

BREAKFAST

BUFFETS

start your meeting off right with a well nourished group of attendees accompanied by hawaiian blend coffees and selection of fine teas

The Rainbow

orange and guava juice
seasonal and local fresh fruit
assorted yogurt
granola
croissants, muffins and banana bread
butter, jam & jelly

34.00 Per Person

Tapa

orange and pineapple juice
seasonal & local fresh fruit
croissants, danish, muffins
butter, jam & jelly

29.00 Per Person

The Alii

orange and POG Juice
seasonal & local fresh fruit
assorted yogurts
homemade energy bars
scones, muffins, & bagels
butter, cream cheese, jam & jelly

scrambled eggs
bacon & breakfast sausage
hash browns

49.00 Per Person

Enhancements Eggs Bundle

scrambled eggs
bacon
roasted potatoes
or
baked egg casserole
roasted mushrooms, spinach, tomatoes
pepper and onions roasted potatoes
or
spinach & mushroom scrambled egg (gluten free)
portuguese sausage
sour cream & chive hash browns

12.00 Per Person - Per Selection

Oatmeal

steel cut oatmeal
-or-
island coconut muesli

brown sugar, golden raisins, dried cranberries, diced macadamia nuts
2% milk

7.00 Per Person

Pancakes, Waffles or French Toast

guava bread french toast
buttermilk pancakes
waffles
warm maple and coconut syrup
whipped butter

7.00 Per Person - Per Selection

acai berry bar - to your taste

granola, toasted coconut
seasonal island fruit & berries
creamy yogurt
manoa honey

12.00 Per Person

Specialty Egg

egg cocotte
cream spinach, roasted tomatoes & bacon
(maximum 500)

8.00 Per Person

Action Station - made to order

add that personal touch to your morning

Omelet

whole eggs, egg whites & egg substitute
maui onions, tomatoes, spinach, mushrooms, bell peppers
ham, bacon, swiss, goat & cheddar cheese

15.00 Per Person

Smoothie/Juice Bar

(select 2)

berry berry banana smoothie
raspberry, strawberry, banana, greek yogurt, oj

mangonut smoothie
mango, coconut, yogurt, chia seeds

green pineapple smoothie
pineapple, kale, yogurt

orange juice
pineapple juice
guava juice
POG (passion fruit, orange & guava)juice

10.00 Per Person

Island style "Lox & Bagels"

house smoked white fish

smoked salmon

dijon grain mustard, scallion cream cheese

lemon basil aioli

capers & roasted tomato compote

mini bagels & olive crostini

15.00 Per Person

BREAKFAST

PLATED BREAKFAST

accompanied by breakfast "quick" breads, hawaiian blend coffees & selection of fine teas

Traditional American Breakfast

scrambled eggs

Select One:

bacon, breakfast sausage or turkey sausage

roasted potatoes

32.00 Per Person

Healthy alternative

roasted potato tofu hash

hamakua mushrooms, watercress, asparagus

(vegan & gluten free)

32.00 Per Person

Hawaiian Sweet Bread French Toast

hawaiian sweet bread & coconut french toast

red berry compote

maple syrup & whipped butter

portuguese sausage or breakfast sausage

34.00 Per Person

Quiche - individual

roasted tomato, spinach cream

turkey sausage or breakfast sausage

sour cream & onion hash browns (baked)

*egg white alternative

34.00 Per Person

Juice station

pineapple

orange

POG

12.00 Per Person

Surprise your guests with these unique juices

Mango-Lime

Strawberry Guava

"Super Green"

15.00

"Giant" sticky Macadamia Nut Bun

Begin the day with the comfort of home

delivered tableside or served homestyle as part of the buffet.

66.00 Per Dozen

BREAKFAST

PACKAGES

Our experts will create packages to jump start your day from linen, decor and audio visual.

"Local" buffet

be a tropical welcome for your guests. the taste and feel of the hawaiian isle

Menu

pineapple and guava juice
mango-lime muffin and guava muffin
chocolate macadamia nut bread
pineapple cream cheese strudel

papaya, pineapple and seasonal fruits
coconut muesli

farmers market egg scramble
(tomatoes, mushrooms, spinach, squash, maui onions)

local vegetable fried rice

portuguese sausage
scallion & potato hash

[44.00 Per Person](#)

Linen

white table linen accentuated by ocean blue and mountain green

Decor

tropical floral centerpieces
hawaiian vocals in the background

Food For Thought Presentation Breakfast

Designed for the early morning speaker presentation in a controlled environment with minimal distractions to encourage audience attention and retention of content.

Menu

Mini continental selections preset in the center of each table, to include but not limited to:

seasonal & local fruits, juices & acai berry bowl

egg and white cheddar breakfast sandwich

toasted english muffin

shaved ham

roasted potatoes

[42.00 Per Person](#)

AV

speaker podium

wireless lavalier microphone

lcd projector/screen

BREAKS

MORNING

for that morning pick me up, the options are only limited to the imagination
"30 minutes duration"

Spring forward

fresh pineapple, papaya, grapes
coconut tapioca, diced mango & strawberry
strawberry streusal bar
lilikoi meringue tartlets
fresh berry tartlets
mango raspberry iced tea

21.00 Per Person

seasonal

available spring/summer

smoothie shooters

acai berry shooter
"super" green
mango-lime
dried tropical fruit trail mix
kauai lime shortbread cookies

21.00 Per Person

just caffeine

coffee macadamia nut biscotti
hawaiian chili chocolate biscotti
white chocolate, cherry and pistachio bark
iced chai tea
Hawaiian blend coffee

21.00

Fallin apples

apple frangipane crisp (pastry)
baked apple spread with fruit chips, flaxseed crackers, rice crackers
ginger apple tart
warm mulled apple cider

21.00

BREAKS

AFTERNOON

help your attendees to refocus with an afternoon pick me up
"30 minutes duration"

summer summer time

novelty ice cream
neopolitan sandwiches
old fashion drumsticks
rocket pops

19.00 Per Person

seasonal

available spring/summer

kama'aina favorite

arare rice crackers
iso & wasabi peanuts
furikake popcorn
m&m's

19.00 Per Person

Candy Store

19.00 Per Person

Fall back

smore tart
pumpkin cream cheese bar
warm spiced pecans, peanuts and macadamia nuts
fall black teas of pumpkin, apple and cinnamon

19.00 Per Person

seasonal

available fall/winter

chips & dips

tri color tortilla, guacamole
taro chips, li hing mui fruit salsa
pita crips, hummus
shrimp chips, ambal aioli

19.00 Per Person

simply chocolate

kona coffee chocolate pot de creme, double chocolate fudge cookies, brownie
chocolate pudding shooters, chocolate dipped oreos
(based on 3 pieces per person)

18.00 Per Person

BREAKS

ALL DAY BREAKS

leave the day to day planning to us
we have created the easiest way to order, no duplications, variety for your guests

Continous Beverage Break

hawaiian blend coffees & selection of fine teas
regular, diet and caffeine free coca cola soft drinks, bottled waters

15.00 Per Person

based on total event attendance
one hour of service

Breaks all Day

An economical way to ensure your guests are properly nourished

Morning (45 min)

orange juice
banana, mango and chocolate macadamia nut breads
local, seasonal fruits
individual fruit yogurts
coffee, decaffeinated coffee, and hot teas

