



The Royal Hawaiian, A Luxury Collection Resort

Banquet Menus 2010



THE LUXURY COLLECTION®

Hotels & Resorts

2259 Kalakaua Avenue, Honolulu, HI 96815

TEL 808.931.7430 • FAX 808.931.7425 • www.royal-hawaiian.com

A minimum of 30 guests required for all meal periods unless otherwise stated. Additional fees to apply if under minimum. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food borne illnesses. All prices are per person unless listed otherwise. All food and beverage is subject to a 21% taxable service charge and 4.712% sales tax, which is subject to change at anytime. A portion of the service charge is retained by the hotel to pay for various expenses other than the wages and tips



Breakfast Table

All breakfast tables include fresh squeezed orange juice and guava juice, freshly brewed regular and decaffeinated coffee and a selection of teas; local jams, sweet island butter and house made chocolate-nut spread.

Continental 28

Croissants, Pain au Chocolate, Maple-Macadamia Nut Danish and Banana Bread
Bagel Selection with Light and Regular Cream Cheese and Tahitian Chili Jam

Fruit Infused Water
Kalamansi Lime and Berry Yogurt Drink

The Royal Continental 30

Selection of Sliced Market Fresh Island Fruit and Berries
Tropical Delights of the Season: Mangosteen, Rambutan, or Lychee

Homemade Granola and Assorted Yogurts
Bircher Muesli

Croissants, Warm Sticky Buns and Banana Bread

Organic Blackberry and Strawberry-Banana Smoothies
Ginger-Lemon Grass Water

Spa Experience Breakfast 35

Sliced Island Fruit, Cottage Cheese and Low-Fat Yogurt

Low Fat Fruit Muffins and Vegetable and Fruit Loaves
Homemade Raisin-Walnut Bread

Basil, Tomato, Fontina Cheese, Egg White Frittata with Hamakua Tomato Salsa and Light Sour Cream

Fruit Infused Water
Organic Berry and Bee Pollen Energy Drink

Breakfast Enhancements

Enhancements available as additions to breakfast tables, not as substitutions for breakfast items.

Breakfast Breads, Pastries and Cold Items

Assorted Bagels with Plain Cream Cheese and Tahitian Chili Jam8

Breakfast Bagel with Smoked Copper River Sockeye Salmon and Assorted Condiments....12

Whole Fruit....4

Whole Tropical Fruit....8

Seasonal Berries....8

Poached Fruit Compote with Volcano Honey....8

Bircher Muesli....8

Warm Sticky Macadamia Nut Buns....72 per dozen

House Made Granola....6

Hot Irish Steel Cut Oatmeal with Dulce de Leche....8

Individual Greek Yogurts....7

Fruit, House Made Granola and Yogurt Parfait....10

Breakfast Buffet Entrees and Hot Items

Roasted Vegetable and Big Island Goat Cheese Frittata....15

Southwestern Burritos: Egg, Cheese, Salsa and Sour Cream....12

Chorizo Sausage Burritos: Egg, Cheese, Salsa and Sour Cream....14

Ham and Brie Cheese Croissant....12

English Muffin Breakfast Sandwich: Egg, Cheese and Portuguese Sausage....12

French Toast with Butter and Maple Syrup....10

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Royal Beach Club Buffet 42

Croissants Pain au Chocolate, Maple-Macadamia Nut Danish, Banana Bread
White, Whole Wheat and Multigrain Toast

Assorted Cereals with Whole and Low Fat Milk

Candied Macadamia Nuts, Lehua Honey and Dried Fruits

Cinnamon-Vanilla Poached Asian Pears, Peaches and Plums with Low Fat Cottage Cheese

Specialty Island Honey and Yogurts

Bircher Muesli

Scrambled Eggs Accompanied with Hamakua Salsa, Green Onion, Aged Cheddar, Big Island Goat Cheese

Fruit Infused Water
Kalamansi Lime and Berry Yogurt Drink

Breakfast Entrée: Select one Entrée

French Toast

Pancakes

Waffles

All served with Butter and Maple Syrup

Breakfast Meat: Select one Meat

Portuguese Sausage

Crispy Bacon

Link Sausage

Ham

Breakfast Starch: Select one Starch

Lyonnais Breakfast Potato

Steamed White Rice

Japanese Breakfast Table 38

Miso Soup with Tofu and Green Onions

Roasted Wild Alaskan Salmon

Japanese Pickles

Rolled Omelet

Furikake Steamed Rice and Nori

Natto with Mustard

Traditional Green Tea

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Plated Breakfast

All plated breakfasts include fresh squeezed orange and guava juice, freshly brewed regular, decaffeinated coffee and assorted teas; assorted pastries with sweet island butter and local jams.

Waikiki Sunrise Breakfast 35
Fresh Market Fruit in Tahitian Vanilla-Pear Syrup

Two Poached Eggs, Spinach, Canadian Bacon, Hollandaise on a Fontina Cheese Scone, Potatoes with Caramelized Onions, Oven Roasted Roma Tomato

Royal Gardenia Breakfast 35
Grapefruit Gratin with Yogurt and Brown Sugar

Potato Gnocchi, Portuguese Sausage, Peppers, Onions, Poached Eggs and Mustard Gravy, Oven Roasted Roma Tomato

Helumoa Breakfast 42
House Made Granola, Seasonal Berries and Honey Yogurt Parfait

Banana Rum Raisin Bread Pudding French Toast Dulce de Leche Syrup Apple Wood Smoked Bacon and Breakfast Sausage

King Kamehameha Breakfast 42
Sliced Island Fruit on Lilikoi Syrup with Honey-Mascarpone Quenelle

Scrambled Eggs, Buttermilk Pancakes, Sausage, Bacon, Rosemary Lyonnaise Potatoes

Japanese Breakfast* 46
Miso Soup, Wakame and Silken Tofu, Grilled Saba, Tamago Yaki, Gohan, Natto and Tsukemono, Japanese Green Tea

*Plated Inclusions Do Not Apply to the Japanese Breakfast

Plated Breakfast Enhancements

Enhancements available as additions to breakfast, not as substitutions for breakfast items.

