



Morning Breaks

Break prices reflect one and one half hours and have a 30 person minimum

Haleiwa

Assortment of Danishes & Croissants
Preserves, Marmalades, Honey & Butter
Sliced Fresh Island Fruit & Whole Fruit
Orange Juice & Guava Juice
House Ground Lion Coffee, Decaffeinated
Coffee & Specialty Teas
Milk & Half and Half

\$20.50 per person

Lanikea

Sliced Island Fruit & Bowl of Fresh Berries
Assorted Fruit Yogurt
Assorted Cold Cereal with Milk
Tropical Assortment of Breakfast Pastries
Macadamia Nut & Mango Muffins,
Banana Nut Bread
Butter Croissants
Preserves, Marmalades, Honey & Butter
Toaster Station with Assorted Bagels &
Cream Cheese
Orange, Guava, & Pineapple Juice
House Ground Lion Coffee, Decaffeinated
Coffee & Specialty Teas
Milk & Half and Half

\$24.75 per person

Morning Break Enhancers

30 person minimum

Prices listed are per person

Enhancers available as an addition to an existing break menu.

Platter of Smoked Salmon with Capers, Red Onion, Chopped Egg, Cream Cheese & Bagels	\$11.00
Assorted Individually Packed Cereals with Milk	\$5.25
Hot Cereal Station with Brown Sugar & Raisins	\$5.75
Granola Bars	\$3.50
Spinach & Ham Quiche Loraine	\$4.75
Ham, Cheese & Egg Breakfast Croissant	\$6.50
Bacon, Egg & Cheese Breakfast Tortilla	\$6.50
Sweet & Savory Crepes	\$6.50
Tropical Fruit Smoothie Bar	\$8.50
<i>(Bartender \$150.00)</i>	



Afternoon Breaks

Break prices reflect one and one half hours and have a 30 person minimum

Kawela

Macadamia Nut & Chocolate Chip Cookies
Macadamia Nut Brownies
Assorted Juices, Soft Drinks & Bottled Water
House Ground Lion Coffee, Decaffeinated Coffee
& Specialty Teas
Milk & Half and Half

\$17.50 per person

Pu'ena

Vegetable Crudités with Roasted Red Pepper Dip
& Ranch Dip
Yogurt & Sliced Fresh Fruits
Display of Sweet Turnovers
Chocolate Profiteroles & Petite Fours
Soft Drinks, Tropical Ice Tea, & Bottled Water
House Ground Lion Coffee, Decaffeinated Coffee
& Specialty Teas
Milk & Half and Half

\$23.75 per person

Afternoon Break Enhancers

30 person minimum

Prices listed are per person

Hagan Daaz Ice Cream or Raspberry Yogurt Bars	\$7.00 per bar
Energy Bars / Granola Bars	\$3.50
Chocolate Covered Hawaiian Fruit	\$6.75
Tropical Fruit Smoothie Bar (Attendant \$150.00)	\$8.50
Maui Style Potato Chips, 1oz. packages	\$3.00 per package
Mixed Nuts	\$4.50



A la Carte Break Items

Hawaii's Own Lion Coffee
Regular or Decaffeinated Coffee

Milk & Half and Half

\$55.00 per gallon

16-18 servings per gallon

Selection of Specialty Teas

With lemon & milk

\$55.00 per gallon

16-18 servings per gallon

Pitchers of Chilled Fruit Juices

Orange, Pineapple, Guava or V8

\$35.00 per pitcher

5-6 servings per pitcher

Tropical or Regular Iced Tea

\$55.00 per gallon

16-18 servings per gallon

Assorted Diet & Regular Soft Drinks

\$4.00 each

Bottled Water

\$4.00 each

Macadamia Nut & Chocolate Chip Cookies

\$32.00 per dozen

Macadamia Nut Brownies

\$32.00 per dozen

Breakfast Pastries

Croissants, Muffins & Danishes

Preserves, Marmalades, Honey & Butter

\$32.00 per dozen



Breakfast Buffet

Breakfast Buffet price reflect one and one half hours of food service with a 30 person minimum

