cheese and choice of Dressings  
 Sliced Tomatoes and Cucumbers drizzled with Herb Vinaigrette  
 Island-style Potato/Macaroni Salad  
 Rainbow Pasta Salad  
 Fried Tofu and imitation Crabmeat with Oriental Dressing  
 Fruit Salad and Berries in Season tossed in Honey Yogurt Lime Dressing

## **Entrée**

Scrambled Eggs  
 Eggs Benedict  
 Pulehu Chicken or Pulehu Beef  
 Kalbi Short Ribs  
 Seafood Newburg or Mahimahi Meuniere  
 Belgian Waffles or French Toast

Choice of two: Pork Link Sausage, Ham, Bacon, Portuguese Sausage,  
 Longonisa (Filipino Sausage), Corned Beef Hash, Kalua Pig or Turkey Hash

## **Accompaniments**

Assorted miniature Breakfast Pastries (miniature Muffins and Danishes, Bagels and flaky Butter Croissants with Butter)

*(Choice of two)*

Steamed White Rice  
 Fried Rice  
 Hash Brown Potatoes  
 Potatoes O'Brien  
 Lyonnaise Potatoes

## **Beverage Station**

Plantation Iced Tea, Orange Juice and Guava Juice  
 Kona Blend Coffee, Decaffeinated Coffee and Hot Tea

*22.50 per person*

THE FOLLOWING MAY BE ADDED TO ENHANCE YOUR BRUNCH BUFFET

### **Cooking Station**

Omelette with  
 favorite Fillings

*Add 5.50 per person, per item*

### **Pasta Station**

Choice of Pasta  
 (Linguini, Penne, Spaghetti)  
 Primavera Sauce  
 White Clam Sauce  
 Carbonara Sauce  
 Garlic Bread

*Add 4.50 per person, per item*

*Menus are subject to change.*

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# EXECUTIVE LUNCHEONS

*(Requires minimum 25 persons)*

## SALAD ENTRÉE

*(Includes Freshly-baked Rolls and Butter, Kona Blend Coffee or Iced Tea)*

### **Classic Chicken Caesar Salad**

With Italian marinated Chicken Breast

*10.50 per person*

### **Oriental Chicken Salad**

Fresh shredded Chicken on a bed of crispy Asian Greens

topped with Fried Won Ton and Chinese Parsley

Served with Ginger Sesame Dressing

*10.50 per person*

### **South of the Border Salad**

Broiled Margarita Breast of Chicken served on a bed of Mexican Rice,

chopped Head Lettuce, crispy Corn Tortilla and Black Beans with

Sweet Aioli, Ranch Dressing and topped with Pico de Gallo

*12.00 per person*

## SANDWICH ENTRÉE

*(Includes Potato Chips and Kona Blend Coffee or Tea)*

### **Clubhouse Croissant**

Ham, Turkey, Cheddar and Swiss,

Bacon, Lettuce and Tomato

*12.00 per person*

### **Thai-style Vegetarian Wrap**

Marinated Carrots, Daikon, Jicama, Celery, Cucumber, Red and Yellow Bell Pepper,

sliced Tomatoes, Lettuce, Onion, Chinese Parsley & Mint Leaf on a Spinach Tortilla Wrap