Mid Morning (20 min)

freshly brewed coffee, decaffeinated coffee and selection of hot teas
assorted soft drinks, waters

Afternoon (30 min)

village cookies
nuts, whole fresh fruit
freshly brewed coffee, decaffeinated coffee and selection of hot teas
assorted soft drinks, waters

70.00 Per Person

LUNCH

LUNCH BUFFETS

the options for buffets are endless, check out our favorites accompanied by lunch rolls hawaiian blend coffee, decaffeinated coffee, selection of fine teas

ekahi

waimanalo farms greens, honey dijon dressing
bay shrimp & cucumber salad, dill cream
quinoa salad, cucumbers, kalamata olives, tomatoes, golden raisins, feta ch

HOT SELECTIONS

steamed jasmine rice & couscous

cilantro lime pesto grilled chicken breast
kahuku corn relish, roasted asparagus

roasted island catch, snow pea stir fry
lemon grass sauce

DESSERTS

asian pear crisp, spiced creme anglaise
fresh fruit tartlet
chocolate macadamia nut crunch torte

49.00 Per Person

all american buffet

homestyle chili
macaroni salad
roasted corn & pepper salad
red potato salad, mustard vinaigrette
watermelon slices

beef burgers
chipotle bbq chicken
all beef hot dogs
smoked bacon baked beans

burger and hot dog buns
warm onion relish
ketchup, spicy brown & yellow mustard
lettuce, tomatoes, sliced onions & pickles
cheddar & provolone cheese

DESSERTS

apple pie
double fudge brownies
49.00 Per Person

ENHANCEMENTS

Freshly Brewed Iced or Plantation Iced Tea

potato bar

baked, mashed and wedge potatoes
carmelized maui onions, crisp bacon bits, shredded jalapeno jack cheese, c
10.00 Per Person

Mocktail Bar

what better way to turn lunch into an experience with a selection of mocktail:
(bartender required)
9.00 Each

elua

mesclun & spinach, creamy balsamic dressing
watercress and tofu salad with sweet soy ginger vinaigrette
orzo pasta seafood salad with herb vinaigrette

HOT SELECTIONS

mixed grain & rice pilaf

rosemary grilled chicken
roasted cremini mushroom sauce

sauteed island fish
caper berry & pepper sofrito sauce

oven roasted beef
caramelized maui onion & horseradish mustard sauce

DESSERTS

kauai lime pie, mango coulis
chocolate decadence cake
apple banana cobbler shortbread streusel,
salted toffee sauce

49.00 Per Person

Tropical favorites

make your own sundae bar

vanilla, macadamia nut, chocolate ice cream
cookie crumbles, candy sprinkles, macadamia nuts
warm caramel, strawberry compote, chocolate sauce
whipped cream & maraschino cherries

17.00 Per Person

Attendant required

250.00

Handwich Buffet

chopped salad, papaya seed dressing

roasted vegetable pasta salad, oregano vinaigrette

hamakua tomato basil soup

HANDWICHES

curried chicken salad, naan bread

muffalette italian sandwich

salami, mortadella, ham, swiss and provolone

pickled vegetable relish

fattoush wrap

cucumbers, shredded lettuce, red onion, olives and chick peas (vegan)

kettle, tri color tortilla, vegetable chips

DESSERT

poppyseed angel food cake

fresh berries, lemon yogurt sauce

lilikoi bar

48.00 Per Person

Family Style Individual Table Buffet

for the working lunch, set in the center of tables of eight on a lazy susan

asian chopped salad, ginger sesame dressing (vegetarian)

hamakua mushroom miso soup

thai chili roasted opah

mango shoyu glaze chicken breast

scallion basmati cous cous

strawberry shotcake (whole)

408.00 Per Table

Non Alcoholic Beverage

provide your guests with an alternative to coffee and water. check out our r

Deli Buffet

pineapple, golden raisin coleslaw
roasted tomato, vegetable orzo pasta salad
traditional potato salad

turkey, ham, roast beef
horseradish cream, deli mustard, mayonnaise
edamame hummus
provolone, pepper jack, cheddar cheese
tomatoes, dill pickle, leaf lettuce, shaved maui onions

pita, sweet roll, wheat roll, ciabatta

DESSERTS

lemon pound cake, fresh berries, whipped creme fraiche
double fudge brownies

[46.00 Per Person](#)

LUNCH

PLATED LUNCH

for the freshest ingredients, we have created menu selections based on the current season
 3 Courses includes hawaiian blend coffees and selection of fine teas
 bread service on request

Spring/Summer

Starters ~ soup/salad/appetizer ~ select 1

Soup

hauula tomato basil soup
 8.00 Per Person

salad

summer island greens
 spring radishes & watercress
 papaya seed dressing
 9.00 Per Person

asian salad (vegan)
 napa cabbage, edamame, bean sprouts, cucumbers, daikon, hearts of palm
 wasabi ponzu vinaigrette
 10.00 Per Person

chopped romaine, hearts of palm, tomatoes
 radish, carrots, chick peas, olives, walnuts
 creamy maui onion dressing
 10.00 Per Person

Appetizer/Small Bite

charred ahi tuna tataki
 shiso ponzu sauce
 (gluten free)
 15.00 Market Price

summer watermelon feta salad
 baby arugula, balsamic vinaigrette
 13.00 Per Person

Fall/Winter

Starters ~ Soup/salad/appetizers - select 1

soup

kobocho pumpkin bisque
 8.00 Per Person

salad

baby romaine, roasted hamakua mushroom, oven dried cherry tomatoes, ci
 thyme shallot vinaigrette
 10.00 Per Person

iceberg wedge salad
 bacon, hau'ula tomatoes, blue cheese,
 toasted walnuts
 creamy tomato dressing
 10.00 Per Person

waimanalo farms mesculan greens
 enoki mushrooms, carrots, radish, cucumbers, heart of palm
 papaya seed dressing
 9.00 Per Person

appetizer/small bites

roasted island vegetables and
 mushroom tart
 red wine reduction (vegetarian)
 12.00 Per Person

herb citrus roasted shrimp
 chickpea & roasted vegetable hash
 toasted pumpkin seed red pepper sauce
 14.00 Per Person

Entrees ~ select 1

lavendar honey glazed chicken breast
toasted macadamia nuts
maui onion scallop potatoes, broccolini

31.00 Per Person

miso teriyaki chicken thigh
ginger shiitake mushroom
bok choy yakisoba

31.00 Per Person

citrus olive oil roasted mahi mahi
warm edamame, corn, tomato, taro relish
quinoa

34.00 Per Person

seared island opah
papaya, pineapple & li-hing mui fruit salsa
sesame stewed tomatoes, long beans, won bok cabbage
ginger scallion basmati rice

34.00 Per Person

cilantro chili crusted sirloin
watercress, waterchestnut, enoki mushroom,
kabocha "squash" puree

36.00 Per Person

wild rice cakes (2)
watercress, hamakua mushrooms
tomato red pepper sauce
(gluten free & vegan)

