



TASTE THE NORTH SHORE  
BREAKFAST, LUNCH  
& BREAK MENUS



# EVENT POLICIES

## EVENT DETAILS & GUARANTEES

Our Events department will contact the authorized contract representatives to assist in detailed planning and preparations for the catered event. Turtle Bay Resort encourages all menus, event details, and minimum guest counts for each contracted event to be finalized 1 month prior to the scheduled commencement date. Final guaranteed attendance must be specified in writing at least 10 days in advance. In the absence of a final guarantee, the agreed number from the contract, or banquet event order will apply. The agreed number listed on the Banquet Event Order or the actual number served on event day (whichever is greater) will be the number for which you will be charged. Should the number in your party increase considerably, we reserve the right to move your group to a more appropriately sized room or location.

Turtle Bay Resort will set the function up to 5% over the guarantee, however if a larger set is needed, additional charges may apply. If your expected attendance increases substantially within three days of the event, we will do our best to accommodate, however we cannot guarantee that we will be able to offer the same menu choice for the additional guarantee.

## BUFFET DINING

All buffet menus are priced for 1.5 hours of foodservice only, unless otherwise specified. At the conclusion of allotted service duration, all food with the exception of wedding cake, become the property of Turtle Bay Resort and can not be taken from the banquet function. If a buffet menu is required for groups with less than 30 guests, a \$300 labor administration charge will be added to the event order.

## PLATED DINING

A maximum of 2 entrées per plated event will be allowed, with the exception of any special dietary requirements. If 2 entrées are chosen for your event, the higher priced entrée will be charged. Additional entrée selections can be added for an additional cost. We require final quantities for each entrée and any special dietary requirements at least 10 working days in advance. All plated meal functions of less than 30 guests will be charged a labor administration charge of \$300.

## OUTDOOR FUNCTIONS

At any time prior to the event, weather calls will be made at the discretion of the Hotel in the best interest of the event.

## SPECIAL DIETARY REQUESTS

Any special meals, vegetarians or dietary restrictions are to be submitted with menu selections 10 days out. Any additional meals that need to be prepared at time of event to accommodate these needs will be charged at the full menu price.

## FOOD & BEVERAGE

For the safety of our guests and in accordance with State laws, no food or beverage shall be permitted to be brought into the Resort unless specified in your contract. Turtle Bay Resort also prohibits the removal of any event food and beverage from the function with the exception of wedding cakes. Turtle Bay Resort as a licensee is the only authority licensed to sell and/or serve liquor for consumption on the premises. Therefore, no alcohol can be brought onto the licensed property. Turtle Bay Resort reserves the right to discontinue any and all service in the event of blatant or willful disregard for the law on the part of the event sponsor or guests in attendance.

## SERVICE FEES & TAXES

All food and beverage prices are subject to a 23% taxable service charge and 4.712% Hawai'i State sales tax. Catering menu prices, service fees and taxes are subject to change. Prices quoted may be subject to change, given market fluctuations. Patron grants the right to Turtle Bay Resort to raise prices accordingly or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept substitutions.

V = Vegetarian, VGN = Vegan, GF = Gluten Free, N = Contains Nuts, D = Contains Dairy

Menu prices subject to 23% service charge and 4.712% state excise tax. Prices and menu selections subject to change without notice. A Labor Fee of \$300 plus tax will apply for groups of 30 or less guests.

# Inspired by our Mauka, Kula & Makai

## OUR FOOD PHILOSOPHY

Good food is a reflection of our relationships with our local food community and the abundance and diversity of products that are available. The North Shore is a naturally rich food environment that we intend to shine through in our menus. Enjoy!





# BREAKFAST SELECTIONS

Maximum 90-minute service.

## *Hale'iwa Continental Breakfast / \$48 per guest (30 guest minimum)*

Locally Sourced Seasonal Sliced Fruits **VGN GF**

Assorted Baked Breakfast Pastries **V**  
Whipped Butter, Assorted Marmalades

Individual Yogurt Parfaits **V N**  
Homemade Macadamia Nut Granola, Kuilima Farm Mint

Assorted Box Cereals  
Skim Milk, Almond Milk, Whole Milk, Soy Milk

Irish Overnight Oats **V D**  
Yogurt, Chia Seeds, Assorted Berries, Toasted Coconut

Seasonal Papaya **VGN GF**  
Lime, Kuilima Farm Mint

JUICE SELECTIONS | CHOOSE TWO:  
Orange, Grapefruit, Cranberry, POG Juices

Lavazza Coffee, Decaf, Hot Water  
Soy, Almond, Skim Milk, Half & Half

## *Breakfast To-Go / \$47 per guest (30 guest minimum. Selections made in advance.)*

FRUIT SELECTIONS | CHOOSE ONE:  
Apples  
Bananas  
Orange

PASTRY SELECTIONS | CHOOSE ONE:  
Blueberry Streusel Cream Cheese Muffin  
Banana Bread  
Croissant  
Chocolate Croissant  
Toasted Bagel with Cream Cheese

SANDWICH SELECTIONS | CHOOSE ONE:  
Cheddar & Ham Croissant  
Bacon & Egg Muffin  
Bacon  
Spinach & Hash Brown Wrap

Yogurt Parfait, Assorted Berries, Granola, Chia Seeds  
Assorted Bottled Juices, Coffee, Decaf, Assorted Teas To-Go

## *Hot Breakfast / \$68 per guest (30 guest minimum)*

Locally Sourced Seasonal Sliced Fruits **VGN GF**

Assorted Baked Breakfast Pastries **V**  
Whipped Butter, Assorted Marmalades

Individual Yogurt Parfaits **V N**  
Homemade Macadamia Nut Granola, Kuilima Farm Mint

Assorted Box Cereals  
Skim Milk, Almond Milk, Whole Milk, Soy Milk

Irish Overnight Oats **V D**  
Yogurt, Chia Seeds, Assorted Berries, Toasted Coconut

Seasonal Papaya **VGN GF**  
Lime, Kuilima Farm Mint

Free Range Scrambled Eggs **V GF D**

MEAT SELECTIONS | CHOOSE TWO:  
Bacon  
Pork Link Sausage  
Chicken Apple Sausage  
Portuguese Sausage  
Canadian Bacon

STARCH SELECTIONS | CHOOSE ONE:  
Red Skin Breakfast Potatoes  
Fried Rice  
Cheddar & Scallion Tater Tots  
Hawaiian Hash Browns  
Home Fried Breakfast Potatoes

JUICE SELECTIONS | CHOOSE TWO:  
Orange, Grapefruit, Cranberry, POG Juices

Lavazza Coffee, Decaf, Hot Water  
Soy, Almond, Skim Milk, Half & Half

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# BREAKFAST STATIONS & ENHANCEMENTS

Enhancements must accompany a breakfast buffet.