*12.25 per person*

### **Rosemary Chicken Sandwich**

With sliced Lettuce, Tomato and Onion on a Hoagie Bun

Fresh Fruit

*12.25 per person*

### **California Croissant Sandwich**

Sliced Turkey, Avocado, Alfalfa Sprouts, Tomato, Onion on Croissant

Potato/Macaroni Salad

*15.00 per person*

### **Soup**

*Add 3.75 per person*

### **Dessert**

*Add 4.25 per person*

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





## SIT-DOWN LUNCH

*(Minimum 20 persons)*

### BEEF

#### **Hawaiian Pot Roast of Beef**

Garnished with Julienne of Vegetables

*18.75 per person*

#### **Teriyaki Steak**

Broiled N.Y. Steak marinated and topped with Green Onions

*22.00 per person*

#### **Beef Oriental**

Tenderloin Tips and Shiitake Mushrooms

Sautéed in Oriental Sauce

*18.75 per person*

### SEAFOOD

#### **Mahimahi**

Sautéed, Broiled or Poached

Served with Lemon Butter Sauce,

Wasabi Cream Sauce or Pineapple and Papaya Salsa

*16.00 per person*

#### **Fresh Catch of the Day**

Broiled, served with Thyme and Lemongrass Sauce

with Asian Tomato Salsa

*Market Price*

#### **Shrimp and Salmon Angel Hair Pasta**

Shrimp and Salmon with Red Pepper and Broccoli

Served with Black Bean, Asian Pesto and Alfredo Sauce

*21.50 per person*

### POULTRY

#### **Roast Chicken**

Oven-roasted Tender Chicken Breast served with

Shiitake Mushroom Sauce

*17.50 per person*

#### **Teriyaki Chicken**

Breast of Chicken served with Teriyaki Sauce,

Local Herbs and Maui Onions

*17.50 per person*

#### **Chicken Cordon Bleu**

Breast of Chicken stuffed with Mozzarella

and Smoked Ham with Supreme Sauce

*19.50 per person*

#### **Fresh Roast Turkey**

Served with Traditional Stuffing

*17.50 per person*

### PORK

#### **Hawaiian-style Baked Ham**

*17.50 per person*

#### **Asian Pork Loin**

Served with Pineapple and Papaya Salsa

*18.50 per person*

#### **Pork Chop**

Served with Mushroom Brown Gravy

*18.50 per person*

## SIT DOWN LUNCH INCLUDES

### **Garden Greens with Dressing**

*(Choice of one)*

Steamed White Rice, Fried Rice, Rice Pilaf, Garlic Mashed Potatoes, Parsley Red Potatoes or Pasta

### **Vegetable du Jour**

### **Rolls and Butter**

### **Dessert**

*(Choice of one)*

Chocolate Dobash Cake, Chantilly Cake, Apple Pie, Macadamia Nut Pie, Banana Cream Pie, Haupia Cake,

Coconut Cake, Chocolate Cake, Guava Chiffon Cake, Cheesecake or Satin Mousse Cake

### **Kona Blend Coffee, Decaffeinated Coffee or Tea**

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





## LUNCH BUFFET

### TRIPLE "S" BUFFET

*(Minimum 50 persons)*

#### **Soup du Jour**

#### **Salads**

Garden Baby Greens with Dressings  
Potato Macaroni Salad, Rainbow Pasta  
Fresh Fruits in Season

#### **Sandwich**

Sliced Ham, Turkey, Salami and Roast Beef  
American and Swiss Cheese  
Assorted Breads and Rolls  
Selected Condiments and Dressings

#### **Dessert**

Assorted Cakes and Pies

#### **Kona Blend Coffee or Tea**

*18.75 per person*

### BELLA ITALIA BUFFET

*(Minimum 50 persons)*

#### **Caesar Salad**

#### **Pasta**

*(Choice of two)*  
Linguini, Spaghetti, Fettuccine, Penne  
or Rainbow Rotelle

#### **Sauces**

*(Choice of three)*  
Marinara, Meat, White or Red Clam,  
Pesto Cream Sauce, Alfredo, Garlic Herb,  
Sundried Tomato Cream Sauce

#### **Garlic Bread**

#### **Dessert**

Assorted Cakes and Pies

#### **Kona Blend Coffee or Tea**

*19.75 per person*

## SOUTH OF THE BORDER BUFFET

*(Minimum 50 persons)*

**Taco Shells, Chile Tomato Tortilla,  
Flour Tortillas, Spinach Tortilla**

**Tri-color Chips with Seven-Layered Dip**

**Peaches and Pineapple Cream**

#### **Meat**

Ground Beef Olé, grilled Chicken,  
Beef Fajita, Sautéed Bell Peppers, Mushrooms, Onion

#### **Condiments**

Refried Beans, Chopped Lettuce,  
diced Tomatoes and Onions, Olives, shredded Cheese,  
Jalapeño Peppers, Sour Cream, Sassy Salsa and Guacamole

#### **Mexican Rice**

#### **Dessert**

Assorted Cakes and Pies

#### **Kona Blend Coffee or Tea**

*19.75 per person*

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





# LUNCH BUFFET

*(Minimum 50 Persons)*

## **Salad**

*(Choice of five)*

- Tossed Green Salad with Dressings
- Oriental Chicken Salad
- Sliced Tomatoes and Cucumber
- Island-style Potato Macaroni
- Oriental Bean Sprouts
- Namasu • Pasta Salad
- Rainbow Jello
- Crudités of Fresh Vegetables
- Marinated Mushrooms and Cherry Tomatoes
- Cherry Tomatoes and Artichoke
- Lomilomi Salmon • Kim Chee
- Fresh Fruits and Berries

## **Accompaniments**

*(Choice of one)*

- Steamed White Rice, Mashed Potatoes, Fried Rice,  
Rice Pilaf, Parsley Red Potatoes, Pasta or Chow Mein