31.00 Per Person

DESSERT ~ select 1

mango cream roulade
lilikoi coulis, citrus pineapple

10.00 Per Person

chocolate-caramel tart
kau orange sauce, berry compote

10.00 Per Person

Entrees ~ select 1

kalua salt roasted pork loin
green apple cabbage sauteed
roasted fennel, baby carrot and parsnip

celery root puree

apple cider jus

34.00 Per Person

cilantro chili kona kampachi
long beans, hamakua mushrooms, roasted tomatoes
brown rice

34.00 Per Person

mustard glazed chicken breast
hirabara farms cream spinach
edamame wild rice blend pilaf

31.00 Per Person

stuffed chicken florentine
roasted squash, herb cheese potatoes
garlic jus

31.00 Per Person

braised boneless beef short ribs
garlic roasted carrots, baby squash, green beans
parmesan risotto

herb jus

35.00 Per Person

lentil & quinoa cake
broccolini, hamakua mushrooms,
tomato basil sauce

(gluten free / vegan)

31.00 Per Person

dessert ~ select 1

whole grain carrot cake
citrus pineapple, creme fraiche sauce

10.00 Per Person

kona coffee & mascarpone mousseline
amaretti cookie, mocha glaze

10.00 Per Person

guava-lime cheesecake
fresh island fruit medley
10.00 Per Person

coconut panna cotta
raspberry compote, vanilla shortbread
(martini glass)
10.00 Per Person

summer berry cobbler (vegan)
10.00 Per Person

bento box style lunch

futomaki sushi, pickled ginger

ginger miso crusted salmon
hibachi chicken, light teriyaki glaze
cucumber, turnip, carrot namasau
(pickled asian vegetables)

kabocha squash mochi bar
46.00 Per Person

Two Course Luncheons Available on Request

pumpkin cheesecake
english toffee sauce
spiced whipped cream
10.00 Per Person

macadamia nut & peanut butter crunch bar
clear caramel sauce
whipped chocolate cream
10.00 Per Person

Beverage Enhancements

Enhance your dining experience with refreshing beverages to compliment y

Individual Mocktail

Greet your guests with this refreshing, perfectly balanced spring/summer pr
9.00 Each

Mocktail Bar

What better way to turn lunch into an experience with a selection of mocktai
12.00 Each

Lemonade Stand

Beat the heat with lemonade: classic, pink, bubbly
80.00 Per Gallon

Old Fashioned Soda Fountain

blackberry soda, chocolate cola, strawberry shortcake, soda float
10.00 Per Person

Bartender required
250.00

LUNCH

BOXED LUNCH/GRAB & GO

in a hurry or catching a flight? grab a boxed lunch or have your guests create their own

Ready to Go

packed with a whole fruit
kauai cookie
maui potato chips
appropriate condiments

SANDWICH

(select one - maximum of 2 choices)

forrest ham & swiss cheese, maui onion bun
sundried tomato relish
nalo farm greens

turkey & provolone, brown rice oat roll
cranberry chutney, island sprouts & tomatoes

curried chicken & craisins salad, naan bread
waimanalo greens & cucumbers

italian deli, ciabatta bread
capicola, genoa salami, mortadella, mozzarella balsamic vinaigrette, arugula

roast beef, maui onion bun
provolone cheese, horseradish cream

balsamic roasted vegetable, spinach wrap
edamame hummus, local sprouts, olive tapenade
(vegetarian)

37.00 Per Person

Bento to go

aburage cone sushi
futomaki sushi, pickled ginger

Choice of (2)

misoyaki salmon
hibachi beef
pan fried saba (mackerel)
korean boneless chicken

japanese pickled turnips & cucumber

butter mochi

44.00 Per Person

LUNCH

PACKAGES

When the focus is content, we have options to allow for minimal distractions

Lunch is a Road Show ~ select 1

30 minute lunch service followed by a 1 hour speaker presentation. minimal pre-set iced beverage and desserts

Express Menus

AMERICAN

chicken waldorf salad sandwich, wheat bun
arugula salad and vegetable chips
fresh fruit tart

HAWAIIAN BBQ

kalua pork, apple-mango chutney, sweetbread roll
macaroni salad and housemade seasoned chips
haupia chocolate pie

ASIAN

miso ginger chicken salad
crisp greens, won bok cabbage, bean sprouts, red cabbage, carrots, peppe
sesame dressing
fried won tons
white chocolate green tea torte

CAESAR SALAD

north shore garlic shrimp
caesar salad, crisp hearts of romaine, caesar dressing, shaved parmesan,
chocolate tulip mousse cup

[45.00 Per Person](#)

Audio Visual

speaker podium lavalier microphone lcd and screen

Buffet All Day

an economical way to ensure your guests are properly nourished and your i

Menu

UPON ARRIVAL (45 min)

orange juice
assorted breakfast breads
local, seasonal fruits
individual fruit yogurts
coffee, decaffeinated coffee, and teas

MID MORNING STRETCH (20 min)

hawaiian blend coffee, decaffeinated coffee and selection of hot teas
assorted soft drinks

BUFFET LUNCH OF THE DAY (60 min)

Day of the week buffet

AFTERNOON PICK ME UP (30 min)

freshly created afternoon sweets
village cookies
potato and vegetable chips
hawaiian blend coffee, decaffeinated coffee and selection of hot teas
assorted soft drinks

[99.00 Per Person](#)

Decor

incorporate your theme with the help of our experts for uplighting, company

Audio Visual

our in house av company can connect those that cannot be present in pers

DAY OF THE WEEK

LUNCH

Lunch made simple
our culinary team has created the perfect daily buffet to ensure a variety for your guests without worry

Lunch includes Hawaiian blend coffee and teas

Monday

chopped vegetable salad, parmesan dressing
pineapple, golden raisins cole slaw

portuguese bean soup

turkey, ham, waldorf chicken salad
deli mustard, mayonnaise, cranberry relish
swiss and provolone cheese
tomatoes, pickles, romaine hearts
pita, sweet roll, wheat roll, ciabatta

pronto pickle cookies & brownies

45.00 Per Person

Tuesday

iceberg wedge salad
crisp bacon, hau'ula tomatoes, blue cheese, candied pecans, creamy tomato

roasted vegetable pasta salad
tomato herb dressing

wild rice & vegetable pilaf

lemon & garlic roast chicken
sauteed long beans & carrots
roasted shallot jus

seared mahi mahi
roasted fennel & hamakua mushrooms
chardonnay cream sauce

guava strawberry cake

coconut lime bars

45.00 Per Person

Thursday

greek salad
olives, red onions, tomatoes, cucumbers, feta cheese, balsamic vinaigrette

quinoa & roasted vegetable salad
citrus vinaigrette

saffron rice, currants, almonds, golden raisins

roasted chicken breast
tomato, olive, capers ragout

lemon oregano island fish

roasted artichokes, fennel & red pepper

olive oil bundt cake, orange marscapone cream
mango panna cotta, almond biscuit

45.00 Per Person

Wednesday

waimanalo farms greens, carrots, scallions, bean sprouts, radish and tomato

ginger sesame dressing

chilled asian vegetable somen salad

korean pepper vinaigrette

brown & white rice blend

kalbi grilled chicken

sauteed peppers & onions, toasted sesame seeds

korean pork

mushrooms, scallions, potatoes

butter mochi

fresh fruit tartlets

45.00 Per Person

Friday

panzella salad

arugula, romaine mix, ciabatta bread, red onions, whole farms tomatoes, ca

cannellini bean salad

radicchio, basil leaves, green beans, roasted red peppers, EVOO

baked ziti

squash, zucchini, roasted peppers, mushrooms,

3-cheese, basil tomato sauce

chicken mushroom marsala

roasted mushrooms

kona coffee cream cake

macadamia nut biscotti

45.00 Per Person

Saturday

3-grain salad

maui onion, celery hearts, carrots, golden raisins, pine nuts, champagne he

waimanalo greens, spinach, frisee mix

almonds, tomatoes, olives

red wine vinaigrette

warm fingerling potato salad

chimichurri flat steak, swiss chard

veracruz hebi (local spearfish)

stewed tomatoes, capers, olives

berry shortcakes

honey creme caramel (custard)

