

Ala Carte Break Items

Beverages

Freshly Brewed Starbucks Iced Coffee
with Classic, Vanilla, Caramel Syrup
\$90.00 per Gallon

Freshly Brewed
Hot Chocolate
\$70.00 per Gallon

Mineral Water
\$6.00 Each

Assorted Coca-Cola Brand Soft Drinks
\$5.00 Each

Assorted Freshly Baked Scones
\$40.00 per Dozen

Freshly Baked Flaky Croissants
\$35.00 per Dozen

Smoked Salmon, Pickled Onion, Dill
Cream Cheese & Cappers on Poppy
Seed Roll
\$55.00 per Dozen

Freshly Baked Warm Soft Pretzels
with Melted Cheese & Gourmet
Mustard
\$42.00 per Dozen

Individual 6oz Fruit Flavored Yogurt
with Granola Topping
\$5.50 Each

Chocolate Dipped
Strawberries
\$42.00 per Dozen

Assorted Vanilla, Chocolate, Red
Velvet Cupcakes
\$36.00 per Dozen

Freshly Brewed Starbucks Regular
and Decaffeinated Coffee
\$70.00 per Gallon

Orange, Pineapple, Apple, Guava,
Cranberry, Guava Punch, Guava
Lemonade, or Iced Tea
\$60.00 per Gallon

Guava and Passion Orange
Hawaiian Sun Juices
\$6.00 Each

Cranberry, Apple, and Orange
Bottled Fruit Juices
\$5.00 Each

Snacks
Assorted Bagels with Cream Cheese
\$40.00 per Dozen

Assorted Freshly Baked Danishes
\$35.00 per Dozen

Sandwiches (*Choice of 1*)
Egg & Cheese Bagel
Ham & Cheese Croissant
Egg, Sausage & Cheese English Muffin
\$50.00 per Dozen

Individual Assorted Granola Bars
and Power Bars
\$40.00 per Dozen

Individual Bags of Maui Style Chips
\$5.00 Each

Sweets

Freshly Baked
Lemon Bars
\$42.00 per Dozen

Gourmet Brownies
\$36.00 per Dozen

Assorted Premium Hot Teas
\$70.00 per Gallon

Vitamin Water
\$6.00 Each

Waiialua Soda
\$6.00 Each

Bottled Water
\$5.00 Each

Assorted Muffins
\$35.00 per Dozen

Assorted Fruit Breads
\$30.00 per Dozen

Assorted Dollar Sandwiches
Chicken Salad, Tuna Salad, Smoked
Turkey, Black Forest Ham
\$50.00 per Dozen

Trail Mix and Beef Jerky
\$8.00 Each

Choice of Whole Fresh Fruit
Apples, Bananas, Oranges
\$4.00 Each

Homemade
Rice Crispy Treats
\$40.00 per Dozen

Assorted Freshly
Baked Cookies
\$32.00 per Dozen

*A 21% service charge plus 4.712% General Excise tax will be assessed on all catered food and beverage.
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Anytime Breaks

Minimum 20 guests, serviced for 30 minutes

Beverage Only

Freshly Brewed Starbucks Regular, Decaffeinated, and Iced Coffee,
Classic, Vanilla, Caramel Syrup
Selection of Premium Hot Teas, Assorted Coca-Cola Brand Soda
\$15.00

Cookie Break

Chocolate Chip, Oatmeal-Raisin, Peanut Butter, Macadamia Nut Cookies and Gourmet Chocolate Brownies
Soy and Regular Milk, Freshly Brewed Starbucks Regular and Decaffeinated Coffee,
Selection of Premium Hot Teas
\$18.00

Da Kine

Maui Style Potato Chips, Arare Mix, Wasabi Peas, Macadamia Nuts, Li Hing Mui Dusted Pineapples
Starbucks Freshly Brewed Regular and Decaffeinated Coffee,
Selection of Premium Hot Teas, Homemade Guava Punch
\$20.00

Waikiki Sunrise

Assorted Granola Bars, Lemon Bars
Blueberry, Banana, Bran Muffins
Selection of Assorted Whole Fresh Fruit
Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Premium Hot Teas, Spa Water
\$20.00

Farm to Table

Assorted Farm Fresh Local Crudit , 'Veggie' Chips and Dip, Grilled Vegetable Sliders
V-8 Juice, Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas
\$22.00

Spa

Individual Yogurt, Fresh Sliced Seasonal Fruit, Assorted Mini House Baked Muffins, Assorted Granola Bars
Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Spa Water
\$22.00

Antioxidant

Raspberry Yogurt Parfait, Cranberry Scones, Blueberry Muffins
Acai Shooters, Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas
\$24.00

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Anytime Breaks

Minimum 20 guests, serviced for 30 minutes

MAC Signature Desserts

Waialua Chocolate Kona Coffee Flan, Ooey Goey Macadamia Nut Brownies,
Portuguese Bread Pudding with Maple Bourbon Glaze
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Premium Hot Teas
\$24.00

Ballpark

Freshly Baked Hot Pretzels with Assorted Gourmet Mustards,
Chips with Queso, Corn Dogs, Kettle Corn
Old Fashion Lemonade, Root Beer
Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas
\$25.00

Taste of the Southwest

Tri-Color Tortilla Chips with Homemade Island Salsa and Guacamole, Taquitos, Churros
Prickly Pear Tea, Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas
\$25.00

Heart Healthy

Whole Apples and Bananas, Low Fat Yogurt,
Local Homemade Granola, Toasted Almonds, Chia Seeds, Flax Seeds, Fruit Skewers with Yogurt Dipping Sauce
Assorted Healthy Juices, Freshly Brewed Regular and Decaffeinated Coffee, Selection of Premium Hot Teas
\$25.00