## Omelet Station / \$25 per guest

(30 guest minimum. Requires a Chef Attendant at \$300 per 75 guests.)

Free Range Cracked Eggs, Egg Whites

Bacon, Ham, Tofu

Green Onions, Bell Peppers, Sliced Mushrooms, Tomatoes, Spinach

Feta Cheese, Shredded Cheddar, Mozzarella Cheese, Kuilima Farm Herbs

## Belgian Waffle Station / \$24 per guest

(30 guest minimum)

Whipped Chantilly Cream, Maple Syrup, Whipped Butter **V D**

## Loco Moco Station / \$28 per guest

(30 guest minimum. Outdoor cooking only.)

Free Range Scrambled Eggs, Grilled Hamburger Patties, White Rice, Gravy

## Griddle Cakes / \$24 per guest

(30 guest minimum. Outdoor cooking only.)

Whipped Chantilly Cream, Maple Syrup, Whipped Butter **V D**

## Mimosas Bar / \$34 per guest

(30 guest minimum. Requires a Bartender at \$300 per 75 guests.)

A Selection of Raspberry, Lilikoi, Orange, Strawberry and Banana Juices or Purees

Bisot, 'Jeio' Valdobiadene Prosecco Superiore

Garnished with Fresh Berries, Kuilima Farm Mint, Oranges

## Enhancements / Price per piece

Scrambled Eggs \$7

Heirloom Breakfast Potatoes \$7

Breakfast Burritos \$12

Flour Tortilla, Scrambled Eggs, Potatoes, Jack Cheese, Chorizo Pico De Gallo, Sour Cream

Acai Bowls **V GF** \$16

Assorted Berries, Granola, Bananas, Bee Pollen, Chia Seeds

Tropical Fruit \$14

Half Papaya with Lime, Pineapple Spears with Chili Salt

Avocado Toast **V** \$18

Scrambled Eggs, Mashed Avocado, Whole Grain Bread, Crumbled Feta

Poached Eggs Benedict \$15

Canadian Bacon, English Muffin, Hollandaise Sauce

Assorted Bagels with Whipped Cream Cheeses \$12

Add Smoked Salmon, Capers, Sliced Red Onions, Sliced Cooked Eggs \$13

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# PLATED BREAKFAST

Maximum 90-minute service.

## *The Classic Breakfast / \$39 per guest* (30 guest minimum)

Yogurt Parfait with Granola and Berries  
Two Farm Fresh Eggs with Breakfast Potatoes

### PRE-SELECT MEAT | CHOOSE ONE:

Bacon  
Pork Link Sausage  
Chicken Apple Sausage  
SPAM  
Portuguese Sausage

### SELECT ONE:

Orange, Grapefruit, Cranberry, POG Juices

Lavazza Coffee, Decaf, Hot Water  
Soy, Almond, Skim Milk, Half & Half

## *Local Favorite / \$41 per guest* (30 guest minimum)

Breakfast Basket of Viennoiseries

Loco Moco  
Beef Patty, Steamed Rice, Brown Gravy, Fried Egg

### SELECT ONE:

Orange, Grapefruit, Cranberry, POG Juices

Lavazza Coffee, Decaf, Hot Water  
Soy, Almond, Skim Milk, Half & Half

## *Sweet Beginnings / \$38 per guest* (30 guest minimum)

Fresh Tropical Fruit

Brioche Fresh Toast  
Whipped Mascarpone, Nutella, Chicken Apple Sausage

### SELECT ONE:

Orange, Grapefruit, Cranberry, POG Juices

Lavazza Coffee, Decaf, Hot Water  
Soy, Almond, Skim Milk, Half & Half

# BRUNCH BUFFET

Maximum 90-minute service.

## *Brunch Buffet / \$80 per guest* (30 guest minimum)

### STARTERS

Tropical Fruit Display

Baker's Basket of Seasonal Selections  
With Preserves and Whipped Butter

### ANTIPASTO DISPLAY

Cheese & Charcuterie Board  
With Honeycomb and Jams

### Antipasto Display

Marinated Mushrooms, Artichokes, Olives, Peppers, Roasted Squash, Fresh Mozzarella

### Smoked Salmon Display

Bagels, Red Onion, Capers, Cream Cheese, Tomato

### SALAD

Caesar Salad  
Croutons, Parmigiano-Reggiano

### ENTRÉES

Guava BBQ Basted Chicken

### Seared Island Shutome

Shiitake Mushrooms, Bok Choy, Shoyu, Sesame

### Carved to Order Brown Sugar Lacquered Ham\*

Shiitake Mushrooms, Bok Choy, Shoyu, Sesame

*\*Requires a Chef Attendant at \$300 per 75 guests*

### ACCOMPANIMENTS

Scrambled Eggs  
Smoked Bacon  
Portuguese Sausage  
Roasted Heirloom Potatoes with Herbs

### DESSERTS

Coconut Cake  
Macadamia Nut Cream Pie  
Kona Coffee Cheesecake

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# LUNCH BUFFETS

Maximum 90-minute service. Service includes Fresh Artisan Rolls and Butter, Tropical Iced Tea, Lavazza Coffee and Specialty Teas.