Crab Eggs Benedict
Poached Eggs, Crab Cake, Avocado and Hollandaise....12



Morning Breaks

*Morning Breaks are based on a 30 minute serve time.
Minimum 25 people.*

Coffee Break 22

Enjoy Rich Roasted Blends Which Capture the True Essence of Hawaii Style Coffee
Chocolate Covered Macadamia Nuts, Coffee Loaves, Mini Apple-Cinnamon Spring Rolls with Vintage Coffee Dip
100% Kona Coffee, Decaffeinated Coffee and Assorted Tea
Flavored Syrups: Vanilla, Hazelnut and Irish Crème

Smoothie Station 32

Pineapple, Mango, Seasonal Berries, Fresh Seasonal Island Fruit Elixir
Boosters: Protein Powders, Ginseng, Calcium, Antioxidant Power Boost
Shooters: Wheatgrass, Celery-Apple, Carrot-Apple, Carrot with Fresh Squeezed Orange Juice, Green Tea Powder with Soy Milk

Energy 29

Wheatgrass and Matcha Shooters, Seasonal Fresh Fruit Smoothies with Power Boosters, All Natural Granola Bars and Energy Bars, Carrot-Bran Muffins, Pineapple-Oatmeal Cookies

Fruit Break 22

Assorted Sliced Seasonal Fruits and Berries, Assorted Seasonal Whole Fruit, Mini Fruit Tarts
Premium Freshly Squeezed Orange and Guava Juice

Refreshments on the Move 14

Assorted Bottled Island Fruit Waters and Assorted Soft Drinks
Coffee, Decaffeinated Coffee and Assorted Tea

Enhancements

Fruits and Yogurts

Assorted Individual Plain and Fruit Yogurts...6
Whole Seasonal Fresh Fruit...4

Beverages

Flavored Vitamin Water...7
Energy Drinks and Low Carb Drinks...8
Bottled Fresh Organic Juices, Tomato, Orange, Pineapple and Guava...8 each
Coffee, Decaffeinated Coffee and Tea...75 per gal.
Hot Chocolate...5
Assorted Soft Drinks and Bottled Water...5 each
Sparkling Water...8 each
Premium Freshly Squeezed Orange Juice, Apple and Grapefruit, Guava, Tropical Passion Fruit Iced Tea...35 per gal.

Sweets, Pastries and Breads

Warm Sticky Macadamia Nut Bun...6
Croissants...4
Blueberry Scones...6
Banana Nut Tea Bread...42 per loaf
Biscotti...4
Bagels and Cream Cheese, Tahitian Chili Jam...8
Mini Fruit Tarts...6
House Made Macadamia Nut Brownie...60 per doz.

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Afternoon Breaks

*Afternoon break based on a 30 minute serve time.
Minimum 25 people.*

Volcano Trail Break 26

Fruit Kebabs with Lehua Honey-Kalamansi Lime Yogurt,
House Made Granola Bars, High Fiber Muffins with Fresh
Fruit Compote and Fruit Butter
Assortment of Dried Fruit: Mango, Banana, Cherries,
Apricot, Apple
Coffee, Decaffeinated Coffee and Tea

Spa Break 30

House Made Chewy Granola Bars, Ginger Tea Poached
Pears with Frozen Yogurt and Warm Chocolate Sauce
Fresh Organic Berry Sensation and Strawberry-Banana
Smoothies
Grilled Turkey Sandwiches with Dried Plum Relish
Coffee, Decaffeinated Coffee and Tea

Kalamansi Lime Break 28

Kalamansi Lime Shortbread Cookies, Tart, Cupcakes,
Crème Brulee, Turnovers
Kalamansi Lime Pate a Fruit
Coffee, Decaffeinated Coffee and Tea

Strawberry Break 28

Fresh Strawberries, Shooters, Shortcake, Pavlovas, Tarts
Strawberry Baskets with Crème Fraîche, Tahitian Vanilla
Coffee, Decaffeinated Coffee and Tea

Enhancements

Beverages

Paradise Iced Teas, Pineapple-Raspberry Plantation,
Lychee-Passion Fruit, Mango-Vanilla....7

Fresh Squeezed Lemonade....6

Longboard Lager....6

Sweet

Chocolate Chip Cookies....4 each

Austrian Mini Cookies....40 per doz.

Cinnamon Apple Fritters with Tahitian Vanilla Bean
Sauce....60 per doz.

Apple Strudel with Tahitian Vanilla Bean Sauce...60
per doz.

Mini Fruit Tart and French Pastry....48 per doz.

Chocolate Dipped Pineapple....48 per doz.

Chocolate Dipped Strawberries....51 per doz.

Haagen-Daz® Ice Cream Bar....9

Ice Cream Sandwiches, Popsicles, Drumsticks, Wild
Berry Frozen Yogurt Cones....9

Savory

Chorizo Sausage Rolls, Apple Mustard....50 per doz.

Nuts and Potato Chips with Assorted Dips....5

Warm Potato Bacon Cake....6

Taro and Sweet Potato Chips with House Made
Dip....6

Kalua Pork Spring Rolls with house Made BBQ
Dip....60 per doz.