Rejuvenate Energy Booster

Sea Salt Edamame (Soy Beans), Assorted Dried Fruits and Nuts, Power Bars
Acai Shooters, Individual Assorted Smoothies
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Premium Hot Teas
\$26.00

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Conference Package

Includes Room Rental, Notepads, Pens, Podium and Microphone

Minimum 30 guests

Continental Breakfast

Sliced Seasonal Fruit

Freshly Baked Croissants, Local Flavored Danishes, Muffins

Served with Honey, Butter, Island Preserves

Orange Juice, Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas

Break Selection

(Choice of 1)

- Assorted Granola Bars and Power Bars
- Individual Assorted Yogurt with Homemade Granola
- Assorted Tropical Fruit and Berries with Yogurt Dip

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas

Lunch Buffet

Includes Freshly Baked Rolls and Butter

Choice of Assorted Mixed Green Salad or Potato Mac Salad

Entrée Selection

(Choice of 1)

- Assorted Pre-Made Premium Wraps. Served with Individual Bags of Maui Potato Chips
- Assorted Pre-Made Deli Sandwiches. Served with Individual Bags of Maui Potato Chips
- Teriyaki Beef or Chicken, Green Onions, Steamed White Rice, Fresh Local Vegetables
 - Vegetable Lasagna with Garlic Toast

Chef Choice Dessert

Beverages

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Iced Tea

Break Selection

(Choice of 1)

- Assorted Freshly Baked Cookies. Served with Soy Milk and Regular Milk
 - Homemade Rice Crispy Treats and Gourmet Brownies
- Chef Selection of Farmers Market Vegetable Crudités. Served with Hummus and Ranch Dip

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Iced Tea

\$75.00

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Delegate Package

Includes Parking, Room Rental, Notepads, Pens, Podium and Microphone

Minimum 30 guests

Continental Breakfast

Sliced Seasonal Fruit

Freshly Baked Croissants, Local Flavored Danishes, Muffins

Served with Honey, Butter, Island Preserves

Orange Juice, Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas

Break Selection

(Choice of 1)

- Assorted Granola Bars and Power Bars
- Individual Assorted Yogurt with Homemade Granola
- Assorted Tropical Fruit and Berries with Yogurt Dip

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas

Lunch Buffet

Includes Freshly Baked Rolls and Butter

Choice of Assorted Mixed Green Salad or Potato Mac Salad

Entrée Selection

(Choice of 1)

- Soup Du Jour, Individual Bags of Maui Style Potato Chips, Selection of Pre-Made Wraps
 - Sesame Chicken, Sake Lemon Soy Sauce, Steamed White Rice
 - Soy Lacquered Hawaiian Short Ribs, Mashed Potatoes
- Kalua Pork Served with Steamed White Rice and Lomi Lomi Salmon
 - Vegetable Lasagna with Garlic Toast

Chef Choice Dessert

Beverages

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Iced Tea

Break Selection

(Choice of 1)

- Assorted Freshly Baked Cookies. Served with Soy Milk and Regular Milk
 - Homemade Rice Crispy Treats and Freshly Baked Brownies
- Chef Selection of Farmers Market Vegetable Crudités. Served with Hummus and Ranch Dip

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Iced Tea

\$95.00

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Breakfast Buffet

Minimum 25 guests

Continental Breakfast Buffet

Local Seasonal Fruit, Freshly Baked Croissants, Local Flavored Danishes, Muffins

Served with Local Honey, Sweet Butter, Island Preserves

Choice of Guava, Orange, or Pineapple Juice

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas

\$23.00

Breakfast Buffet

Freshly Baked Croissants, Local Flavored Danishes, Muffins

Served with Local Honey, Sweet Butter, Island Preserves

Crisp Smoked Applewood Bacon, Grilled Portuguese Sausage, Scrambled Eggs

Country Style Breakfast Potatoes with Caramelized Pepper and Maui Onions

Choice of Guava, Orange, or Pineapple Juice

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas

\$31.00

Japanese Breakfast Buffet

Assorted Freshly Baked Breakfast Breads

Tropical Seasonal Fruits

Island Mixed Greens with Miso Dressing

Choice of Miso Soup or Congee

Choice of Poached, Hard Boiled, or Scrambled Eggs

Broiled Misoyaki Salmon, Applewood Bacon, Steamed Jasmine Rice, Nori, Natto

Choice of Guava, Orange, or Pineapple Juice

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas

\$35.00

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Breakfast Buffet Enhancements

Individual Boxed Cold Cereal

Served with Milk

\$5.00 per guest

Toast Station

Wheat Bread, White Bread, Rye Bread, Sourdough English Muffin, Bagels
Served with Local Honey, Sweet Butter, Island Preserves, Cream Cheese, Peanut Butter

\$6.00 per guest

Mini Red Velvet Pancakes

Maple Bourbon Glaze, Coconut Syrup

\$8.00 per guest

Hawaiian Sweet Bread French Toast

Tahitian Vanilla Sauce

\$8.00 per guest

Eggs Benedict

Toasted English Muffin, Poached Egg, Canadian Bacon, Hollandaise Sauce

\$9.00 per guest

Hawaiian Style Omelet Station

Fresh Island Egg Omelet, Local Peppers, Maui Onions, Hauula Tomatoes, Hamakua Mushrooms, Spinach,
Portuguese Sausage, Kalua Pork, Applewood Bacon, White Cheddar
(Includes Chef Attendant)

