

Beverage Service

KONA BLEND COFFEE

Regular and Decaffeinated (per gallon) 61.00

INTERNATIONAL TEA SELECTIONS

European, Asian, American and Herbal Varieties (per gallon) 61.00

ICED TEA

Unsweetened Classic Iced Tea, Sweetened Tropical or Herbal (per gallon) 50.00

100% FRUIT JUICE

Orange, Grapefruit, Pineapple and Carrot (per gallon) 54.00

ASSORTED JUICES

Fruit Punch, Lemonade, Apple, Cranberry, Tomato, Tropical Blends (per gallon) 50.00

SOFT DRINK SELECTIONS

Canned Soda, Juices, Iced Teas and Bottled Water (each) 3.75

SPECIALTY BEVERAGES

Sparkling Water, Energy/Vitamin Drinks (Gatorade, Vitawater) (each) 4.50

BOTTLED JUICES

Assorted Flavors - Orange, Vegetable, Apple, Cranberry & more (per individual bottle) 4.50

CHILLED GOURMET COFFEE and TEA

Assorted Flavors (each) 4.50

MILK

Whole, 1%, Skim, and Chocolate (per half pint) 2.50

Beverage Service includes appropriate condiments and disposable service ware.

Prices are subject to 22% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Bakery Service

All Bakery Items are Priced Per Dozen, except where noted.

PETITE BREAKFAST BAKERIES

Chef's Assortment of Sweet & Savory Breakfast Bakeries 34.00

ASSORTED FRUIT BREAD

Banana Nut, Mango, Blueberry, Cranberry, Guava and more 32.00

CROISSANTS

Parisian Butter, Macadamia Nut, Chocolate or Cheddar 40.00

BAGELS

Bagels in assorted flavors with Cream Cheese 40.00

Island Mini-Bagel Bites with Cream Cheese 25.00

FRESHLY BAKED MUFFINS

Traditional Sized Muffins 30.00

Petite Muffins 19.00

APPLE RAISIN WALNUT BREAKFAST STRUDEL (loaf, 10 slices per loaf) 33.00

ASSORTED COFFEE CAKES (each, 24 slices per cake) 33.00

KĪLAUEA CHOCOLATE FUDGE BROWNIES 32.00

OVEN FRESH COOKIES 32.00

May include an assortment of the following:

Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate & Mac Nut, Sugar

TROPICAL FRESH FRUIT TARTLETS 40.00

CHEF'S DESSERT MELANGE 38.00

Chef's Presentation of Gourmet Sweet Treats which may include:

Chocolate Mai Tai Bars, Pineapple Crumble, Chocolate Dipped Fruits and more!

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Continental Breakfast Selections

WIKIWIKI CONTINENTAL

Select Tropical Juice

Chef's Favorite Breakfast Bakeries
Sweet Butter
Homemade Island Preserves

Kona Blend Coffee
Decaffeinated Coffee
Array of International Teas

12.50 per person

HONOLULU SUNRISE

Select Tropical Juice

Sliced Fresh Island Fruit

Fruit Yogurt
Granola

Chef's Favorite Breakfast Bakeries
Sweet Butter
Homemade Island Preserves

Kona Blend Coffee
Decaffeinated Coffee
Array of International Teas

18.00 per person

THE INTERCONTINENTAL

Fresh Orange Juice

Fresh Seasonal Pineapple and Berries

Breakfast Strudel

Plain and Flavored Croissants
Sweet Butter
Homemade Island Preserves

Kona Blend Coffee
Decaffeinated Coffee
Array of International Teas

19.00 per person

Prices are subject to 22% service charge and 4.712% state excise tax.
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A la carte Enhancements to your Continental Breakfast (per person, 50 guest minimum)

Fresh Whole Seasonal Fruit	2.00
Seasonal Sliced Domestic and Exotic Fruits	6.00
Assorted Fruit Yogurt	3.25
Fruit Parfait	5.00
Grain Lover's Cereal Bar (includes whole & 1% milk)	5.00
Smoked Salmon and Bagels with condiments	8.50
Charcuterie and Cheeses with Artisan Breads	10.00
Taro Pancakes with Warm Coconut Syrup and Toasted Macadamia Nuts	6.00
Portuguese Sweetbread French Toast <i>Maple & Island Syrup</i>	6.00
Omelette Station	10.00
<i>Live omelette station with Chef to prepare Omelettes to order. Recommend one (1) Chef per 50 - 75 persons; \$100.00 per chef for up to 2 hours.</i>	

Twenty-five person minimum or a \$25.00 set-up fee will be applied.
Continental Breakfast Service includes appropriate condiments and disposable service ware.
China service is available for an additional \$1.50 per person