Sunset Buffet

- Fresh Sliced Tropical Fruits
- Assorted Yogurts
- Muffins, Croissants, Scones, Macadamia Nut Sticky Buns, Breads & Danish
- Preserves, Marmalade, Honey & Butter*
- Miso Soup
- Tofu & Green Onions*
- Scrambled Eggs
- Grilled Ham, Bacon, Link Sausage or Portuguese Sausage
- Hash Brown Potatoes or Steamed White Rice
- Banana Pancakes or Hawaiian Sweet Bread French Toast
- Maple & Coconut Syrup*
- Orange, Guava & Pineapple Juice
- House Ground Lion Coffee, Decaffeinated Coffee & Specialty Teas
- Milk & Half and Half*

\$29.00 per person

Pipeline Buffet

- Fresh Sliced Tropical Fruits
- Vegetable Crudités with Roasted Red Pepper Dipping Sauce
- Freshly Baked Banana, Macadamia Nut & Carrot Muffins
- House Made Granola with Selected Berries & Yogurt
- Oatmeal Station with Brown Sugar & Raisins
- Scrambled Eggs or Egg Beaters
- Home Style Breakfast Potatoes with Peppers & Maui Onion
- Tomato, Orange & Apple Juice
- House Ground Lion Coffee, Decaffeinated Coffee & Specialty Teas
- 2 % Milk & Soy Milk*

\$25.75 per person

Buffet Enhancers

Prices listed are per person

Belgian Waffle Station <i>(Chef Attendant \$150.00)</i>	\$7.00	Tropical Fruit Smoothie Bar <i>(Attendant \$150.00)</i>	\$8.50
Omelet Station <i>(Chef Attendant \$150.00)</i>	\$9.00	Miso Soup	\$4.00
Assorted Quiche	\$4.75	<i>Tofu & Green Onion</i>	

**2009 Menu Prices subject to 20% service charge and state excise tax
Prices subject to change without notice**



Plated Breakfasts

Your choice of one starter item, one entrée item and one type of juice.
30 person minimum

Starter

Macadamia Nut Muffins, Croissants, Scones & Assorted Filled Danish

Served family style

Preserves, Marmalade, Honey & Butter

Macadamia Nut Sticky Buns

Chilled Half Grapefruit

Parfait of Low-Fat Yogurt, House-Made Granola with Selected Berries

Sliced Fresh Pineapple & Island Papaya with Strawberries

Miso Soup

Tofu & Green Onion

Main Course

Hawaiian Sweet Bread French Toast, Maple & Coconut Syrup & Butter

Choice of Bacon or Breakfast Sausage \$21.00

Banana Pancakes, Maple & Coconut Syrup & Butter

Choice of Bacon or Breakfast Sausage \$21.00

Scrambled Eggs, Sautéed Breakfast Potatoes & Portuguese Sausage **\$24.00**

Eggs Benedict with Canadian Bacon, Hash Brown Potatoes & Asparagus **\$27.50**

Poached Eggs on Crab Hash with Breakfast Potatoes **\$28.50**

N.Y Steak & Scrambled Eggs with Breakfast Potatoes **\$31.00**

Juices

Orange, Guava, Apple, Pineapple, or V8

Freshly Ground Lion Coffee, Decaffeinated Coffee & Specialty Teas

Milk & Half and Half



Working Lunch Buffets

30 person minimum

Kahuku Buffet

Spring Mix Salad

House Vinaigrette and Creamy Papaya Seed Dressing

Local Style Macaroni & Potato Salad

Soup of the Day

Sandwich Deli Patter to include:

Turkey, Honey-Cured Ham & Roast Beef

Cheddar Cheese, Provolone Cheese & Swiss Cheese

Whole Grain Mustard, Dijon Mustard & Mayonnaise

Maui Chips, Lettuce, Tomatoes, Onions & Pickles

Assortment of Breads & Rolls

Peanut Butter & Chocolate Chip Cookies

Macadamia Nut Brownies

Soft Drinks & Bottled Water

House Ground Lion Coffee, Decaffeinated Coffee & Specialty Teas

Milk & Half and Half

\$29.50 per person

Laie Buffet

Local Style Seafood Salad

Tropical Fruit Salad

Traditional Caesar Salad

Soup of the Day

Assorted Pre-Made Sandwiches to include:

