



# Hilton

WAIKIKI BEACH RESORT & SPA

# DISCOVER OUR **BANQUET** MENU

Contact us (808) 921-5570 | [sales@hiltonwaikikihotel.com](mailto:sales@hiltonwaikikihotel.com)

Minimum 25 Guests • Buffets based on 90 minutes of continuous service • 22% staff & house charge of the total food & beverage charges plus applicable taxes • Menu items & pricing subject to change at any time without notice • Buffet pricing as follows: full price = age 12 & up, half price = age 5 to 11, age 4 & under no charge • *\*consuming raw or undercooked meats, seafood or eggs can cause health concerns* • Updated 07.2025

# GENERAL INFORMATION AND POLICIES

Hilton Waikiki Beach Resort & Spa's professional catering team is eager to assist you in planning every aspect of your upcoming event. Should the enclosed menu suggestions not suit your particular needs, we will be more than happy to customize a menu especially for you.

## GENERAL INFORMATION & POLICIES

Hilton Waikiki Beach Resort & Spa's professional Catering team is eager to assist you in planning every aspect of your upcoming event. Should the enclosed menu suggestions not suit your particular needs, we will be more than happy to customize a menu especially for you.

## PRICING AND GUARANTEES

To ensure proper staffing and food preparation, event guarantees are required at least five (5) business days prior to the function, and may not be reduced thereafter. Children between the ages of 5 - 11 qualify for Keiki pricing, which is 50% of the adult price plus 22% staff & house charge plus 4.712% General Excise Tax. Hilton Waikiki Beach Resort & Spa is pleased to set 5% over the guarantee; however, should attendance exceed the overset, a \$10.00 surcharge will be added to each additional meal served. Menu prices are subject to change; however, all pricing is guaranteed 60 days prior to an event.

## FOOD AND BEVERAGE

Hilton Waikiki Beach Resort & Spa is responsible for the quality and freshness of the food served to its guests. Therefore, no food may be brought into the hotel from another source for consumption in our banquet venues. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for future events.

We provide the freshest ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. The City & County Liquor Commission regulates all alcoholic beverage sales and services. The Resort, as the licensee, is responsible for the administration of these regulations. Therefore, no alcoholic beverage may be brought into the Resort from outside sources.

A bartender employed by Hilton Waikiki Beach Resort & Spa must dispense alcoholic beverages served on our premises.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## OUTDOOR AND ALTITUDE @37 EVENTS

All outdoor and Altitude@37 functions must conclude by 10:00 P.M. and amplified sound may be no more than 60 decibels. The Resort also reserves the right to shut down any event should the amplified sound be greater than 60 decibels. Hilton Waikiki Beach Resort & Spa reserves the right to relocate outdoor functions in the event of inclement weather.

## SECURITY

Hilton Waikiki Beach Resort & Spa does not assume responsibility for damage or loss of property to articles brought into the Resort.

## DÉCOR AND SIGNAGE

Decorations or displays brought into the Resort must be pre-approved prior to arrival. Items may not be attached without prior approval to any wall surface, floor, window, ceiling, or door with nails, staples, tape, or any other substance. Clients will be held responsible for any and all damages to the Resort as a result of such actions.

We request that all signs be professionally printed. Signage is not permitted in the lobby or other public areas. Glitter and confetti are not allowed as décor. A cleaning charge will be assessed for the cleaning of any décor that is not picked up and disposed of at the conclusion of the event.

## HOUSE & STAFF CHARGES AND LABOR FEES

Chefs, attendants, and carvers are required on specific menus. There is a \$200 plus tax and labor charge for each, up to two (2) hours. Bartenders are provided complimentary, provided sales of \$2,000.00++ are achieved in beverage revenue, per location. A labor fee of \$175.00 plus tax, per hour, per bar will be charged when revenues fail to attain this minimum. Bar service and fees are based on three (3) hours of continuous service.

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# PLATED BREAKFAST

**\$28 Per Person**

Includes: Freshly Brewed Starbucks® Regular & Decaffeinated Coffee & Assorted Premium Herbal Teas

## SELECTIONS:

Your Choice of Beverage: Orange Juice, Pineapple Juice, or Guava Juice

Your Choice of Side: Country-Style Red Skin Potatoes with Bell Peppers & Onions or Steamed White Rice

## All American

Two scrambled eggs, your choice of applewood smoked bacon, pork sausage, OR Portuguese sausage

## Locally Sourced Beef Loco Moco

Roasted mushroom & onion gravy, fried egg, steamed white rice

## Local-Style Eggs Benedict

Locally baked English muffins, kalua pork, poached egg, sriracha hollandaise sauce, lomi tomatoes

## Traditional Eggs Benedict

Locally baked English muffins, Canadian bacon, poached eggs, and hollandaise sauce

## ‘Da Kine’ Breakfast Burrito

Scrambled eggs, Portuguese sausage, SPAM®, caramelized onions, queso fresco, shredded jack cheese, cilantro, mild salsa, spinach flour tortilla

## Steak & Eggs +\$7

10oz. New York steak, herbed garlic butter, plain omelet

## SUGGESTED ENHANCEMENTS:

### Fresh Fruit Plate \$8

Sliced pineapple, honeydew melon, cantaloupe, strawberries

### Banana Nut Bread \$6

Butter, fruit preserves

### Freshly Baked Scones \$6

Butter, fruit preserves

### Mini Croissants \$6

Butter, fruit preserves

### Mini Pancakes \$6

### Assortment of Freshly Baked Danish \$6

### Miso Soup \$4

On the side: wakame, diced tofu, green onions

*\*Enhancements priced per person to complement the plated breakfast. À la carte pricing will differ.*

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# SUNRISE BREAKFAST

**\$36 Per Person**

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Premium Herbal Teas

## INCLUDES:

**Fresh Sliced Seasonal Fruits & Berries**

**Fresh Baked Mini Croissants, Muffins, and Fruit Danishes**

## Scrambled Eggs

Sautéed onions, bell peppers, mushrooms & shredded cheddar cheese toppings

**Applewood Smoked Bacon**

## SELECTIONS:

Your Choice of Beverage: Orange Juice, Pineapple Juice, or Guava Juice

Your Choice of Side: Country-Style Red Skin Potatoes with Bell Peppers & Onions or Steamed White Rice

Your Choice of Protein: Portuguese Sausage or Link Sausage

## ACTION STATIONS\*:

Requires chef attendant, \$200/chef

### Omelets Made to Order \$10

Whole eggs, egg beaters or egg whites, diced smoked ham, applewood smoked bacon, Portuguese sausage, diced onions & bell peppers, sliced mushrooms, spinach

### Build Your Own Loco Moco \$7

Locally sourced beef patties, eggs, steamed white rice, and mushroom gravy

### Carved Honey Mustard Cured Smoked Ham \$8

Pineapple chutney, grainy honey mustard

### Carved Slow Roasted Prime Rib \$18

Au jus, creamed horseradish

\*Enhancements priced per person to complement the breakfast buffet. À la carte pricing will differ

## SUGGESTED ENHANCEMENTS:

### Assorted New York Style Bagels \$5

Plain & smoked salmon, dill cream cheese

### Smoked Norwegian Salmon \$10

Bagels, dill cream cheese

### Selection of Freshly Baked Scones \$6

Butter, fruit preserves

### Individual Fruit Yogurt \$6

Granola topping

### Assorted Mini Boxed Cereals \$5

2% Milk

### Oatmeal \$4

On the side: brown sugar, flax seeds, granola, honey, milk

### Miso Soup \$4

On the side: wakame, diced tofu, green onions

### Locally Baked Sweet Bread

French Toast \$8

### Mini Pancakes \$6

### Local Style Eggs Benedict \$10

Locally baked English muffins, kalua pork, poached eggs, sriracha, hollandaise sauce, lomi tomatoes