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Plated Breakfast Selections

CLASSIC AMERICAN

Chilled Orange Juice

Gold Pineapple Wedge

Fruit & Nut Breads and Bagel Bites

Sweet Butter

Cream Cheese

Homemade Island Preserves

Fluffy Scrambled Eggs

Crisp Bacon

Country Style Potatoes

Kona Blend Coffee

Decaffeinated Coffee

Array of International Teas

25.00 per person

LOCAL STYLE

Chilled Passion Orange Guava Juice

Guava Danish Pockets and Lilikoi Muffins

Sweet Butter

Homemade Island Preserves

Ono 'Kine Scrambled Eggs

Spam

Steamed White Rice

Kona Blend Coffee

Decaffeinated Coffee

Array of International Teas

25.00 per person

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MORNING RAINBOW

Select Tropical Juice

Seasonal Fruit Mélange

Petite Apricot Danish and Oven Fresh Muffins

Sweet Butter

Homemade Island Preserves

Portuguese Sweet Bread French Toast, Fresh Berries

Maple and Island Syrups

Chicken Apple Sausage

Kona Blend Coffee

Decaffeinated Coffee

Array of International Teas

27.00 per person

HAWAII REGIONAL

Fresh Pineapple Juice

Papaya Spears, Lime

Mango Macadamia Nut Bread and Pan de Sal Rolls

Manoa Honey Butter

Homemade Island Preserves

Scrambled Eggs, Lomi Tomatoes

Local Style Fried Rice

Portuguese Sausage

Kona Blend Coffee

Decaffeinated Coffee

Array of International Teas

29.50 per person

Ala carte Enhancements to your Plated Breakfasts

Local Style Fried Rice	2.50
Corned Beef Hash	6.00
Teriyaki Breakfast Steak	8.00
Grilled Fresh Catch Medallion	7.00
Taro Patch Pancakes	3.50
Griddled Taro and Sweet Potatoes	3.50

Twenty-Five person minimum or a \$100.00 labor charge will be applied.
Plated Breakfast Service includes appropriate condiments and service ware.

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Chef's Table Breakfast Selections

ALA WAI BUFFET

One Hundred person minimum

Fresh Island Juices
Orange and Tropical Nectar

Sliced Seasonal Fresh Fruits and Berries

Medley of Fresh Baked Breakfast Bakeries
Sweet Butter and Homemade Island Preserves

Scrambled Eggs with Country Cheddar Cheese

Portuguese Sweetbread French Toast, Maple and Island Syrups

Please Select Two Choices:

Crisp Bacon, Pork Link Sausage, Portuguese Sausage, Spam, Chicken Apple Sausage, Chicken Mango Sausage or Garden Patties

Please Select Two Choices:

Country Style Breakfast Potatoes, Tater Tot Potatoes, Steamed Rice or Local Style Fried Rice

Kona Blend Coffee, Decaffeinated Coffee and Array of International Teas

30.00 per person

One hundred person minimum

Buffet Breakfast Service includes appropriate condiments and service ware.

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HAWAII REGIONAL BUFFET

One Hundred person minimum

Fresh Island Juices
Orange and Tropical Nectar

Selection of Domestic and Exotic Fruits and Berries

Assorted Fruit Yogurt

Grain Lover's Cereal Bar with Apple Bananas, Whole & 1% Milk

Medley of Fresh Baked Breakfast Bakeries
Sweet Butter and Homemade Island Preserves

Light and Fluffy Scrambled Eggs

Salmon Cakes, Island Style Aioli

Breakfast "Doria"
Ham, Local Mushrooms, Cheesy Dashi Béchamel

Please Select Two Choices:

Crisp Bacon, Pork Link Sausage, Portuguese Sausage, Spam, Chicken Apple Sausage, Chicken Mango Sausage or Garden Patties

Please Select Two Choices:

Country Style Breakfast Potatoes, Tater Tot Potatoes, Griddled Taro and Sweet Potatoes
Steamed White Rice or Local Style Fried Rice

Kona Blend Coffee, Decaffeinated Coffee and Array of International Teas

38.00 per person

One hundred person minimum

Buffet Breakfast Service includes appropriate condiments and service ware.