## Kuilima Farm Deli Buffet / \$68 per guest (30 guest minimum)

### STARTERS

Assorted Kuilima Farm Greens **VGN GF**  
Shredded Carrots, Toasted Seeds, Condiments

Purple Okinawa Potato Salad **GF**  
Peppers, Onions, Celery, Parsley, Red Wine Vinaigrette

Red Quinoa Salad **VGN GF**  
Cucumbers, Sundried Tomatoes, Garden Herbs, White Balsamic Vinaigrette

### MEAT SELECTIONS

Sliced Black Forest Ham, Oven Roasted Turkey, Top Sirloin  
Roast Beef, Cured Salami  
Condiments, Grain Mustard, Mayonnaise, French Mustard

Chopped Chicken Salad  
Napa Cabbage, Cucumber, Crisp Wontons, Sesame Dressing

Tuna Salad **GF**  
Pickled Red Onions, Capers, Lemon Aioli

### BREADS

Sliced Multi-Grain, Sourdough, Rye, and Ciabatta Breads  
Gluten-Free Breads Available Upon Request

### ACCOMPANIMENTS

House Made Taro Chips **VGN**  
Ranch Dip, Roasted Bell Pepper & Feta Cheese Dip **D**

### DESSERTS

White Chocolate Macadamia Nut & Peanut Butter Cookies **V**  
Lemon Bar, Tropical Fresh Fruit Tart **V**

## Sandwich Buffet / \$72 per guest (30 guest minimum)

### STARTERS

Vegetable Crudité **V GF D**  
Roasted Pepper Hummus Dip, Ranch Dressing

Salanova—Hydroponic Salad Greens **VGN**  
Crushed Toasted Macadamia Nuts, Cherry Tomatoes, Toasted Breadcrumbs, Herb Vinaigrette

Chopped Chicken Salad  
Napa Cabbage, Cucumber, Crisp Wontons, Sesame Dressing

Fresh Fruit Salad **V D**  
Yogurt Dressing, Chia Seeds, Toasted Coconut Flakes

### SANDWICHES

Oven Roasted Turkey Breast  
Herbed Mayonnaise, Sliced Swiss Cheese, Tomatoes, Butter Lettuce,  
Whole Wheat Baguette

Black Forest Ham  
Pickled Red Onions, Horseradish Cream, Arugula, Sourdough Bread  
Rolls

Chicken Caesar Wraps  
Chopped Roasted Chicken Breast, Romaine Lettuce, Caesar  
Dressing, Sundried Tomatoes

### DESSERT

Chocolate Fudge Brownies

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# LUNCH BUFFETS CONTINUED

Maximum 90-minute service. Service includes Fresh Artisan Rolls and Butter, Tropical Iced Tea, Lavazza Coffee and Specialty Teas.

**Kau Kau | \$78 per guest**  
(30 guest minimum)

## SOUP SELECTIONS | CHOOSE ONE:

Vined Ripened Tomato and Basil Bisque **V D**

Portuguese Bean Soup

Sausage, Cabbage and Fresh Vegetables

Warm Yukon Gold Potato Chowder

Bacon, Cheddar and Scallions

## SALAD SELECTIONS | CHOOSE TWO:

Baby Garden Greens **VGN GF**

Wedged Tomatoes, English Cucumbers, Carrots, Maui Onions, Sprouts, Aged Balsamic and Herbed Ranch Dressings

Hearts of Romaine **GF**

Crumbled Bleu Cheese, Crisp Prosciutto, Cherry Tomatoes, Shaved Radish, Light Lemon Dressing

Sweet Sake Marinated Kula Tomatoes **VGN GF**

Fresh Snipped Herbs, Cucumber, Extra Virgin Olive Oil

Red Quinoa Salad **VGN GF**

Tomatoes, Mint, Parsley, Cucumbers, Chives

## SIDE SELECTIONS | CHOOSE TWO:

Steamed Kuilima Farm Vegetable Medley **V GF**

Lemon, Pepper Roasted Broccoli and Cauliflower **V GF**

Heirloom Carrots with Dill and Cane Sugar **V GF**

Green Beans Gratinee with Maui Onions **V GF**

Herb Roasted Baby Potatoes **V GF**

Asian Fried Rice with Toasted Sesame **V GF**

Macadamia Nut Baked Molokai Sweet Potatoes **V GF**

## ENTRÉE SELECTIONS | CHOOSE TWO:

Grilled Island Catch **GF**

Lemon Cured Capers, Micro Herbs, Olive Oil Drizzle

Honey Roasted Fresh Salmon

Strawberry-Papaya Relish, Lemon Butter

Crispy "Karaage" Chicken Breast

Orange-Sriracha Marmalade on the side

Pan Roasted Boneless Chicken Breast

Buttered Cracker Crumbs, Dijon Butter

Stir-Fried Asian Vegetables **V**

Ramen Noodles, Garlic, Sesame

Hibachi Grilled Flank Steak

Brown Sugar-Soy Glaze, Crispy Green Onions

Farm Fresh Vegetable Penne Pasta **V**

Roasted Tomatoes, Shaved Reggiano Cheese, Lemon

## DESSERT SELECTIONS | CHOOSE TWO:

Hawaiian Lemon Pie **V**

Assorted Turtle Bay Cookies **V**

Chocolate Haupia Cream Pie **V**

Fresh Berry Shortcake **V**

Fresh Whipped Cream, Sliced Berries, Confection Sugar Dust

Pineapple- Cherry Upside Down Cake **V**

Caramel Swirl

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## PLATED LUNCH

Maximum 90-minute service. Service includes Fresh Artisan Rolls and Butter, Tropical Iced Tea, Lavazza Coffee and Specialty Teas.

**\$82 per guest**  
(30 guest minimum)

### SALAD SELECTIONS | CHOOSE ONE:

Classic Caesar Salad **V**

Parmesan Reggiano, Garlic Crisps, Creamy Caesar Dressing

Kuilima Farms Hydroponic Greens **VGN GF**

Fresh Vegetables, Signature Vinaigrette

Sugarland Farms Vine-Ripened Tomato Bisque **V D**

Crumbled Feta

Crisp Wedge Salad **GF**

Smokehouse Bacon, Tomatoes, Bleu Cheese, Papaya Seed Dressing

### PRE-SELECT ENTRÉE | CHOOSE ONE:

Crusted Airline Chicken Breast **D**

Sesame Roasted Broccoli, Potato Risssole, Dijon Butter

Hibachi Grilled Flank Steak **D**

Whipped Molokai Sweet Potatoes, Stir-Fried Snap Peas, Sweet Garlic Soy Glaze

“Local Catch” Pan Roasted **D**

Lilikoi Butter, Ginger Carrots, Furikake Rice

Roasted Hamakua Mushroom & Vegetable Quiche **V D**

Fresh Tropical Fruit

### PLATED DESSERT SELECTIONS | CHOOSE ONE:

Fresh Strawberry Shortcake

Whipped Cream, Toasted Macadamia Nuts

Kona Coffee Cheesecake

Cane Sugar Crusted Crème Brûlée

House Baked Cookies and Gelato Flavors

## LUNCH ON-THE-GO

Lunch is packed in easy grab-and-go boxes and comes with Hawaiian Kettle Chips, Whole Fruit and Water.