### Traditional Eggs Benedict \$10

Locally baked English muffins, Canadian bacon, poached eggs, hollandaise sauce

### Hard Boiled Egg \$2

### Arabiki Sausage \$4

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# BRUNCH BUFFET

\$59 Per Person

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Premium Herbal Teas  
Your Choice of Beverage : Orange Juice, Pineapple Juice, or Guava Juice

[Continued on next page >>](#)

## COLD SELECTIONS:

### Locally Grown Mix Greens

Balsamic vinaigrette, ranch dressing, candied walnuts, cherry tomatoes, blue cheese crumble, bacon bits

### Island Macaroni & Potato Salad

### Broccoli & Surimi Salad

### Sliced Locally Grown Tomatoes & Mozzarella Pearls

Balsamic vinaigrette

### Fresh Sliced Seasonal Fruits & Berries

### Fresh Baked Mini Croissants, Muffins & Fruit Danishes

## HOT SELECTIONS:

### Country Style Breakfast Potatoes

Bell peppers, onions

### Steamed White Rice

### Sliced Portuguese Sausage

### Applewood Smoked Bacon

### Macadamia Nut Crusted Catch of the Day

Yuzu butter sauce, pineapple salsa

### Broiled Herbed Chicken

Demi Sauce

### Scrambled Eggs

Sautéed onions, bell peppers, mushrooms & shredded cheddar cheese topping

## DESSERT: Choose one option

### Option A

#### Selection of Three Desserts

(additional \$3.50 each )

Key Lime Tartletes

Mini Apple Cinnamon Pie Crumble

Mini Cherry Crumble

Coconut Cake Bites

Coconut Macaroons

Chocolate Cake Bites

Lemon Bars

Chocolate Drizzled Rice Crispy

Triangles

Assorted Cookies

Gourmet Chocolate Brownies

Bread Pudding

with Crème Anglaise

### Option B

#### Mini M.A.C. Daddy Pancake Station

With 10 toppings

### Option C

#### Sundae Station

Oreo cookie crumble, macadamia nuts, rainbow sprinkles, chocolate syrup, maraschino cherries, Chantilly whipped cream



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Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Assorted Premium Herbal Teas  
Your Choice of Beverage : Orange Juice, Pineapple Juice, or Guava Juice

[<< Continued on previous page](#)

## ACTION STATIONS\*

Requires chef attendant, \$200/chef

### Omelets Made to Order \$10

Whole eggs, egg beaters or egg whites, diced smoked ham, applewood smoked bacon, Portuguese sausage, diced onions & bell peppers, sliced mushrooms, spinach

### Build Your Own Loco Moco \$7

Locally sourced beef patties, eggs, steamed white rice, mushroom gravy

### Carved Honey Mustard Cured Smoked Ham \$8

Pineapple chutney, grained honey mustard

### Carved Slow Roasted Prime Rib \$18

Au jus, creamed horseradish

## SUGGESTED ENHANCEMENTS:

### Chinese Style Cold Ginger Chicken \$8

Ginger-green onion cilantro dressing

### Assortment of Maki Sushi \$15

Pickled ginger, wasabi, soy sauce

### Ahi Poke \$13

### Tako Poke \$10

### Peel & Eat Shrimp \$12

Cocktail sauce, lemon wedges

### Display of Smoked Norwegian Salmon \$10

Bagels, dill cream cheese

### Kalbi Beef Short ribs \$18

### Local Style Eggs Benedict \$10

Locally baked English muffins, kalua pork, poached eggs, sriracha hollandaise sauce, lomi tomatoes

### Oatmeal \$5

On the side: brown sugar, flax seeds, granola, honey, milk

### Miso Soup \$5

On the side: wakame, diced tofu, green onions

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# LUNCH BUFFET

**Kama 'aina Lunch Buffet \$49 Per Person**

3 starters, 1 starch, 2 entrées, 2 desserts

**Kuhio Lunch Buffet \$53 Per Person**

3 starters, 1 starch, 3 entrées, 2 desserts

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee / Assorted Premium Herbal Teas, Brewed Iced Tea / Brioche Rolls & Sautéed Mixed Vegetables

[Continued on next page >>](#)

## **STARTERS** (each additional \$4)

### **Mixed Island Greens**

Herbed croutons, thinly sliced red onions, cherry tomatoes, assorted dressing

### **Caesar Salad**

Creamy Caesar dressing, homestyle croutons, shaved parmesan cheese

### **Spinach Salad**

Candied pecans, dried cranberries, hickory smoked bacon bits, shaved Maui onions, feta cheese, sherry vinaigrette

### **Pan Asian Salad**

Napa cabbage, mixed greens, cherry tomatoes, Mandarin oranges, fried won ton strips, sliced almonds, sesame vinaigrette

### **Couscous Salad**

Couscous mixed with fresh vegetables, olive oil

### **Assorted Grilled Vegetables with Quinoa Bowtie Pasta Salad**

White cream sauce, green peas, bacon bits

### **Island Macaroni & Potato Salad**

### **Marinated Mozzarella Bites**

Sliced Ewa tomatoes, balsamic vinaigrette

### **Marinated Mushroom Salad**

Roasted fennel, sliced red bell peppers, grilled onions, herbed vinaigrette

### **Edamame Poke**

Ogo, Maui onions, diced red bell peppers, poke dressing

### **Orzo Salad**

Celery, cucumber, carrots, red bell peppers, garbanzo beans, basil, white balsamic vinaigrette

### **Sliced Hawaiian Golden Pineapple & Seasonal Melons**

## **STARCHES**

### **Steamed White Rice**

### **Roasted Herbed Red Skinned Potatoes**

## **ENTRÉES** (each additional \$7)

### **Macadamia Nut Crusted Catch of the Day**

Lemon caper butter sauce

### **Grilled Catch of the Day**

Escabeche sauce (stewed sweet tomatoes, onions & basil)

### **Steamed Catch of the Day**

Soy-ginger scallions & cilantro

### **Yakisoba**

Julienne uzumaki, tamago, sliced pork char siu

### **Teriyaki Sliced Beef**

### **Beef & Vegetable Stir Fry**

### **Sliced Teriyaki Pork**

Grilled Onions

### **Sliced Roast Pork**

Mushroom & caramelized onion sauce

### **Grilled Dijon-Herbed Marinated Breast of Chicken**

Garlic and herb sauce

### **Roasted Salt & Pepper Chicken**

Black mushroom ginger sauce

### **Mushroom Ravioli**

Truffle-cream sauce with roasted fennel

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**DESSERT:** Choose one option

**Option A**

**Selection of Three Desserts**

(additional \$3.50 each )

Key Lime Tartlets  
Mini Apple Cinnamon Pie Crumble  
Mini Cherry Crumble  
Coconut Cake Bites  
Coconut Macaroons  
Chocolate Cake Bites  
Lemon Bars  
Chocolate Drizzled Rice Crispy Triangles  
Assorted Cookies  
Gourmet Chocolate Brownies  
Bread Pudding with Crème Anglaise

**Option B**

**Mini M.A.C. Daddy Pancake Station**

With 10 toppings

**Option C**

**Sundae Station**

Oreo cookie crumble, macadamia nuts, rainbow sprinkles, chocolate syrup, maraschino cherries, Chantilly whipped cream

**Add-On Beverages**

**Juice \$80 /gallon**

Guava, orange, pineapple or cranberry

**Canned Juice \$5 /each**

Assorted Hawaiian Sun flavors

**Canned Soda \$5 /each**

# LUNCH BUFFET

<< Continued on previous page

**Soup Station Enhancement\***

(Choice of one)