Prices are subject to 22% service charge and 4.712% state excise tax.
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Snack Suggestions

DRY SNACKS (per pound)	
Roasted Macadamia Nuts, Plain, or Flavored	36.00
Caramelized Roasted Peanuts	16.00
Maui Style Potato Chips	20.00
Hawaiian Chip Company Sweet Potato and Taro Chips	30.00
Dry Snack Potpourri	18.00
Popcorn - Plain, Buttered, Hurricane or Truffle Parmesan	15.00
Assorted Dips (per quart)	20.00
OVEN FRESH COOKIES (per dozen)	32.00
May include an assortment of the following: Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia Nut and Sugar	
GRANOLA or BREAKFAST BARS (per dozen)	32.00
ENERGY BARS (per dozen)	38.00
May Include Power Bars, Cliff Bars or Tiger Milk Bars	
CHOCOLATE DIPPED TREATS (per dozen)	
Fresh Bananas, Pineapple or Strawberries	38.00
Dried Papaya, Mango and Pineapple	26.00
Assortment of Dried and Fresh Fruit dipped in White & Dark Chocolate	36.00
Macadamia Nut or Sugar Cookies dipped in Milk Chocolate	36.00
FROZEN NOVELTIES (per dozen)	
Assorted Ice Cream Novelties	30.00
Strawberry Fat Free Juice Bars	36.00
Gourmet Ice Cream Bars	48.00
WHOLE FRESH FRUIT (each)	2.00
SEASONAL SLICED DOMESTIC & EXOTIC FRESH FRUIT (per person)	6.00
FRESH VEGETABLE CRUDITE with Select Dipping Sauces (per person)	5.25
DOMESTIC & IMPORTED CHEESES (per person)	6.50
With Crostini, Lavosh and Select Crackers	
ASSORTED PETITE FINGER SANDWICHES (per dozen)	40.00
May include an assortment of the following: Ham, Turkey, Roast Beef, Tuna Salad, Egg Salad and Cucumber Tea	

Includes appropriate condiments and disposable service ware.
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Themed Breaks

One hour maximum service time for all themed breaks

THE HAPPY HAWAIIAN

Trio of Fresh Island Juice Blends and Select Bottled Spring Waters
Chocolate dipped Banana "Pops"
Fresh Pineapple Wedges on a stick
White Chocolate Macadamia Nut Cookies
Maui Style Chips and Dip

18.00 per person

TRADEWINDS

Fresh Island Pineapple Juice and Guava Juice
Upcountry Iced Teas
Papaya Spears with Tahitian Lime
Medley of Exotic Fruits
Haupia Diamonds
Chocolate Dipped Pineapple Wedges

14.00 per person

ASIAN MARKETPLACE

Selection of Gourmet Iced and Hot Teas
Somen and Soba Bar
Manapua Man Selection of Dim Sum

25.00 per person

OLD TIME CANDY STORE

Assorted Sodas to include Flavored Cokes, Root Beers and Cream Sodas
Red Vine Whips, Assorted Mini-Chocolate Bars, Gummy Bears and Honey Roasted Peanuts
Fresh Popped Pop-Corn, Assorted Flavorings
Potato Chips

14.00 per person

HAWAIIAN GOURMET ICE CREAM BAR

Kona Coffee, Macadamia Nut Crunch, Tahitian Vanilla Bean and Honeydew Ice Cream
Molten Chocolate Sauce, Fresh Seasonal Tropical Fruit Topping
Chopped Macadamia Nuts and Fresh Shaved Coconut
Haleakalā Dairy Fresh Whipped Cream
Fresh Strawberry Wedges
Assorted Spring Waters

18.00 per person

Break Service includes appropriate condiments and disposable service ware.

Prices are subject to 22% service charge and 4.712% state excise tax.
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Plated Lunch Selections

Selection of Three Courses

FIRST COURSE

CHILLED TOMATO SOUP 6.50

MAUI ONION SOUP 5.50

KABOCHA PUMKIN SOUP 7.00

CHEF'S SEASONAL SOUP DU JOUR Market Price

FRESH MARKET GREENS 6.50
grape tomato, cucumber, carrot, pineapple cream dressing

MODERN CAESAR SALAD 7.25
heart of romaine, grape tomato, herbed crostini, shaved parmesan

SPINACH SALAD 7.25
baby spinach, red onion, strawberry, candied pecans, herb vinaigrette

"LOMI TOMATO" SALAD 7.75
hamakua springs tomato, maui onions, sea asparagus, negi coulis, katsuo soy vinaigrette

"BLT" SALAD 7.50
heart of romaine, hamakua springs tomato, smoked bacon, house made croutons,
ranch dressing

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ENTREE COURSE

CHILLED SALT AND PEPPER GRILLED SALMON farro, edamame, tomato, watercress, soy vinaigrette yuzu dill aioli	21.00
CHILLED ASIAN STYLE BEEF SALAD grilled beef, mesclun greens, green papaya, mint, thai basil, peanuts thai vinaigrette	22.00
LOCAL "PLATE LUNCH" miso marinated chicken roulade, teriyaki beef, calrose rice, stir fried vegetables	25.00
BARBEQUE CHICKEN papaya bbq chicken, savory bread pudding, roasted vegetables	23.00
"DYNAMITE" CRUSTED FRESH ISLAND CATCH roasted red potatoes, "Asian" succotash	29.00
PAN ROASTED SALMON FILLET fingerling potatoes, zucchini, tomato bacon vinaigrette	28.00
BRAISED BEEF SHORT RIB "POT ROAST" garlic mashed potatoes, root vegetables	30.00