\$20.00 per guest

Additional Beverages

Orange, Pineapple, Apple, Guava, Cranberry, Guava Punch, Guava Lemonade, or Iced Tea

\$60.00 per Gallon

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Plated Breakfast

All Plated Breakfast Includes Freshly Brewed Starbucks Regular and Decaffeinated Coffee,
Selection of Premium Hot Teas
Choice of Guava, Orange, or Pineapple Juice

Hawaiian Sweet Bread French Toast

Served with Guava and Coconut Syrup, Whipped Butter
\$18.00

Big Island Frittata

Local Goat Cheese, Caramelized Maui Onions, Hamakua Tomato
Mushrooms, Green Onions, County Style Potatoes
\$23.00

Farm Fresh Scrambled Eggs

Crisp Applewood Bacon, Link Sausage, Country Style Potatoes with
Caramelized Maui Onions, Peppers, Hamakua Tomatoes
\$24.00

Kalua Pork Eggs Benedict

Toasted English Muffin, Smoked Hollandaise Sauce, Country Style Potatoes
\$27.00

Slow Cooked Corned Beef Hash and Eggs

Served with Country Style Potatoes
\$28.00

Kalbi Steak and Eggs

Served with Steamed White Rice, Broiled Island Tomatoes
\$30.00

New York Steak and Eggs

Served with Country Style Potatoes, Broiled Island Tomatoes
\$32.00

Broiled Salmon Misoyaki

**minimum 10 guests*
Grilled Asparagus, Scrambled Eggs, Steamed White Rice, Miso Soup
\$32.00

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Deli Lunch Buffet

Minimum 25 guests

Starters

(Choice of 3)

- Soup Du Jour with Crackers
- Nalo Mixed Greens, Tomatoes, Cucumbers, Red Onions, Black Olives, Garlic Croutons, Assorted Dressings
 - Caesar Salad with Nalo Romaine Hearts, Tomatoes, Garlic Croutons, Shaved Parmesan Reggiano, Homemade Caesar Dressing
 - Tofu Spinach Salad, Sliced Red Onions, Sliced Red Bell Peppers, Sweet Chili Dressing
 - Island Mac Potato Salad
 - Tri-Color Pasta with Julienne Vegetables, Salami, Parmesan Cheese, Balsamic Vinaigrette
 - Fresh Sliced Seasonal Fruits

Build Your Own Sandwich Selections

(Choice of 3)

- Thinly Sliced Roast Beef
 - Italian Salami
 - Sliced Turkey Breast
- Grilled Chimichurri Island Vegetables
 - Tuna Salad

Served with an Assortment of Freshly Baked Deli Rolls, Assorted Cheeses, Lettuce, Sliced Tomatoes, Sliced Red Onions, Pickles, Mustard, Mayonnaise

Dessert

Chef Selection of Freshly Baked Dessert

Beverages

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Iced Tea

\$30.00

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Gourmet Wrap Lunch Buffet

Minimum 25 guests

Starters

(Choice of 3)

- Soup Du Jour with Crackers
- Nalo Mixed Greens, Tomatoes, Cucumbers, Red Onions, Black Olives, Garlic Croutons, Assorted Dressings
 - Caesar Salad with Nalo Romaine Hearts, Tomatoes, Garlic Croutons, Shaved Parmesan Reggiano, Homemade Caesar Dressing
 - Tofu Spinach Salad, Sliced Red Onions, Sliced Red Bell Peppers, Sweet Chili Dressing
 - Island Mac Potato Salad
 - Tri-Color Pasta with Julienne Vegetables, Salami, Parmesan Cheese, Balsamic Vinaigrette
 - Fresh Sliced Seasonal Fruits

Pre-Made Gourmet Wraps

Roast Sirloin and Horseradish Wrap with Lettuce, Tomatoes, Horseradish Cream
 Grilled Chicken Caesar Wrap with Romaine Lettuce, Parmesan Cheese, Homemade Caesar Dressing
 Roasted Vegetable Wrap with Local Roasted Vegetables, Balsamic Splash, Sundried Tomato Relish

Dessert

Chef Selection of Freshly Baked Dessert

Beverages

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Iced Tea

\$32.00

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Lunch Buffet

Served with Freshly Baked Rolls, Butter, Sautéed Island Vegetables

Minimum 25 guests

Starters

(Choice of 3)

- Mixed Nalo Farm Green Salad with Pickled Maui Onions, Assorted Julienne Vegetables, Feta Cheese, Homemade Papaya-Mango Vinaigrette
- Tofu Spinach Salad, Sliced Red Onions, Sliced Red Bell Peppers, Sweet Chili Dressing
 - Island Mac Potato Salad
- Tri-Color Pasta with Julienne Vegetables, Salami, Parmesan Cheese, Balsamic Vinaigrette, Salami, Parmesan Cheese, Balsamic Vinaigrette
 - Somen Salad
 - Fresh Sliced Seasonal Fruits

Entrees

(Choice of 2)

- Huli Huli Chicken
 - Sesame Chicken with Sake-Lemon Soy Dressing
 - Hawaiian Short Ribs
- Steamed Catch of the Day with Ginger, Scallion, Lemongrass Essence
 - Kalua Pork with Cabbage
- Braised Vegetable Au Gratin, Coconut Curry, Fried Shallots, Basil, Candied Macadamia Nuts

Starches

(Choice of 1)

- Island Style Fried Rice
- Steamed White Rice
- Garlic Mashed Potatoes
- Roasted New Potatoes
- Local Corn on the Cobb with Kabayaki Truffle Butter