**Cream of Hamakua Mushrooms \$5**

Truffle oil

**Roasted Tomato Bisque \$5**

**Loaded Potato Soup \$5**

On the side: green onions, chopped applewood smoked bacon, shredded Vermont cheddar cheese, sour cream

**Miso Soup \$5**

Wakame, green onions, diced firm tofu

**Beef Vegetable Barley \$5**

**ACTION STATIONS\***

Requires chef attendant, \$200/chef

**Build Your Own Loco Moco \$7**

Locally sourced beef patties, eggs, steamed white rice, mushroom gravy

**Carved Honey Mustard Cured Smoked**

**Ham \$8**

Pineapple chutney, grained honey mustard

**Carved Slow Roasted Prime Rib \$18**

Au jus, creamed horseradish

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# DELI LUNCH BUFFET

**\$42.00 Per Person**

Includes 3 salads, 4 proteins, 2 desserts

Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

[Continued on next page >>](#)

## **SALADS** (each additional \$4)

### **Mixed Island Greens**

Herbed croutons, thinly sliced red onions, cherry tomatoes, assorted dressing

### **Caesar Salad**

Creamy Caesar dressing, homestyle croutons, shaved parmesan cheese

### **Spinach Salad**

Candied pecans, dried cranberries, hickory smoked bacon bits, shaved Maui onions, feta cheese, sherry vinaigrette

### **Pan Asian Salad**

Napa cabbage, mixed greens, cherry tomatoes, Mandarin oranges, fried won ton strips, sliced almonds, sesame vinaigrette

### **Couscous Salad**

Couscous, cucumbers, tomatoes, red onions, herbs, feta, and lemon dressing

### **Tofu Spinach Salad**

Sliced red onions, red bell peppers, sweet chili dressing

### **Assorted Grilled Vegetables with Quinoa Bowtie Pasta Salad**

White cream sauce, green peas, bacon bits

### **Island Macaroni & Potato Salad**

### **Marinated Mozzarella Bites**

Sliced Ewa tomatoes, balsamic vinaigrette

### **Marinated Mushroom Salad**

Roasted fennel, sliced red bell peppers, grilled onions, herbed vinaigrette

### **Edamame Poke**

Ogo, Maui onions, diced red bell peppers, poke dressing

### **Orzo Salad**

Celery, cucumber, carrots, red bell peppers, garbanzo beans, basil, white balsamic vinaigrette

### **Sliced Hawaiian Golden**

**Pineapple & Seasonal Melons**

## **PROTEINS** (each additional \$6)

### **Thinly Sliced Rare Roast Beef**

### **Sliced Lightly Smoked Turkey**

### **Homestyle Tuna Salad**

### **Grilled Chicken**

### **Genoa Salami**

### **Grilled Chimichurri Vegetables**

Button mushrooms, zucchini, yellow squash, asparagus, red bell peppers

## **INCLUDED**

### **Assorted Sliced Breads**

Whole wheat & white bread, deli rolls

### **Assorted Sliced Cheeses**

Sliced Vermont Swiss, mild cheddar provolone cheese

### **Sandwich Fixings**

Green leaf Lettuce  
Shaved red onions  
Sliced pickles  
Dijon mustard  
Mayonnaise

## **SOUP STATION ENHANCEMENT \$5**

### **Cream of Hamakua Mushrooms**

### **Kahuku Corn Chowder**

### **Tomato Bisque**

### **Loaded Potato**

### **Portuguese Soup**

### **Beef Vegetable Barley**

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# DELI LUNCH BUFFET

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## DESSERT: Choose one option

### Option A

#### Selection of Three Desserts

(additional \$3.50 each )

Key Lime Tartlets  
Mini Apple Cinnamon Pie Crumble  
Mini Cherry Crumble  
Coconut Cake Bites  
Coconut Macaroons  
Chocolate Cake Bites  
Lemon Bars  
Chocolate Drizzled Rice Crispy Triangles  
Assorted Cookies  
Gourmet Chocolate Brownies  
Bread Pudding with Crème Anglaise

### Option B

#### Mini M.A.C. Daddy Pancake Station

With 10 toppings

### Option C

#### Sundae Station

Oreo cookie crumble, macadamia nuts, rainbow sprinkles, chocolate syrup, maraschino cherries, Chantilly whipped cream

## Add-On Beverages

### Juice \$80 /gallon

Guava, orange, pineapple or cranberry

### Canned Juice \$5 /each

Assorted Hawaiian Sun flavors

### Canned Soda \$5 /each

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## GOURMET WRAP

### \$42 Per Person

3 salads, 3 wraps, 2 desserts | Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee  
Assorted Premium Herbal Teas & Brewed Iced Tea

[Continued on next page >>](#)

### SALADS

#### Mixed Island Greens

Herbed croutons, thinly sliced red onions, cherry tomatoes, assorted dressings

#### Caesar Salad

Creamy Caesar dressing, homestyle croutons, and shaved parmesan cheese

#### Spinach Salad

Candied pecans, dried cranberries, hickory smoked bacon bits, shaved Maui onions, feta cheese, sherry vinaigrette

#### Pan Asian Salad

Napa cabbage, mixed greens, cherry tomatoes, Mandarin oranges, fried wonton strips, sliced almonds, sesame vinaigrette

#### Couscous Tofu Spinach Salad

Sliced red onions, red bell peppers, sweet chili dressing

#### Assorted Grilled Vegetables with Quinoa Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

#### Island Macaroni & Potato Salad, Marinated Mozzarella Bites

Sliced Ewa tomatoes, balsamic vinaigrette

#### Marinated Mushroom Salad

Roasted fennel, sliced red bell peppers, grilled onions, herbed vinaigrette

#### Edamame Poke

Ogo, Maui onions, diced red bell peppers, poke dressing

#### Orzo Salad

Celery, cucumber, carrots, red bell peppers, garbanzo beans, basil, white balsamic vinaigrette

#### Sliced Hawaiian Golden Pineapple & Seasonal Melons

### WRAPS

#### Slow Roasted Sirloin Wrap

Green leaf lettuce, Ewa tomatoes, horseradish cream, tomato flour tortilla

#### Grilled Chicken Caesar Wrap

Romaine lettuce, parmesan cheese, Caesar dressing, flour tortilla

#### Grilled Chimichurri Vegetable Wrap

Button mushrooms, zucchini, yellow squash, asparagus, red bell peppers, balsamic basil vinaigrette, sun-dried tomato relish, spinach flour tortilla

#### Southwest-Influenced Wrap

Shredded pulled pork, spicy honey BBQ sauce, black bean salsa, queso fresco, shredded cabbage, flour tortilla

#### All American Wrap

Sliced hickory-smoked ham, Vermont American cheese, Ewa tomatoes, shaved Vidalia onions, green leaf lettuce, roasted garlic mayonnaise, tomato flour tortilla

#### Turkey Wrap

Lightly smoked sliced turkey, dried cranberry-cream cheese spread, shredded romaine hearts, diced Ewa tomatoes, spinach flour tortilla

### INCLUDED:

#### Wrap Fixings

Sliced pickles

Dijon Mustard

Mayonnaise

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## GOURMET WRAP

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### DESSERT: Choose one option

#### Option A

##### Selection of Three Desserts

(additional \$3.50 each)

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Mini Apple Cinnamon Pie Crumble  
Mini Cherry Crumble  
Coconut Cake Bites  
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Chocolate Cake Bites  
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Chocolate Drizzled Rice Crispy Triangles  
Assorted Cookies  
Gourmet Chocolate Brownies  
Bread Pudding with Crème Anglaise