**\$52 per guest**  
(30 guest minimum)

### SIDE SELECTIONS | CHOOSE ONE:

Fresh Island Fruit Cup **VGN GF**

Orzo Salad **V D**

Olives, Sundried Tomatoes, Oregano

Marinated Tomato and Maui Onion Salad **VGN GF**

Basil, Balsamic

Roasted Potato Salad **V**

Celery, Hard Cooked Egg

### SANDWICH SELECTIONS | CHOOSE ONE:

Grilled Kuilima Farm Vegetable Wrap **VGN**

Lemon Dressed Kale, Spinach Tortilla

Classic Cracked Pepper Roast Beef and Provolone

Mustard and Mayo on the side, Baguette

Macadamia Nut Chicken Salad **D**

Lettuce, Tomato, Buttery Croissant

Honey Smoked Ham and Cheddar Sandwich **D**

Lettuce, Tomato, Brioche Bun

Roast Turkey Breast, Bacon and Swiss Panini **D**

Avocado Spread, Multigrain Bread

Huli Huli Chicken Club **D**

Cheddar Cheese, Lettuce, Tomato, Choice Aioli, Sub Roll

Vegan Stack **VGN GF**

Tofu, Tomatoes, Spinach, Thai Chili Quinoa, Rice Paper Wraps

### DESSERT SELECTIONS | CHOOSE ONE:

Chocolate Chip or Macadamia Nut Cookie

Power Protein Balls (2 )

Double Fudge Brownie

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# REFRESHMENT BREAKS

Maximum 90-minute service.

## Cookies & Coffee / \$36 per guest

(30 guest minimum)

Cookies **V D**

Double Chocolate Chip, Macadamia Nut & Chocolate, Peanut Butter

Lavazza Coffee Blend, Decaf, Assorted Teas

Skim Milk, Soy Milk, Coconut Milk, Whole Milk, Half & Half

## Turtle Bay Signature / \$34 per guest

(30 guest minimum)

Homemade Banana Bread, Coffee Cakes, Sticky Buns **V D**

Bottled Coffee Drinks

Cappuccino, Mocha and Vanilla

## Snacks All Day / \$35 per guest

(30 guest minimum)

Assorted Pop Chips, Maui Potato Chips, Lays Potato Chips

Toasted Cashews, Chocolate Macadamia Clusters, Seasoned Almonds **n**

Tropical Trail Mix **V D**

## Kuilima Fruit Stand / \$29 per guest

(30 guest minimum)

Tropical Sliced Fruits **VGN GF**

Pineapple, Papaya and Mango

Apple Bananas

Seasonal Whole Fruit

Lychee, Rambutan, Mandarins

## Pretzels, Pretzels & Pretzels / \$26 per guest

(30 guest minimum)

Baked Jumbo Pretzels **V**

Honey and Spicy Mustard

White and Dark Chocolate Dipped Pretzels

Salted Pretzels

## A la Carte Snacks

(One dozen minimum)

MORNING

Individual Muffins

\$72 per dozen

Chocolate, Blueberry, Banana

Plain Bagels with Cream Cheese

\$60 per dozen

Assorted Mini Breakfast Pastries

\$65 per dozen

Sliced Breakfast Breads

\$60 per dozen

Banana, Marble

Fresh Whole Fruit

\$6 each

Banana, Apple, Orange

Individual Yogurts

\$6 each

AFTERNOON

Freshly Baked Cookies

\$70 per dozen

Chocolate Chip, Peanut Butter, Macadamia Nut

Brownies

\$70 per dozen

Cupcakes

\$65 per dozen

Chocolate, Vanilla, Red Velvet

Premium Mixed Nuts

\$7 each

Individual Bags of Pretzel Snacks

\$7 each

Individual Bags of Popcorn

\$7 each

Individual Bags of Tortilla Chips

\$7 each

Individual Bags of Kettle Chips

\$6 each

Assorted Kind Bars

\$7 each

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# REFRESHMENT BREAKS CONTINUED

*Maximum 90-minute service.*

## *Beverages by the Gallon*

*(One gallon minimum)*

Hot Brewed Lavazza Coffee      *\$115 per gallon*  
Regular, Decaf and Hot Water

Tropical Brewed Iced Tea      *\$95 per gallon*  
Simple Syrup and Lemon Wedges

Assorted Tropical Juices      *\$92 per gallon*  
Orange, Grapefruit, Pineapple, POG

## *Individual Beverages*

*(One dozen minimum)*

Lemonades & Iced Shaka Teas      *\$12 each*

Path Water      *\$10 each*  
Refillable Water Bottles (20.3 fl oz)

Assorted Coke Products      *\$7 each*

Red Bull      *\$10 each*

San Pellegrino & Aqua Panna      *\$11 each*  
(500ml Water)

June Shine Hard Kombucha      *\$14 each*  
Blood Orange Mint, Midnight Painkiller, Acai Berry

Naked Juice Smoothies      *\$14 each*  
Pina Colada, Green Machine, Mighty Mango, Protein Berry

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TASTE THE NORTH SHORE  
DINNER & RECEPTION MENUS

# TRAY PASSED HORS D'OEUVRES

*Priced per piece. Minimum order is 50 pieces per item. Butler-passed hors d'oeuvres require additional Labor fee.*