Dessert

Chef Selection of Freshly Baked Dessert

Beverages

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Iced Tea

\$35.00

Additional Entrée

\$5.00 per guest

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Boxed Lunch

Boxed Lunch Includes (1) Sandwich Selection, Pasta Salad, Whole Fruit, Cookie, and Bottled Water

Sandwich Selection

(Pre-Select, Choice of 3)

- Coconut Curry Grilled Chicken, Pita Bread, Pea Shoot Salad with Raisins
- Roast Beef, Caramelized Maui Onion Jam, Creamed Horseradish, Nalo Greens
 - Roasted Smoked Turkey, Swiss Cheese, Cranberry Aioli, Nalo Greens
- California Chicken Club, Applewood Bacon, Local Island Tomatoes, Lettuce
- Grilled Chimichurri Island Vegetables, Caramelized Maui Onion Jam, Avocado Corn Relish

\$27.00

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Plated Lunch – Salads

Includes Freshly Baked Rolls and Butter; Choice of (1) Dessert
Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Iced Tea

(Choice of 2)

Grilled Chicken Caesar Salad

Hearts of Romaine, Grape Tomatoes, White Spanish Olives, Freshly Baked Crouton Crostini,
Shaved Parmesan Reggiano, Homemade Caesar Dressing

\$24.00

Add Grilled Shrimp \$4.00

Add Blackened Ahi \$6.00

Chicken Cobb Salad

Chopped Salad, Crispy Applewood Bacon, Tomatoes, Boiled Egg, Avocado, Blue Cheese Crumbles

\$24.00

Coconut Tamed Chicken Asian Salad

Spicy Nalo Greens, Spiced Candied Macadamia Nuts, Mushrooms, Mandarin Oranges, Almonds, Cilantro,
Wasabi Sesame Shoyu Vinaigrette

\$24.00

Shaken Beef Thai Salad

Grilled Beef, Cucumbers, Cilantro, Maui Onions, Carrots, Lime Chili Vinaigrette, Topped with Roasted Peanuts

\$26.00

Ahi Nicoise Salad

Mini Green Beans, Asparagus, Kalamata Olives, Sliced Boiled Egg, Purple Peruvian Potatoes,
Watermelon Radish, Wasabi Yuzu Vinaigrette

\$28.00

Shrimp and Crab Louis Salad

Chopped Salad, Chopped Bacon, Avocado, Papaya, Tomatoes, Boiled Egg, Asparagus with Remoulade

\$30.00

Dessert Selection

(Choice of 1)

- Guava Chiffon Cake with Lilikoi Coulis
- Chocolate Decadence Cake with Vanilla Sauce
 - Grilled Pineapple Cobbler
 - Chocolate Haupia Cream Pie

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3 Course Plated Lunch – Sandwiches

Includes Freshly Baked Rolls and Butter; Choice of (1) Salad and (1) Dessert
Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Iced Tea

(Choice of 2)

California Chicken Club

Applewood Bacon, Lettuce, Tomato, Fries
\$28.00

Island Reuben

House Cured Corned Beef, Kalua Pulled Pork, Thai Mustard, Swiss Cheese, Korean Dressing, Kimchee Sauerkraut, Fries
\$31.00

Fish Tacos

Grilled Mahi Mahi, Flour Tortilla, Island Slaw, Salsa, Homemade Dressing, Fries
\$32.00

Fresh Catch of the Day

Island Slaw, Roasted Pepper Coulis, Avocado Corn Salsa, Fries
\$34.00

Lobster BLT

Toasted Sourdough, Lettuce, Tomato, Applewood Bacon, Wasabi Aioli, Fries
\$37.00

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3 Course Plated Lunch – Entrees

Includes Freshly Baked Rolls and Butter; Choice of (1) Salad and (1) Dessert
Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Iced Tea

(Choice of 2)

Spaghetti and Meat Balls

Garlic Toast
\$28.00

Loco Moco

Fried Eggs, Ali'i Mushroom House Demi, Certified Angus Beef Patty, Steamed Jasmine Rice
\$31.00

Poached Ginger Chicken

Cilantro Ginger Chili Shoyu, Coconut Basmati Rice
\$34.00

Marsala Chicken

Wild Mushrooms, Roasted Potatoes, Farm Fresh Vegetables
\$34.00

Huli Huli Half Chicken

Steamed Jasmine Rice, Farm Fresh Vegetables
\$34.00

Jalapeno Guava Glazed Pork Tenderloin

Jalapeno Guava Glazed Pork Tenderloin, Maui Onion Roasted Pepper Grilled Polenta, Island Corn Salsa Verde
\$35.00

Kalbi Steak

Fried Eggs, Steamed White Rice, Kimchee, Pickled Cucumbers
\$35.00

North Shore Garlic Shrimp

Vietnamese Garlic Chow Fun Noodles, Snap Peas, Ali'i Mushrooms, Parmesan Reggiano
\$36.00

Flat Iron Steak

Island Style Chimichurri Sauce, Island Style Fried Rice,
Grilled Eggplant, Tomatoes, Zucchini, Caramelized Maui Onion
\$36.00

Coconut Curry

Braised Vegetable Au Gratin, Coconut Curry, Fried Shallots, Basil, Candied Macadamia Nuts
\$28.00

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3 Course Plated Lunch – Options

Salad Selection

(Choice of 1)

- Caesar Salad with Nalo Romaine Hearts, Tomatoes, Garlic Croutons, Shaved Parmesan Reggiano, Homemade Caser Dressing
- Tofu Spinach Salad, Sliced Red Onions, Sliced Red Bell Peppers, Sweet Chili Dressing
- Nalo Mixed Greens, Tomatoes, Cucumbers, Red Onions, Black Olives, Garlic Croutons, Assorted Dressings
 - Tri-Color Pasta with Julienne Vegetables, Salami, Parmesan Cheese, Balsamic Vinaigrette
 - Island Mac Potato Salad