Turkey & Brie with Currant Chutney on French Baguette

Grilled Rare Ahi Salad & Avocados with Island Greens in a Spinach Wrap

Teriyaki Marinated Grilled Beef & Bibb Lettuce

with Wasabi Mayonnaise in Grilled Onion Focaccia Bread

Fruit Tartlets & Mini Cheesecakes

Soft Drinks & Bottled Water

House Ground Lion Coffee, Decaffeinated Coffee & Specialty Teas

Milk & Half and Half

\$34.00 per person



Lunch Buffets

Buffet prices reflect one and one half hours and have a 30 person minimum

Waialua Buffet

Soup of the Day

Gourmet Greens with Kula Tomatoes, Maui Onion, Watercress & Creamy Papaya Seed Dressing

Pineapple Slaw with Bay Shrimp, Potato Salad & Grilled Kahuku Corn Salad

Spicy Chicken & Snow Pea Salad, Namasu

Artisan Rolls & Butter

Select three of the following Entrees:

Please add \$6.00 to the total for each additional entrée selected

Roasted Big Island Pork Loin with a Passion Fruit & Mandarin Orange Vinaigrette

Lemon Herb Grilled Chicken with Sun Dried Tomatoes & Caramelized Shallots

Pan-Seared Salmon with a Black Bean Chili Cilantro Glaze

Penne Pasta with Asparagus & Wild Mushrooms Tossed with Olive Oil, Asiago Cheese & Basil

Grilled Fresh Island Fish with Macadamia Nut Crust, Pesto Cream Sauce

Baked Chicken Breast with Oyster Mushrooms, Ancho Chili Sauce

Beef Kabob with Vegetables, Korean Honey & Asian Pear Glaze

Homemade Vegetable Lasagna with Broccoli, Spinach, Light Garlic Cream Sauce

Braised Pork Chop in Tomatoes, Olives, Onions & Cumin

Teriyaki Beef with Grilled Pineapple & Green Onion

Chef's Selection of Sautéed Vegetables and Appropriate Starch

Pastry Chef's Selection of Desserts

House Ground Lion Coffee, Decaffeinated Coffee & Specialty Teas

Milk & Half and Half

\$38.50 per person

Buffet Lunch Enhancers- Action Stations

Prices are listed per person

Attendant \$150.00

Carved Roast Beef with Horseradish Cream \$7.50

Grilled Kabob Station \$12.00

Chicken & Shrimp Caesar Salad Station \$9.00

Shrimp & Scallop, Chicken, Vegetable & Tofu
2 Kabobs per person

**2009 Menu Prices subject to 20% service charge and state excise tax
Prices subject to change without notice**



Lunch Buffets

Buffet prices reflect one and one half hours and have a 30 person minimum

North Shore Barbecue

Sliced Watermelon & Pineapple

Caesar Salad

Coleslaw, Okinawan Sweet Potato Salad, Cashew Chicken & Asian Pear Salad

Boiled Kahuku Corn on the Cob & Hawaiian Baked Beans

Select three of the following Grilled Entrees:

Please add \$6.00 to the total for each additional entrée selected.

Angus Prime Hamburgers

Jumbo All Beef Hot Dogs

Marinated Mango Chicken

Brats & Kielbasa Sausages

Marinated Portobello Mushrooms

Seasonal Island Fish

Fresh Taro Rolls

Pastry Chef's Selection of Home-Made Fruit Pies, Cakes & Macadamia Nut Brownies

Soft Drinks & Iced Tea

House Ground Lion Coffee, Decaffeinated Coffee & Specialty Teas

Milk & Half and Half

\$39.00 per person

(\$150.00 Grill Attendant)