Warm Maui Onion and Apple Wood Smoked Bacon
Flatbread....20

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Chilled Lunch Table

*All lunch tables include freshly brewed regular and decaffeinated coffee, selection of tea including iced tea.
Based on 2 hour serve time.*

Sandwich Table 38

Salads:

Big Island Baby Spinach Salad
Spiced Pecans, Asian Pears, Citrus, Gorgonzola, Lemon-
Thyme Vinaigrette

Fingerling Potato Salad, Truffle-Oil, Pancetta, Chives

Island Style Coleslaw

Heirloom Tomato Salad with Thai Basil Vinaigrette

Select Two Sandwiches or Wraps

Sandwiches:

Antipasto Sandwich with Salami, Cappicola, Provolone,
Marinated Eggplant, Roasted Peppers on House Made
Focaccia

Grilled Chicken Breast and Fresh Basil Red Pepper Salad
Sandwich

Multigrain Vegetarian with Humus, Pomegranate Chutney,
Cilantro, Carrots, Cucumber and Sprouts

Wraps:

Thai Chicken Peanut Wrap with Crisp Vegetables, Sweet
Chili Sauce, Cilantro and Thai Basil

Turkey Club with Roast Turkey, Crisp Bacon, Avocado
and Tomato

Grilled Seafood on Horseradish Tomato Chutney and
Vegetable Julienne

Desserts:

Banana and Peanut Butter Fudge Crunch Bar
Mango Cobbler, Kula Strawberries, Oatmeal Crumble
Carrot Cake with Cream Cheese Icing

Enhancements

*Enhancements available as additions to lunch tables, not as
substitutions for lunch items.*

Beverages

Assorted Soft Drinks and Bottled Water...5 each

Salads

Baby Romaine Caesar Salad with a White Anchovy
Caesar Dressing...3

Island Farmer Salad, Heart of Palm, Heirloom To-
mato, Maui-Onion, Japanese Cucumber and
Avocados...3

Soba Noodle Salad with Shrimp, Mushrooms and
Scallions with Warm Ginger Soy Dressing...3

Sandwiches

Black Forest Ham and Sharp Cheddar Cheese
Sandwich, Dijon Aioli...5

Grilled Chicken Sandwich, Basil Mayonnaise...5

Medium Rare Roast Beef and Tomato Sandwich,
Fresh Horseradish Cream Cheese...5

Shrimp, Cucumber and Cream Cheese Sandwich...5

Smoked Salmon, Cucumber and Cream Cheese
Sandwich...5

Smoked Turkey and Gruyere Sandwich, Home Made
Red Wine Mustard...5

Wraps

Feta Cheese, Olives, Roasted Peppers, Artichokes,
Basil, Cucumbers and Lettuce Wrap...5

Maui Pineapple Madras Curry Chicken Wrap...5

Mexican Tortilla with Black Bean, Tomato and
Cheddar Wrap...5



Hot Lunch Table

*All lunch tables include freshly brewed regular and decaffeinated coffee, selection of tea including iced tea.
Based on 2 hour serve time.*

BBQ Buffet 46

Salads:

Baby Romaine Caesar Salad with a White Anchovy Caesar Dressing

Grilled Vegetable & Big Island Mushroom, Olive, Feta Cheese

Fingerling Potato Salad, Truffles, Pancetta Bacon, Chives

Heirloom Tomato Salad with Thai Basil Vinaigrette

Roasted Green Asparagus with Pepper, Parmesan and Extra Virgin Olive Oil

Off the BBQ:

Fire Grilled Beef Burgers, Free Range Chicken Breast, Hotdogs

Traditional Condiments: Brioche Buns, Lettuce, Onions, Tomato, Kosher Pickles, Mayonnaise, Ketchup, Mustard, Relish, Banana Peppers, Sliced Sharp Cheddar Cheese

Sweet Potato and Taro Root Chips
Kahuku Corn Succotash

Artisan Rolls and Sweet Butter

Desserts:

Apple Brule Tart
Chocolate Brownies
Assorted Cookies
Sliced Fresh Fruit

Enhancements

Enhancements available as additions to lunch tables, not as substitutions for lunch items.

Beverages

Assorted Soft Drinks and Bottled Water...5 each

Additional Enhancements

Enhance the BBQ Buffet with a uniformed chef behind a grilling station serving your guests...200 per hour, per chef



Island Heritage Buffet

56

Enhancements

Salads:

Big Island Baby Spinach Salad with Spiced Pecan, Asian Pears, Citrus, Gorgonzola, Lemon-Thyme Vinaigrette

Fennel and Vine Ripen Tomato Salad, Broiled Julienne Chorizo

Seasonal Sliced Fruit with Seasonal Berries

Pan Fried Tofu on Sesame Watercress with Kau Orange-Soy Dressing

Entrees:

Chinese Style Cold Ginger Chicken Shiitake Mushroom, Lup Cheong

Wok Fried Seafood, Oyster Sauce, Char Siu, Choi Sum, Black Mushroom

Roasted Adobo Marinated Pork Tenderloin, Pineapple-Cherry Relish, Black Pepper Natural Reduction

Braised Boneless Short Ribs of Beef, Braising Jus

Fork Mashed Garlic Potatoes, Olive Oil and Herbs

Wok Fried Farmers Market Vegetables

Artisan Rolls and Sweet Butter

Desserts:

Vanilla Bean Custard Tart

Local Fruit

Chocolate Pot de Crème, Sweet Crème

Apple Banana Pie

Enhancements available as additions to lunch tables, not as substitutions for lunch items.

Beverages

Assorted Soft Drinks and Bottled Water...5 each



The Royal Feast

60

Enhancements

Salads:

Big Island Baby Spinach Salad with Spiced Pecan, Asian Pears, Citrus, Gorgonzola, Lemon-Thyme Vinaigrette

Trio of Dips:

Hummus, Olive Tapenade, Chive Crème Fraiche, Organic Crudités, Grilled Flat Breads

Seared Flatiron Steak Salad with Heart of Palm, Baby Romaine, Cucumbers, Red Peppers, Heirloom Tomato, Maui Onion Dijon-Honey Dressing

Sweet Corn Salad with Crabmeat and Espelette Aioli

Heirloom Tomato Salad with Thai Basil Vinaigrette

Chilled Japanese Cucumber in Mirin

Hot Entrees:

Carved Beef Ribeye with Fig-Balsamic Onion Marmalade

Seared Wild King Salmon with Pickled Shimeji Mushrooms, House Made Red Wine Mustard, Herb Oil

Curried Roasted Portobello Mushroom Ragout

Steamed Green Asparagus with Smoked Tomato Aioli

Mini Twice Baked Potatoes with Truffle Oil

Artisan Rolls and Sweet Butter

Desserts:

Banana and Peanut Butter Fudge Crunch Bar
Mango Cobbler, Kula Strawberries, Oatmeal Crumble
Coconut Haupia Pie

Enhancements available as additions to lunch tables, not as substitutions for lunch items.