Dessert Selection

(Choice of 1)

- Guava Chiffon Cake with Lilikoi Coulis
 - Chocolate Cake with Vanilla Sauce
 - Grilled Pineapple Cobbler
 - Chocolate Haupia Cream Pie

Upgraded Dessert

(Choice of 1)

- Chocolate Bomb, Kona Coffee Peanut Butter Crème Anglaise, Salted Peanut Butter Brittle
Additional \$4.00 per guest
- Grilled Pineapple Cobbler Ala Mode
Additional \$2.00 per guest

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Dinner Buffet

Served with Freshly Baked Rolls and Butter, Sautéed Vegetables

Minimum 25 guests

Starters

(Choice of 5)

- Nalo Island Greens, Candied Spiced Walnuts, Pickled Onions, Watermelon Radish, Crumbled Bleu Cheese, Champagne Shallot Honey Vinaigrette
- Pan-Asian Salad, Napa Cabbage, Nalo Spicy Green, Cherry Tomatoes, Mandarin Oranges, Fried Wontons, Almonds, Candies Walnuts, Sesame Pan-Asian Vinaigrette
- Tri-Color Pasta with Julienne Vegetables, Salami, Parmesan Cheese, Balsamic Vinaigrette
 - Tofu Spinach Salad, Sliced Red Onions, Sliced Red Bell Peppers, Sweet Chili Dressing
 - Tomato and Mozzarella Cheese Platter, Basil Vinaigrette
 - Marinated Mushroom Salad
 - Artichoke Salad, Black Olives, Oregano Vinaigrette
 - Island Mac Potato Salad
 - Fresh Sliced Fruit

Entrees

(Choice of 2)

- Steamed Catch of the Day, Ginger Scallion Lemongrass Essence
 - Surimi Crab Crusted Salmon, Boursin Sherry Sauce
 - Soy Lacquered Hawaiian Short Ribs
 - Sesame Chicken, Lemon Sake Shoyu Sauce
- Apple Bourbon Stuffed Pork Loin, Maui Onion Jam, Wild Mushroom Demi
- Butternut Squash Ravioli, Brown Butter Cream Sauce, Garlic Toast

Starches

(Choice of 2)

- Steamed White Rice
- Island Style Fried Rice
- Garlic Mashed Potatoes
- Wasabi Potato Au Gratin
- Island Style Fried Noodle

Dessert

Chef's Selection of Dessert

Beverages

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Tea, Iced Tea

\$50.00

Additional Entrée

\$5.00 per guest

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Buffet Enhancements

\$200.00 Chef Carver Fee per Carver

Minimum 25 guests

Chef Carved Stations

Roasted Whole Tom Turkey

Sage Turkey Gravy, Cranberry Sauce, Mustard, Mayonnaise, Sweet Hawaiian Rolls

\$8.00 per guest

Honey Glazed Ham

Pineapple and Cherry Garnish, Ginger Guava Mustard, Mayonnaise, Sweet Hawaiian Rolls

\$8.00 per guest

Herb Hawaiian Salt Crusted Roast Beef

Creamy Horseradish Sauce, Au Jus, Mustard, Mayonnaise, Sweet Hawaiian Rolls,

\$8.00 per guest

Apricot Honey Jalapeno Glazed Roasted Pork Loin

Ginger Cranberry Orange Marmalade, Spicy Mustard, Sweet Hawaiian Rolls

\$8.00 per guest

Smoked Norwegian Salmon

Cream Cheese, Sweet Maui Onions, Capers, Lemon, Assorted Mini Bagels

\$8.00 per guest

Slow Roasted Hawaiian Salt Crusted Prime Rib

Creamy Horseradish, Au Jus, Mustard, Mayonnaise, Sweet Hawaiian Rolls

\$10.00 per guest

Roasted Suckling Whole Pig

**Minimum 100 guests*

Plum Sauce, Cherry-Pineapple Honey Mustard Glaze, Ketchup, Steamed Bao Buns

\$8.00 per guest

Local Style Enhancements

Steamed Lau Lau

\$6.00 per guest

Fresh Ahi Poke

\$5.00 per guest

Assorted Maki and Inari Sushi

\$4.00 per guest

Fresh Poi

\$3.00 per guest

Squid Luau

\$2.00 per guest

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Event Enhancements

Platters

Fresh Farm to Table Crudité Garden

Local Radishes, Baby Carrots, Heirloom Cauliflower, Broccoli, Mushrooms, Cherry Tomatoes, Beets, Jicama, Zucchini, Squash, Hummus Dip, Ranch Dip

Small (Serves 25)	\$75.00 per platter
Medium (Serves 50)	\$150.00 per platter
Large (Serves 100)	\$275.00 per platter

Cascading Artistic Display Assorted Seasonal Fresh Fruit and Berries

Small (Serves 25)	\$125.00 per platter
Medium (Serves 50)	\$195.00 per platter
Large (Serves 100)	\$375.00 per platter

Imported and Domestic Cheese Display

Garnished with Grapes, Strawberries, Local Honey, Candied Spiced Nuts, Dried Fruits, Maui Onion Bacon Jam, Sliced Baguettes, Lavosh, Assorted Gourmet Crackers

Small (Serves 25)	\$125.00 per platter
Medium (Serves 50)	\$225.00 per platter
Large (Serves 100)	\$400.00 per platter