## **Vegetable du Jour**

## **Rolls and Butter**

## **Dessert**

- Assorted Cakes and Pies

## **Kona Blend Coffee or Tea**

## **Entrée**

*(Choice of two)*

- Teriyaki Chicken
- Chinese-style Roast Chicken
- Roast Chicken Chasseur
- Fried Chicken
- Chicken or Pork Adobo
- Sweet Sour Pork
- Braised Pork Ribs with Sauerkraut
- Yankee Pot Roast of Beef Jardinière

- Stir-fry Beef Tidbits with Shiitake Mushrooms  
and Teriyaki Sauce
- Hawaiian-style Pulehu Beef
- Sautéed Mahimahi Meuniere
- Sake-glazed Salmon
- Seafood Newburg
- Broiled Fish Teriyaki
- Broiled Mahimahi Pacifica with  
warm Pineapple Papaya Salsa

*20.50 per person*

*Add 3.25 per person, for additional entrée*

*Add 3.95 per person for Turkey*

*Add 3.95 per person for Ham*

*Add 5.75 per person for Roast Baron of Beef*

*Add 6.50 per person for Prime Rib*

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





## SIT-DOWN DINNER

*(minimum 20 persons)*

### BEEF

#### **Roast Prime Rib**

Au Jus with Horseradish  
*26.75 per person*

#### **Teriyaki Steak**

Broiled to perfection  
Served with Teriyaki Glace  
*23.50 per person*

#### **Striploin of Beef**

Black Peppercorn and Sea Salt crusted,  
pan-seared and served with creamy  
Roasted Garlic Madeira Demi Glace  
*23.50 per person*

### SEAFOOD

#### **Mahimahi**

Broiled or sautéed with Lemon Butter Sauce,  
White Wine, Capers and Macadamia Nuts or  
sautéed with Mushrooms, Sundried Tomatoes  
and Maui Onions  
*22.50 per person*

#### **Salmon**

Sake-glazed served with Citrus Beurre Blanc  
*25.00 per person*

#### **Fresh Catch**

Filet of Fish with Capers and Mushrooms  
Served with Colbert Sauce  
*Market Price*

#### **Pacific Shrimp Scampi**

Sautéed with fresh Tomatoes, Mushrooms,  
Herb and Garlic Butter  
*26.00 per person*

### POULTRY

#### **Chicken à la Milannaise**

With Bourgin, Mushrooms and Tomato Sauce  
*22.50 per person*

#### **Chicken Shiitake**

Served with Creamy Chardonnay  
Mushroom Sauce  
*22.50 per person*

#### **Chicken Cordon Bleu**

Tender Breast of Chicken filled with sliced Ham  
and melted Cheese served with Sundried Tomato  
and Creamy Shiitake Mushroom Sauce  
*23.50 per person*

#### **Roast Turkey**

Served with Stuffing and Giblet Gravy  
*20.00 per person*

### PORK

#### **Hawaiian-style Baked Ham**

Served with Pineapple Raisin Sauce  
*21.50 per person*

#### **Asian-style Pork Loin**

Served with Corn Bread Stuffing and Port Wine Demi Glace  
*22.50 per person*

#### **Pork Chops**

Macadamia Nut and fresh Herbs with  
Roast Garlic Port Wine Demi Glace  
*26.50 per person*

*Menus are subject to change.*

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## COMBINATION DINNER

### **Chicken and Shrimp**

Broiled tender Breast of Chicken and  
Shrimp Scampi served on a bed of Pasta  
*25.50 per person*

### **Filet and Chicken**

Petit Filet Mignon with Bordelaise Sauce  
or Hotel Maitre'd Butter and Herb Chicken  
in Garlic-flavored Olive Oil  
*28.50 per person*

### **Steak and Mahimahi**

Filet of Beef with Mushroom Ragout and  
Filet of Mahimahi with Lemon Butter  
and Macadamia Nuts  
*32.50 per person*

### **Steak and Scallops**

Peppered Steak and Sautéed Scallops  
*32.50 per person*

### **Mahimahi with Shrimp and Scallop Kabobs**

Served with Meuniere Sauce  
*29.75 per person*

## SIT-DOWN DINNER AND COMBINATION DINNER INCLUDES

### **Salad**

Baby Garden Greens with choice of Dressing

### **Accompaniments**

*(Choice of one)*

Steamed White Rice, Rice Pilaf, Garlic Mashed Potatoes, Parsley Red Potatoes or Pasta