## *Cold Hors D'oeuvres / \$12 per piece*

Shaved Prosciutto  
Sweet Hawaiian Melon, Multigrain Bruschetta

Lomi-Lomi Salmon **GF**  
English Cucumber, Ogo Limu

Curry Deviled Egg **V**  
Spice Infused Raisins, Farm Raised Herbs

Local Goat Cheese **V**  
Aged Balsamic Drizzle, Cracked Pepper, Raspberry

Fire Roasted Cherry Tomato-Mozzarella Sate **V D**

Camembert Cheese **V**  
Red Flame Grape, Sea Salt Crostini

Whipped Farmers Cheese **V D**  
Guava Jam, Butter Crust Tart

Vegetarian Summer Rolls **GF**  
Rice Paper, Sweet Chili Dip

## *Cold Hors D'oeuvres / \$13 per piece*

Smoked Duck Breast  
Blackberry, Cracked Pepper, Crisp Baguette

Charred Beef Tataki **D**  
Bleu Cheese Chantilly, Cilantro Chiffonade

Seared Ahi Saku  
Wasabi Aioli, Toasted Sesame

Local Style Ahi Poke  
Grilled Scallions, Ginger, Won Ton Chip

Kahuku Prawn **GF**  
Fresh Mint, Cucumber Summer Roll- Kaffir Ponzu

Shrimp Cocktail Shooter  
Spiced Tomato Cocktail Sauce

Bay Scallop Ceviche **GF**  
Valencia Orange, Basil, Red Peppers

## *Hot Hors D'oeuvres / \$11 per piece*

Thai Chicken Sate  
Sweet Chile Sauce

Buffalo Chicken Spring Roll  
Ranch Dip

Kobe Style Meatball  
Romesco, Shaved Reggiano

Asian Pork Pot Sticker  
Ginger Soy Sauce

Kalua Pork-Scallion Lumpia  
Sesame-Orange Ponzu

Sundried Tomato-Parmesan Risotto Cakes

Hamakua Mushroom-Feta Cheese Tartlets

Shiitake Mushroom, Parmesan, Black Truffle Flatbread

Crisp Vegetarian Spring Roll  
Mango Sweet & Sour

## *Hot Hors D'oeuvres / \$13 per piece*

Classic Beef Wellington  
Mushroom Duxelle, Butter Crust

Chopped Sirloin & Caramelized Maui Onion Sliders  
House Made Steakhouse BBQ  
Applewood Bacon Wrapped Sea Scallops  
Tamari Teriyaki

Smoked Pork Steam Buns  
Hoisin Sauce, Carrots, Green Onion

Chesapeake Bay Crab Cakes, Remoulade Sauce

Cold Water Lobster Mac & Cheese Bites  
Truffle Oil

Toasted Coconut Shrimp  
Orange-Chile Pepper Marmalade

Baked French Brie, Raspberry in Puff Pastry

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# DISPLAYS & PLATTERS

To enhance your reception or complement an existing buffet.

## *Iced Shellfish Display / \$46 per guest*

(30 guest minimum. Seasonal Price.)

Jumbo Cocktail Shrimp  
Kahuku Prawns  
Shucked Oysters on the Half Shell  
Littleneck Clams  
Chilled Black Mussels  
Cocktail Sauce, Fresh Lemon, Horseradish, Shallot  
Mignonette, Crackers

## *Hawaiian Stylin' Poke Bowls—"Build Your Own" / \$42 per guest*

(30 guest minimum)

Ahi Tuna, Salmon, Striped Marlin and Tofu  
White Rice, Brown Rice and Kuilima Farm Hydroponic Lettuce  
Cucumber, Edamame, Carrot, Maui Onions, Green Onion, Cilantro  
Pickled Ginger, Crispy Onion, Wasabi, Furikake, Togarashi

## *Domestic & International Cheese Board / \$26 per guest*

(30 guest minimum) **V D**

A Selection of: Manchego, Crumbled Blue Cheese, Brie, Triple Cream, Aged Cheddar  
Flat Breads, Baguette & Crackers  
Local Honey, Grapes & Dried Fruits

## *Hummus & Marinated Olive Display / \$22 per guest*

(30 guest minimum) **VGN**

Roasted Red Pepper, Roasted Garlic & Pesto, and Classic Hummus  
Tabbouleh, Tzatziki and Marinated Olives  
Baked Pita Crisps, Lavosh Crackers

## *Charcuterie Boards / \$32 per guest*

(30 guest minimum)

Sliced Imported and Domestic Cured Meats and Salami's  
Grain and Spicy Mustards, Fig Jam  
Baked Baguette, Lavosh Crackers

## *Kuilima Farm Vegetable Crudit  Display / \$21 per guest*

(30 guest minimum) **VGN**

Raw Heirloom Carrots, Radishes, Celery, Cherry Tomatoes and Seasonally Picked Vegetables  
Grilled Broccoli and Cauliflower Florets  
Pine Nut & Broccoli Pesto, Kalamata Olive Tapenade

## *Cut Sushi Roll Platter / \$24 per roll*

(5 rolls minimum per event. 8 pieces per roll. Requires an additional set-up charge of \$300.)

Cucumber Roll

Avocado Roll

Snow Crab Roll  
Avocado, Sesame Seeds

Tempura Shrimp Roll  
Avocado

Unagi Roll  
Cucumber, Avocado, Gobo, Carrots

Spicy Tuna Roll

## *Nigiri Sushi Platter / Market Price*

(50 pieces minimum per event. Requires an additional set-up charge of \$300. Seasonally Available.)

Ebi (Cooked Shrimp)  
Amaebi (Raw Sweet Shrimp)  
Maguro (Tuna)  
Sake (Salmon)  
Hamachi (Yellowtail)  
Tai (Red Snapper)

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# CARVING STATIONS

To enhance your reception or complement an existing buffet. Each enhancement requires a Chef's Attendant at \$300 per 75 guests for 90-minutes.

## *Authentic Peking Duck | \$460*

(Serves approximately 15 guests)

Hoisin Sauce, Crisp Lettuce Cups, Cilantro, Mint **GF**  
Mu Shu Scallion Pancakes

## *Alaea Salt, Rosemary & Orange Whole Turkey | \$1,000*

(Serves approximately 35 guests)

Roasted Turkey Gravy and Cranberry Relish **GF**  
Hawaiian Sweet Bread Rolls

## *"Gaucho Style" Churrasco Chargrilled Flank Steak | \$520*

(Serves approximately 15 guests)

Spiced Grilled Vegetable Salad  
Farmers Cheese, Chimichurri **GF**  
Pull Apart Slider Rolls

## *Island Smoked Tenderloin of Beef | \$950*

(Serves approximately 20 guests)

Tropical BBQ Sauce, Crispy Maui Onions  
Horseradish Sour Cream **GF D**  
Mu Shu Buns

## *Classic Whole Roasted Beef Tenderloin | \$975*

(Serves approximately 25 guests)

Wrapped in Mushroom and Puff Pastry, Cracked Peppercorn  
Demi, Roasted Garlic-Rosemary Aioli **D**

## *Hawaiian Salt & Herb Crusted Prime Rib of Beef | \$1,575*

(Serves approximately 35 guests)

Natural Jus  
Whole Grain Mustard, and Creamed Horseradish **GF**  
Parker House and Sweet Bread Rolls **D**

## *Roasted Suckling Pig | \$1,600 per pig*

(Serves approximately 35 guests)

Bao Buns, Hoisin, Kimchi Pickles, Spicy Mustard

## *Long Line Whole Mahimahi Boneless Filet | \$640*

(Serves approximately 20 guests)

Soft Rolls, Thai Curry Sauce, Lemongrass Soy, Stir-Fried  
Vegetable

## *Whole Island Snapper Fish | \$725*

(Serves approximately 25 guests)

Black Bean Vinaigrette, Sweet Chili Sauce, Herb Salad **GF**  
Ponzu

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# RECEPTION STATIONS

To enhance your reception or complement an existing buffet.