DESSERT

QUEEN EMMA CHIFFON CAKE fresh fruit	7.50
TIRAMISU painted caramel, berries	8.50
COCONUT TAPIOCA melon, strawberry, lilikoi sauce	7.00
CHOCOLATE DOBASH CAKE strawberry	7.50
PINEAPPLE BREAD PUDDING vanilla anglaise	7.50
PASSION MANGO CHEESECAKE raspberry coulis, berries	10.50

Twenty-Five person minimum or a \$100.00 labor charge will be applied.
Prices are per person with a Minimum Selection of Three Courses.

Plated Lunch Service includes basket of luncheon rolls and butter, appropriate condiments,
service ware and cold beverage.

Prices are subject to 22% service charge and 4.712% state excise tax.
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Chef's Table Lunch Selections

MAKE YOUR OWN SANDWICH and SALAD SMORGASBORD

One Hundred person minimum

Cured Ham, Smoked Turkey Breast, Lean Roast Beef, Salami and Tuna Salad

Natural Cheddar, Swiss and Provolone Cheeses

Sliced Maui Onions and Tomatoes

Crisp Lettuces

Deli Pickles and Olives

Mayonnaise, Horseradish, Dijon and Whole Grain Mustard

Selection of Artisan Breads and Rolls

Farfalle Pesto Salad

Herbed Potato Salad with Fresh Dill and Chives

Chinese Chicken Salad with Crispy Won Ton Strips and Sesame Ginger Dressing

Hawaiian Chip Potpourri

Kīlauea Chocolate Fudge Brownies

Oven Fresh Cookies

Island Iced Tea OR Country Pink Lemonade

30.00 per person

HI TECH LUNCHEON BUFFET

One Hundred person minimum

Moloka'i Sweet Potato and Corn Chowder

Fresh Baked Rolls, sweet butter

Crisp Field Greens with Lilikoi Ume Vinaigrette

Flame Grilled Vegetables with Fresh Herbs, Cracked Pepper and Virgin Olive Oil

Seasonal Fruit Salad

Curried Chicken Salad with Raisins, Sundried Cranberries and Toasted Almonds

Torn Herb Pasta Salad

Baked Seafood Baguette with Shrimp, Scallops , Chive Pernod Butter

Emma Chiffon Cake

Maui Mud Pies

Upcountry Apple Iced OR Sweet Pineapple Orange Juice

33.00 per person

One Hundred person minimum.

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CONVENTION CENTER SHOWCASE

One Hundred person minimum

Waimānalo Market Greens, Island Treasures, Macadamia Nut Vinaigrette
Furikake Macaroni Salad
Sweet Pea and Bacon Salad, Water chestnut, Tarragon
Fried Tofu and Rice Noodle Salad

Rolls, French and Taro, Sweet Butter

Wok Tossed Noodles
Lemongrass Jasmine Rice
Oriental Vegetable Medley

Mushroom Chicken
Grilled Chicken Thighs , Mushrooms, Garlic and Fresh Herbs

Pulehu BBQ Beef, Papaya Seed Barbeque Sauce, Sweet Onion Crisps

Queen Emma Chiffon Cake
Maui Mud Pies
Toasted Haupia Mousse

Hawaiian Fruit Blend Juice OR Island Iced Tea

38.00 per person

One Hundred person minimum.

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Box Lunch Selections

Fifty order minimum. Maximum (3) Varieties of Options offered per service.

DELI BOX LUNCH

each includes bag of chips, whole fresh fruit, cookie, after meal mint and choice of canned soft drink

TURKEY DELI SANDWICH

breast of turkey, muenster cheese
honey oat bran bread
lettuce, tomato, pepperoncini, dill pickle

HAM DELI SANDWICH

smoked ham, natural swiss cheese
deli rye Bread
lettuce, tomato, pepperoncini, dill pickle

ROAST BEEF DELI SANDWICH

lean roast beef, provolone cheese
sourdough bread
lettuce, tomato, pepperoncini, dill pickle

VEGETARIAN DELIGHT

grilled Italian vegetables, mozzarella cheese
house baked focaccia bread
lettuce, tomato, pepperoncini, dill pickle

18.50 each

DELI "WRAP" BOX LUNCH

Each includes bag of chips, whole fresh fruit, cookie, after meal mint and choice of canned soft drink

CHICKEN CAESAR WRAP

homemade chicken Caesar salad, flour tortilla, lettuce, tomato, pepperoncini, dill pickle

DELI BEEF WRAP

carved peppered beef, sun-dried tomato tortilla, lettuce, tomato, pepperoncini, dill pickle

MEDITERRANEAN WRAP

crisp lettuce, cucumbers, tomatoes, red bell peppers, olives, homemade hummus, spinach tortilla,
pepperoncini, dill pickle

19.50 each

(50) MINIMUM PER ORDER. MAXIMUM (3) VARIETIES OF OPTIONS offered per service.