45.00 Per Person

DINNER

DINNER BUFFETS

When the evening is about enjoying each others company with no set agenda our buffets are the perfect way to entertain your guests accompanied by hawaiian blend coffee and selection of fine teas offered to your guests

chop house buffet (fall)

iceberg wedge salad

crisp bacon, hau'ula tomatoes, blue cheese, candied pecans, creamy roast

chopped salad

hearts of palm, tomatoes, cucumbers, red onions, spiced pistachios, mozza

loaded baked potato salad

cheese, scallions, chopped egg, bacon

sourdough hard rolls & butter

grilled beef short rib

hamakua mushroom ragout

roasted garlic

roasted pork chop

caramelized maui onion, apple chutney

grain mustard demi

fingerling potatoes

creamy marscapone polenta

pumpkin pecan cheesecake

chocolate bread & butter pudding

macadamia nut bourbon tart

79.00 Per Person

Suggested Wine Pairing

Sauvignon Blanc, Girard, Napa Pinot Noir, Tangley Oaks, Sonoma Coast

ENHANCEMENTS:

add any of these items to enhance your dinner experience

Outdoor grilling station

your guests will enjoy watching our acclaimed chefs grill

kiawe wood grilled salmon

per person

15.00

kona coffee rubbed sirloin steak

per person

18.00

malibu black rum bbq ribs

per person

12.00

carving station

banana leaf roasted opah loin

spicy chili sauce

(50 servings)

16.00 Per Person

carving station

mustard seed brined leg of pork

cardemon apple chutney, whole grain mustard

(30 servings)

15.00 Per Person

Island classic buffet

shrimp tabbouleh salad
calamansi dressing

manoa lettuce salad
hearts of palm, red onions, orange segments, sumida farms watercress, fet:

green papaya & jicama salad
papaya seed dressing

orzo seafood salad
lemon pepper dressing

hawaiian sweet rolls & butter

grilled island fish
thai coconut sauce

tomato, sweet pepper braised chicken

banana leaf roasted adobo pork loin
pineapple mango relish

red beans & rice

key lime pie
lemon berry trifle
milk chocolate lilikoi torte
coconut cheesecake

85.00 Per Person

Suggested Wine Pairing

Pinot Grigio, Alta Luna, Veneto, Italy Red Blend, H3 Horse Heaven Hills, Wa

carving station

rosemary garlic prime rib of beef
hourseradish cream sauce, hawaiian sweet rolls
(40 servings)

18.00 Per Person

sate station

grilled chicken and beef
grilled local & seasonal vegetables (vegan)
sauces: ponzu, peanut, sweet chili, teriyaki
(based on 3 sate's per person)

12.00 Per Person

Sake Bar

Offer your guests the opportunity to sample the japanese "elixir" of hot and tincture, lanikai lemonade, hot and cold sake

(Based on actual consumption)

12.00 Each

Tropical bar

'E komo mai' welcome your guests to paradise with a tropical refresher: blue girl

(based on actual consumption)

12.00 Each

Family Style Dining

set in the center of tables of eight on a lazy susan

baby romaine, ho farms tomatoes,
toasted walnuts, maui onion vinaigrette

seafood salad (shrimp, mussels, scallops, surimi), cucumber dill dressing

roasted vegetables, orzo pasta salad
parmesan dressing

rolls & butter

Choice of Two (2) Entrees

cedar plank roasted citrus & herb salmon

sundried tomato pesto grilled chicken breast

chimi-churri grilled beef

basmati & wild rice

DESSERT

whole grain carrot cake(whole cake)

[720.00 Per Table](#)

Specialty Bar

Let our experienced mixologist create specialty tropicals for your guests: bl

DINNER

PLATED DINNERS

to create the perfect evening, seasonal selections to ensure the freshest ingredients to enhance your guests experience

select 3 or 4 courses

add wine pairing (by the glass) to complement your selections

freshly ground brewed coffees and selection of fine teas

Spring/Summer

STARTERS ~ soup/salad/appetizer/small bite

for 3 course select 1

for 4 course select 2

soup

chicken tom yum soup

lemongrass tomato bouillon

9.00 Per Person

wine pairing

Prosecco, Mionetto "presto", D.O.C. Brut, Italy

9.00

salad

spring chopped salad

romaine, radish, edamame, tomatoes, corn, red onions, cucumbers, dried c

11.00 Per Person

wine pairing

Sauvignon Blanc, Oyster Bay, New Zealand

9.00

manoa butter lettuce salad (vegan)

hearts of palm, jicama, orange segments

champagne vinaigrette

11.00 Per Person

wine pairing

Sauvignon Blanc, Girard, Napa, CA

14.00

fall/winter

starters ~ soup/salad/appetizer/small bite

for 3 course select 1

for 4 course select 2

soup

kahuku corn chowder

9.00 Per Person

wine pairing

Champagne, Moet & Chandon, Brut Imperial, France

34.00

salad

arugula salad

endive, romaine, tomatoes, red onions, raisins, feta and balsamic vinaigrette

11.00 Per Person

wine pairing

Sauvignon Blanc, Cathedral Cellars, Western Cape, South Africa

fall mix salad

roasted pear, bleu cheese, honey toasted walnut

romaine, radicchio, frisee & endive

red wine dijon mustard vinaigrette

11.00 Per Person

wine pairing

Prosecco, La Marca, Italy

9.50

appetizers/small bites

north shore garlic shrimp
sesame rice cabbage salad
15.00 Per Person

wine pairing

Champagne, Moët & Chandon, Brut Imperial, France
34.00

seared crab cake, tomato pepper puree
warm vegetable slaw, bistro mustard sauce, charred lemon
13.00 Per Person

wine pairing

Sauvignon Blanc, Sterling Vintner's Collection, California
10.00

entree ~ select 1

seared mahi mahi, mango lime glaze
roasted spring vegetable quinoa
watercress roasted jus
43.00 Per Person

wine pairing

Chardonnay, Hess Shirtail Creek Vineyard, Monterey, CA
10.00

herb roasted chicken breast
red lentils & rice pilaf
roasted baby squash & asparagus
grain mustard sauce
40.00 Per Person

wine pairing

Pinot Noir, Lost Angel, California, Foley Family Wines
9.00

toasted quinoa & roasted vegetable stack
tomato, watercress
maui onion sauce
(Vegan)
38.00 Per Person