Charcuterie Display

Prosciutto, Toscano, Sopressata, Foie Gras Mousse with Truffles, Whole Grain Mustard, Caperberries, Mixed Gourmet Olives, Dried Gourmet Fruits, Marcona Almonds, House Pickled Onions, Fig Jam, Local Honey, Sliced Baguettes, Assorted Gourmet Crackers

Small (Serves 25)	\$195.00 per platter
Medium (Serves 50)	\$300.00 per platter
Large (Serves 100)	\$500.00 per platter

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3 Course Plated Dinner

Includes Freshly Baked Rolls and Butter; Choice of (1) Salad and (1) Dessert
Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Iced Tea

(Choice of 2)

Sweet Local Corn Bread Tower

Assorted Vegetables, Braised Nalo Greens, Spiced Candied Macadamia Nuts,
Apple sherry, Aged Balsamic Vinegar
\$32.00

Chicken Pesto with Island Basil

Bowtie Pasta, Mushrooms, Garlic Bread
\$35.00

Sesame Chicken

Lemon Sake Shoyu Dipping Sauce, Steamed White Rice
\$39.00

Macadamia Nut Crusted Mahi Mahi

Shrimp Scampi, Ginger Carrot Coconut Beurre Blanc, Cilantro Rice, Nalo Braised Greens
\$42.00

Furikake Crusted Catch of the Day

Thai Mustard Lemongrass Beurre Blanc, Steamed White Rice
\$45.00

Mixed Seafood Grill

Bacon Encircled Fresh Catch Mix of Fish, Lobster, Scallops, with Seafood Croquette, Island Vegetables
\$48.00

Grilled Pork Chop

Mongolian Glaze, Thai Mustard Sauce, Crème Fraiche Mashed Potatoes, Pickled Cabbage
\$48.00

Pan Seared Pork Chop

Cous Cous Kahuku Corncake, Port Wine Juslie, Sautéed Baby Vegetables
\$48.00

Slow Roasted Herb Crusted New York Steak

Bordelaise Sauce, Truffle Garlic Mashed Potatoes
\$49.00

Guava Glazed Lamb Chop

Okinawan Mashed Sweet Potato, Sautéed Baby Vegetables
\$50.00

Filet Mignon and Jumbo Shrimp Scampi

Filet Mignon with Béarnaise Sauce, Jumbo Shrimp Scampi, Local Asparagus, Roasted Fingerling Potatoes
\$52.00

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Plated Dinner – Options

Salad

(Choice of 1)

- Kale and Roasted Beet Salad, Truffled Gold and Red Beets, Hauula Tomatoes, Pineapples, Macadamia Nuts, Naked Cow Goat Cheese, Balsamic Maui Onion Dressing
 - Nalo Wild Greens, Fanned Apples, Bleu Cheese Crumbles, Pickled Maui Onions, Candied Spiced Walnuts, Honey Ginger Shallot Vinaigrette
 - Local Spinach Salad, Brie Encrusted Crostini, Broiled Tomatoes, Maui Onions, Papaya, Sliced Eggs, Mushrooms, Maui Onion Dressing

Dessert

(Choice of 1)

- Chocolate Decadence Cake with Salted Caramel Sauce
- Waiialua Chocolate Kona Coffee Flan with Hawaiian Black Salt and Caramel Drizzle
 - Coconut Ice Cream Topped with Chocolate Covered Macadamia Nuts
 - Lilikoi Cheese Cake, Guava Coulis, Chantilly Cream, Berries
 - Trio of Chef Selected Petit Fours
 - Grilled Pineapple Cobbler

Upgraded Dessert

(Choice of 1)

- Chocolate Bomb, Kona Coffee Peanut Butter Crème Anglaise, Salted Peanut Butter Brittle
Additional \$4.00 per guest
- Grilled Pineapple Cobbler Ala Mode
Additional \$2.00 per guest

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Wedding Buffet

Served with Freshly Baked Rolls and Butter, Sautéed Vegetables

Minimum 25 guests

Starters

(Choice of 5)

- Nalo Mixed Greens, Tomatoes, Cucumbers, Red Onions, Black Olives, Garlic Croutons, Assorted Dressings
 - Tri-Color Pasta Salad with Julienne Vegetables, Salami, Parmesan Cheese, Balsamic Vinaigrette
 - Pan-Asian Salad, Napa Cabbage, Nalo Spicy Green, Cherry Tomatoes, Mandarin Oranges, Fried Wontons, Almonds, Candies Walnuts, Sesame Pan-Asian Vinaigrette
 - Tomato and Mozzarella Cheese Platter, Basil Vinaigrette
 - Tofu Spinach Salad, Sliced Red Onions, Sliced Red Bell Peppers, Sweet Chili Dressing
 - Island Mac Potato Salad
 - Somen Salad
 - Fresh Sliced Seasonal Fruit

Entrée

(Choice of 2)

- Surimi Crab Crusted Salmon, Boursin Sherry Sauce
- Steamed Catch of the Day, Ginger Scallion Lemongrass Essence
 - Sesame Chicken, Sake Lemon Soy Sauce
- Roasted Sirloin of Beef, Mushrooms, Leeks, Port Wine Mushroom Reduction
 - Soy Lacquered Hawaiian Short Ribs
- Butternut Squash Ravioli, Brown Butter Cream Sauce, Garlic Toast
- Jalapeno Guava Glazed Pork Tenderloin, Maui Onion Roasted Pepper Grilled Polenta, Island Corn Salsa Verde

Starches

(Choice of 2)