Barbecue Enhancers

Prices listed are per person

Grilled Kabob Station \$10.75

Shrimp & Scallop, Chicken, Vegetable & Tofu

2 kabobs per person

6oz New York Strip Steak \$12.50



Lunch Buffets

Buffet prices reflect one and one half hours and have a 30 person minimum

"Italian Lunch Buffet"

Traditional Caesar Salad

Crisp Romaine with Croutons & Parmesan Cheese

Penne Primavera Salad

*Pasta Tossed with Spinach, Asparagus, Mushrooms,
Sun-Dried Tomato, Balsamic Vinaigrette & Herbs*

Marinated Grilled Vegetable Platter

Linguini with Fresh Basil, Asiago Cheese, Italian Sausage, Julienne Peppers, Garlic Cream Sauce

Grilled Portobello Mushrooms with Sun-Dried Tomato & Buffalo Mozzarella

Pesto Grilled Chicken with Toasted Macadamia Nuts

Roasted Garlic Beurre Blanc

Beef Lasagna or Vegetable Lasagna

Vegetable Ratatouille

Zucchini, Squash, Onions, Peppers & Tomato with Extra Virgin Olive Oil

Garlic & Focaccia Bread

Tiramisu & Cannolis

House Ground Lion Coffee, Decaffeinated Coffee & Specialty Teas

\$42.00 per person



Plated Lunches

30 person minimum

All menus come with Chef's selection of Sautéed Vegetables, and Artisan Rolls with Butter.
House Ground Lion Coffee, Decaffeinated Coffee and Specialty Teas.

Menu A

Hawaiian Spinach Salad
Grilled Pineapple Croutons
Dried Cranberries
Warm Bacon Vinaigrette

Shrimp, Scallops & Grilled Vegetables
Oven Roasted Tomato Herb Sauce,
on Fettuccine with Shaved Romano

Key Lime Tart

\$29.50

Menu B

Waialua Tomato & Basil Soup

Crab Crusted Snapper on
Lentil Cassoulet
Jasmine Rice

Individual Strawberry
Swirl Cheesecake with Berry Compote

\$35.00

Menu C

Tomato Bisque with
Crème Fraiche & Cilantro Oil

Pan Seared Miso Glazed Salmon
served Chilled,
Baby Spinach & Spring Mix,
Miso Vinaigrette

Caramelized Ginger Crème Brûlée

\$33.00

Menu D

Kahuku Corn Chowder

Sautéed Chicken Breast
Curried Mango Glaze
Lemon Linguine

Chocolate Mousse Cake

\$31.50

Menu E

Grilled Portobello Mushroom with
Sun Dried Tomato & Mozzarella

Roasted Sesame Pork Loin with
Toasted Macadamia Nuts
Lyonaise Potatoes

Baked Apple Tart with Almonds &
Vanilla Sauce

\$31.00

Menu F

Traditional Caesar Salad
Parmesan Cheese & Focaccia Croutons

Petite Filet Mignon with Port Wine
Glaze & Garlic Kahuku Shrimp
Spinach Mashed Potatoes

Strawberry Short Cake,
Strawberry Coulis &
Vanilla Spiked Whipped Cream

\$38.50



Lunches To Go

"Box Lunch"

Order should be made at least 48 hours prior to pick up.

Choice of Two:

Cured Ham with Big Eye Swiss

~

Rare Roast Beef & Provolone Cheese

~

Smoked Breast of Turkey with Mozzarella

~

Tuna Salad with Cheddar Cheese

Grilled Herbed Focaccia

Mayonnaise & Mustard

Hawaiian Cole Slaw, Whole Fruit & Pickle

Bag of Chips & Cookies

Chilled Soft Drinks, Juices or Bottled Water

\$21.75 per person

"Island Bento"

Please give prior counts 48 hours in advance.