All selections include appropriate condiments, disposable service ware
and served in an easy to carry logo bag.

Prices are subject to 22% service charge and 4.712% state excise tax.
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DELUXE BOX LUNCH

Each includes vegetable crudités with dip, bag of chips, whole fresh fruit, cookie, after meal mint and choice of canned soft drink

GRILLED PEPPERCORN SALMON FILET

farfalle pasta salad, French roll, butter

BASIL PESTO CHICKEN SANDWICH

Havarti cheese, ciabatta roll, lettuce, tomato, pepperoncini, dill pickle

VEGETARIAN CIABBATTA SANDWICH

Italian eggplant basil caponata, parmesan cheese, ciabatta roll, pepperoncini, dill pickle

22.50 each

(50) MINIMUM PER ORDER. MAXIMUM (3) VARIETIES OF OPTIONS offered per service.

All selections include appropriate condiments, disposable service ware and served in an easy to carry logo bag.

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Bento Selections

Fifty order minimum.

JAPANESE STYLE BENTO

beef: teriyaki, "wafu" style or hamburger steak

chicken: miso, teriyaki or karaage

fish: miso or shio salmon

steamed white rice

nishime

Japanese style potato salad

pickled vegetables

18.00 each

KOREAN STYLE BENTO

beef bulgogi

Korean chicken

fish jun

steamed white rice

cabbage namul

shoyu potato

kim chee

18.00 each

HAWAIIAN STYLE BENTO

kalua pig

pipikaula

lomi salmon

steamed white rice

steamed sweet potato

haupia

18.00 each

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Reception Selections

COLD ITEMS

The following reception items are priced and sold per 100 pieces.

CANAPE COMBINATIONS Chef's selection of shellfish, meat, fruit and vegetable creations	450.00
TOMATO AND ROASTED BEET "SPOONS" lilikoi gastrique	375.00
PROSCIUTTO WRAPPED LOCAL PAPAYA	350.00
ASSORTED MAKI and NIGIRI SUSHI	525.00
GOAT CHEESE "LOLLIPOPS", MACADAMIA NUT ENROBED	375.00
COLD GINGER CHICKEN SKEWERS	375.00
SMOKED SALMON CREPE ROLLS	425.00
AHI, CUCUMBER, PONZU, WASANI AIOLI	475.00
JUMBO SHRIMP "COCKTAILS" avocado sauce OR bloody mary "shots"	525.00
KONA LOBSTER MEDALLION, COMPRESSED MELON, MINT AIOLI	575.00
CROSTINI PLATTER Assorted Toppings	325.00
SHRIMP SUMMER ROLLS, THAI PEANUT SAUCE	375.00
CAPRESE SKEWER with MOZZARELLA, TOMATO and FRESH BASIL	375.00
ISLAND STYLE "POKE" IN CHINESE SOUP SPOONS May Include the Following: ahi, Tokyo negi oil tako, onion, yuzu, soy, ogo nairagi, soy, chili pepper water veggie, ko choo jang vinaigrette	475.00

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HOT ITEMS

The following reception items are priced and sold per 100 pieces.

SPANAKOPITAS tzatziki sauce	375.00
HOUSE MADE SEAFOOD CAKES with CURRY AIOLI	575.00
BEEF SKEWERS, TERIYAKI GLAZE	400.00
CHICKEN SATAY SKEWERS, THAI PEANUT SAUCE	400.00
BEEF POTSTICKERS, PONZU	375.00
JUMBO SHRIMP TEMPURA, DAIKON OROSHI TSUYU SAUCE	500.00
SPRING ROLLS, SWEET CHILI SAUCE chicken or vegetarian	350.00
LEMONGRASS SHRIMP SKEWERS	475.00
ARANCINI saffron risotto, with or without bacon	375.00
PANCETTA WRAPPED SEARED SCALLOPS	500.00
ALI'I MUSHROOM, MAUI ONION AND HERB TARTLETS	400.00

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PLATTERED ITEMS

The following items are priced per person, minimum order of fifty, unless noted otherwise.