appetizers/small bites

winter squash ravioli
sage brown butter sauce
12.00 Per Person

wine pairing

Pinot Grigio, Esperto by Livio Felluga, Italy
10.00

red lentil mushroom falafel
butternut puree, truffle oil
(vegan/gluten free)
12.00 Per Person

wine pairing

Pinot Noir, Lost Angel, California, Foley Family Wines
9.00

entree ~ select 1

kona coffee roasted filet mignon
cabernet demi glace
maui onion
roasted garlic herb potatoes
rosemary, olive oil roasted carrots, asparagus
47.00 Per Person

wine pairing

Cabernet Sauvignon, Greystone, California
9.00

braised beef shortribs
sweet pea & mushroom risotto
roasted root vegetables, garlic jus
45.00 Per Person

wine pairing

Red Blend, H3 "Les Chevaux", Horse Heaven Hills, WA
10.50

wine pairing

Merlot, Seven Falls, Wahluke Slope, WA

10.00

citrus & cracked red peppercorn grilled opah

roasted fingerling potatoes, red peppers, spring onions, summer green bea

citrus mustard sauce

43.00 Per Person

wine pairing

Pinot Noir, Parker Station by Fess Parker, Central Coast, CA

9.50

charred filet mignon

herb golden potato puree

spring vegetables & oven roasted tomatoes

merlot demi glace

47.00 Per Person

wine pairing

Merlot, Red Diamond, Washington

9.00

oven roasted chicken breast

jasmine rice

tomato shrimp ragout

wilted swiss chard

45.00 Per Person

wine pairing

Pinot Noir, Tangle Oaks, Sonoma Coast, CA

14.00

petit filet mignon & hebi filet

roasted long beans, carrots, hamakua mushroom

ginger jasmine rice couscous

miso demi glace

48.00 Per Person

wine pairing

Cabernet Sauvignon, 14 Hands, Washington, Ste. Michelle Wine Estates

9.50

hamakua mushroom, root vegetable risotto

parmesan

38.00 Per Person

wine pairing

Chardonnay, Hess Shiretail Creek Vineyard, Monterey, CA

10.00

garlic rosemary roasted pork shoulder

cider & mustard pan sauce

charred brussel sprouts

bacon roast garlic & onion smashed potatoes

45.00 Per Person

wine pairing

Merlot, Red Diamond, Washington

9.00

slow roasted chicken

parsnips, beets, swiss chard

savory chicken jus

40.00 Per Person

wine pairing

Sauvignon Blanc, Oyster Bay, New Zealand

9.00

mustard caper crusted opah filet

quinoa cous cous

fall vegetable medley, scallion oil

43.00 Per Person

wine pairing

Malbec, Bodega Norton Reserve, Mendoza, Argentina

13.00

DESSERT~ select 1

gingered chocolate truffle torte

spice creme anglaise

rum scented chantilly cream

11.00 Per Person

dessert ~ select 1

chocolate opera torte
raspberry coulis, vanilla chantilly cream
11.00 Per Person

apple banana tart tatin
pineapple clear caramel sauce
azuki bean whipped cream
11.00 Per Person

matcha-pistachio torte
honeydew coulis, goma crisp
11.00 Per Person

honey-almond financier
fresh strawberries, vanilla chantilly cream
11.00 Per Person

gingered asian pear crisp
lemongrass cream, shortbread crumble
11.00 Per Person

chocolate macadamia nut tart
caramel sauce and vanilla creme anglaise
11.00 Per Person

eggnog cream torte
spice rum cream anglaise
gingered shortbread crumble
11.00 Per Person

3 or 4 course dinner pricing is based on one entrée selection for event. should more than one entrée be required, dinner price charged per person will be for highest price entrée.

DINNER

PACKAGES

whether the evening calls for a business or a casual dinner, our packages deliver an all in one experience

Dinner Presentation

as you greet your guests at registration, through the formal presentation of a seasonal plated dinner menu with appropriate wine selection. Proper timing and attention

Sample fall/winter seasonal menu

Fall mix salad

Roasted pear, bleu cheese, honey toasted walnut

Romaine, radicchio, frisee & endive

red wine vinaigrette

Apple & Date Pork Loin

Wilted rainbow swiss chard & bacon

Cider mustard sauce

Gingered Chocolate Truffle Torte

spice creme anglaise

rum scented chantilly cream

Suggested Wine Pairing

Sauvignon Blanc, Girard, Napa Cabernet Sauvignon, Jade Mountain, Napa

Audio Visual

perfectly positioned and lit stage to ensure audience attentiveness. State of

Decor

banner hanging linen napkins chosen to complement your logo Floral center

Global Dinner

Let your guests experience culinary delights from around the globe, each selected to complement the culinary delights

Menu

Hawaiian Islands

waimanalo farm greens, papaya seed dressing

ahi tuna poke

alae spiced banana leaf roasted opah

kalua pig, kona sea salt

lup cheong fried rice

coconut haupia

A Taste of Italy

caesar salad

tomato bocconcini salad, white balsamic

focaccia olive tapenade

campanelle pasta, basil pesto & crisp pancetta

pistachio cannoli

~

The Orient Express

chinese chicken salad

assorted dim sum (3 types)

lemongrass steamed rice in wok

sesame almond bar

~

Cruise through the Caribbean

jicama, hearts of palm & pepper salad

jamaican jerk chicken

red beans and rice

rice pudding, mango lime compote

~

Good Old America

red potato salad

corn bread and biscuits

country bean chili

molasses bbq beef brisket

apple pie

98.00 Per Person

Beverages

Along with the usual wine and beer, guest will experience mocktails or cocktail

Decor

Themed items to create the experience stations Linens, lighting, buffet and

Music

Strolling musicians incorporated into each area of the room

RECEPTIONS

HORS D'OEUVRES

bite size, the perfect way to provide your reception guests with nourishment while socializing

30 minutes of service - select 4-6

45 minutes of service - select 6-8

60 minutes of service - select 8-10

Cold Hors d'Oeuvres

Pickled Ginger Edamame Hummus

on pita bread crisp

48.00 Per Dozen

Spicy Tuna on Wonton Crisp

wasabi mayonnaise

GF

58.00 Per Dozen

california roll sushi

soy dipping sauce

GF

56.00 Per Dozen

basil, tomato, bococcini mozzarella skewer

pesto

GF

48.00 Per Dozen

rainbow sushi roll

shoyu, & wasabi

GF

58.00 Per Dozen

hoisin chicken salad

sesame crisp

54.00 Per Dozen

Vegetable Summer Roll

thai sweet chili & mint sauce

GF

48.00 Per Dozen

hot hors d'oeuvres

roasted vegetable kabob

peppers, sweet red onions, cherry tomato, cremini mushroom, squash

garlic thyme olive oil

GF

56.00 Per Dozen

Kalua Pork Spring Rolls

hoisin pineapple sauce

57.00 Per Dozen

Coconut Shrimp

sweet chili sauce

68.00 Per Dozen

sesame teriyaki chicken skewer

roasted pineapple

GF

60.00 Per Dozen

Mini Beef Wellington

horseradish cream

72.00 Per Dozen

firecracker shrimp

dynamite sauce

70.00 Per Dozen

hawaiian pupu pups

"pigs in a blanket"