10 order minimum

Sliced Teriyaki Beef, Barbecue Chicken with Grilled Island Catch,
Tsukemono & Specialty Steamed White Rice

Chilled Green Tea, Soft Drinks, Juices, or Bottled Water

\$19.75 per person



Dinner Buffets

Dinner Buffet prices reflect one and one half hours of food service and have a 30 person minimum

Waimea Bay

Romaine Lettuce with a Creamy Garlic
& Basil Dressing
Vine Ripened Waialua Tomatoes with Maui Onions
Long Bean Salad with Macadamia Nuts
Big Island Hearts of Palm & Jicama Salad

Carved by our Chef

(Chef Attendant \$150.00)

Roast Prime Rib of Beef, Au Jus
Creamed Horseradish

Served from Chafing Dishes

Wok Charred Island Fish with Soba Noodles
Chinese Lemon Chicken
Seasonal Vegetables
Steamed White Rice
Layered Garlic Potatoes

Artisan Rolls & Butter

Desserts

Lemon Meringue Pie
Chocolate Truffle Cake
Bartlett Pear & Macadamia Nut Tart
Apple Strudel
Assorted Mini Pastries

House Ground Lion Coffee,
Decaffeinated Coffee & Specialty Teas

\$59.50 per person

North Shore Clam Bake

Turtle Bay Clam Chowder

Gourmet Greens & Cucumbers
House Vinaigrette & Creamy Papaya Seed Dressing
Sliced Vine Ripened Waialua Tomatoes & Maui Onions
Moloka'i Sweet Potato Salad
Pineapple Cole Slaw with Bay Shrimp
Grilled Kahuku Corn & Black Bean Salad
Namasu Salad

Hot Skillet of

Clams
Mussels
Crab Legs
Fresh Catch

Served from Chafing Dishes

Keawe Grilled Teriyaki Steak
Kahuku Sweet Corn
Steamed White Rice
Roasted Red Potatoes

Artisan Rolls & Butter

Desserts

Sliced Fresh Island Fruit
Guava Chiffon Cake
Lana'i Pineapple Tart
Lilikoi Cheesecake
Chocolate Decadence

House Ground Lion Coffee,
Decaffeinated Coffee & Specialty Teas

\$64.00 per person



Dinner Buffets

Dinner Buffet prices reflect one and one half hours of food service and have a 30 person minimum

Hawaiian Luau

Spring Mix with Sesame Seed Dressing
Spicy Cucumber Kim Chee
Waiialua Tomatoes & Goat Cheese Salad
Lomi Lomi Salmon
Maui Onion & Pickled Ogo Salad
Pohole Fern Shoots with Water Chestnuts
Ahi Poke, Tako Poke
Poi

Served from Chafing Dishes

Grilled Island Fish, Mango Papaya Salsa
Charbroiled Teriyaki Steak
Huli Huli Chicken
Kalua Pig

Stir Fried Vegetables
Local Style Fried Rice
Roasted Moloka'i Sweet Potatoes
Hawaiian Sweet Bread, Taro Rolls & Butter

Desserts

Banana Cream Pie
Haupia
Coconut Cookies
Hawaiian Fruit Salad
Kilauea Chocolate Cake

House Ground Lion Coffee,
Decaffeinated Coffee & Specialty Teas

\$68.00 per person

Pupukea

Gourmet Greens
House Vinaigrette & Creamy Papaya Seed Dressing
Bow Tie Pasta Salad with Smoked Ham
Garden Vegetable Crudités with Roasted Red Pepper Dip
& Ranch Dip
Artichoke Hearts with Smoked Salmon Confetti
Vine Ripened Waiialua Tomatoes & Japanese Cucumbers

Chilled Seafood

Chilled Mussels with Savory Chili Paste
Peel & Eat Shrimp with Cocktail Sauce

Carved by Our Chef

(Chef Attendant \$150.00)

Roast Prime Rib of Beef
Au Jus, Creamed Horseradish

Served From Chafing Dishes

Hawaiian Fish of the Day, Citrus Beurre Blanc
Lemon Roasted Chicken with Sweet Chili Sauce,
Sautéed Vegetables
Baked Potatoes with Chopped Bacon, Sour Cream &
Chives

Artisan Rolls & Butter

Desserts

Passion Fruit Cake
Chocolate Mousse
Macadamia Nut Cream Pie
Key Lime Pie
Bread Pudding with Crème Anglais