Beverages

Assorted Soft Drinks and Bottled Water...5 each

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Surf and Turf BBQ Buffet

75

Enhancements

Salads:

Big Island Baby Spinach, Orange, Red Wine Vinaigrette,
Asian Pears

Ahi Poke

Vine Ripened Yellow & Red Tomato and Mozzarella
Salad, Basil Vinaigrette

Roasted Green Asparagus, Tomato Salsa

Green Papaya Salad

Hawaiian Style Potato Salad

From the BBQ:

Fire Grilled Beef Filets, Café de Paris

Half Spiny Lobster Tail, Roasted Shallot Butter

Free Range Chicken Breast, Cranberry Chili Butter

Truffle Infused Big Island Goat Cheese, Potato Hash

Wok Fried Farmers Market Vegetables

Artisan Rolls and Sweet Butter

Desserts:

Mango Cobbler, Kula Strawberries, Oatmeal Crumble

Apple Banana Pie

Chocolate Pot de Crème, Sweet Crème

Enhancements available as additions to lunch tables, not as substitutions for lunch items.

Beverages

Assorted Soft Drinks and Bottled Water...5 each

Additional Enhancements

Enhance the BBQ Buffet with a uniformed chef behind a grilling station serving your guests...200 per hour, per chef

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Plated Lunch

All plated lunches include choice of soup or salad, entrée and dessert, rolls and butter, freshly brewed regular coffee and decaffeinated coffee, selection of tea including iced tea.

Hot Soup Selection

Oven Roasted Heirloom Tomato Bisque with Stilton Tempura

Cold Soup Selection

Chilled Vichyssoise with Leek Sorbet

Salad Selection

Big Island Baby Spinach Salad with Spiced Pecan, Asian Pears, Citrus, Gorgonzola, Lemon Thyme Vinaigrette

Baby Romaine Caesar Salad with a White Anchovy Caesar Dressing, Parmesan Crisp and Tomato Confit

Main Course Selection

Horseradish Crusted Wild King Salmon Medallion on Japanese Cucumber Salad, Chive Crème Fraîche....46

Roasted Kurobuta Pork Loin, Thyme on Warm Red Pepper Salad....47

Pan Fried Opakapaka, Macadamia Nut Butter Nage, Jicama, Hearts of Palm, Carrots and Beets Julienne....46

Braised Beef Short Ribs with Olive Oil, Mashed Potato, Roasted Root Vegetables....44

Desserts

Mango Brule Tart with Fresh Mango Salsa

Passion Fruit Sorbet

Maui Gold Pineapple Tart Tatin, Dulce de Leche and Vanilla Bean Ice Cream

Enhancements

Enhancements available as additions to plated lunch, not as substitutions for lunch items.

Beverages

Assorted Soft Drinks and Bottled Water...5 each

Appetizers

Carpaccio Wagyu Beef with Old World Condiments, Rosemary-Thyme Biscotti....18

Chilled Prawn Martini on Kalamansi Lime-Mint Tabouleh with Fresh Horseradish Heirloom Tomato Salsa....15

Quick Seared Ahi on Mustard Apple Dressing....18

Kiawe Charcoal Grilled Kona Kampachi, Braised Fennel, Saffron Clam Broth....20

Quick Seared Weathervane Scallop and Kona Lobster on Clam Chowder Stew....28

Desserts

Coconut Crème Brule, Sweet Pastry Spoon and Pineapple Salsa....12

Fresh Berries with Lemon Verbena Panna Cotta in Martini Glass....12

Macadamia Nut Pavlova, Strawberries, Vanilla Bean Panna Cotta....12

Warm Sticky Date Pudding, Vanilla Bean Ice Cream, Chocolate Sauce, Macadamia Nut Biscotti....12

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Reception Table

Treat yourself to an exceptional reception table of fresh catches from the sea and premium canapés.

Royal Hawaiian Seafood Display 50

Chilled Kona Lobsters, New Caledonian Prawns, West Coast Oysters, Clams, Traditional Cocktail Sauce, Mango Mojo, Champagne Mignonette, Lemon and Hot Sauce—
Minimum 50 people

Two Hour Reception 65 **Cold Items**

Seafood Lobster Martinis

International and Artisan Cheese Display with Fig Jam
Dried Fruits and Homemade Flat Breads

Hot Items

Prosciutto-Wrapped Lobster Kebabs
Guava Chipotle Sauce

Beef Tenderloin Satays
Lemon Grass and Szechwan-Pepper Dipping Sauce

Desserts

Chef's Teaser Selection of the Royal Hawaiian Mini
Desserts

Enhancements

Vegetable Crudités
Seasonal Assorted Vegetables with Buttermilk
Dip....16

Elaborate Fruit and Cheese Display
Imported and Domestic Cheeses, Sliced Fruits and
Berries, Artisan Bread and Lavosh....18

Sushi and Sashimi Platter
Nigiri and Maki Sushi, Temaki, Futomaki, Chumaki
and Hosomaki....22