spicy brown mustard

68.00 Per Dozen

sesame ahi tuna cones

micro mustard greens

57.00 Per Dozen

shrimp ceviche

lime & coconut

pineapple salsa

GF

49.00 Per Dozen

kalua pork rilette

roasted maui onion & pineapple chutney

GF

54.00 Per Dozen

pork chao

(Hawaiian sugar cane stick)

miso soy sauce

57.00 Per Dozen

steamed vegetable pot sticker

roasted red pepper aioli

54.00 Per Dozen

malibu black bbq beef slider

hawaiian sweet bread brioche

72.00 Per Dozen

RECEPTIONS

STATIONS

the perfect option for your guests to interact with our culinary experts, create your own unique reception experience
minimum of 3 selections

antipasto

cheeses

montrache: sesame, pepper, herb

marinated feta cheese, maytag blue cheese

port salut, pecorino romano

salumi

prosciutto, capicola, mortadella, salami

hawaiian style pipikaula

grilled zucchini, peppers, mushrooms & eggplant

balsamic reduction

mustard seed pork rillette

dijon mustard, grain mustard, balsamic reduction, extra virgin olive oil, mixer
& pearl onions

sliced baguette, crostini, lavosh

(minimum 100 persons)

14.00 Per Person

Breads & Spreads

roasted eggplant tapenade

lemon hummus

spinach and artichoke cream cheese spread

stewed cherry tomato, basil relish

crostini, baguette, lavosh, crackers

(serves 50 persons)

6.50 per guest, minimum 50 guests

Seasonal & Local Fruits

ginger, lime & honey

6.50 per guest, minimum 50 guests

carving

our chefs will carve to order:

roasted leg of pork

pickled mustard seeds, apple cider demi

(serves 40 persons)

450.00 Per Station

Chef attendant

per 100 persons

250.00

Carving

Our chefs will carve to order:

prime rib of beef

au jus, horseradish sauce, sour dough rolls

(serves 50)

600.00 Per Station

Chef attendant

per 100 persons

250.00

carving

hawaiian opah belly

wrapped in banana leaf

papaya pineapple salsa

(serves 50)

650.00 Per Station

Chef attendant

per 100 persons

250.00

cheese "board"

brie, blue cheese, stilton, aged white cheddar, camembert, moncheho
lavosh, crackers, baguette
dried fruits, nuts

9.00 per guest, minimum 50 guests

Vegetable Crudités

broccoli, cauliflower, ho farms tomatoes, baby carrots, cucumbers, celery, e
hummus dip, baba ganoush, taziki
GF

6.50 per guest, minimum 50 guests

Island Ahi Tuna "Poke"

hawaiian style
alae salt, maui onion, seaweed ogo, soy

spicy hawaiian style
shiracha, mayo, tobiko

japanese miso
miso, scallions, onions
GF
(minimum 100 persons)

12.00 Per Person

carving

roasted suckling pig
sweet & sour, hoisin, hot mustard sauce
cilantro

steamed rice flour buns
(serves 100 persons)

12.00 Per Person

Chef attendant
per 100 persons
250.00

Satay Skewers

chicken, pork, beef skewers
vegetable fried rice
peanut sauce, coconut curry, hoisin sweet chili
(minimum 25 persons)

14.00 per guest, minimum 25 guests

dessert station

Choice of five (5):
fruit tartlet, french macaroon, opera torte, lilikoi meringue tarlet, chocolate d
pineapple napoleon, coconut macaroons, chocolate decadence cake
(minimum 50 persons)

15.00 Per Person

sushi station

NIGIRI:

maguro (tuna)

sake (salmon)

unagi (freshwater eel)

tamago (egg)

ebi (shrimp)

ROLLS:

rainbow

california

vegetarian

(cucumber, pickled turnip, carrots & gobo)

chopsticks, soy sauce, wasabi, pickled ginger

(minimum 50 persons)

40.00 Per Person

RECEPTIONS

PACKAGES

building the memorable event

whether it is selecting the perfect complements for a pre dinner reception or creating an evening of flavor experiences

Rainbow Reception Package ~ 1 hour

COLD ITEMS

Roasted Vegetable Ratatouille on Olive Toast, Manchego Cheese
Seared Rare Beef Carpaccio, Romano Cheese & Horseradish Aioli
on Sourdough Crostini
curried chicken salad on naan crostini
Shrimp Louie in Cucumber Cup with Lemon Spiced Mayo

HOT ITEMS

Char Siu Bao with Chinese Hot Mustard Soy Sauce
Fried Sesame Chicken with Sweet Chili Sauce
Beef Sate with Indonesian Kecap Manis (Dark Soy) Sauce
Vegetable Spring Rolls with Sweet Chili Sauce

52.00 Per Person

Gold Bar Package

On Consumption Spirits Gin, New Amsterdam Rum, Myers' Platinum Tequila
Cutty Sark

Bud Light, Miller Lite, Michelob Ultra Blue Moon, Samuel Adams Corona Ext

Sparkling, Mionetto "Presto Prosecco, Italy Chardonnay, "A" by Acacia, Cali
Noir, Lost Angel, California Merlot, Red Diamond, Washington Cabernet Sa

Decor

ambient lighting candlelight cocktail tables with florals floorlength linens

Music

pipled in music selection provided by host ipod or from our own collection

Ali'i Reception

COLD ITEMS

prosciutto and papaya
tofu with edamame, arame, agedashi sauce
ahi tuna poke
fresh fruit skewers

HOT ITEMS

teriyaki chicken skewers
coconut shrimp, sweet thai chili sauce
Kalua Pork Spring Rolls, pineapple hoisin

(10 pieces per person)

64.00 Per Person

Hawaii bar

On Consumption Hula Girl (ocean vodka) Tapa punch (old lahaina gold rurr

Kona Longboard Lager, Kona Big Wave Goldenale, Kona Firerock Pale Ale

Decor

Linen Votive candles

Signage

The hotel does not permit affixing anything to the walls, doors, or ceilings throughout the registration area and in private function areas only. No signs are permitted in the lobby. The hotel reserves the right to approve all signage. All signs must be professionally printed and designed. Placing all signs and banners.

A \$150.00 charge per banner will apply.

Audio Visual

For your convenience, PSAV is our in-house professionals providing a knowledgeable and experienced team.

Lost and Found

The hotel will not assume or accept responsibility for damages to or loss of items left behind at the hotel.

Outdoor Venues

GREAT LAWN

Food and Beverage Minimum: \$25,000

Usage Fee: \$2,500.00

Cleaning Fee: Starting at \$500.00 per event for fireworks displays

VILLAGE GREEN

Food & Beverage Minimum: \$8,000.00

Usage Fee: \$1,800.00

NOTES:

Prices do not include service charge and tax

Event curfew: 9:00pm.

No plated menus at outdoor events

Outdoor Usage Fee: includes area lighting, landscape maintenance, blockier and additional labor.

Weather Back-up required for all outdoor venues

Linen

White linens and napkins are available through the hotel at no extra charge

Your catering or event manager will be happy to assist you.

Florals, Décor, Entertainment

The hotel has a list of recommended vendors and are happy to facilitate recommendations for entertainment and the use of volume enhancing equipment. The Hotel reserves the right to accept or decline any vendor.

