



## ***Palm Terrace Plated Lunch Menu***

15-30 person

*To calculate the total menu price, please add the price of each item that you select.*

*All menus come with House Ground Lion Coffee, Decaffeinated Coffee, Iced Tea and Soft Drinks.*

### **Starters**

**Organic Island Greens**  
Shaved Mango, Crisp Asian  
Pear, Waialua Tomatoes,  
Candied Walnuts,  
Goat Cheese Vinaigrette  
\$9.50

**Caesar Salad**  
Crispy Romaine Leaves,  
Shaved Romano Cheese,  
Sweet Tomatoes, Croutons  
\$9.50

**Caprese Salad**  
Sliced Tomatoes, Buffalo  
Mozzarella, Basil, Capers,  
Organic Greens, and Balsamic  
Truffle Vinaigrette  
\$10.50

### **Entrée Selections**

**Ahi Nicoise Salad**  
Organic Greens, Yukon Gold  
Potatoes, Green Beans, Capers,  
Roasted Bell Peppers,  
Kalamata Olives, Eggs,  
Anchovies  
\$22.00

**Chicken Caesar Salad**  
Crispy Romaine Leaves,  
Shaved Romano Cheese, Sweet  
Tomatoes, Croutons  
\$14.50

**Ahi Caesar Salad**  
Crispy Romaine Leaves,  
Shaved Romano Cheese,  
Sweet Tomatoes, Croutons  
\$15.50

**Soy-Ginger Glazed Chicken  
Breast on Organic Greens**  
Organic Greens, Cherry  
Tomatoes, Cucumbers,  
Watercress, Fried Tofu,  
Bean Sprouts, Shaved Onions,  
Carrots  
\$21.00

**Rustic Grilled  
Vegetable Lasagna**  
Eggplant, Zucchini, Spinach,  
Tomatoes, Garlic, Ricotta  
Cheese, Marinara  
\$18.00

**Angel Hair Pasta**  
Fresh Tomatoes, Basil,  
Shallots, Garlic, Asparagus  
\$16.50

**Miso Glazed Salmon on  
Organic Greens**  
Ponzu Sauce, Grated Daikon,  
Kiware Sprouts, Jasmine Rice  
\$18.00

**Grilled Catch of the Day**  
Roasted Pineapple Salsa,  
Cous Cous  
\$23.00

**Citrus Reduction Grilled  
Chicken Breast**  
House Vegetables, Israeli  
Cous Cous Risotto  
\$24.00

**Roasted Garlic Roasted  
Chicken Breast**  
House Vegetables, Shiitake  
Mushroom Sauce  
\$22.00

**Grilled Rib Eye Steak**  
Roasted Hamakua Mushrooms,  
Asparagus, Potato Au Gratin  
\$27.00

**Grilled New York Steak**  
Roasted Hamakua  
Mushrooms, Asparagus,  
Potato Au Gratin  
\$26.00

**Grilled Top Sirloin**  
Roasted Hamakua  
Mushrooms, Asparagus,  
Potato Au Gratin  
\$25.00

**Grilled Hoisin Glazed Baby  
Back Ribs**  
Mashed Potatoes, Asian Slaw  
\$19.00



## ***Palm Terrace Plated Lunch Menu Continued***

15-30 person

To calculate the total menu price, please add the price of each item that you select.

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### **Entrée Selections~ Open Face Sandwiches**

**Zesty BBQ Shrimp BLT**  
Organic Arugula, Grilled  
Shrimp, Pepper Jack Cheese,  
Bacon  
\$16.50

**Reuben Sandwich**  
Sliced Corn Beef, Sauerkraut,  
Swiss Cheese, Thousand Island  
Dressing  
\$14.00

**Humus & Grilled Vegetables**  
Beets, Carrots, Sprouts, Red  
Onion, Roasted Eggplant, Red  
Bell Peppers  
\$12.00

### **Dessert Selection \$6.50**

Choice of One

**Pineapple Crème Brule, Tropical Fruit Relish**

**Chocolate Decadence**

**Tiramisu**

**Chantilly Cake**

**Debouche Cake**



## *Kawela Dinner Menu*

*15 to 30 people*

### *First Course*

#### *Organic Island Greens*

*Shaved Mango, Crisp Asian Pear, Waialua Tomatoes, Candied Walnuts,  
Goat Cheese Vinaigrette*

### *Second Course*

#### *Miso Glazed Salmon*

*Baby Bok Choy, Ponzu Butter Sauce, Grated Daikon, Kiware Sprouts, Jasmine Rice*

OR

#### *10 oz Pepper Crusted Flat Iron Steak*

*Mashed Potatoes, House Vegetables, Caramelized Onion Jus*

### *Third Course*

#### *Tiramisu*

*Tiramisu in the Round, Clouds of light Mascarpone Cream on a Coffee-Rum soaked  
Sponge Cake, combed and finished with Imported Cocoa*

*\$48.95 per person*

*Taxes and Gratuity not Included*



## *Ko'olau Dinner Menu*

*15 to 30 people*

### *First Course*

#### *Ahi Tartare Avocado Ball*

*Dijon and Balsamic Vinaigrette, and Garlic Crostini*

### *Second Course*

#### *Hawaiian Seafood Chowder*

*Taro Leaves, Coconut Milk, Potatoes, and Fresh Seafood*

### *Third Course*

#### *Caprese Salad*

*Sliced Tomatoes, Buffalo Mozzarella, Basil, Capers, Truffle Balsamic Vinaigrette*

### *Fourth Course*

#### *Grilled Filet Mignon and Jumbo Prawns*

*Grilled Jumbo Prawns, Béarnaise Sauce, Kabayaki Demi Glace*

### *Fifth Course*

#### *Bitter Sweet Chocolate Decadence*

*with Raspberry Sauce and Macadamia Nut Brittle*

\$66.95

*Taxes and Gratuity not Included*



## *Waimea Dinner Menu*

*15 to 30 people*

### *First Course*

#### *Organic Island Greens*

*Shaved Mango, Crisp Asian Pear, Waialua Tomatoes, Candied Walnuts,  
Goat Cheese Vinaigrette*

### *Second Course*

#### *Panko Crusted Ahi Tiger Eye*

*Crab Meat, Tobiko, Green Onions, Soy Mustard Butter Sauce*

### *Third Course*

#### *Grilled Filet Mignon and Jumbo Prawns*

*Béarnaise Sauce & Kabayaki Demi Glace*

OR

#### *Grilled Filet Mignon and Macadamia Nut Crusted Mahi*

*Béarnaise Sauce, Kabayaki Demi Glace & Lemon Caper Butter Sauce*

### *Fourth Course*

#### *Mochachino Brûlé Cheese Cake*

*The Froth of Cream blended with smooth rich Coffee and delicate Mocha Cheese*

\$57.95

*Taxes and Gratuity not Included*