EUROPEAN CHEESE DISPLAY – WHOLE ARTISANAL CHEESES Assorted dried fruits, nuts, artisan breads, lavosh, crackers	8.00
DOMESTIC and IMPORTED CHEESES crostini, lavosh, crackers	6.75
CRUDITE chef's selected dippings	5.25
SEASONAL EXOTIC FRUIT MIRRORS	6.00
COMBINATION SEAFOOD BAR jumbo shrimp, oysters, crab, creative condiments	Market Price
JAPANESE SOMEN & SOBA BAR tsuyu sauce, assorted condiments	8.00
VEGETARIAN MEZZE PLATTER falafel, baba ghanoush, hummus, edamame hummus, olives, pita bread	12.00
CHINESE STEAMER STATION char siu manapua, potstickers, pork hash, vegetarian spring rolls, appropriate condiments	14.00
CHARCRUTERIE PLATTER assorted cured meats, mustards, cornichons, artisan breads	12.00

ACTION STATIONS

The following reception selections are "Action" Stations and priced per person.

Each requires chef(s) at \$100.00 per chef for up to two-hours. Recommend one (1) chef per 100 to 150 orders. Minimum order 100 persons unless specified.

SUSHI BAR with NIGIRI and MAKI SUSHI	from 17.00
HAND CRAFTED SLIDER STATION choice of: kalua pig, carved beef, pulled chicken, all American hamburger or pork patty appropriate sauces, chutneys, relishes	14.00
TEMPURA STATION (available for outdoor areas only) shrimp & vegetable tempura with condiments & tsuyu sauce Total of 3 pieces per person	12.00
LIVE SALAD STATION traditional tableside Caesar OR Chinese chicken salad OR spinach salad, warm bacon vinaigrette	9.00

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CARVING STATIONS

The following reception selections are "Carving" Stations and priced per person.

Each requires chef(s) at \$100.00 per chef for up to two-hours. Recommend one (1) chef per 100 to 150 orders. Minimum order 100 persons unless specified.

All stations include appropriate rolls and condiments

Whole Roasted Turkey with Cranberry Sauce & Relishes	6.00
Passion Fruit Glazed Bone-In Ham	6.50
Top Round of Beef with Horseradish Cream, Dijon Mustard and Au Jus	7.00
Roast Strip Loin with Horseradish Cream, Dijon Mustard and Au Jus	9.00
Roast Pork Belly with Steamed Bao Buns, Pickled Vegetables	8.25
Whole Roast Suckling Pig (minimum order 200 persons)	7.00
Whole Salt Crusted Fresh Island Fish (maximum order 300 persons)	Market price

Reception Service includes appropriate condiments and service ware.

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Plated Dinner Selections

FIRST COURSE

SOUPS

SEAFOOD "CIOPPINO"	9.00
POTATO LEEK SOUP , crab, chives	9.25
LOBSTER BISQUE	10.00
CHEF'S SEASONAL SOUP DU JOUR	Market Price

SALADS

BABY FIELD GREENS grape tomato, cucumber, carrot, pineapple, lilikoi ume dressing	7.00
CAPRESE SALAD Vine ripened local tomatoes, fresh mozzarella, basil, balsamic vinaigrette	8.50
AHI SLAW seared ahi, Asian slaw, negi coulis, soy vinaigrette	12.00
SHAVED VEGETABLE SALAD carrots, beets, radish, zucchini, kombu vinaigrette	8.50
"TAKO SALAD" octopus carpaccio, mizuna, tatsoi, fennel, citrus vinaigrette	9.00
GRILLED ASPARAGUS AND MAITAKE MUSHROOM SALAD manoa lettuce, tatsoi, katsuo soy, lemon vinaigrette	9.50

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ENTREE COURSE

HULI HULI GLAZED CHICKEN BREAST ginger potato puree, baby vegetables	28.00
KECAP MANIS "BLACK LACQUERED" SALMON lemongrass rice, eggplant, "dried" stringbeans	30.00
GRILLED BEEF TENDERLOIN hamakua mushroom ragout fingerling potatoes, grilled vegetables, red wine jus	42.00
ROASTED PORK LOIN marcona almond crust, yukon gold potato puree, roasted vegetables	33.00

DUET ENTREES

HERB ROASTED CHICKEN and SAUTEED SHRIMP Cous cous, grilled vegetables, ginger scallion	38.00
ROAST PORK BELLY and PAN SEARED SCALLOPS kabocha puree, eggplant, szechuan sauce	42.00
GRILLED BEEF TENDERLOIN and BUTTER POACHED HALF LOBSTER TAIL pommes puree, roasted vegetables, perigueux sauce	54.00