### **Vegetables du Jour**

### **Rolls and Butter**

### **Dessert**

*(Choice of one)*

Chocolate Dobash Cake, Chantilly Cake, Apple Pie, Macadamia Nut Pie,  
Banana Cream Pie, Haupia Cake, Coconut Cake, Chocolate Cake,  
Guava Chiffon Cake, Cheesecake or Satin Mousse Cake

### **Kona Blend Coffee, Decaffeinated Coffee or Tea**

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





# DINNER BUFFET

*(Minimum 50 persons)*

## Salads

*(Choice of six)*

Assorted Garden Greens  
with choice of two Dressings  
Fried Tofu Salad with imitation Crab  
Oriental Chicken Salad  
Tropical Somen Salad  
Crudités of Fresh Vegetables  
Seafood Salad

Shrimp and Avocado Salad  
Cole Slaw  
Kim Chee  
Namasu  
Watercress and Bean Sprouts  
Korean-style Marinated Bean Sprouts  
Island-style Potato Macaroni Salad

Marinated Mushrooms  
Sliced Cucumber and Tomatoes  
Marinated Vegetable Salad  
Three Bean Salad  
Tofu with Ginger Sauce  
Pasta Salad  
Fresh Fruits in Season

## Entrées

*(Choice of two)*

Chinese-style Roast Chicken  
Chicken Milannaise  
Roast Chicken Chasseur  
Fried Chicken  
Chicken Teriyaki  
Shoyu Chicken  
Kalua Pig

Roast Peppercorn Pork Loin with  
grilled Pineapple  
Coconut Pork Loin with  
Thai-style Peanut Sauce  
Hawaiian-style Baked Ham  
Island Roast Pork  
Asian-style Broiled Pork  
Pot Roast of Beef Jardiniere  
Beef Teriyaki

Kalbi Ribs  
Stir-fry Tidbits of Beef with  
Shiitake Mushrooms and Teriyaki Sauce  
Spicy Black Bean Hunan Beef  
Mahimahi Meuniere  
Pacific Rim Mahimahi  
Seafood Stir-fry with Vegetables  
Seafood Newburg

## Accompaniments

*(Choice of two)*

Steamed White Rice, Rice Pilaf, Garlic Mashed Potatoes, Parsley Red Potatoes or Pasta

## Vegetable du Jour

## Rolls and Butter

## Dessert

Assorted Cakes and Pies

**Kona Blend Coffee, Decaffeinated Coffee or Hot Tea**

*26.95 per person*

*3.25 per person, each additional entrée*

*5.75 per person, Roast Baron of Beef*

*6.50 per person, Prime Rib*

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





# HAWAIIAN BUFFET

*(Minimum 50 persons)*

## **Salads**

Tossed Green Salad with Dressing  
Potato/Macaroni Salad  
Lomilomi Salmon  
A'u Poke  
Sweet Potato  
Pineapple Outriggers

## **Entrées**

*(Choice of three)*

Kalua Pig  
Chicken Long Rice  
Laulau  
Teriyaki Beef  
Broiled Mahimahi with Tropical Salsa  
Kalbi Ribs  
Hawaiian-style Beef Stew

## **Accompaniments**

Steamed White Rice  
Poi *(Based on availability; additional charges may apply)*  
Hawaiian Sweet Bread Rolls and Butter

## **Dessert**

*(Choice of three)*

Haupia  
Coconut Cake  
Guava Chiffon Cake  
Upside Down Cake  
Macadamia Nut Cream Pie