Cold Canapés

All cold canapés are priced per dozen

Cold Smoked Salmon	85
Toasted Brioche, Horseradish Cream	
Island Tuna Niçoise	85
Served in Cones	
Peppered Pineapple Prawn Fork	85
Rosemary-Crusted Beef Carpaccio	85
Parmesan Aioli	
Foie Gras Torchon	85
Island Fresh Mango Chutney, Toasted Brioche	
Kushi Oyster in the Half Shell	85
Champagne Mignonette	
Ancho Chili Seared Rib-Eye	85
Grilled Cornbread with Chipotle Mayonnaise	
BLT	85
Vine-Ripe Cherry Tomato Stuffed with Crisp Bacon, Romaine Lettuce and a Touch of Mayonnaise	
Corn Cakes with Indian Candy	85
Apple Horseradish Cream and Chives	
Brioche Crostini	85
Duck and Kumquat Ginger Barbeque Sauce, Sour Cream and Smoked Salt Crystals	
Rosemary Crostini with Tuscan Salad	85
Roasted Peppers, Fontina Cheese, Smoked Tomato Mayonnaise, Basil, Crispy Capers and Dried Black Olives	

Enhancements

Ancho Chili Seared Chicken	
Grilled Cornbread with Chipotle Mayonnaise....	85
Brioche Crostini	
Poached Lobster Flavored with Fresh Herb Mayonnaise....	85
Crispy Cones with Beef Tenderloin	
Parsley, Capers and Truffle Emulsion....	85
Crispy Cones with Fresh Dungeness Crab	
Fresh Crab Salad Flavored with Lemon-Grass and Ginger, Touch of Cilantro Mayonnaise....	85
Crispy Cones with Mandarin Orange Beef Tenderloin, Sesame Oil and Scallion....	85
Fig Tapenade on Thyme Pepper Biscotti with Walnuts, Stilton Blue Cream Cheese....	85
Grilled Tiger Prawns and Papaya Kebab	
Cucumber and Papaya Mango Chili Glaze....	85
White Truffle Pancake with Grilled New York Steak	
Smoked Salt Rubbed Beef with Tomato Parmesan Fondant....	85

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Hot Canapés

All hot canapés are priced per dozen

Prosciutto-Wrapped Lobster Kebabs Guava Chipotle Sauce	85
Beef Tenderloin Satays Lemongrass and Szechwan-Pepper Dipping Sauce	85
Coconut Shrimp Curried Lime Yogurt	85
Dungeness Crab Cake Tahitian Sweet Chili and Kalamansi Lime Sauce	85
Coconut Chicken Skewer Marinated in Fresh Ginger and Mild Curry Spices, Crusted in Coconut, Served with Mango Crème Fraîche	85
Moroccan Lamb Lollipops Traditional Blend of Herbs and Spices, Pistachio, Lemon Aioli	85
Stilton en Croûte Bite-Sized with Port-Infused Raisin Chutney and Fresh Thyme	85

Enhancements

Beef Tenderloin on Yorkshire Beef Tenderloin Nestled atop Miniature Yorkshire Pudding with Creamy Horseradish....85
Moroccan Lamb Skewars Cumin, Garlic, Ginger, Scallion and Chilis Yogurt-Mint Dipping Sauce....85
Chinese Spoons Honey and Tellycherry Pepper Glazed Duck on Foie Gras Mashed Potato, Black Currant Reduction, Soft Polenta, Isalnd Mushroom Ragout and Truffle Oil....85
Saffron Risotto Braised Wagyu Beef Short Ribs....85
Miniature Pizzas Bocconcini, Fresh Basil, Smoked Tomato Sauce, Maldon Salt....85
Caramelized Maui Onions, Sun-Dried Black Olives, Rosemary....85
Fig Tapenade, Stilton Blue Cheese and Scallions....85
Fresh Figs, Pine Nuts, Minted Chevre....85
House Smoked Duck, Kumquat, Porcini Mushrooms, Fontina Cheese....85
Stilton and Maui Onion Marmalade, port Glaze, Wild Mushrooms, Sage and Fontina Cheese....85

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Action Stations

Stations based on 2 hour serve time; priced per person

All action stations require a chef at \$200 per hour, per chef.

Moroccan Station 25
Moroccan Style Lemon-Herb marinated, Colorado Lamb Racks

Roasted Peking Duck 14
Scallion Pancake, Hoisin Sauce

Asian Style Whole Roasted Suckling Pig 10
Steamed Bao Buns, Plum and Hoisin Sauce
Minimum 200 People

Hawaiian Red Rock Salt and Herb Crust Slow Roasted Rime Rib 14
Grain Mustards, Horseradish Aioli, Homemade Red Wine Mustard, Artisan Rolls
Minimum 40 People

Churrasco Brazilian Style BBQ 35
Beef, Pork, Lamb, Homemade Sausages, Chicken Chimichurri Sauce
Minimum 50 People

Japanese Kushiage and Kushiyaki Station 35
Kushiage (fried crispy): Eryngii, Asparagus with Bacon, Blue Water Shrimp, Arabiki with Grain Mustard, Beef Kalbi, Scallop, Hasu, Fillet of Beef with Foie Gras

Kushiyaki (grilled on open fire): Negima, Tukune, Beef Tongue, Sasami with Chiso, Shiitake, Chicken
Minimum 50 People

Italian Pasta Station 20
Choice of Two Pastas and Sauces
Pasta:
Gnocchi, Penne, Orecchiette, Farfalle, Cheese Tortellini
Sauces:
Marinara, Puttanesca, Wild Mushrooms with a Light Truffle Cream, Pesto, Pancetta, Asparagus, Broccoli
Toasted Focaccia Garlic Bread, Shaved Parmesan

Sushi Bar 35
Nigiri and Maki Sushi, Temaki, Futomaki, Chumaki, and Hosomaki—Based on 8 Pieces per Person

Japanese Tempura Station 24
Jumbo Shrimp, Pacific Mahi Mahi and Seasonal Vegetables—Based on 2 Pieces per Person