#### Option B

##### Mini M.A.C. Daddy Pancake Station

With 10 toppings

#### Option C

##### Sundae Station

Oreo cookie crumble, macadamia nuts, rainbow sprinkles, chocolate syrup, maraschino cherries, Chantilly whipped cream

### Add-On Beverages

#### Juice \$80 /gallon

Guava, orange, pineapple or cranberry

#### Canned Juice \$5 /each

Assorted Hawaiian Sun flavors

#### Canned Soda \$5 /each

### Soup Station Enhancement\*

(Choice of one)

#### Cream of Hamakua Mushrooms \$5

Truffle oil

#### Roasted Tomato Bisque \$5

#### Loaded Potato Soup \$5

On the side: green onions, chopped applewood smoked bacon, shredded Vermont cheddar cheese, sour cream

#### Miso Soup \$5

Wakame, green onions, diced firm tofu

#### Beef Vegetable Barley \$5

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# PLATED LUNCH

**\$49 Per Person**

3 Courses: 1 starter, 1 entrée, 1 dessert  
Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee  
Assorted Premium Herbal Teas, Brewed Iced Tea, Dinner Rolls & Butter

## STARTERS

### Island Portuguese Bean Soup

Portuguese sausage, smoked ham hocks, beans, and vegetables

### Kahuku Corn Chowder

Sweet corn, potatoes, seasoning

### Island Mixed Greens

Julienne carrots, sliced mushrooms, cucumbers, grape tomatoes  
Choice of dressing: balsamic vinaigrette, papaya seed, ranch

### Caesar Salad

Romaine hearts, garlic herbed croutons, shaved parmesan cheese, cherry tomato halves, Caesar dressing

## DESSERT

### Fresh Fruit Tart

Raspberry coulis

### Warm Bread Pudding

Crème Anglaise

### Chocolate Cake

Espresso creme sauce, chocolate drizzle

### Lilikoi Cheesecake

Berry compote, fruit coulis

## ENTRÉES

### Grilled Herbed-Garlic Rubbed Boneless Pork Chop

Garlic mashed potatoes, grilled broccolini tossed in lime vinaigrette, port wine sauce

### Grilled Herb Marinated Chicken Breast

Roasted mushroom & thyme sauce, saffron rice, grilled broccoli tossed in lime vinaigrette

### Grilled Island Catch of the Day +\$3

Roasted cherry tomatoes, garlic, basil, Maui onions, steamed white rice, steamed broccoli

### Boneless Kalbi Style Short Ribs

Steamed white rice, stir fry vegetables

### Grilled New York Steak +\$6

Asparagus spears, julienne carrots, herbed garlic butter, garlic mashed potatoes, sautéed green beans

### Shrimp Fettuccine Provencal

Stewed tomatoes, garlic, capers, Kalamata olives, fresh herbs

### Tofu Katsu Vegetarian

Katsu sauce, sautéed seasonal vegetable, steamed white rice

### Garden Napoleon Vegetarian

Grilled portobello mushroom, roasted red bell pepper, zucchini, yellow squash, roasted red skin potatoes, caramelized onions, roasted garlic pesto, balsamic glaze

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# PLATED SANDWICHES

**\$30 Per Person**

2 Courses: 1 starter & 1 sandwich OR 1 sandwich & 1 dessert  
Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas, Brewed Iced Tea, and Potato Chips

## STARTERS

### Island Portuguese Bean Soup

Portuguese sausage, smoked ham hocks, beans, and vegetables

### Kahuku Corn Chowder

Sweet corn, potatoes, seasoning

### Island Mixed Greens

Julienne carrots, sliced mushrooms, cucumbers, grape tomatoes  
Choice of dressing: balsamic vinaigrette, papaya seed, ranch

### Caesar Salad

Romaine hearts, garlic herbed croutons, shaved parmesan cheese, cherry tomato halves, Caesar dressing

## SANDWICHES

### HOT SELECTIONS

#### Pastrami on Rye

Grained mustard, Gruyère cheese, (sauerkraut-optional)

#### Grilled Shaved Ham & Cheese

Ciabatta bread, Vermont Swiss cheese, caramelized Maui onions, garlic aioli

#### Beyond Meat Sandwich Vegetarian

Grilled focaccia bread, roasted garlic pesto, roasted red bell pepper, caramelized Maui onions

### COLD SELECTIONS

#### Shaved Smoked Turkey

Locally baked whole wheat bread, honey Dijon mustard, sliced Ewa tomato, green leaf lettuce

#### Shaved Rare Roast Beef Sandwich

Hoagie bread, caramelized onions, tomato jam, Vermont Gruyère cheese, green leaf lettuce

#### House Made Tuna Salad

Grilled pita bread, lemon caper mayo, Vermont cheddar cheese, clover sprouts

## DESSERT (each additional \$5)

### Fresh Fruit Tart

Raspberry coulis

### Warm Bread Pudding

Crème Anglaise

### Chocolate Cake

Espresso creme sauce, chocolate drizzle

### Lilikoi Cheesecake

Berry compote, fruit coulis

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# BOX LUNCH

**\$30 Per Person**

Includes bag of chips, cookie, whole fruit, and bottled water

## SELECTIONS

### Shaved Smoked Turkey

Locally baked whole wheat bread, honey Dijon mustard, sliced Ewa tomato, green leaf lettuce

### Shaved Rare Roast Beef Sandwich

Hoagie bread, caramelized onions, tomato jam, Vermont Gruyère cheese, green leaf lettuce

### Ham and Cheese Sandwich

Focaccia bread, Swiss cheese, caramelized onions, garlic aioli

### Portobello Mushroom Sandwich



Vegetarian

Focaccia bread, zucchini, yellow squash, grilled Portobello mushroom, roasted garlic pesto, roasted red bell pepper

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## Kama'aina Dinner Buffet \$55 Per Person

3 starters, 2 entrées, 2 desserts

## Island Dinner Buffet \$62 Per Person

4 starters, 3 entrées, 2 desserts

## Soiree Dinner Buffet \$77 Per Person

5 starters, 3 entrées, 3 desserts

### STARTERS

#### Paradise Salad

Mixed local greens, candied walnuts, blue cheese crumble, Mandarin orange segments, shaved Maui onions, diced granny smith apples, white balsamic vinaigrette

#### Mixed Island Greens

Herbed croutons, thinly sliced red onions, cherry tomatoes, assorted dressing

#### Caesar Salad

Creamy Caesar dressing, homestyle croutons, shaved parmesan cheese

#### Spinach Salad

Candied pecans, dried cranberries, hickory smoked bacon bits, shaved Maui onions, feta cheese, sherry vinaigrette

#### Pan Asian Salad

Napa cabbage, mixed greens, cherry tomatoes, Mandarin oranges, fried won ton strips, sliced almonds, sesame vinaigrette

#### Chinese Cold Ginger Chicken

Scallion-cilantro dressing

#### Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

#### Artichoke Salad

Artichoke hearts, sliced black olives, sliced grilled fennel, oregano vinaigrette

#### Island Macaroni & Potato Salad

Creamy blend of macaroni and potatoes

#### Marinated Mozzarella Bites

Sliced Ewa tomatoes, balsamic vinaigrette

#### Marinated Mushroom Salad

Roasted fennel, sliced red bell peppers, grilled onions, herbed vinaigrette

#### Chilled Tofu & Blanched Watercress

Soy-ginger dressing

#### Spinach & Orzo with Basil Vinaigrette

Orzo pasta, Fresh spinach, Fragrant basil dressing

#### Sliced Hawaiian Golden Pineapple & Seasonal Melons

#### INCLUDED SIDES:

Locally Baked Brioche Rolls

Steamed White Rice

Garlic Mashed Potatoes

OR

Au Gratin Potatoes

Sautéed Mixed Vegetables

## DINNER BUFFET

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

[Continued on next page >>](#)