**Kona Blend Coffee, Decaffeinated Coffee or Tea**

*27.00 per person*

*3.25 for each Additional Entrée*

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





# INTERNATIONAL KAMA'AINA BUFFET

*(Minimum 75 persons)*

## SALAD

*(Choice of six)*

Chicken Salad with Oriental Dressing

Namasu

Ogo Salad

Marinated Bamboo Shoots

Cabbage with Onion and Tomatoes

Coconut and Fruit Salad

Sweet Potato Macaroni Salad

Wakana Soba with Char Siu & Kamaboko with Oriental Dressing

String Bean and Dried Shrimp Salad

Calamari Salad

Lomilomi Salmon

Kim Chee

Fried Tofu Salad

Somen Salad

Sesame Watercress / Bean Sprout Salad

Tako Poke

## ENTRÉE

*(Choice of three)*

### Japanese

Teriyaki Beef Stir-fry

Pork or Chicken Nishime

Mochiko Chicken

Chicken Karaage

Misoyaki Butterfish

Sake Glazed Salmon

Butterfish Nitsuke

### Chinese and Korean

Sweet Sour Pork

Pork Char Siu

Kalbi Ribs

Spicy Black Bean Hunan Beef

Stir-fry Beef with Broccoli

Lemon Chicken

Chicken Char Siu

Barbecue Korean Chicken

Roast Chinese Chicken with Lily Flower and Black Fungus

Seafood Stir-fry with Cashew Nuts

Calamari Vegetable Stir-fry with Kachu Jiang Sauce

### Accompaniments

*(Choice of two)*

Steamed White Rice, Fried Rice, Jasmine Rice,

Chow Mein, Pancit, Sweet Potato, Poi,

Steamed New Potatoes, Mashed Potatoes or

Mashed Sweet Potatoes

### Vegetable du Jour

### Rolls and Butter

*29.25 per person*

*Menus are subject to change.*

*Prices are subject to 18% service charge.*

### Filipino

Pork or Chicken Adobo

Dinuguan

Pork, Beef or Chicken Igado

Pork or Shrimp Long Beans

Pork Guisantes

Squid Adobo or Guisado

Shrimp or Fish Sarciado

Kare-Kare

Fish Escabeche

Pinakbit

### Hawaiian

Kalua Pig

Pipikaula

Hawaiian-style Beef Stew

Hawaiian-style Pulehu Beef

Chicken Long Rice

Short Ribs Luau

Squid or Chicken Luau

Seafood Polynesia

### Dessert

Assorted Cakes and Pies

### Kona Blend Coffee or Tea





# KAMA'AINA BUFFET SPECIAL

*(Minimum 75 persons)*

## KAMA'AINA SPECIAL I

### Salads

Tossed Greens with Thousand Island Dressing  
Island-style Potato Macaroni Salad  
Rainbow Jello

### Entrées

Teriyaki Chicken  
Sweet Sour Spareribs  
Beef Curry

### Accompaniments

Steamed White Rice  
Hawaiian Sweet Bread Rolls and Butter  
Vegetable du Jour

**Fruit Punch or Iced Tea**  
**Kona Blend Coffee or Hot Tea**

*21.25 per person*

## KAMA'AINA SPECIAL II

### Salads

Chinese Chicken Salad with Oriental Dressing  
Island-style Potato Macaroni Salad  
Rainbow Jello  
Fresh Fruit Salad and Berries in Season  
tossed in Honey Yogurt Lime Dressing

### Entrées

Kalbi-style Beef or Teriyaki Beef  
Chinese-style Roast Chicken  
Mahimahi Meuniere  
Pork Chow Mein

### Accompaniments

Steamed White Rice  
Sweet Bread Rolls with Butter  
Vegetable du Jour

### Dessert

White Cake with Butter Creme Frosting

**Fruit Punch or Iced Tea**  
**Kona Blend Coffee or Hot Tea**

*23.00 per person*

## KAMA'AINA SPECIAL III

### Salads

Gourmet Greens with Tropical French Dressing  
Island-style Potato Macaroni Salad  
Sesame Watercress/Bean Sprout Salad  
Rainbow Jello

Fresh Fruit Salad and Berries in Season  
tossed in Honey Yogurt Lime Dressing

### Entrées

Yankee Pot Roast of Beef Jardiniere  
Herb-roasted Chicken  
Sake-glazed Salmon  
Yakisoba

### Accompaniments

Steamed White Rice  
Sweet Bread Rolls with Butter  
Vegetable du Jour

### Dessert

*(Choice of one)*

White Butter Creme Cake  
Chocolate Dobash Cake  
Guava Chiffon Cake  
Coconut Haupia Cake  
Lilikoi Cake

**Fruit Punch or Iced Tea**  
**Kona Blend Coffee or Hot Tea**

*25.00 per person*

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





# PACIFIC RIM BUFFET

*(Minimum 50 persons)*

## Salads

Rainbow Medley of fresh Waimanalo-grown Island Green Salad with Tropical French and Papaya Seed Dressing

Cool and crisp Oriental Salad with Soy Sesame Rice Wine Vinaigrette Dressing

Tropical Somen Salad (Mango, Kiwi and Papaya on thin Somen Noodles) served with Citrus Flavor Somen Sauce

Okinawan Spinach Salad with Shiitake and Enoki Mushrooms, Orange and Grapefruit served with Sesame Citrus Vinaigrette

Ogo (Seaweed) Salad marinated in Gingered Soy Vinaigrette

Tropical Rainbow Jello

Maui Onion and Tomato Salad drizzled with fresh Herbs Citrus Vinaigrette

Fresh Tropical Fruit Salad and Seasonal Berries tossed with Honey Yogurt Lime Dressing