House Ground Lion Coffee,
Decaffeinated Coffee & Specialty Teas

\$76.00 per person



Dinner Buffets

Buffet prices reflect one and one half hours and have a 30 person minimum

North Shore Barbecue

Sliced Watermelon & Pineapple

Caesar Salad

Coleslaw, Okinawan Sweet Potato Salad, Cashew Chicken & Asian Pear Salad

Boiled Kahuku Corn on the Cob & Hawaiian Baked Beans

Select four of the following Grilled Entrees:

Please add \$6.00 to the total for each additional entrée selected.

Angus Prime Hamburgers

Jumbo All Beef Hot Dogs

Marinated Mango Chicken

Mixed Grilled Kabobs

(Shrimp & Scallop, Chicken, Vegetable & Tofu)

Brats & Kielbasa Sausages

Marinated Portobello Mushrooms

Seasonal Island Fish

6oz. New York Steaks

Fresh Taro Rolls

Pastry Chef's Selection of Home-Made Fruit Pies, Cakes & Macadamia Nut Brownies

Soft Drinks & Iced Tea

House Ground Lion Coffee, Decaffeinated Coffee & Specialty Teas

Milk & Half and Half

\$62.00 per person

(\$150.00 Grill Attendant)



Dinner Buffets

Buffet prices reflect one and one half hours of food service and have a 30 person minimum

Taste of Italy

Imported Cheese Display
Arugula with Cucumbers, Polenta Croutons & Balsamic Vinaigrette
Pasta Primavera Salad
Marinated Mushroom Salad
Roasted Vegetables with Romano Cheese
Chilled Marinated Mussels

Osso Bucco Milanaise
Herb Roasted Chicken Breast with Portobello Mushroom Jus
Grilled Island Fish with Citrus Beurre Blanc & Tomato Essence
Shrimp Penne Putanesca with Olives & Capers
Lobster Ravioli with Lemon Cream Sauce

Sautéed Zucchini, Squash & Roma Tomato, Grated Parmesan
Creamy Parmesan Risotto with Basil
Oven Roasted Potato, Onion & Thyme
Baked Garlic Rolls, Focaccia Bread

Tiramisu
Mini Cannolis
Italian Pastries & Cookies
Cappuccino Cream Filled Porfiteroles

House Ground Lion Coffee,
Decaffeinated Coffee & Specialty Teas

\$59.75 per person



Plated Dinners

30 person minimum

All menus come with Chef's selection of Sautéed Vegetables and Artisan Rolls and Butter.
House Ground Lion Coffee, Decaffeinated Coffee and Specialty Teas.

Menu A

North Shore Mixed Greens
Lime Vinaigrette,
Blue Cheese & Hawaiian Sweet Potato Chips

Wok Fried Hawaiian Snapper
Ginger Buerre Blanc, Basil Oil
Coconut Jasmine Rice

Maui Pineapple Crème Brûlée
Mixed Berry Compote
& Minted Cream

\$58.00

Menu B

Big Island Hearts of Palm Salad
Candied Macadamia Nuts, Goat Cheese,
Sliced Mango, Asian Pear

Pan Seared Shutome
Lemon Grass & Citrus Beurre Blanc
Jasmine Rice

Chocolate Pyramid Anglaise,
Berry Coulis

\$54.00

Menu C

Traditional Caesar Salad
Herb Croutons, Shaved Parmesan Cheese

Grilled Pacific Salmon
Tequila Lime Cilantro Butter
Wasabi Mashed Potatoes

Warm Apple Crisp
Candied Walnuts & Caramel Sauce

\$52.00

Menu D

Mixed Green Salad
Candied Walnuts, Shaved Fennel,
Tomato Soy Vinaigrette

Roasted Asian Spiced Chicken
Ginger Soy Essence
Molokai Sweet Potatoe Puree

Chocolate Decadence
Raspberry Coulis & Chocolate Cigars

\$49.50



Plated Dinners Cont'd

30 person minimum

All menus come with Chef's selection of Sautéed Vegetables and Artisan Rolls and Butter.
House Ground Lion Coffee, Decaffeinated Coffee and Specialty Teas.