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DESSERT

EXOTIC MOUSSE CHARLOTTE lilikoi mousse, pineapple, raspberry paint	10.50
HAUPIA PANNA COTTA strawberry sauce, raspberry, blueberry,	7.50
ALMOND CREME CASSATA painted caramel, fresh fruit	8.50
PASSION MANGO CHEESECAKE raspberry coulis, blueberry	10.50
MILE HIGH RED VELVET CAKE fresh whipped cream, strawberry	12.50
COMPOSED CHEESE PLATE fruits, nuts, bread, crackers	8.75
CHOCOLATE TRIO opera cake, mocha tiramisu, profiterole	14.00
TROPICAL TRIO lilikoi cheesecake, exotic fruit tart, macaron	14.00

Twenty-Five person minimum or a \$100.00 labor charge will be applied.
Prices are per person with a Minimum Selection of Three Courses.

Plated Dinner Service includes basket of dinner rolls and butter, appropriate condiments, service ware and Island Coffee Service. Additional courses and sorbet intermezzo are available upon request.

Prices are subject to 22% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Chef's Table Dinner Selections

HO'O KAMA'AINA

One Hundred person minimum

SELECT FOUR COLD STARTERS:

MIXED GREENS, island treasures, pineapple cream dressing

CLASSIC CAESAR, Caesar dressing

CHINESE CHICKEN, sesame ginger dressing

ISLAND COBB, ranch dressing

TOFU NOODLE

FARFALLE PESTO

LOCAL STYLE MACARONI, furikake

HERBED POTATO

SWEET POTATO, ginger, chives

PEA AND BACON, water chestnut, tarragon

ORZO, GRILLED VEGETABLES

FRUIT POKE, li hing mui

PINEAPPLE WALDORF

HAMAKUA MUSHROOM AND GREEN BEANS, Tokyo negi, katsuo soy (1.00 per person supplemental)

AHI TOFU POKE, onion, tomato, ogo, shoyu, sambal, sesame oil (2.00 per person supplemental)

SOMEN AND SOBA STATION (1.00 per person supplemental)

HOT SAIMIN STATION (1.00 per person supplemental)

SELECT ONE VEGETABLE:

OAHU MARKET VEGETABLE SAUTE

ASIAN STYLE STIR FRIED VEGETABLES

BABY BOK CHOY, oyster sauce

SEASONAL ROASTED VEGETABLES

ASIAN "RATATOUILLE"

SELECT TWO STARCHES:

STEAMED WHITE RICE

VEGETARIAN WOK TOSSED NOODLES

LEMONGRASS JASMINE RICE

SAFFRON RICE PILAF

LOCAL STYLE FRIED RICE

HERB ROASTED POTATOES

GARLIC MASHED POTATOES

SKIN ON RED POTATO MASH

SAVORY BREAD PUDDING

SELECT TWO ENTREES:

(You may select another entree at 4.00 additional per choice, per person)

MISOYAKI CHICKEN, grilled shishito peppers
STEAMED LOIN OF SALMON "ASIAN STYLE", ginger, garlic, cilantro, soy, chili oil
LOCAL STYLE ROAST PORK, gravy
PULEHU GRILLED BEEF, papaya barbeque sauce, onion crisps
THAI STYLE RED SHRIMP CURRY
TERIYAKI GRILLED CHICKEN
PORK "ADOBO"
MUSHROOM CHICKEN, herb roasted, sautéed mushrooms, natural jus
STIR FRIED BEEF AND VEGETABLES, kecap black pepper sauce

STEAMED MAHIMAHI "CHINESE STYLE", ginger, lup cheong, shiitake mushroom, green onion, cilantro, soy, sizzling oil (2.00 per person supplemental)

ROAST DUCK BREAST, mango chutney (3.00 per person supplemental)

SELECT ONE CARVED ENTRÉE:

HAND CARVED ROAST TURKEY, cranberry sauce	48.00	per person
PASSION FRUIT SLICED HAM	49.00	per person
TOP ROUND OF BEEF, au jus, Dijon mustard, horseradish cream	54.00	per person
ROAST STRIPLOIN OF BEEF, red wine jus	60.00	per person
HERB ROASTED CHICKEN ROULADE, home style gravy	48.00	per person
ROAST PORK BELLY, bao buns, green onions, pickled vegetables	52.00	per person
PRIME RIB OF BEEF, au jus, horseradish cream	60.00	per person

SELECT FOUR DESSERTS:

TIRAMISU
GUAVA CHIFFON CAKE
HAUPIA CAKE
LILIKOI CHEESECAKE SQUARES
COCONUT TAPIOCA "SHOTS"
CHOCOLATE BROWNIES
HOME STYLE APPLE PIE
CHOCOLATE DOBASH CAKE
ALMOND CASSATA
TROPICAL FRUIT TARTS
ASSORTED PROFITROLES
GREEN TEA TIRAMISU CUPS

WARM DESSERTS SERVED IN CHAFERS

SEASONAL FRUIT CRISP
FRESH BERRY CLAFOUTIS, sweet whipped sour cream
PINEAPPLE BREAD PUDDING, vanilla anglaise

Chef's Table Dinner Service includes appropriate condiments and service ware.