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## ENTRÉES

**Macadamia Nut Crusted Catch of the Day**  
Lemon caper butter sauce

**Pan Seared Catch of the Day**  
Ginger-kaffir lime leaf beurre blanc, pineapple and cranberry salsa

**Steamed Asian Influenced Catch of the Day**  
Ginger pesto, Chinese vegetables, julienne lup cheong, oyster sauce glaze

**Sliced Slow Roasted Beef Striploin**  
Roasted shiitake mushroom sauce

**Sliced Braised Beef**  
Red wine sauce, crispy onions

**Kalbi Beef Short Ribs**  
Grilled, marinated short ribs with a rich, savory sweet glaze

**Chinese Style Cold Ginger Chicken**  
Ginger-green onion cilantro dressing

**Paniolo Crusted Pork Loin**  
Wild mushroom demi

**Smoked Bacon Wrapped Roasted Pork Loin**  
Mushroom & caramelized onion sauce

**Huli Huli Style Chicken**  
Black mushroom ginger sauce

**Grilled Soy Ginger Glazed Chicken Sesame Chicken**  
Lemon sake shoyu sauce

**Penne Pasta**  
Pesto cream sauce, grilled vegetables, roasted cherry tomatoes

**Fried Tofu**  
Spinach, light oyster-ginger sauce

**Mushroom Ravioli**  
Truffle-cream sauce with roasted fennel

**DESSERT:** Choose one option

### Option A

#### Selection of Three Desserts

(additional \$3.50 each )

Key Lime Tartlets  
Mini Apple Cinnamon Pie Crumble  
Mini Cherry Crumble  
Coconut Cake Bites  
Coconut Macaroons  
Chocolate Cake Bites  
Lemon Bars  
Chocolate Drizzled Rice Crispy Triangles  
Assorted Cookies  
Gourmet Chocolate Brownies  
Bread Pudding with Crème  
Anglaise

### Option B

#### Mini M.A.C. Daddy Pancake Station

With 10 toppings

### Option C

#### Sundae Station

Oreo cookie crumble, macadamia nuts, rainbow sprinkles, chocolate syrup, maraschino cherries, Chantilly whipped cream

## DINNER BUFFET

<< Continued on previous page  
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# DINNER BUFFET

All items are priced per person to compliment the dinner buffet. À la carte pricing will differ.

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## SUGGESTED ENHANCEMENTS

### Futomaki & Inari Sushi \$8

Pickled ginger, wasabi, soy sauce

### Assorted Nigiri & Maki Sushi \$18

Pickled ginger, wasabi, soy sauce

## SOUP STATION ENHANCEMENT \$5

Cream of Hamakua Mushrooms

Kahuku Corn Chowder

Tomato Bisque

Loaded Potato

Portuguese Soup

Beef Vegetable Barley

## ACTION STATIONS

Requires chef attendant, \$200/chef

### Pasta Station \$12

Penne pasta, linguini, cavatappi pasta, marinara, Bolognese, creamy pesto, garlic bread

### Herb-crusted Prime Rib \$18

Au jus, creamed horseradish

### Roasted Applewood-Smoked Bacon-Wrapped Pork Loin \$10

Port wine demi-glace, pineapple relish

### Baked Honey-Cured Ham \$8

Mango chutney, Dijon mustard

### Slow-roasted Leg of Lamb \$18

Rosemary-garlic demi-glace, house-made mint jelly

### Australian Lamb Dijonnaise \$28

Herb-crusted, house-made mint jelly, roasted garlic-rosemary demi-glace, seasonal vegetables, garlic mashed potatoes

### Lechon \$28 (min. 50 paid guests)

Whole roasted pig, traditional lechon sauce, hoisin sauce, honey Dijon mustard, bao buns

### Live Sushi Bar \$50 (min. 50 paid guests)

Maguro, ebi, tako, sake, hamachi, masago, California hand roll, spicy tuna hand roll

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### STARTERS

#### Island Mixed Greens

Julienne carrots, sliced mushrooms, cucumbers, grape tomatoes, papaya seed dressing

#### Waipoli Farms Greens

Diced Granny Smith apples, grape tomatoes, dried cranberries, Mandarin oranges, macadamia nuts, honey-dijon dressing, carrot noodles

#### Kale Salad

Diced Asian pears, raisins, candied pecans, Mandarin orange, crispy garlic chips, roasted sesame seed dressing

#### Caesar Salad

Romaine hearts, garlic herbed croutons, shaved parmesan cheese, cherry tomato halves, Caesar dressing

#### Spinach Salad

Feta cheese, smoked bacon crumble, tomato wedges, shaved Maui onions, sliced eggs, diced papaya, onion dressing, melba toast

#### Baby Arugula & Roasted Beet Salad

Baby arugula, gold & red beets, shaved fennel, goat cheese, Mandarin orange segments, crispy garlic chips, candied walnuts, herbed vinaigrette, micro greens

### ENTRÉES

#### Grilled Herb-Marinated Chicken

Roasted mushroom and thyme sauce, saffron rice, grilled broccolini tossed in lime vinaigrette

#### Chicken Roulade

Caramelized onion sauce, garlic mashed potatoes, grilled broccolini tossed in lime vinaigrette

#### Grilled Tiger Prawns

Rice pilaf, sautéed baby bok choy, sauce Provençal

#### Pan-Seared Atlantic Salmon

Roasted cherry tomatoes, garlic-basil cream sauce, Maui onion jam, steamed white rice, grilled asparagus

#### Duck Breast de Cassis

Truffle mashed potatoes, grilled baby vegetables, sauce crème de cassis

#### Sautéed Snapper

Coconut jasmine rice, lemongrass-ginger sauce, grilled baby bok choy

#### New York Steak

Asparagus spears, julienne carrots, herbed garlic butter, garlic mashed potatoes, sautéed green beans

#### Macadamia Nut-Crusted Catch of the Day

Kaffir-lemongrass butter sauce, coconut bamboo rice, roasted ginger-scented cauliflower

#### Slow-roasted Prime Rib

Truffled mashed potatoes, sautéed green beans with smoked bacon, au jus, creamed horseradish

#### Ribeye Steak

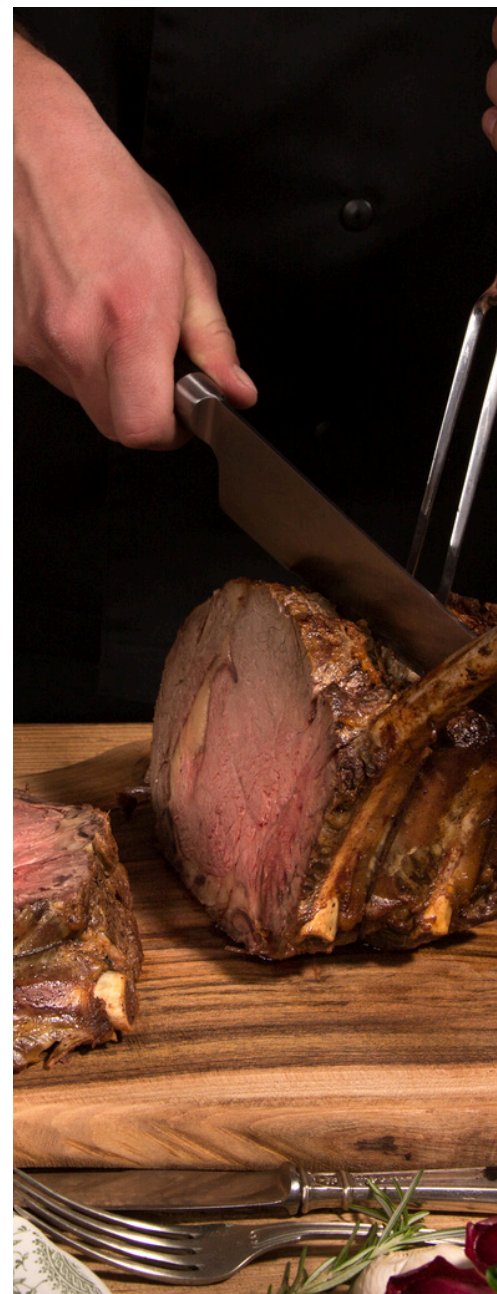
Truffled mashed potatoes, asparagus spears, baby carrots, red wine demi-glace, grilled Maui onions