Menu E

Ahi Sashimi,
Hearts of Palm & Mango Salad,
Wasabi Tobiko, Shoyu Dressing
* * *

Wild Mushroom Ravioli with
Sun Dried Tomato & Goat Cheese
Asparagus Tips, Shaved Romano
* * *

Grilled Veal Chop with Merlot Sauce &
Sautéed Jumbo Shrimp
Herb Mashed Potatoes
* * *

Strawberry Swirl Cheesecake
Toasted Macadamia Nuts,
Fresh Berry Compote

\$80.00

Menu G

Hawaiian Seafood Chowder
Focaccia Croutons
* * *

Pan Seared 7oz. Tenderloin
Cabernet Demi Glace,
Exotic Mushroom Risotto
* * *

Tiramisu
Crème Anglaise

\$65.50

Menu F

Manoa Greens
Fried Won Ton Strips
Lilikoi Honey Vinaigrette
* * *

New York Steak,
with Vintage Port Glaze
Porcini Mushroom & Shallot Ragout
Truffle Potato Gratin
* * *

Tropical Fruit Flan
Crème Anglaise
Fresh Berries

\$64.75

Menu H

Roasted Eggplant & Tomato Bisque
Crème Fraîche
* * *

Spring Mix
Goat Cheese Baked Crostin,
Aged Balsamic Vinaigrette
* * *

Filet Mignon with Thai Peanut Glaze &
Grilled Mahi Mahi
with Pineapple & Roasted Pepper Salsa
Lyonnaise Potato with Garlic & Chives
* * *

Chocolate Hazelnut Torte
Strawberry Coulis

\$72.00



Hot Hors d 'oeuvres

Priced per 100 pieces. Minimum order is 100 pieces per item.

Vegetable Spring Roll	\$300.00	***	Crab Cakes with Saffron Aioli	\$300.00	***
Vegetable Potsticker	\$300.00	***	Oyster Rockefeller	\$400.00	***
Boursin Cheese & Spinach Quiche	\$300.00	***	Chicken Satay with Thai Peanut Sauce	\$400.00	***
Scallops wrapped in Bacon	\$400.00	***	Mushroom Caps with Prosciutto & Parmesan Cheese	\$400.00	***
Shrimp Shumai with Mustard Shoyu Sauce	\$400.00	***	Pork Shumai	\$300.00	***
Sautéed Shrimp with Ginger Beurre Blanc	\$500.00	***	Beef Satay with Thai Peanut Glaze	\$400.00	***
Crispy Coconut Shrimp	\$500.00	***	Yakitori Beef with Teriyaki Glaze	\$400.00	***
Thai Spring Rolls & Sweet Sour Sauce	\$400.00	***	Spicy Lamb with Port Wine Mustard Glaze	\$500.00	***
Crab Rangoon	\$300.00	***			



Cold Hors d 'oeuvres

Priced per 100 pieces. Minimum order is 100 pieces per item.

Chilled Vegetable Summer Rolls with Mango & Cucumber \$300.00 ***	Chilled Gulf Shrimp with Smoked Tomato Relish \$500.00 ***	Smoked Salmon Canape with Horseradish Cream \$400.00 ***
Bruschetta with Oven Dried Tomato \$300.00 ***	Seafood Ceviche on Crispy Tortilla \$400.00 ***	Maine Lobster Medallion with Tobiko Crème Fraîche \$600.00 ***
Beluga Caviar with Blinis & Traditional Garnish Market Price ***	Snow Crab Claws on Ice \$500.00 ***	Salami Coronet with Cream Cheese \$300.00 ***
Buck Wheat Blinis with White Sturgeon Caviar \$500.00 ***	Ahi Medallion with Tobiko Caviar \$500.00 ***	Prosciutto Ham with Melon \$300.00 ***
Jumbo Tiger Shrimp with Cocktail Sauce \$500.00 ***	Ahi Gravalax with Wasabi Aioli \$400.00 ***	Brandied Liver Paté on Toast Points \$300.00 ***
	Mango Crab Stack \$400.00 ***	Tenderloin Steak Tartare \$500.00 ***
		Smoked Lanai Venison Canapes \$400.00 ***