Enhancements

Chocolate Fountain Display
Assorted Seasonal Fruits, Marshmallows, Pound Cake, Pretzels...18

Ice Sculptures and Ice Bars Carved to Order Starting at 500 per ice block

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Dinner Table

All dinner tables include freshly brewed regular and decaffeinated coffee, selection of tea including iced tea, based on 2 hour serve time

Taste of the Islands

Roasted Kunia Kabocha Pumpkin
Assorted Flat Breads

Roasted Kahuku Eggplants
Garlic

Hamakua Tomato Salad
Maui Surfing Goat Cheese and Onion Salad
Kunia Thai Basil Dressing

Waimea Romaine Leafs
Shaved Manchego Cheese, White Anchovies
Homemade Croutons and Caesar Dressing

Kahuku Corn Salad with
Soy Marinated Pier 38 Fish

Warm Potato Salad with Onions, Bacon
Mustard Mayonnaise

Cucumber Kim Chee

Hot

Assorted Dim Sum
Hot Chili Sauce
Soy and Mustard

Wok Fried Kunia Vegetables
Ginger, Scallions and Soy

Soy and Honey Glazed Hamakua Sweet Potatoes
Sesame Seeds

Sweet and Sour Pork with Maui Pineapple
Kunia Red and Green Peppers

Slipper Lobster Szechuan Style
Choy Sum
Spicy Hamakua Tomato Chili Sauce

Thai Spice Marinated Free Range Chicken
Stir Fried Snow Peas and Shiitake Mushrooms

Desserts

Mochi Ice Cream Balls
Fresh Sliced Maui Pineapple, Li Hing Powder
Haupia Style Cream Caramel
Waialua Estate Chocolate Coffee Bars
Royal Hawaiian Bread Pudding with Tahitian Vanilla Bean
Sauce

60

Enhancements

Enhancements available as additions to dinner tables, not as substitutions for dinner items.

*Chinese BBQ Pork with Bao Buns...6
Minimum 200 people

*Prime Rib with Jus and Horseradish...7
Minimum 40 People

*BBQ Duck with Hoisin and Bao Buns...8
Minimum 8 People

Steamed Onaga with Ginger Shiitake and
Scallion...9

Poke Tasting Station
Ahi Poke , Tako Poke, Shrimp Poke...8

Assorted Sushi Platters with Soy, Pickled Ginger and
Wasabi...80 per Platter—15 People per Platter

Head and Shell on Kahuku Prawn Boil
Cocktail Sauce and Lemon...12

Ahi Sashimi with Soy and Ginger and Wasabi...12

Thai Beef Salad Rice Paper Wraps
Chili Dipping Sauce...4

Fried Rice with Pork and Shrimp...4

Chow Mein
BBQ Pork, Shrimps, Scallions, Snow Peas and
Shiitake Mushrooms...6

*Station Requires a Chef at \$200 per hour, per chef

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Lurline Dinner Table

78

Enhancements

Salads:

Big Island Field Greens with Herbs, Candied Macadamia Nuts, Stilton Crumbles, Pork Belly Cracklings Honey-Mustard Dressing

Orange Salad, Pine Nuts and Pomegranate Mixed Field Greens with a Citrus Vinaigrette

Slow Roasted Hamakua Tomatoes with Sea Salt

Roasted New Potato Salad with Green Olives, Red Onion and Garlic Vinaigrette

Cold Platters:

Chilled Prawns with Cocktail Sauce and Mango Mojo

Asian Style Pulled Chicken Salad, Jicama, Mandarin Oranges, Snow Peas, Roasted Peanuts, Hoisin Dressing

Hot Table:

Slow Cooked Whole Chicken with Truffle Tapenade Root Vegetables and Pan Jus

Asian Style, Steamed Island Snapper, Scallion-Ginger Sauce

Braised Boneless Short Ribs of Beef, Braising Jus

Starch:

Fork Mashed Fingerling Potato with Olive Oil and Herbs

Vegetable:

Farmers Market Selection of Seasonal Vegetables

Desserts:

Chocolate Opera Tort

Cheesecake Lollipops

Tiramisu

Fruit Martinis with Haupia and Toasted Macadamia Nuts

Enhancements available as additions to dinner tables, not as substitutions for dinner items.

Salads

Ahi Poke....6

Hot Seared Salmon Sashimi with Ceviche Dressing....6

Big Island Baby Spinach Salad with Spiced Pecan, Asian Pears, Citrus, Gorgonzola, Lemon-Thyme Vinaigrette....5

Baby Romaine Caesar Salad, White Anchovy Caesar Dressing....5

Green Asparagus, Shaved Manchego Cheese....5

Additional Appetizers

Soy Marinated Butter Fish on Pickled Japanese Cucumbers....5

Schezwan Style Smoked Duck, Mizuna, Mustard Fruit Compote....5

Action Stations

*Carving Station: Hawaiian Sea Salt Crusted Dry Aged Prime Rib of Beef, Natural Jus, Horseradish....7
Minimum 50 People

*Carving Station: Spice Crusted Rubbed Colorado Leg of Lamb, Walnut Mint Pesto, Lamb Jus....8
Minimum 50 people

*Carving Station: Slow Roasted Buffalo Rib Eye with Island Mushroom Sauce....12

Entrée

Poha Glazed Pork Tenderloin Medallions, Port Wine....5

*Station Requires a Chef at \$200 per hour, per chef



The World Dinner Reception

98

Enhancements

Kunia Kabocha Pumpkin Dip

Cracker Breads and Grilled Pita

Poke Tasting Station

Ahi, Shrimps, Onaga

Sushi And Sashimi Station

Nigiri and Maki Sushi, Temaki, Futomaki, Chumaki and Hosomaki .