## Gastro Pub / \$46 per guest

Hawaiian Ranchers Beef Sliders  
Grilled Onions, White Cheddar and Special Sauce

Buffalo Style Wings **D**  
Blue Cheese, Ranch, Celery and Carrots

Crispy Mac & Cheese **D**  
Bacon Aioli, Cheddar, Fontina, Romano, and Gruyere Cheeses

Deviled Eggs **V GF D**  
Spring Onion and Smoked Paprika

Candied Bacon  
Five Spice and Brown Sugar Chili Glaze

## Tuscan Antipasto / \$42 per guest

Sliced Prosciutto, Genoa Salami, Soppresseta, Mortadella,  
and Spicy Capicola

Assorted Artisanal Cheese

Herb Roasted Vegetables with Balsamic Glaze **V GF**

Olive Salad with Citrus, Herbs & Chilies

Crispy Garlic Flat Bread and Focaccia Breads **V**

## Street Tacos / \$42 per guest

(Requires a Chef's Attendant at \$300 per 75 guests for 90-minutes.)

PRE-SELECT MEAT | CHOICE OF 2:

Mayan Pulled Pork  
Spiced Chicken Thighs  
Cumin Mahimahi  
Roasted Vegetable  
Chipotle Rubbed Skirt Steak

Queso Fresco, Shredded Lettuce, Shaved Radish, Chopped  
Onion, Jalapenos, Cilantro, Red & Green Salsa, Guacamole,  
Sour Cream, Limes, Hot Sauce **GF D**

Flour and Corn Tortillas

## Made-to-Order Poke Bowls / \$45 per guest

(Requires a Chef's Attendant at \$300 per 75 guests for 90-minutes.)

Ahi, Hamachi and Moloka'i Sweet Potatoes

Shoyu, Chili Pepper Water, Ogo, Maui Onions, Inamona,  
Spicy Mayo, Alaea Salt, Sesame Seed, Green Onions,  
Avocado, Hot Sauce

Served over White Rice, Brown Rice or Kula Greens

## Night Market Noodles / \$45 per guest

(Requires a Chef's Attendant at \$300 per 75 guests for 90-minutes.)

Ramen Noodles

Kahuku Prawns and Lemon Chicken

Crisp Bamboo Shoots, Hearts of Palm, Red Bell Peppers,  
Broccoli Flowers, Carrots, Chinese Cabbage

Toasted Peanuts, Sambal Oelek, Green Bulb Onions, Sesame  
Oil and Garlic

## Chinatown Dim Sum Bar / \$55 per guest

Steamed Pork Shu Mai, Shrimp Dumplings and Chicken Pot  
Stickers

Char Sui Bao (Steamed Pork Bun)

Vegetable Lumpia, Crisp Vegetable Spring Rolls

Black Bean Sauce, Shoyu, Chile Oil, Pineapple Ponzu and  
Lemongrass Dipping Sauce

## Vietnamese Pho Noodle Station / \$45 per guest

Shaved Beef Sirloin, Mini Meatballs and Ginger Shrimp

Rice Noodles and Hot Beef Broth

Bean Sprouts, Thai Basil, Fresh Lime, Green Onions, Chile  
Sauce, Sriracha

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# RECEPTION STATIONS CONTINUED

*To enhance your reception or complement an existing buffet.*

## *Dessert Selections / \$27 per guest*

*(Add an additional dessert at \$4 per item per guest)*

SELECT FOUR (MINIMUM 2 PIECES PER ITEM)

Caramelia Panna Cotta—Mango Gel

Big Island Vanilla Bean Panna Cotta—Raspberry Gel

Duet of Mousse

Chocolate, Raspberry

Tropical Mango Verrine

Chocolate-Oreo Mousse Shots

Individual Chocolate Cake

Flourless Chocolate Cake

Kona Coffee Cheesecake

Caramelia Dulce De Leche Tartlets

Nutella Chocolate Tartlets

Of the Season Fruit Tarts

Haupia-Coconut Custard Squares

Selection of French Macarons

Assortment of Cookies

Chocolate Chip, White Chocolate Macadamia, Peanut Butter

Dark Chocolate Brownies

Mini Cupcakes

Chefs Daily Selection

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# PLATED DINNERS

All menus come with Fresh Artisan Rolls and Butter. Includes Lavazza Coffee and Tea. 30 guest minimum. Please select one Salad and one Dessert to pair with your 3-course dinner. Or add on a starter to create a 4-course experience.

## SALADS (CHOICE OF ONE)

Upcountry Butter Lettuce Hearts **V GF D**

Crumbled Goats Cheese, Local Papaya, Tomatoes, Ginger-Papaya Seed Dressing

Kuilima Farm Hydroponic Lettuce **V**

Cherry Tomatoes, Seedless Cucumbers, Hearts of Palm, Sea Salt Focaccia Croutons, Fresh Herb Vinaigrette

Garden Valley Curly Bibb Lettuce **VGN GF**

Golden Pineapple, Vine Ripened Tomatoes, Toasted Macadamia Nuts, White Balsamic-Lemon Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Shaved Parmesan, Crisp Capers, Olive Oil Crisps, House Made Caesar Dressing

Smoked Bacon Caprese Salad

Beefsteak Tomato Wedges, Fresh Mozzarella Slices, Sugar Cured Smoked Bacon, Basil-Balsamic Dressing

The Tavern Wedge **D**

Hearts of Crisp Romaine, Red Marble Tomatoes, Crumbled Maytag Bleu Cheese, Slivered Red Onion, Smoked Bacon, Chunky Bleu Cheese Dressing

Fruits and Nuts Salad **V D**

Tender Garden Greens, Athenos Feta Cheese, Sundried Cranberries, Candied Pineapple, Toasted Almonds, Lilikoi Vinaigrette