Shipping and Packages

Packages for meetings may be delivered to the Hotel three (3) working days before the event. A handling fee is included on all packages to ensure proper delivery;

- 1) Name of Organization
- 2) Guest Name
- 3) Attention Event Manager (indicate name)
- 4) Date of Function

Package handling fee will be assessed.

Special mailing services are available through the Business Center at a non-preferred rate. Fax and copy services, and video duplication our Business Center is open 24 hours to all guests.

For your convenience and safety, we ask that all deliveries made on your behalf be made to the designated unloading area. This includes all outside contractors such as musicians, florists, etc.

FEATURED

A LA CARTE BREAKS

A snack uplifts the soul whether it be savory, salty or sweet.

muffins

blueberry, carrot bran, chocolate chip, coconut

46.00 Per Dozen

chocolate croissants

46.00 Per Dozen

danish pastries

46.00 Per Dozen

bagels

plain, cinnamon-raisin, everything

cream cheese

48.00 Per Dozen

mini donuts

46.00 Per Dozen

butter or red bean mochi

46.00 Per Dozen

french macaroons

our pastry chef will provide an assortment of various of french macaroons

50.00 Per Dozen

Cheesecake brownies

46.00 Per Dozen

village cookies

white chocolate macadamia nut, peanut butter, oatmeal & raisin, chocolate

46.00 Per Dozen

homemade energy bars

46.00 Per Dozen

Dole fruit bars

coconut, mango or pineapple

60.00 Per Dozen

hawaiian trail mix

tropical fruit, macadamia nuts, sesame crackers, assorted nuts

5.00 Per Person

salted mixed nuts

4.00 Per Person

finger sandwiches

salmon mousse & cucumber, egg salad, black forest ham & cheese, chicken

60.00 Per Dozen

pop chips

original, salt & pepper, cheddar

48.00 Per Dozen

kettle chips

(individual bags)

36.00 Per Dozen

novelty ice cream

ice cream sandwiches

drumsticks

popsicles

40.00 Per Dozen

FEATURED

A LA CARTE BEVERAGES

Refresh with a variety of cold and hot beverages.

[hawaiian blend coffee](#)

85.00 Per Gallon

[hawaiian blend decaffeinated coffee](#)

85.00 Per Gallon

[harney & sons tea](#)

english breakfast

(chinese keemum black tea)

japanese sencha (nourishing green tea)

decaffeinated (rich black tea)

earl gray (black tea, bergamot)

egyptian chamomile (caffeine-free herbal)

[Lemonade or hawaiian POG](#)

80.00 Per Gallon

[Juice](#)

orange, guava, pineapple, apple, cranberry, grapefruit & tomato

80.00 Per Gallon

[plantation iced tea](#)

pineapple juice & iced tea

85.00 Per Gallon

[Mango Iced Tea](#)

unsweetened

85.00 Per Gallon

[hawaiian springs bottle water](#)

5.00 Each

[soft drinks](#)

coke, diet coke, sprite, caffeine free diet coke

5.00 Each

[wailua soda](#)

root beer, pineapple, mango and lilikoi

6.00 Each

[aloha maid juices](#)

passion orange, guava, iced tea

5.00 Each

[red bull](#)

regular and sugar free

5.00 Each

[milk](#)

whole, skim, chocolate

5.00 Each

FEATURED

A LA CARTE LIQUOR/BEER/WINE

Host drinks for your guests from the basic to the extravagant.

Premium Brands

johnnie walker red, stolichnaya, crown royal, tanqueray 10 gin, maker's mark
9.50 Each

call brands

canadian club, dewar's white label, skyy vodka, tanqueray gin, jack daniels,
9.00 Each

Wine by the Glass

canyon road chardonnay, cabernet sauvignon, merlot & sauvignon blanc
8.00 Each

imported & craft beer

heineken, kona longboard lager, kona golden ale, corona
9.00 Each

domestic beer

budweiser, bud light, miller lite, coors light
6.00 Each

cordials

grand marnier, Kahlua, bailey's irish cream, disaronno amaretto, Courvoisier
10.00 Each

mineral water & juices

sparkling mineral water
aloha maid juices and orange juice
6.00 Each

soft drinks & bottle water

coke, diet coke, sprite, ginger ale
hawaiian springs bottle water
5.00 Each

traditional tropical's

blue hawaii, mai tai, tapa punch, skinny colada
10.00 Per Drink

lanikai lemonade

kai lemongrass-ginger shochu, tyku citrus liquor,
sweet and sour, kiwi puree
11.00 Per Drink

tropical tincture

sake pina colada
ty ku coconut sake, lime & hawaiian pineapple juices, soda, mint
11.00 Per Drink

champagne punch

140.00 Per Gallon

mai tai punch

140.00 Per Gallon

Gekkeikan

6 oz. bottle
6.00 Each

iichiko shochu

750 ml bottle
105.00 Per Bottle

requires 30 day notice

Satsuma Shiranami Shochu

750 ml bottle
90.00 Per Bottle

FEATURED

HOSPITALITY SUITES

Breakfast, Lunch, Reception and Snack selections.

CONTINENTAL BREAKFAST

Choice of One (1) Juice: Orange, Pineapple, Guava and POG Baker's Basket and Assorted Hot Tea

32.00 Per Person

"Aloha" Hospitality

(1 serving serves 15 guests) Sliced Fresh Fruit & Berries Melons, Grapes, Feta Cheese Presentation Lavosh, Crackers, Sliced Baguette, Dried Fruits & Nut

500.00 Per Serving

"Diamond Head" Hospitality

(1 serving serves 15 guests) Sliced Fresh Fruit & Berries Melons, Grapes, Feta Glaze Spreads & Breads Edamame Hummus, Eggplant Tapenade, Tomato Focaccia, Mortadella, Olives, Cornichons, Dijon Mustard, Sliced Baguette, Crackers Sriracha Chives, Grated Egg Whites & Yolks, Crostini, Wheat & Rye Toast

750.00 Per Serving

"Mahalo" Hospitality

(1 serving serves 15 guests) Sliced Fresh Fruit & Berries Melons, Grapes, Feta Rice Paper Wrap with Sweet Thai Chili sauce Teriyaki Meatballs Pot Sticker (per 3 dozen)

750.00 Per Serving

"Ewa" Hospitality

(1 serving serves 15 guests) Vegetable Crudités Ranch & Blue Cheese Dressing Cucumber, Turkey & Provolone Tortilla and Potato Chips Pineapple salsa and Macadamia Nut, Oatmeal & Raisin and Shortbread

500.00 Per Serving

COLD BUFFET LUNCH

Mesclun Green Salad Cherry Tomatoes, Radish, Carrot and Cucumber Sliv & Parsley Cold Cuts Turkey Breast, Ham and Roast Beef Provolone, Cheddar Bread Basket French Rolls, Sliced Wheat and White Bread, Condiments: marmalade Berries

55.00 Per Person

Salted Mix Nuts

(minimum of 40 guests)

140.00 Per 40 Guests

Pretzels, Potato Chips or Tortilla Chips

(serves 30 guests)

90.00 Per 30 Guests

Edamame Hummus, Pita Crisp and Pickled Gingers

(serves 30pp)

60.00 Per Serving

Corn Tortillas & Salsa

(serves 30pp)