Ahi and Hamachi Sashimi

Soy Sauce and Wasabi

Artisan and International Cheese Display

Raisins on the Vine, Fig Nut Jam

Candied Nuts, Fresh Grapes

Home Made Flat Breads

Hot Canapes

Yogurt Cured Colorado Lamb Leg

Warm Naan

Chinese BBQ Duck

Bao Buns Hoisin and Kunia Vegetable Slaw

Soy Marinated Butterfish On Pickled

Molokai Cucumbers

Ginger and Shiso

Chermoula Spiced Kahuku Shrimps

The Streets of the World Foods

Moroccan Lamb Keftas

Sundried Tomato Sauce and Minted Yogurt

Thai Chicken Sate with Spicy Peanut Sauce

Japanese Arabiki with Grain Mustard

American Mini Burgers

Bacon, Mushrooms and Cheddar Cheese

Dessert

Selection of the Royal Hawaiian Mini Pastries

Enhancements available as additions to dinner tables, not as substitutions for dinner items.

*Chinese BBQ Pork with Bao Buns...6

Minimum 200 people

*Prime Rib with Jus and Horseradish...7

Minimum 40 People

Steamed Onaga with Ginger Shitake and

Scallion...9

Head and Shell on Kahuku Prawn Boil

Cocktail Sauce and Lemon...12

Thai Beef Salad Rice Paper Wraps

Chili Dipping Sauce...4

Fried Rice with Pork and Shrimp...4

Chow Mein

BBQ Pork, Shrimps, Scallions, Snow Peas and

Shiitake Mushrooms...6

*Station Requires a Chef at \$200 per hour, per chef



**Traditional Luau
Starters and Salads**

Hana Farm Greens with Soy Chili Lime Dressing
Sweet Potato Chips

Lomi Lomi Salmon
Cucumber Namasu

Korean Style Beef Salad with Watercress and Sprouts
Polynesian Seafood Salad
Oahu Potato-Macaroni Salad
Ahi Poke
Poi

Entrees

Kalua pig with ...
Kona Coffee BBQ Sauce
Island Fruit Chutney Sauce
Sweet Plum Sauce

Steamed Pier 38 Fish with Soy and Oil Fresh Ginger and
Scallions
Steamed Choi Sum and Shiitake Mushrooms

Huli Huli Chicken
Fried Rice with Tiger Prawns, Chinese Pork, Snow Peas,
Red Onions

Coconut Glazed Sweet Potatoes with Macadamia Nuts

Ti Leaf Steamed Farmers' Vegetables with Soy Ginger
Glaze

Artisan Rolls and Sweet Butter

Dessert

Mai Tai Tiramisu
Haupia
Kona Coffee and Hawaiian Chocolate Opera Tort
Macadamia Nut Pavlovas with Chilled Island Fruit Com-
pote and
Tahitian Vanilla Scented Whipped Cream
Cheesecake Lollipops
Crème Brulee

110

Enhancements

Entertainment and Décor Options:

Polynesian Entertainment to include: 3 musicians, 8
dancers, 1 MC and 1 fireknife...\$3,500.00
Includes Sound, Lights and Sound/Light Tech

Upgraded Tropical Linen...\$45 per table

Tropical Floral Table Centerpieces...Starting at \$35
per table

Tropical Floral Buffet Pieces...Starting at \$150 per
piece

Floral Leis Available from \$4.00 each



Plated Dinner

All plated dinners include rolls and butter, freshly brewed regular and decaffeinated coffee, selection of tea including iced tea.

Customize your dinner experience, each course priced separately.

Cold Appetizer Selection

Duck Confit Terrine Mango Relish with Anis-Orange Salad 18

Lightly-Cooked Foie Gras with Tokey Wine Jelly and Date Mousse, Brioche Wafers 28

Ahi Tataki Nicoise Style Oven Roasted Hamakua Tomatoes, French Bean Salad 24

Hot & Warm Appetizer Selection

Quick Seared Weathervane Scallop and Kona Lobster on Clam Chowder Stew 24

Panko Crusted Dungeness Crab Cake on Burned Kalamansi Lime-Chili Sauce, Anis Citrus Salad 18

Soy Baked Sable Fish on Pickled Japanese Cucumber, Ginger Shoots 18

Hot Soup Selection

Swiss Chard Ox-Tail Soup with Hamakua Mushrooms, Truffle Royal under a Pastry Crust 16

Cream of Chestnut Soup with Truffle Mousse and Chestnut Chips 16

Cream of Edamame, Kona Lobster Won Ton Lemon-Thyme Crème Fraîche 14

Cold Soup Selection

Chilled Puree of English Pea Soup, Crème Fraîche and American Sturgeon Caviar 24

Chilled Tomato Gazpacho with Cucumber Granite and Crab, Crisp Garlic Baguette 14

Enhancements

Hot Appetizers

Scallop Pave, Cuttlefish Ink, Chard and Pumpkin Quenelle...22

White Beans and Pan Seared Foie Gras, Aged Port and Balsamic Reduction...24

Hot Soup

Hawaiian Bouillabaisse Terrine with Fennel and Micro Green Salad and Rouille...24

Cream of Kabocha Squash, Poached Quail Egg...12

Intermezzo

The Chef can Select an Appropriate Intermezzo to Complete your Dining Experience...8

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Salad Selection

Heart of Palm Ceviche Salad
Field Greens, Heirloom Tomatoes
Smoked Tomato Aioli 16

Spiny Lobster Salad with Mustard Greens
Shaved Truffles, Champagne Vinaigrette 24

Asparagus with Friesse Poached Quail Egg
Balsamic Essence, Hawaiian Salt and Parmesan 19

Salad of Seasonal Vegetables and Fruits
Sauterne Wine Gelee, Greens, balsamic Glaze, Basil
Perfume Foie Gras Shavings 24

Main Course Selection

Free Range Chicken Breast with Truffle Tapenade
Roasted Fingerling Potato and Root Vegetables
Pan Jus 38

Spice Crusted Beef Tenderloin
Celery Root Puree, Dauphinoise Potato
French Beans with Bacon and Glazed Carrots 56