## Entrées

*(Choice of three)*

Poached Chicken with Chinese Pesto

Macadamia Coconut Chicken Shangrila with Bangkok Marsala Wine Sauce

Roast Chicken with Thai Lemongrass

Wok Stir-fry Chicken with Vegetable and Pine Nuts

BBQ Chicken in Satay Sauce

Gingered Soy Sesame Filet of Steak

Hawaiian Pulehu BBQ Steak

Hoisin Honey-glazed Pork Loin

Gingered Pork Medallion with Pineapple Macadamia Nut Relish

Smoked Hawaiian Kalua Pork

Pineapple Spice-glazed Ham

Hibachi-style Fish with Gingered Papaya Salsa

Sake-glazed Salmon

Coconut Shrimp with Lilikoi Canton Sauce

Garlic Sesame-crust Mahimahi

Island Crab Cakes with Guava Lilikoi Chili Sauce

Black Bean Calamari

Assorted Poached Seafood with Gingered Veloute

## Accompaniments

Medley of Stir-fry Asian and Local Island Vegetables  
Hawaiian Sweet Bread Rolls and Lavosh, Lilikoi Butter

*(Choice of two)*

Steamed Jasmine Rice, Hawaiian Rice Pilaf,  
Paniolo Hawaiian Fried Rice, Garlic Mashed Potatoes,  
Garlic and Herb-roasted New Potatoes

## Dessert

Assorted Cakes and Pies

**Tropical Fruit Punch or Iced Tea  
Kona Blend Coffee or Hot Tea**

*32.25 per person*

## Carving Station

Whole Roast Pig  
*Market price*

Herb Roasted Turkey  
*3.97 per person*

Baron of Beef  
*5.75 per person*

Prime Rib  
*6.50 per person*

Honey-glazed Ham  
*3.95 per person*

Fresh Gravlox  
*5.75 per person*

Rack of Lamb  
*5.75 per person*

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





# HOT AND COLD HORS D'OEUVRES

*(minimum 50 persons)*

*Stations will be set for a maximum 1 1/2 hours*

## **Choice of 3 Hot and 3 Cold**

*(9 pieces)*

*19.95 per person*

## **Choice of 4 Hot and 4 Cold**

*(12 pieces)*

*21.95 per person*

## COLD ITEMS

Crudités of Vegetables, assorted Tropical Fruits in Season, assorted Canapés, Deviled Eggs, assorted Cheeses and Crackers, Ham and Asparagus, Cherry Tomatoes stuffed with Lomilomi Salmon or Herb Cheese, assorted Finger Sandwiches, Salami and Cheese Coronets, Smoked Salmon on Toasted Rounds, Papaya Ham Roulade, Ahi Tartar on toasted Rounds, Bruschetta Pacifica, Ceviche Shrimp and Scallop on Cucumber Flowers or Stuffed Lychee with Gingered Cream Cheese

## HOT ITEMS

Shrimp and Pork Spring Rolls with Sweet and Sour Sauce, Vegetarian Spring Rolls with Sweet Chili Sauce, Teriyaki Beef Skewers, Teriyaki Chicken Skewers, Chicken Satay with Peanut Sauce, assorted Dim Sum with Mustard Sauce, Char Siu Chow Mein with Vegetables, Buffalo Wing Zings, Mushroom Caps stuffed with Seafood Island Sauce, Cocktail Sausage, Garlic Fried Chicken

## COLD SELECTIONS

*(Priced per 50 pieces, minimum 500.00 for Ballroom usage)*

**Jumbo Cocktail Shrimp** with Cocktail Sauce - 125.00

**Baked Mini Brie Encrute** - 125.00

**Assorted Canapés** - 155.00

**Cherry Tomatoes stuffed with Lomilomi Salmon or Herb Cheese** - 125.00

**Assorted Finger Sandwiches** - 65.00

**Seasonal Fruit Picks** - 150.00

**Classic Deviled Eggs** - 45.00

**Spicy Tuna Roll Sushi** - 125.00

**California Roll Sushi** - 125.00

**Bruschetta Pacifica** - 125.00

Island-style creation of Lomilomi Salmon flavored with sweet Basil, sweet Chili and Extra Virgin Olive Oil on toasted garlic French Bread