- Steamed White Rice
- Macadamia Nut Fried Rice
- Garlic Mashed Potatoes
- Crème Fraiche Au Gratin Potatoes
 - Island Style Fried Noodles
- Roasted Fingerling Potatoes

Dessert

(Choice of 1)

- Chef's Selection of Assorted Petit Fours
 - Assorted Vanilla, Chocolate, Red Velvet Cupcakes
- Ice Cream Sundae Station, Brownie Bites, Whipped Cream, Sprinkles, Chocolate Syrup, Cherries
 - Portuguese Bread Pudding, Molokai Sweet Potato, Maple Bourbon Glaze

Beverages

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Iced Tea

\$52.00

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Island Style Pupu Stations

3 Pieces of each item per guest

Minimum 25 guests

Spinach Salad Station

Sliced Red Onions, Mandarin Oranges, Candied Spiced Walnuts,
Fanned Apples, Bacon Bits, Feta Cheese

Local Korean Chicken Skewers

Island Style Poke

Seafood Cucumber Canapé

Island Style Fried Noodles

Kalua Pig Quesadilla

Crab Stuffed Mushrooms with Sherry Boursin Sauce

Dessert

Island Flavored Petit Fours

Guava, Lilikoi, Coconut

Beverages

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Iced Tea

\$40.00

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Rainbow Menu

Plated Dinner

Minimum 15 guests

First Course

Nalo Mixed Greens, Tomatoes, Cucumbers, Red Onions, Garlic Croutons,
Wasabi Drizzle and Honey Mustard Dressing

Second Course

Grilled Shrimp Marinated in Fresh Citrus Lime Sauce
Served with Blanched Snap Peas, Pearl Onions

Third Course

Petit Tenderloin of Beef, Grilled to Perfection
Served with Mashed Potatoes, Asparagus, Carrot Spears

Fourth Course

Coconut and Pineapple Ice Cream with Fresh Fruit

Beverages

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Iced Tea

\$60.00

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Sunset Menu

Plated Dinner

Minimum 15 guests

First Course

Baby Shrimp Served on a Bed of Mesclun Greens, Cherry Tomatoes, Carrots, Cucumbers,
Wasabi Drizzle and Honey Mustard Dressing

Second Course

Surimi Crab Crusted Salmon with Boursin Sherry Cream Sauce
Served with Blanched Snap Peas and Pearl Onions

Third Course

Searched Filet Mignon with Peppercorn Salignac Sauce
Served with Mashed Potatoes, Blanched Snap Peas, Carrot Spears

Fourth Course

Coconut and Pineapple Ice Cream with Fresh Fruit

Beverages

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Iced Tea

\$65.00

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Trade Winds Menu

Plated Dinner
Minimum 15 guests

First Course

Seared Scallops on a Bed of Mesclun Greens, Cherry Tomatoes, Mango Slices, Candied Walnuts, Wasabi Drizzle and Honey Mustard Dressing

Second Course

Petit Lobster Tail with Melted Garlic Butter
Served with Blanched Snap Peas, Pearl Onions

Third Course

Seared Filet Mignon with Peppercorn Salignac Sauce
Served with Mashed Potatoes, Asparagus, Carrot Spears

Fourth Course

Coconut and Pineapple Ice Cream with Fresh Fruit

Beverages

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Iced Tea

\$75.00

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Paradise Menu

Plated Dinner

Minimum 15 guests

Hand Passed Reception Pupus

Tom Yum Soup Shots

Fresh Ahi Poke Served with Crispy Won Ton

First Course

Pan Asian Corn Chowder, Toasted Corn, Cilantro, Lemon Crème Fraiche

Second Course

Kabayaki Charred Hamachi Crudo, Truffle Popcorn Wasabi Shoyu, Island Wakame Slaw

Third Course

Soy Lacquered Hawaiian Short Ribs with Wild Mushrooms
Island Fresh Catch of the Day with White Shoyu Wasabi Glaze, Mango Salsa
Asparagus Risotto with Fried Maui Onions, Smoked Arugula

Fourth Course

Chocolate Decadence, Macadamia Nut Crust, Grand Marnier Chantilly Cream, Berries

Beverages

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Iced Tea

\$95.00

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Island Style Buffet

Served with Freshly Baked Taro Rolls and Butter, Sautéed Vegetables

Minimum 25 guests

Starters

(Choice of 5)

- Nalo Mixed Greens, Tomatoes, Cucumbers, Red Onions, Black Olives, Garlic Croutons, Assorted Dressings
 - Pan-Asian Salad, Napa Cabbage, Nalo Spicy Green, Cherry Tomatoes, Mandarin Oranges, Fried Wontons, Almonds, Candies Walnuts, Sesame Pan-Asian Vinaigrette
 - Tofu Spinach Salad, Sliced Red Onions, Sliced Red Bell Peppers, Sweet Chili Dressing
 - Fruit Jell-O Ambrosia
 - Somen Salad
 - Island Mac Potato Salad
 - Lomi Lomi Salmon
 - Fresh Sliced Fruit

Entrée

(Choice of 2)

- Macadamia Nut Crusted Mahi Mahi
 - Chicken Long Rice
 - Korean Style Chicken
 - Kalua Pork and Cabbage
- Soy Lacquered Hawaiian Short Ribs

Starches

(Choice of 2)

- Steamed White Rice
- Steamed Purple Sweet Potato
 - Garlic Mashed Potatoes
 - Island Style Fried Noodles

Dessert

Lilikoi Cheese Cake, Guava Chiffon Cake, Chocolate Haupia Pie

Beverages

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Premium Hot Teas, Guava Punch