Sautéed Prosciutto Wrapped Snapper
Mediterranean Vegetables
Herb Sauce 44

Milk-Fed Veal Chop with Truffled Jerusalem
Artichokes, Creamed Peas and Kona Coffee Jus 60

Tellycherry Pepper & Honey Glazed Duck Breast
Foie Gras Bacon Potato, Black Currant Sauce
Glazed Garden Vegetables 48

Suckling Colorado Lamb, New Carrots with Cumin and
CressMeuniere Fingerling Potato
Pan Jus 58

Roasted Venison Rack, Parsnip Mash
Caramelized Chestnut 58

Dessert Selection

Wailua Estate Coffee and Chocolate Tasting 16

Macadamia Nut Pavlova, Strawberries Martini
Vanilla Bean Panna Cotta 12

Maui Gold Pineapple Tart Tatin
Dulce de Leche and Vanilla Bean Ice Cream 12

Warm Sticky Date Pudding
Vanilla Bean Ice Cream, Chocolate Sauce
Macadamia Nut Biscotti 12

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Bar and Beverage Selection

Premium Brands

Jack Daniels®
 Dewar's White Label®
 Bombay Dry®
 Svedka®
 Hennesey V.S.®
 Bacardi Superior®
 Bacardi Dark®
 V.O. or Canadian Club®

Super Premium Brands

Gentleman Jack®
 Jameson's Irish Whiskey®
 Crown Royal®
 Johnny Walker Black®
 Bombay Sapphire.®
 Gray Goose®
 Remy VSOP®
 Appleton VX Jamaica Rum®

Cordials

Bols®
 Bailey's Irish Cream®
 Kahlua®
 Frangelico®

Enhancements

Heirloom Tropical Cocktails
 Handcrafted with Premium and Super Premium Spirits
 The Royal Hawaiian Mai Tai, The Original Blue Hawaii, Fresh Fruit Pina Colada....15

Non-Alcoholic Beer....8

Premium Bottled Water....10

Punch by the Gallon

Rum Punch....125

Sangria....125

Champagne Punch....145

Mai Tai Punch....150

Fruit Punch....75

Domestic Beers

Budweiser®
 Bud Light®
 Michelob Ultra®
 Kona "Big Wave" Ale®
 Miller Lite®

Imported Beers

Red Stripe®
 Kirin®
 Hinano®
 Heineken®
 Heinekin Light®
 Corona®

Consumption Bar (per drink)

Premium Cocktail
 Super Premium Cocktail
 Tropical Cocktail
 Domestic Beer
 Imported Beer
 Wine by the Glass (Guenoc)
 Cordial
 Non-Alcoholic Tropical
 Assorted Juice
 Assorted Sodas
 Bottled Water

Hosted Bar

8
 12
 12
 6
 7
 8
 12
 8
 5
 5
 5

Cash Bar

10
 15
 15
 8
 9
 10
 15
 10
 7
 7
 7

Package Bar (per person)

Wine, Beer and Soft Drinks
 Premium Bar
 Super Premium Bar

First Hour

22
 30
 36

Each Add'l Hour

12
 16
 20

Bartender Charges

If Beverage Sales are Below \$750.00 (exclusive of gratuity & tax) per bartender a \$175 per bartender fee (three hours minimum) will apply, \$35.00 per hour thereafter.



White Wine and Sparkling Wine Selection

Chardonnay	Price
Cakebread, Napa	92
Guenoc, Lake County	44
Jordan, Russian River Sonoma	71
Louis Latour pouilly Fuisse	77
Mondavi Reserve, Napa	104
Raymond Reserve, Napa	55
Sonoma-Cutrer, Russian River Ranches, Napa	60
Stags Leap Winery, Napa	67

White Varietals	Price
Conundrum, White Blend, Napa	59
Dr. Loosen "Bernkasteler" Kabinett, Riesling	53
Guenoc Sauvignon Blanc, Lake County	40
King estate Domaine Pinot Gris, Oregon	69

Rose'/White Zinfandel	Price
Buehler Estates, White Zinfandel, Napa	40
Chateau D'aqueria Rose', Tavel France	44

Champagne/Sparkling	Price
Dom Perignon, Champagne	360
Kenwood Yulupa Brut Cuvee, Sparkling, California	44
Perrier Jouet "Fleur" Brut, Champagne	316
Taltani "Tache" Brut, Rose Sparkling, Tasmania	50
Veuve Clicquot "La Grande Dame" Rose', Champagne	600
Veuve Clicquot Ponsardin	120

Dessert	Price
Pacific Rim Riesling Vin de Glaciere, Columbia Valley	45

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Red Wine Selection

Pinot Noir	Price
Ancien, Carneros	77
Cartledge & Browne, California	49
Flowers, Sonoma Coast	105
Patz & Hall, Sonoma Coast	84

Merlot	Price
Chateau Ste. Michelle, Indian Wells Columbia Valley	136
Clos du Val, Napa	57
Kenwood Vineyard, Sonoma	60
Shafer Vineyards, Napa	105
Stags Leap Wine Cellars, Napa	51

Cabernet Sauvignon	Price
Caymus, Napa	169
Chateau Ste. Michelle, Cold Creek Vineyard Columbia	70
Cliff Lede Vineyards "Stags Leap", Napa	104
Guenoc, lake County	40
Justin, Paso Robles	53
Mondavi, Napa	75
Nxnw, Columbia Valley	80
Silver Oak, Alexander Valley	179

Red Varietals	Price
Antinori Tignanello, Super Tuscan, Tuscany	212
Artezin, Zinfandel, Mendocino	44
Brown Estate Zinfandel, Napa	81
Girard, Petite Syrah, Napa	50
Michael and David, Petit Petit, Red Blend, Lodi	38
Penfolds Shiraz, St. Henri, Australia	120

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