## SOUPS (CHOICE OF ONE)

Maitake Mushroom Cream **V D**

Milled Reggiano Cheese, Black Pepper Crème Fraiche

Maui Onion Soup **V D**

Fine Sherry and Gruyere Crostini

Kuilima Farm Chowder **V D**

Sweet Corn and Yukon Gold Potato

Brandied Seafood Chowder

Holy Trinity and Oyster Crackers

*Plated Starters / Add \$20 per guest to the entrée selection*

## CHILLED STARTERS

Hawaiian Poke Bomb

Fresh Ahi, Seasoned Sushi Rice, Furikake, Masago, Sriracha Sauce, Inari Wrapper

Sake Poached Jumbo Shrimp Cocktail **GF**

Lime Leaf Cocktail Sauce, Lemon

“Rainbow Crudo” **GF**

Tuna, Hamachi and Salmon with Yuzu Drizzle, Extra Virgin Olive Oil, Flake Sea Salt, Shiso Leaf

Seedless Watermelon Carpaccio **V D**

Ricotta Salata, Fig Jam, Szechuan Chile Dust, Grapeseed Dressing

## WARM STARTERS

Kona Lobster Bisque **D**

Butter Braised Lobster Tail, French Brandy, Cilantro Chantilly

Wild Mushroom Wellington **D**

Goat Cheese and Thyme in Puff Pastry, Truffle Cream Sauce

Sweet Jumbo Blue Crab Cakes **D**

Micro Arugula, Dijon Butter, Citrus Confit

Roasted Garlic Black Bean Jumbo Prawns **GF D**

Hoisin Sauce, Buttered Crostini

Parmesan Risotto **V GF D**

Black Truffle Oil, Saffron Butter, Minced Chive

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# PLATED DINNERS CONTINUED

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## Moa (Chicken) / \$125 per guest

Pan Roasted Airline Chicken Breast **GF D**  
Sweet Potato Souffle, Seasonal Squash Medley, Natural Chicken Pan Jus

Focaccia Thyme Crusted Boneless Breast of Chicken **GF D**  
Dijon Mustard Butter, Marble Potatoes, French Beans and Carrots

Brown Sugar Glazed Breast of Chicken **D**  
Bacon Whipped Potatoes, Baked Vegetable Casserole, Rosemary Redux

## Filet Mignon / \$160 per guest

Grilled Center Cut Filet Mignon **GF D**  
Fingerling Potatoes, Blistered Asparagus, Shallot Confit, Cracked Peppercorn-Cabernet Demi

Tournedos of Filet Mignon of Beef **GF D**  
Truffle Whipped Yukon Gold Potatoes, Braised Kuilima Farm Arugula, Heirloom Carrots, Mushroom Essence, Dressed Pea Tendrils

Bacon Wrapped Tenderloin of Beef Filet **D**  
Cast Iron Seared with Roasted Garlic Shimeji Mushrooms, Fresh Seasonal Vegetables, Au Gratin Potatoes, Sauce Chasseur

## Meats / \$150 per guest

Apple Brined Double Cut Heritage Pork Chop **GF D**  
Bacon Roasted Red Skin Potatoes, Heirloom Carrots, French Beans, Hana Bay Dark Rum Apple Butter

Burgundy Braised Beef Short Rib **D**  
Mushroom Whipped Creamer Potatoes, Kahuku Corn Sweet Corn Casserole, Maui Onion-Red Wine Sauce

## Seafood / \$142 per guest

Kona Crab Crusted Fresh Mahimahi **GF D**  
Parmesan Shrimp Risotto, Snap Peas and Carrots, Lemongrass Butter

Miso Roasted Black Cod  
Tamarind Stir-Fried Vegetables, Wasabi Potatoes, Sesame Vinaigrette

Macadamia Nut Steelhead Salmon **D**  
Tomato-Papaya Relish, Seasonal Vegetables, Sweet Potato Mash, Kaffir Lime Leaf Butter

## Vegetarian / \$110 per guest

Quinoa Stir-Fry Bowl with Tofu **VGN GF**  
Red Bell Peppers, Broccoli, Cilantro, Sweet Thai Chile Glaze

Molokai Purple Potato Cake **VGN GF**  
Snow Peas, Ginger, Water Chestnuts, Sesame Bok Choy, Red Curry-Coconut Sauce

## Duets / Enhance your selected dinner entrée with one of the following:

Butter Roasted Maine Lobster Tail **GF D** \$30 per guest  
Drawn Butter, Fresh Citrus

Jumbo Lump Crab Cake \$28 per guest  
Brandy-Caper Remoulade, Rainbow Microgreens

Pan Seared Jumbo Shrimp **GF D** \$25 per guest  
Garlic, White Wine, Italian Parsley, Lemon Butter

Maine Diver Sea Scallops **D** \$30 per guest  
Brown Butter, Lilikoi Gremolata, Hawaiian Sea Salt

## PLATED DESSERTS

Deep Dish White Chocolate Cheesecake  
Fresh Berry Compote, Ginger Cookie Crumble

Grand Marnier Crème Brule  
Cane Sugar Crust, Edible Florals

Warm Dark Chocolate and Bing Cherry Bread Pudding, Crème Anglaise  
Trio of Chocolate Mousse Parfait  
Dark, White, Milk Chocolates, Sliced Strawberries, Chocolate Wafer

Passion Fruit Panna Cotta  
Tropical Fruit Relish, Mango Sauce

Fresh Tropical Fruit Tart  
Fine Nut Crust, Apricot Gelee

Banana Cream Pie  
Graham Cracker Crust, Bailey's Caramel Sauce

**Choice of Entrée: Maximum of 2 single entrées plus vegetarian. Price based on highest priced entrée with entrée counts provided 10 days in advance. Plated parties of 30 or less may have the choice of one entrée.**

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# DINNER BUFFETS

Buffet prices reflect 90-minutes of foodservice. All buffets come with Lavazza Coffee and a Selection of Teas. 30 guest minimum.