#### Seared Beef Tenderloin

Sautéed baby carrots, grilled asparagus, Alii mushroom ragout, roasted Idaho potatoes

#### Australian Lamb Dijonnaise

Herb-crusted, house-made mint jelly, roasted garlic-rosemary demi-glace, seasonal vegetables, garlic mashed potatoes



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# PLATED DINNER

\$80 Per Person

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## VEGETARIAN OPTIONS

Main entrée price will prevail

### Baked Penne Pasta with Mushroom Ragut

7 cheese sauce, parmesan herbed crust, garlic sourdough baguette

### Pan Seared Firm Tofu Steak

Julienne vegetables, roasted smoked tomato coulis, Maui onion jam

### Garden Napoleon

Grilled portobello mushroom, roasted red bell pepper, zucchini, yellow squash, roasted red skin potatoes, caramelized onions, roasted garlic pesto, balsamic glaze

## SOUP STATION ENHANCEMENT \$5

Cream of Hamakua Mushrooms

Kahuku Corn Chowder

Tomato Bisque

Loaded Potato

Portuguese Soup

Beef Vegetable Barley

## DESSERT: Choose one option

### Option A

#### Selection of Three Desserts

(additional \$3.50 each)

Key Lime Tartletes

Mini Apple Cinnamon Pie Crumble

Mini Cherry Crumble

Coconut Cake Bites

Coconut Macaroons

Chocolate Cake Bites

Lemon Bars

Chocolate Drizzled Rice Crispy Triangles

Assorted Cookies

Gourmet Chocolate Brownies

Bread Pudding with Crème Anglaise

### Option B

#### Mini M.A.C. Daddy Pancake Station

With 10 toppings

### Option C

#### Sundae Station

Oreo cookie crumble, macadamia nuts, rainbow sprinkles, chocolate syrup, maraschino cherries, Chantilly whipped cream



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# WEDDING PLATED

LUNCH OR DINNER

**\$210 Per Person**

Requires at least 20 guests | 6 Courses, Intermezzo and Wedding Cake  
Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee,  
Assorted Premium Herbal Teas & Brewed Iced Tea

## First Course

Kampachi Ceviche

## Second Course

### Baby Romaine Wedge

Baby romaine wedge, blue cheese crumbles,  
crispy shallots, Apple wood smoked bacon,  
house-made ranch

## Intermezzo

Tropical Sorbet

## Third Course

### Grilled Petite Lobster Tail

Garlic butter sauce

## Fourth Course (Duet Entrée)

### NY Steak

Demi glace, fingerling potatoes, baby seasonal vegetables

### Macadamia Nut Crab-crusted Fresh Catch

Basil lemon butter sauce

### Freshly Baked Rolls & Butter

## Fifth Course (Dessert Trio)

Kona Coffee Flan, Caramel sauce

Piña Colada Crème Brûlée,

Strawberry Tart with Crème Anglaise

## 2-Tier Wedding Cake

For Your Cake Ceremony

Customize your flavors and design - ask your  
Catering Manager for options

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# WEDDING BUFFET

**\$81 Per Person**

Requires at least 25 guests | 5 Starters, 3 Entrees, 3 Desserts, and Wedding Cake  
Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

[Continued on next page >>](#)

## STARTERS (each additional \$4)

### Paradise Salad

Mixed local greens, candied walnuts, blue cheese crumble, Mandarin orange segments, shaved Maui onions, diced Granny Smith apples, white balsamic vinaigrette

### Mixed Island Greens

Herbed croutons, thinly sliced red onions, cherry tomatoes, assorted dressing

### Caesar Salad

Creamy Caesar dressing, homestyle croutons, shaved parmesan cheese

### Spinach Salad

Candied pecans, dried cranberries, hickory-smoked bacon bits, shaved Maui onions, feta cheese, sherry vinaigrette

### Pan Asian Salad

Napa cabbage, mixed greens, cherry tomatoes, Mandarin oranges, fried won ton strips, sliced almonds, sesame vinaigrette

### Chinese Cold Ginger Chicken

Scallion-cilantro dressing

### Bowtie Pasta Salad

White cream sauce, green peas, bacon bits

### Red Skin Potato & Macaroni Salad

A creamy blend of red-skinned potatoes and macaroni, offering a rich and satisfying texture.

### Marinated Mozzarella Bites

Sliced Ewa tomatoes, balsamic vinaigrette

### Marinated Mushroom Salad

Roasted fennel, sliced red bell peppers, grilled onions, herbed vinaigrette

### Chilled Tofu & Blanched Watercress

Soy-ginger dressing

### Spinach & Orzo with Basil Vinaigrette

Tender orzo pasta and fresh spinach tossed in a fragrant basil vinaigrette.

### Sliced Hawaiian Golden Pineapple & Seasonal Melons

### INCLUDED SIDES:

Locally Baked Brioche Rolls

Steamed White Rice

Garlic Mashed Potatoes

OR

Au Gratin Potatoes

Sautéed Mixed Vegetables

### 2-Tier Wedding Cake

For Your Cake Ceremony

Customize your flavors and design - ask your Catering Manager for options

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# WEDDING BUFFET

\$81 Per Person

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## ENTRÉES (each additional \$6)

### Chinatown Steamed Catch of the Day

With soy-ginger scallions & cilantro

### Macadamia Nut-Crusted Catch of the Day

Lemon caper butter sauce

### Pan-Seared Catch of the Day

Ginger-kaffir lime leaf beurre blanc, pineapple and cranberry salsa

### Steamed Asian-Influenced Catch of the Day

Ginger pesto, Chinese vegetables, julienne lup cheong, oyster sauce glaze

### Sliced Slow-Roasted Beef Striploin

Roasted shiitake mushroom sauce

### Sliced Braised Beef

Red wine sauce, crispy onions

### Paniolo-Crusted Pork Loin

Wild mushroom demi-glace

### Pork Lau Lau

Tender pork wrapped in taro leaves, slow-steamed for rich flavor

### House-Made Kalua Pork & Cabbage

Traditional Hawaiian-style slow-roasted pork with steamed cabbage

### Smoked Bacon-Wrapped Roasted Pork Loin

Mushroom & caramelized onion sauce

### Huli Huli-Style Chicken

Black mushroom ginger sauce

### Grilled Soy-Ginger Glazed Chicken

Sesame Chicken with lemon sake shoyu sauce

### Penne Pasta

Pesto cream sauce, grilled vegetables, roasted cherry tomatoes

### Fried Tofu

Crispy tofu served with sautéed spinach and light oyster-ginger sauce

### Mushroom Ravioli

Truffle cream sauce with roasted fennel

## DESSERT: Choose one option

### Option A

#### Selection of Three Desserts

(additional \$4 each)

Key Lime Tartletes

Mini Apple Cinnamon Pie Crumble

Mini Cherry Crumble

Coconut Cake Bites

Coconut Macaroons

Chocolate Cake Bites

Lemon Bars

Chocolate Drizzled Rice Crispy Triangles

Assorted Cookies

Gourmet Chocolate Brownies

Bread Pudding with Crème Anglaise

### Option B

#### Mini M.A.C. Daddy Pancake Station

With 10 toppings

### Option C

#### Sundae Station

Oreo cookie crumble, macadamia nuts, rainbow sprinkles, chocolate syrup, maraschino cherries, Chantilly whipped cream



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# RECEPTION

## HORS D'OEUVRES

All items are priced per piece, min. 30 pieces per order.  
Hand Pass incurs a \$200 labor charge.