Displays

International & Domestic Cheese Display
Served with Assorted Sliced Baguettes & Flat Bread
Serves 30 guests
\$225.00

Platter of Smoked Salmon with Capers, Red Onion,
Chopped Egg, Cream Cheese & Bagels
Serves 30 guests
\$325.00

Island Local Fruit Display
Sliced Pineapple, Papaya, Star Fruit, Kiwis, Kahuku
Watermelon with Coconut Yogurt Dipping Sauce
Serves 30 guests
\$155.00

Ahi Sampler
Blackened, Sashimi, Poke
with appropriate accompaniments
Market Price

Crudité Display
Seasonal Raw Vegetable with
Roasted Red Pepper & Ranch Dipping Sauces
Serves 30 guests
\$130.00



Action Stations

30 person minimum

Chef's Attendant \$150.00.

Appropriate breads, sauces and condiments accompany all our carved items.

To enhance your reception or compliment an existing buffet:

Carving Station

Whole Crispy Skin Opakapaka

Thai Coconut Curry Sauce

Serves 16 Guests

\$220.00

Salmon Wellington

Charon Sauce

Serves 20 Guests

\$240.00

Whole Roasted Turkey, Cranberry Relish

Serves 20 Guests

\$190.00

Roast Island Suckling Pig

Hoisin & Ginger Applesauce

Serves 60 Guests

\$450.00

Honey Glazed Bone-In Ham

Lilikoi Glaze with Island Chutney

Serves 45 Guests

\$270.00

Beef Tenderloin Wellington,

Béarnaise sauce

Serves 20 Guests

\$375.00

Roast Prime Rib, Garlic Thyme Jus

Horseradish Sour Cream, Silver Dollar Rolls

Serves 20-25 Guests

\$345.00

Three Pepper Crusted Leg of Lamb, Mint Sauce

Serves 20 Guests

\$190.00

Herb Crusted Rack of Lamb

Mint Port Demi Glace

8 Chops per Rack

\$125.00

Hibachi Station

All prepared Teriyaki Style on Skewers

(Outdoor Area Only)

Shrimp & Scallop, Chicken, Vegetable & Tofu

\$17.50 per person

Pasta Station

Wild Mushroom Ravioli with Roasted Tomato Sauce,

Spinach Linguini with Hawaiian Style Pesto,

Grated Romano Cheese

\$12.00 per person

Wok Station

(Outdoor Area Only)

Stir Fry Beef, Chicken & Shrimp with Vegetables

\$16.00 per person

Tempura Station

Served with Ponzu Sauce

Vegetable, Shrimp, & Mahi Mahi

\$19.50 per person

Taco & Fajita Station

Spiced Taco Meat & Refried Beans

Cheddar Cheese, Onions, Olives, Tomatoes,

Lettuce, Sour Cream, Guacamole, Salsa

Crispy Taco Shells

Soft Tortilla Rounds

Tortilla Chips

\$13.50 per person

Sushi Bar

Assorted Maki Rolls, Nigiri Maki, Sashimi Nigiri, Gyoza

\$25.00 per person

Caesar Salad Station

Hearts of Romaine with

Grilled Chicken & Blackened Ahi,

Shaved Romano, Croutons,

Anchovies and Cracked Pepper

\$12.50 per person



Dessert Action Stations

30 person minimum

Chef's Attendant \$150.00.

To enhance your reception or compliment an existing buffet:

Ice Cream Sundae Station

Two Ice Creams

Oreo Cookie Crumble, Sprinkles, Cherries,
Caramel, Chocolate Sauce, Strawberry Syrup,
Macadamia Nuts & Whipped Cream

\$15.00 per person

Add Flambé

Cherries Jubilee

Or

Bananas Foster

\$12.00 per person