70.00 Per Serving

Salsa Dip

(serves 30pp - 32 oz)

35.00 Per Serving

Guacamole

(serves 30pp - 32 oz)

35.00 Per Serving

FEATURED

KOSHER/ETHNIC

Indian Buffet dinner A

green salad, papaya seed dressing

tomato cucumber salad

pickles

raita

HOT SELECTIONS

shahi murg

chicken in rich gravy

crispy fried onions

lamb khorma

lamb in creamy yogurt & cashew nut sauce

fresh cilantro and mint

aloo baingan

potatoes and eggplant

indian spices and herbs

gujarti dal

gujarati style moong dal lentils

jiggery, dates & garam masala

basmati rice

naan bread & papadams

DESSERTS

gulab jamun

(milk donut in rose scented syrup)

local & seasonal fruits

kheer (rice pudding, coconut milk & nuts)

68.00 Per Person

indian buffet menu B

maligatawny soup

kachumbar salad

tomatoes, red onions, cucumbers, cilantro, green chilies & chat masala

marinated & roasted cauliflower salad

raita

HOT SELECTIONS

chicken vindaloo

slow cooked chicken in indian curry

navrattan khorma

9 vegetables simmered in cream gravy

sag paneer

creamed spinach, savory garlic sauce

amristari macchi

white fish lightly marinated and fried

pickled red onions & masala

jeera mattar pulav

(basmati rice, toasted cumin seeds)

naan bread & papadams

DESSERTS

nariyal burfi (cardamom coconut fudge confection)

rose scented cheesecake squares

fruit tartlets

mango-yoghurt trifle

[72.00 Per Person](#)

FEATURED

HOLIDAY

Hawaii's Best harvested locally lunch and dinner for our Kama'aina.

Hawaiian Blend Coffee, Decaffeinated Coffee and Assorted Teas accompany each meal.

Hawaii's Best Lunch I

portuguese bean soup

roasted island mahi mahi fillet, pesto sauce
green beans, petit roasted potato hash

pineapple cheesecake, berry compote
vanilla anglaise sauce

[37.00 Per Person](#)

Hawaii's Best Lunch II

Asian salad

napa cabbage, edamame, bean sprouts
wasabi ponzu sauce

hoisin shoyu grilled sirloin
vegetable stir fry
lemongrass jasmine rice

passion fruit mousse cake, guava coulis
[39.00 Per Person](#)

hawaii's best lunch III

fruit salad, local honey drizzle

macadamia nut crusted chicken
mashed potatoes, seasonal vegetables

carrot cake, cream cheese frosting
[37.00 Per Person](#)

Hawaii's Best dinner I

roasted pear, blue cheese & honey toasted walnut salad
romaine, radicchio, frisee & endive
dijon mustard vinaigrette

spinach & oyster mushroom mousse stuffed chicken roulade
tarragon & sundried tomato sauce
buttermilk potato puree
sautéed haricot verts & carrots

citrus pineapple cheesecake & honey compote
[59.00 Per Person](#)

Hawaii's Best dinner II

creamy hamakua mushroom soup charred new york strip steak green pepper
& vegetables red velvet cake, macerated berries
[63.00 Per Person](#)

Hawaii's best dinner III

baby romaine & tomato salad white anchovy & olive crostini garlic parmesan
puree, island asparagus chocolate cake, raspberry coulis, berry compote
[65.00 Per Person](#)

Hawaii's Best Lunch IV

vegetable soup

pan seared, citrus parsley crusted island mahi mahi
edamame & corn succotash, cauliflower
basil potato puree

mango cream roulade
lilikoi coulis, citrus pineapple

37.00 Per Person

Hawaii's Best lunch menu V

island greens salad, papaya seed dressing lehua honey bbq chicken sauté
butter crunch bar caramel sauce, whipped chocolate cream

37.00 Per Person

Hawaii's Best Lunch buffet I

roasted kabocha squash soup

chopped romaine, watercress, radish, carrot slivers, hearts of palm, moloka
cream maui onion vinaigrette

chinese chicken salad
won bok cabbage, edamame, celery, peppers,
crispy won ton, sesame ginger vinaigrette

vegetable fried rice

HOT SELECTIONS

teriyaki chicken, stir fried peppers & mushrooms

grilled island fish
warm sesame ginger cilantro sauce

DESSERTS

apple and berry crisp
macadamia nut pound cake
coconut tapioca

40.00 Per Person

hawaii's best dinner buffet I

island greens, papaya seed dressing
cauliflower, bacon, radish, quinoa salad
roasted root vegetables, pasta, fennel salad, balsamic vinaigrette
charcuterie salad, white beans, radicchio, fennel, dijon mustard vinaigrette

wheat and sour dough rolls, butter

HOT SELECTIONS

island fish dore
parsley, caper, lemon sauce

grilled top sirloin of beef
sautéed onions, mushrooms & mustard jus

braised chicken thighs
red wine mushroom sauce

basmati rice

DESSERTS

coconut tapioca
apple pie
pineapple cheesecake
guava chiffon cake

63.00 Per Person

Hawaii's Best Lunch Buffet II

portuguese bean soup

hamakua tomato feta salad
watercress, frisee, red wine vinaigrette

tortellini salad
roasted peppers, artichoke, carmelized onions
basil pesto dressing

HOT SELECTIONS

rosemary & thyme roasted whole chicken
roasted vegetable, natural chicken jus

bistecca (charred beef)
roasted crimini mushrooms, sweet onions, herb oil

potato gratin

DESSERTS

guava chiffon cake
haupia squares
butter mochi

43.00 Per Person

Hawaii's best lunch buffet III

pork & seaweed soup chop chae korean chicken lettuce salad, sesame vine
kal-bi grilled chicken sautéed peppers & onions spicy korean pork & mushrc

DESSERTS mango panna cotta rice cakes macadamia nut cream tarts

45.00 Per Person

hawaii's best dinner buffet II

egg drop soup

napa cabbage, snow pea slaw, wonton crisps, ginger vinaigrette
spicy korean noodle salad, kochujang sauce
bay shrimp and asparagus salad, toasted almonds
fish cake salad, red peppers and onions
watercress & sprout namul

WOK PRESENTATIONS

oyster sauce chicken
seafood curry, toasted coconut, cilantro
Mongolian beef, scallions, peppers

vegetable chow mein
steamed white rice

DESSERTS

lemon berry trifle
key lime pie
milk chocolate lilikoi torte
mango panna cotta

62.00 Per Person

Hawaii's Best Dinner buffet III

island mixed greens, papaya seed dressing

dole pineapple & golden raisin slaw, roasted macadamia nuts

lomi lomi salmon, scallions & onions

island and seasonal fruit

chilled roasted hawaiian sweet potatoes

taro bread rolls, butter

HOT SELECTIONS

seared island fish

li-hing mui dusted fruit salsa, papaya & pineapple

huli huli chicken

teriyaki sauce

steamed white & brown rice

CARVING STATION

roast whole suckling pork

hoisin & plum sauces, steamed rice flour buns

fresh cilantro & scallions

DESSERTS

coconut tapioca, macerated mango & pineapple

pineapple cheesecake

guava chiffon cake

69.00 Per Person

carver

250.00