### HOT SELECTIONS

**Fried Shrimp & Pork Shumai \$5**  
Hot mustard shoyu

**Steamed Mini Pork Bao Bun \$5**  
Hoisin dipping sauce

**Kalua Pork Quesadilla \$6**  
Guacamole, sour cream, pico de gallo, mild salsa, shredded cheddar cheese, queso fresco

**Teriyaki Beef Skewers \$6**  
Grilled beef skewers glazed with a savory-sweet teriyaki sauce, garnished with toasted sesame seeds and green onions

**Teriyaki Chicken Skewers \$6**  
Tender chicken skewers marinated in teriyaki sauce, finished with toasted sesame seeds and green onions

**Chicken Satay \$6**  
Grilled marinated chicken served with a rich coconut Thai peanut sauce

**Surimi Stuffed Mushroom \$6**  
Mushroom caps filled with a flavorful surimi and cheese mixture, complemented by a Boursin cheese-sherry wine sauce

**Crab Cakes \$9**  
Golden-crisp crab cakes served with lemon remoulade & chipotle aioli

**Bacon Wrapped Shrimp \$8**  
Juicy shrimp wrapped in crispy bacon, delivering a perfect balance of smoky and savory flavors

**Coconut Shrimp \$7**  
Crispy coconut-coated shrimp, served with sweet chili sauce and pineapple salsa

**Vegetable Spring Rolls \$3.50**  **Vegetarian**  
Delicate crispy rolls packed with fresh vegetables, accompanied by sweet chili dipping sauce

**Samosa \$5**  **Vegetarian**  
Savory pastry filled with spiced potatoes and peas, served with coconut curry dipping sauce

**Vegetable Kabobs \$6**  **Vegetarian**  
Skewered and grilled vegetables, marinated in pesto, featuring zucchini, cherry tomatoes, yellow squash, onions, and bell peppers

### COLD SELECTIONS

**Boursin on Belgian Endive \$4**  
Crisp Belgian endive topped with creamy Boursin cheese, candied walnut, and apricot

**Bruschetta \$5**  
Sourdough crostini layered with olive tapenade, roasted cherry tomatoes, and caramelized onions

**Macadamia Nut Crusted Goat Cheese \$6**  
Rich goat cheese coated in crunchy macadamia nuts, served with sourdough crostini

**Jumbo Shrimp Cocktail \$8**  
Plump jumbo shrimp served with traditional cocktail sauce and a fresh lemon wedge

**Shrimp Ceviche Shooter \$8**  
Refreshing shrimp ceviche featuring chili coconut milk, lime juice, red bell peppers, Maui onion, red tobiko, and cilantro

**Ahi Poke Shooters \$8**  
Fresh ahi poke topped with wasabi aioli, tobiko caviar, and delicate micro greens

**Ahi Poke on Won Ton Chip \$8**  
Crispy won ton chip holding fresh ahi poke with wasabi aioli, tobiko caviar, and micro greens

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# RECEPTION

## PRESENTATION DISPLAYS

Small serves up to 25 guests | Medium serves up to 50 guests | Large serves up to 75 guests

### SELECTIONS

#### Imported & Domestic Cheese

Small \$225 | Med \$375 | Large \$500

A beautifully arranged cheese platter featuring a selection of imported and domestic cheeses, garnished with grapes, strawberries, honey, peach bellini, candied walnuts, dried fruits, melba toast, lavosh, and an assortment of gourmet crackers

#### Charcuterie Display

Small \$300 | Med \$525 | Large \$750

An elegant spread of cured meats including prosciutto, soppressata, and genoa salami, complemented by whole grain mustard, caper berries, Kalamata olives, dried fruits, candied walnuts, pearl onions, sliced sourdough baguettes, bread sticks, and gourmet crackers

#### Assortment of Maki Sushi

75 Piece Display \$325

A vibrant sushi assortment featuring California maki, futomaki, spicy tuna, California uramaki, and inari

#### Fresh Sliced Fruit & Berry Display

Small \$175 | Med \$280 | Large \$450

A refreshing selection of fresh local pineapple, seasonal melons, watermelon, and berries

#### Pineapple Tree

100 Skewer Display \$525

A stunning fruit display featuring fresh fruit skewers paired with a vanilla-honey yogurt dip

#### Farmers Garden

Small \$160 | Med \$225 | Large \$345

A crisp and colorful vegetable selection including baby carrots, local cucumber, grape tomatoes, celery sticks, cauliflower, and broccoli, served with ranch dipping sauce and hummus

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# ALOHA HAWAIIAN BUFFET

**\$89 Per Person**

Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea

## COLD SELECTIONS:

Island Mixed Green Salad

Shrimp Cocktail on Ice

Hawaiian Sweet Potato Salad

Lomi Lomi Salmon

Ahi Poke

Fern Shoot Salad

Pipikaula (Hawaiian-style dried beef)

Poi

Assorted Poke Selection

Ahi Sashimi

Fresh Taro Rolls

## HOT SELECTIONS:

**Whole Suckling Pig**

Stuffed with traditional Kalua Pig

**Grilled Catch of the Day**

With ginger lime butter sauce

**Deconstructed Lau Lau**

Braised pork, butterfish, and greens

**Chicken Long Rice**

Glass noodles with shredded chicken in a ginger broth

**Teriyaki Steak**

Grilled to perfection with sweet soy glaze

**Chicken Luau**

A Hawaiian dish of chicken and taro leaves

**Stir-Fried Island Vegetables**

**Steamed White Rice**

## DESSERT:

**Tropical Cake Bites**

**Pineapple Crème Brûlée**

**Warm Bread Pudding**

Served with vanilla crème anglaise



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## COLD SELECTIONS

### Island Mixed Green Salad

Croutons, shaved parmesan cheese, cherry tomatoes, cucumbers, sliced mushrooms, shaved red onions, won ton strips, Oriental shoyu dressing & balsamic vinaigrette

### Island Cut Fruits and Berries

### Rolls and Butter

## TASTE OF THE SEA

### Cocktail Shrimp

Traditional cocktail sauce and lemon wedges

### Spicy Orange Nairagi Poke, Ogo Poke, Tako Poke, and Ahi Sashimi

## ACTION STATION

Slow Roasted Prime Rib  
Creamy horseradish and Au jus lie

## HOT SELECTIONS:

### Warmed Crab Legs

with Drawn Butter and Lemons

### Surimi Crab Crusted Salmon

with Kabayaki and Boursin Yuzu Beurre Blanc

### Teriyaki Beef

### Oven Roasted Pork Loin

with Apple Calvados

### Sesame Chicken

with Shoyu Mirin sauce

### Mix Seafood Chowder

## DESSERT

### Tropical Cake Bites

### Pineapple Crème Brûlée

### Warm Bread Pudding

Served with vanilla crème anglaise



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# RECEPTION

## CHEF'S ACTION STATIONS

All manned stations will incur chef attendant charge of \$200.00 per chef.