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





## HOT SELECTIONS

*(Priced per 50 pieces, minimum 500.00 for Ballroom usage)*

**Mini Crab Cakes** with Sweet Chili Aioli Sauce - 175.00

**Coconut Shrimp** with Thai Chili Sauce - 175.00

**Shrimp Purse** with Sweet Chili Aioli Sauce - 88.00

**Fried Mahimahi** with Island Sauce - 65.50

**Kalua Pork or BBQ Pork Quesadillas** - 75.50

**Beef Burrito** - 75.00

**Jalapeño Seafood Poppers** - 75.00

**Grilled Sausage Skewers with Peppers** - 100.00

**Cocktail Sausage** - 55.00

**Swedish, Barbecue, Spicy or Sweet and Sour Meatballs** - 50.00

**Mushroom Caps stuffed with Seafood** - 135.00

**Sweet and Sour or Garlic Chicken Wings** - 87.00

**Buffalo Chicken Wings** - 87.00

**Chicken Satay** with Peanut Sauce - 100.00

**Chicken Katsu** with Dipping Sauce - 90.00

**Shrimp, Chicken, Pork or Vegetable Spring Rolls** - 120.00

**Teriyaki Chicken or Beef on Skewers** - 125.00

**Shanghai Chicken Tenders** with Sweet & Sour Sauce - 88.00

**Assorted Siu Mai** with Dipping Sauce - 75.00

**Mini Char Siu Bao** with Dipping Sauce - 75.00

**Crispy Won Ton** - 62.50

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





## DISPLAY PLATTER

### **Fresh Garden Vegetables with Peppercorn Dip**

*Medium (Serves 25-50)*                      *Large (Serves 50-100)*  
85.00    145.00

### **Sliced Fresh Fruits in Season**

*Medium (Serves 25-50)*                      *Large (Serves 50-100)*  
85.00    145.00

### **Display of Imported and Domestic Cheeses**

Served with assorted Breads and Crackers and Fruit garnished

*Medium (Serves 25-50)*                      *Large (Serves 50-100)*  
90.00    150.00

### **Smoked Salmon Platter**

With Maui Onion, Capers, chopped Eggs, Tomatoes, Mini Bagels and Lilikoi Cream Cheese

*Medium (Serves 25-50)*                      *Large (Serves 50-100)*  
225.00    285.00

### **Fresh South of the Border Ahi Poke**

Chef Renato's exotic creation of Island-style Poke swirled with Asian-style Avocado Salsa  
Served Napoleon-style with Red Pickled Gingered Aioli and drizzled with Wasabi Aioli and Tri-colored Tobiko

*Medium (Serves 25-50)*                      *Large (Serves 50-100)*  
235.00    285.00

### **Fresh Island Trio Poke**

Tako Poke, Ahi Poke and Gravlox Poke

*Medium (Serves 25-50)*                      *Large (Serves 50-100)*  
225.00    275.00

### **Assorted Sushi Platter**

California Roll, Spicy Tuna Roll, assorted Maki Sushi

*Medium (Serves 25-50)*                      *Large (Serves 50-100)*  
125.00    250.00

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





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## CARVING STATIONS

### **Roast Prime Rib of Beef**

Served with mini Potato Rolls and Condiments

*(Serves 50)*

*375.00*

### **Roast Baron of Beef**

Served with mini Coral Rolls and Condiments

*(Serves 75)*

*300.00*

### **Hawaiian-style Baked Ham**

Served with Hawaiian Sweet Rolls and Honey Mustard Sauce

*(Serves 75)*

*225.00*

### **Marinated Roast Turkey**

Served with Whole Wheat Rolls and Cranberry Aioli

*(Serves 60)*

*225.00*

### **Hawaiian Roast Suckling Pig**

Served with Steamed Buns and Plum Sauce

*(Serves 75)*

*500.00*

### **Roast Pork Tenderloin with Asian Pesto Sauce**

Served with Toasted Cilantro Butter

*(Serves 75)*

*350.00*

*Menus are subject to change.*

*Prices are subject to 18% service charge.*



## THEME STATION

*(Requires minimum 50 persons, if less than 50 persons add \$75.00 labor fee plus \$5.00 surcharge per person)  
Stations will be set for a maximum of 1 1/2 hours*

### **Spinach & Penne Pasta Station**

Pasta with selection of two Sauces: Alfredo, Marinara, White Clam Sauce, Pesto or Garlic Herb Cream  
Garlic Bread  
*6.50 per person*

### **Kalua Pork or Chinese Roasted Chicken**

With steamed Chinese Buns served with Sweet Chili Aioli Sauce  
*2.50 per person*