## Paniolo Smoke House Buffet / \$150 per guest

### KUILIMA FARM SELECTIONS

#### Salanova **GF D**

Hydroponic Salad Greens, Carrots, Cherry Tomatoes, English Cucumbers, Sprouts, Crumbled Farmers Cheese, Pineapple Vinaigrette and Cool Ranch Dressing

#### Harissa Red Potato Salad **GF V**

Celery, Scallions

#### Fresh Tropical Fruits in Ti Leaves **GF V**

Golden Pineapple, Hawaiian Papaya, Seedless Watermelon and Ripe Melons with Macadamia Blossom Honey

#### Chilled Waiialua Asparagus Spears **GF VGN**

Aged Balsamic, Fresh Citrus

### UPCOUNTRY SIDES

#### Paniolo Bean Pot **GF**

#### Kahuku Sweet Corn and Pepper Casserole **V GF**

#### Creamy Mac & Three Cheese **V D**

#### Foil Baked Baby Potatoes **GF D**

Sour Cream and Butter

#### Corn Bread and Thick Sliced Hawaiian Bread **D**

Whipped Butter

### FROM THE SMOKER

#### Pulled Pork Shoulder **GF**

#### Beef Brisket **GF**

#### Rotisserie Chicken **GF**

#### Fresh Island Catch of the Day **GF**

#### Sweet & Spicy BBQ Sauce and Maui Onion-Mango Glaze **GF**

### THE SWEET STUFF

#### Pineapple and Cherry Upside Down Cake **V D**

#### Coconut Haupia Pie **V D**

#### Warm Dark Chocolate, Banana, Caramel Bread Pudding **V D**

#### Turtle Bay Cookie Platter **V D**

## Turtle Bay's Lū'au / \$170 per guest

(Requires a Chef Attendant at \$300 per 75 guests)

### STARTERS

#### Tropical Fruit Salad **VGN GF**

#### Kuilima Farm Spring Mix Salad **VGN GF**

Sesame Seed Dressing

#### Spicy Cucumber Kim Chee **V GF**

#### Lomi Lomi Salmon **GF**

#### Assorted Sashimi **GF**

#### Chef's Ahi Poke

### ENTRÉES

#### Plus Chef Carved Roasted Island Suckling Pig

#### Huli Huli Chicken **GF**

#### Teriyaki Beef

Grilled Pineapple, Green Onion

#### Seasonal Island Fish **GF**

Mango Papaya Salsa

### ACCOMPANIMENTS

#### Local Style Fried Rice

#### Roasted Moloka'i Sweet Potatoes **V GF**

#### Stir-Fried Seasonal Vegetables **VGN GF**

#### Hawaiian Sweet Bread, Taro Rolls, Butter **V D**

### DESSERTS

#### Chocolate Haupia Pie **V D**

#### Guava Chiffon Cake **V D**

#### Pineapple Upside-Down Cake **V D**

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# DINNER BUFFETS CONTINUED

Buffet prices reflect 90-minutes of foodservice. All buffets come with Lavazza Coffee and a Selection of Teas. 30 guest minimum.

## Kawela Bay Buffet | \$175 per guest

### STARTERS

Hydroponic Salad Greens **GF N D**

Baby Tomatoes, Marcona Almonds, Fresh Berries, Aged Feta, Raspberry-Thyme Dressing

Marinated Tomato, Maui Onion Salad **VGN GF**

Thai Basil Leaves, Sweetened Rice Vinegar

Chilled Shrimp and Celery Salad **GF**

Watermelon Radish, Brandied Aioli

Ramen Noodle Salad

Fish Cake, Napa Cabbage, Scallions, Soy-Sesame Dressing

### ENTREÉS

Kalbi Braised Short Ribs

Sesame Seeds, Scallions

Herb Grilled Boneless Pork Loin Medallions **GF**

Caramelized Maui Onions, Honey-Dijon Baste

Parmesan Breaded Chicken Breast **D**

Romesco Sauce

Kona Crab Crusted Mahimahi **D**

Lemon-Chardonnay Butter, Crispy Capers

### ACCOMPANIMENTS

Buttered Kuilima Farm Vegetables **GF D**

Seasonal Toppings from Kuilima Farm

Ginger Stir-Fried Bok Choy **VGN GF**

Tri Colored Baby Carrots

Bacon Scented Fingerling Potatoes **GF**

Fresh Herbs

Warm Dinner Rolls, Butter

### DESSERTS

Seasonal Fresh Fruit Tart **V D**

Macadamia Nut Caramel Cream Pie **V D**

Lilikoi Cheesecake **V D**

Double Chocolate Ganache Cake **V D**

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# SPECIALTY & WEDDING CAKES

Created for any occasion. Please provide a photo of any specialty cake designs to receive a quote. Cakes must be ordered at least two weeks in advance.

## Cake Sizes

(For a square-shaped cake, an additional \$150 will be added to the base price.)

One-Tier 6" Round Cake \$120  
(6 to 8 servings)

One-Tier 9" Round Cake \$200  
(10 to 12 servings)

Two-Tier 6" x 9" Round/Stacked Cake \$375  
(25 servings)

Three-Tier 6" x 9" x 12" Round/Stacked Cake \$975  
(65 servings)

Four-Tier 6" x 9" x 12" x 14" Round/Stacked Cake \$1,350  
(90 servings)

Cupcakes \$10 each  
(30 pieces minimum)

## Cake Flavors

(For Carrot and Almond cakes, an additional 20% will be added to the base price.)

Almond  
Carrot  
Chocolate  
Coconut  
Confetti  
Devil's Food Cake  
Guava  
Lemon  
Marble  
Pound Cake  
Red Velvet  
Vanilla

## Filling Flavors

(Filling is optional. If not selected, middle layer will be filled with frosting.)

Chocolate Mousse  
Coconut Cream  
Cream Cheese  
Fresh Berry  
Fresh Local Fruit  
Ganache  
Guava  
Lemon Curd  
Liliko'i  
Raspberry Mousse  
Strawberry  
Vanilla Cream

## Frosting Flavors

(For Rolled Fondant, an additional \$175 will be added to the base price.)

Butter Cream  
Chocolate Ganache  
Cream Cheese  
Rolled Fondant

## Designs & Dietary Requests

(For custom designs and special preparations, please provide a photo or description of your desired cake to receive a price quote. Flowers are not included.)

Custom Design  
Pearl Dot  
Smooth  
Textured  
Vegan and/or Gluten-Free

## Cake Service

If more people attend than the desired cake size allows, \$15 per person will be charged for extra cake preparations in order to serve all guests.

Outside Vendor Cakes may be brought in for wedding receptions and are subject to a \$4 Cutting Fee per guest.

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