\$52.00

Additional Entrée

\$5.00 per guest

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Hot Hors d' Oeuvres

**Hand Passed Available*

50 pieces per order

Shrimp and Pork Siu Mai,
Hot Mustard Shoyu
\$150.00

Vegetable Spring Rolls,
Sweet Chili Garlic
\$150.00

Kalua Pork Pot Stickers,
Hot Mustard Shoyu
\$150.00

Meatballs with Choice of
Sweet and Sour BBQ Glaze
or Stroganoff
\$150.00

Maui Onion Jam, Port and
Brie in Puff Pastry
\$200.00

Crab Stuffed Button
Mushrooms, Boursin
Roasted Garlic
\$200.00

Pear and Brie Brioche,
Balsamic Reduction
\$200.00

Chicken Satay,
Thai Peanut Sauce
\$200.00

Chicken Quesadillas, White
Cheddar, Cilantro Lime
Crème
\$200.00

Crab and Shrimp Won
Tons, Hot Mustard Shoyu
\$200.00

Mongolian Chicken
Skewers, Lemon Sake
Shoyu
\$200.00

Samosa, Coconut Curry Dip
\$200.00

Mongolian Truffle Kalbi,
Kimchee Pineapple
\$250.00

Tom Yum Shrimp
Soup Shots
\$250.00

Crab Cakes, Kahuku Corn
Relish, Lemon Crème
Fraiche
\$250.00

Coconut Prawns, Big Island
Vanilla Mango Sauce
\$250.00

Beef Teriyaki Skewers
Lemongrass Shoyu
\$250.00

Firecracker Shrimp
Spring Rolls
\$250.00

Beef and Mushroom
Wellington
\$250.00

Crab Rangoon
with Sweet Chili Sauce
\$275.00

Flash Seared Rare Prime
Rib Poke, Wasabi Truffle
Shoyu
\$300.00

Soy Lacquered Short Ribs,
Truffle Mash, Smoked
Arugula, Fried Carrots
\$300.00

Bacon Wrapped
Scallops
\$300.00

Charred Filet Mignon
Skewers, Island Chimichurri
Glaze
\$325.00

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Cold Hors d' Oeuvres

**Hand Passed Available
50 pieces per order*

Crostini, Maui Onion Jam,
Port, Fontina Cheese,
Apricot, Truffle Oil
\$200.00

Grilled Melon Wrapped
Prosciutto, Guava Glaze
\$200.00

Belgium Endive, Boursin,
Candied Walnut, Dried
Apricot, Chives
\$200.00

Seasonal Gourmet
Assorted
Deviled Eggs
\$200.00

Bruschetta, Tomato, Olive
Tapenade, Island Salsa
\$200.00

Grilled Ginger Chicken,
Spinach Won Ton, Pea
Shoots, Yogurt Curry Dill
\$200.00

Ahi Poke, White Shoyu,
Maui Pickled Onions,
Furikake Shrimp Chips
\$250.00

Smoked Salmon Pinwheels,
Pumpnickel Rounds,
Chives, Caviar, Lemon
Crème Fraiche
\$250.00

Kaffir Lime Cocktail Shrimp,
House Cocktail Sauce
\$250.00

Oysters on Half Shell,
Jicama,
Pink Grapefruit Mignonette
\$250.00

Truffle Roasted Island
Beets, Crostini, Naked Cow
Goat Cheese, Aged
Balsamic Reduction
\$250.00

Shrimp Cebiche Shots,
Coconut Milk, Lime Juice
\$250.00

Togarashi Seared Ahi, Miso
Mango Spicy Glaze, Wasabi
Crème Fraiche, Fried Won
Ton
\$300.00

Kabayaki-Charred Hamachi,
Truffle Popcorn Wasabi
Shoyu, Island Wakame
Slaw
\$300.00

Hawaiian Vietnamese Roll,
Tea-Smoked Mongolian
Glaze, Salt & Pepper
Prawns, Nalo Greens,
Hearts of Palm, Macadamia
Nut Praline, Kona Coffee
Caramel Shoyu
\$350.00

Snow Crab Claws,
Cocktail Sauce
\$400.00

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Reception Stations from the Butcher

\$200.00 Chef Carver Fee per Carver

Honey Glazed Ham

(Serves 35-40 guests)

Pineapple and Cherry Garnish, Ginger Guava Mustard, Mayonnaise, Sweet Hawaiian Rolls

\$250.00

Roasted Whole Tom Turkey

(Serves 35-40 guests)

Sage Turkey Gravy, Cranberry Sauce, Mustard, Mayonnaise, Sweet Hawaiian Rolls

\$320.00

Herb Hawaiian Salt Crusted Roast Beef

(Serves 25-30 guests)

Creamy Horseradish Sauce, Au Jus, Mustard, Mayonnaise, Sweet Hawaiian Rolls

\$325.00

Apricot Honey Jalapeno Glazed Roasted Pork Loin

(Serves 40 guests)

Ginger Cranberry Orange Marmalade, Spicy Mustard, Sweet Hawaiian Rolls

\$325.00

Smoked Norwegian Salmon

(Serves 25-30 guests)

Cream Cheese, Sweet Maui Onions, Capers, Lemon, Assorted Mini Bagels

\$335.00

Slow Roasted Hawaiian Salt Crusted Prime Rib

(Serves 25-30 guests)

Creamy Horseradish, Au Jus, Mustard, Mayonnaise, Sweet Hawaiian Rolls

\$495.00

Roasted Suckling Whole Pig

(Serves 100 guests)

Plum Sauce, Cherry-Pineapple Honey Mustard Glaze, Ketchup, Steamed Bao Buns

\$795.00

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