### **Sushi Station**

Made to order  
*14.00 per person*

### **Potato Bar**

Potato Halves served with Chili, Bacon Bits, Cheddar Cheese,  
Chives, Sour Cream and other Condiments  
*5.50 per person*

### **Fajita Bar**

Grilled Chicken and Beef Fillings served with Condiments  
*8.95 per person*

### **Taco Bar**

Ground Beef or Shredded Chicken with Taco Shells and Flour Tortillas and Condiments  
*6.50 per person*

### **Nachos Grande Bar**

*5.50 per person*

### **Ice Cream Sundae Bar**

Vanilla Ice Cream  
M&Ms, crushed Oreo Cookies, Candy Sprinkles, Macadamia Nuts, Cherries, Strawberries, Pineapple and Coconut  
Whipped Cream and Hot Fudge  
*5.50 per person*

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





## SNACKS

*Minimum 150.00 per order for the Maui Room & Legarie Room  
Minimum 500.00 per order for Lanai Ballroom*

### **Assorted Party Mix**

Assorted Nuts and Pretzels  
*30.00 per 3<sup>1</sup>/<sub>2</sub> pounds*

### **Potato Chips with Clam Dip**

*(Serves 25 persons)  
45.00 per bowl*

### **Tortilla Chips and Salsa**

*(Serves 25 persons)  
45.00 per bowl*

### **Salted Pretzels**

*32.00 per 2<sup>1</sup>/<sub>2</sub> pounds*

### **Popcorn**

*10.00 per 2 pounds*

## **Bar and Beverage Information**

*We offer a complete selection of beverages. It is the club policy that no outside liquor or wine may be brought into the club. Trained personnel in alcohol intervention must do all dispensing of beverages. The legal drinking age in Hawaii is 21 years old.*

## BAR SERVICES

*A cocktail bar will be set up only upon request from the client.*

*A minimum of \$100.00 total sales is required for all private party bars per hour.*

*In the event that the minimum requirement is not met, a labor charge of \$25.00 per hour, per bar will be assessed.*

*Private party bar is required to be open for a minimum of 2 hours.*

### HOSTED BAR

*All beverages are charged on consumption to the client's total bill. A 20% service charge will be added to all charges.*

### NO HOST BAR

*Guests are responsible to pay for their own beverages. However, the host will be assessed the minimum bar requirement.*

*Menus are subject to change.*

*Prices are subject to 18% service charge.*





## BANQUET BAR PRICES

### **Standard - 3.50**

*Bacardi, Dewars, Korbel, Seagrams, Smirnoff, Pepe Lopez, Wild Turkey*

### **Imported Beer - 4.25**

*Corona, Kona Longboard Lager, Heineken, Samuel Adams*

### **Domestic Beer - 3.00**

*Budweiser, Bud Light, Coors Light, Michelob, Miller Genuine Draft, Miller Lite, O'Douls*

### **House Wine - 4.00**

*Cabernet Sauvignon, Chardonnay, Merlot, White Zinfandel*

### **Soft Drinks - 1.75**

### **Keg of Domestic Beer - 175.00**

**Keg of Imported Beer** - *Price varies depending on brand*

### **Punch**

**Rum Punch** - *39.00 per gallon (serves 20 guests one drink)*

**Mai Tai Punch** - *45.00 per gallon (serves 20 guests one drink)*

**Champagne Punch** - *45.00 per gallon (serves 20 guests one drink)*

### **Champagne/Wine**

**Freixenet Cardon Negro Xtra Dry** - *25.00 per bottle (serves 8 guests for toast)*

**Mumms** - *46.00 per bottle (serves 8 guests for toast)*

**House Wine** - *16.00 per bottle (serves 4 glasses)*

**Sparkling Apple Cider** - *12.00 per bottle (serves 8 guests for toast)*

## NON-ALCOHOLIC BEVERAGES

**Fruit Punch** - *18.00 per gallon (serves 20 guests one drink)*

**Coffee** - *18.00 per gallon (serves 20 guests one drink)*

**Assorted Canned Soft Drinks** - *1.75 per can*

**Assorted Juices** - *18.75 per gallon (serves 20 guests one drink)*

## RECOMMENDED BARTENDER GUIDE

<b>Number of Guests</b>	<b>Number of Bartenders</b>
0-100	1
150-300	2
300-450	3
450-600	4

**Bottle of Champagne** - *8 glasses for toasting*

**Bottle of Wine** - *5 glasses*

**Gallon** - *20 servings*

**Full Barrel of Beer** - *160 glasses (12 ounces)*

*Menus are subject to change.*

*Prices are subject to 18% service charge.*