Prices are based on your selection of carved entrée, includes assorted rolls and butter, Kona Coffee, Decaffeinated Coffee and an Array of International Teas, and includes a Chef to Carve.

Prices are subject to 22% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

ISLAND STYLE

One Hundred person minimum

CHINESE CHICKEN SALAD, sesame ginger dressing
LOCAL STYLE POTATO MACARONI SALAD, furikake
FRUIT POKE, li hing mui
PEA AND BACON SALAD, water chestnut, tarragon
SOMEN AND SOBA STATION

TARO AND SWEETBREAD ROLLS, Manoa honey butter

LOCAL STYLE FRIED RICE
VEGETARIAN WOK TOSSED NOODLES

ASIAN STYLE STIR FRIED VEGETABLES

PULEHU BONE IN SHORT RIBS
STEAMED LOIN OF SALMON "ASIAN STYLE", ginger, garlic, cilantro, soy, chili oil
MISOYAKI CHICKEN, grilled shishito peppers

TROPICAL FRUIT TARTS
LILIKOI CHEESECAKE SQUARES
CHOCOLATE DOBASH CAKE
PINEAPPLE BREAD PUDDING, vanilla anglaise

KONA COFFEE, DECAFFEINATED COFFEE, ARRAY OF TEAS

52.00 per person

Island Voyager Buffet includes appropriate condiments and service ware.

Prices are subject to 22% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

PA'INA

One Hundred person minimum

FRUIT POKE, li hing mui

WARABI SALAD

fiddlehead ferns, onions, sea asparagus, grape tomatoes

FURIKAKE MACARONI SALAD

TAKO POKE SALAD

octopus, onion, ogo, shoyu, chili pepper water

AHI TOFU POKE

onion, tomato, ogo, shoyu, sambal, sesame oil

LOMI LOMI SALMON

TARO AND SWEETBREAD ROLLS, Manoa honey butter

POI

STEAMED OKINAWAN SWEET POTATOES

STEAMED WHITE RICE

CHICKEN LONG RICE

PORK LAU LAU

KALUA PIG

MISO BUTTERFISH

HAUPIA

GUAVA CHIFFON CAKE

LILIKOI CHEESECAKE SQUARES

PINEAPPLE BREAD PUDDING, vanilla anglaise

KONA COFFEE, DECAFFEINATED COFFEE, ARRAY OF TEAS

55.00 per person

One Hundred person minimum

Pa'ina Buffet includes appropriate condiments and service ware.

Prices are subject to 22% service charge and 4.712% state excise tax.
Prices, service charge and tax are subject to change without prior notice.

Cocktail Service

HOSTED BAR

Cocktails	\$ 7.75
Tropical Drinks (Blue Hawaii, Mai Tai and Tropical Itch)	\$ 9.25
Domestic Beer	\$ 6.50
Imported or Micro Brew Beer	\$ 7.50
House Wine by the Glass	\$ 7.50
Select Premium Wine by the Glass	\$12.50
Soft Drinks	\$ 3.50
Bottled Water	\$ 3.50

Blue Hawaiian Punch -or- Mai Tai Punch
\$85.00 per gallon

Tropical Fruit Punch (Non-Alcoholic)
\$48.00 per gallon

Sparkling Champagne Punch
\$95.00 per gallon

Bartender charges are \$175.00 per bartender for up to two-hours and \$75.00 per hour thereafter.
Bartender charges may be waived based on minimum revenue requirements;
Please see your Catering Manager for details.

Hosted Cocktails are subject to 22% service charge and 4.712% tax.

NON-HOSTED BAR

Cocktails	\$ 8.75
Domestic Beer	\$ 7.50
Imported or Micro Brew Beer	\$ 8.50
House Wine by the Glass	\$ 8.50
Soft Drinks	\$ 3.50
Bottled Water	\$ 3.50

Bartender charges are \$175.00 per bartender for up to two-hours and \$75.00 per hour thereafter.
Bartender charges may be waived based on minimum revenue requirements;
Please see your Catering Manager for details.

A Cashier Bar Set-up Fee of \$195.00 will apply to each cashier needed, up to four (4) hours,
for Non-Hosted Service.

Beverage Service includes appropriate condiments and disposable service ware.

Prices are subject to 22% service charge and 4.712% state excise tax.

Prices, service charge and tax are subject to change without prior notice.