### SELECTIONS

#### Slow Roasted Herb & Hawaiian Sea Salt Crusted Prime Rib

\$720 (Serves 35-40 guests)

Tender, slow-roasted prime rib seasoned with Hawaiian sea salt and fresh herbs, served with creamed horseradish, au jus, and soft taro rolls

#### Herb-Garlic & Sea Salt Crusted Striploin

\$650 (Serves 35-40 guests)

Flavorful striploin slow-roasted to perfection, coated in herb-garlic seasoning and sea salt, accompanied by grained Dijon mustard, Japanese mayonnaise, horseradish cream, and sweet rolls

#### Smoked Bacon Wrapped Porkloin

\$450 (Serves 25-30 guests)

Succulent porkloin wrapped in smoky bacon, served with honey Dijon mustard, mango chutney, hoisin sauce, mayonnaise, and soft sweet rolls

#### Roasted Pork Belly

\$500 (Serves 25-30 guests)

Crispy and tender roasted pork belly paired with banana ketchup, traditional lechon sauce, spicy shoyu garlic vinegar, hoisin sauce, and steamed bao buns

#### Whole Suckling Pig

\$1000 (Serves 50-60 guests)

A beautifully roasted whole suckling pig, served with plum sauce, hoisin sauce, traditional lechon sauce, green onions, and steamed bao buns

#### Hickory Smoked Bone-in Ham

\$500 (Serves 35-40 guests)

Rich hickory-smoked ham, complemented by pineapple chutney, honey Dijon mustard, ketchup, and fluffy brioche rolls

#### Roasted Leg of Lamb

\$580 (Serves 35-40 guests)

Tender, slow-roasted leg of lamb served with house-made mint jelly, grained Dijon mustard, caramelized onions, roasted garlic aioli, naan, and pita bread

#### Pasta Station

\$500 (Serves 30-35 guests)

A customizable pasta selection featuring mushroom ravioli, pesto sauce, Hamakua mushrooms, Maui onions, cavatappi pasta, diced smoked pork belly, roasted bell peppers, sriracha, alfredo sauce, and fresh parsley

#### Live Sushi Bar

\$45 per person (Min. 50 guests)

A fresh and vibrant sushi assortment including maguro, ebi, tako, sake, hamachi, masago, California hand roll, and spicy tuna hand roll



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Please select either Standard OR Premium Bar for your event.

Bar set-up fee of \$175 + tax applies per location. The fee will be waived if a minimum of \$2,000 in beverage consumption is met per bartender, per location. Based on 3 hours of continuous service. Bartender Fee of \$75 per hour, thereafter. One bartender per 150 guests. Hosted Bar: service charge + tax will be added to the price noted. No Host Bar: Price listed is inclusive of tax only.

# CHEERS

## BAR BEVERAGES

### STANDARD BAR

Hosted \$14 per cocktail

No Host \$15 per cocktail

- RUM • Concierge Silver • Ron Diaz Dark
- VODKA • SAVOY
- TEQUILA • SAVOY
- GIN • Concierge Silver
- BOURBON • Early times
- CORDIALS • Triple sec Gionelli
- Orange Gionelli • Blue Gionelli

### PREMIUM BAR

Hosted \$16 per cocktail

No Host \$17 per cocktail

- RUM • Flor de Caña • Ron Diaz Dark
- VODKA • Tito's
- TEQUILA • Jose Cuervo Tradicional
- GIN • New Amsterdam
- BOURBON • Four Roses Yellow Label
- SCOTCH • Grant's (-\$1)
- WHISKEY (Pick 1)
  - Jack Daniel's • Crown Royal
- CORDIALS • Triple sec Gionelli
- Orange Gionelli • Blue Gionelli

### SPECIALTY COCKTAILS

Hosted \$17 each

No Host \$18 each

- Mai tai
- Blue Hawaii
- Pina Colada
- Rum Punch
- Lilikoi Margarita
- Mango Margarita
- Lava Flow
- Tropical Itch

(Pick 2)

### WINE BY THE BOTTLE

**HOUSE SELECTION \$55**

- Pinot Grigio • Sauvignon Blanc
- Chardonnay • Pinot Noir • Merlot
- Cabernet • Sparkling / Bubbles

**PREMIUM SELECTION \$64**

- Pinot Grigio • Sauvignon Blanc
- Chardonnay • Pinot Noir • Merlot
- Cabernet • Sparkling / Bubbles

### WINE BY THE GLASS

**HOUSE SELECTION (Pick 3)**

HOSTED \$14 NO HOST \$15 PER GLASS

- Pinot Grigio • Sauvignon Blanc
- Chardonnay • Pinot Noir
- Merlot • Cabernet
- Sparkling / Bubbles

**PREMIUM SELECTION (PICK 3)**

HOSTED \$16 NO HOST \$17 PER GLASS

- Pinot Grigio • Sauvignon Blanc
- Chardonnay • Pinot Noir
- Merlot • Cabernet
- Sparkling / Bubbles

### BEER (Pick 4)

#### DOMESTIC BEER

Hosted \$7 each

No Host \$8 each

- Bud light
- Coors light
- Budweiser
- Michelob Ultra

#### IMPORT BEER

Hosted \$8 each

No Host \$9 each

- Heineken
- Corona

#### LOCAL BEER

Hosted \$8 each

No Host \$9 each

- Kona Big Wave
- Kona Long Board
- Maui Brew Big Swell IPA
- Maui Brew Big Bikini Blond
- Maui Brew Da Hawai'i life

### DRINKS (Pick 3)

#### SOFT DRINKS

Hosted \$4 each

No Host \$5 each

- Coke
- Diet Coke
- Sprite

#### JUICES

Hosted \$5 each

No Host \$6 each

- Pineapple juice
- Cranberry juice
- Orange juice



# DINNER BUFFET

## HOLIDAY PARTY

### \$55 Per Person

3 starters, 2 entrées, 2 desserts  
Includes Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Premium Herbal Teas & Brewed Iced Tea  
Weeknight Special: Receive one FREE extra starter (Monday to Thursday: Weekdays Friday to Sunday: Weekend)

[Continued on next page >>](#)

#### STARTERS (each additional \$4)

##### Paradise Salad

Mixed local greens, candied walnuts, blue cheese crumble, Mandarin orange segments, shaved Maui onions, diced Granny Smith apples, white balsamic vinaigrette

##### Mixed Island Greens

Fresh island greens tossed with herbed croutons, thinly sliced red onions, cherry tomatoes, and assorted dressings

##### Caesar Salad

Classic Caesar salad with creamy Caesar dressing, homestyle croutons, and shaved parmesan cheese

##### Spinach Salad

Tender spinach leaves with candied pecans, dried cranberries, hickory-smoked bacon bits, shaved Maui onions, feta cheese, and sherry vinaigrette

##### Pan Asian Salad

Crisp Napa cabbage and mixed greens, topped with cherry tomatoes, Mandarin oranges, fried wonton strips, sliced almonds, and sesame vinaigrette

##### Chinese Cold Ginger Chicken

Chilled, tender chicken served with a scallion-cilantro dressing for a fresh and aromatic flavor

##### Bowtie Pasta Salad

Bowtie pasta tossed in a rich white cream sauce with green peas and crispy bacon bits

##### Artichoke Salad

A light and flavorful salad featuring artichoke hearts, sliced black olives, grilled fennel, and oregano vinaigrette

##### Red Skinned Potato & Macaroni Salad

A creamy and comforting combination of red-skinned potatoes and macaroni, blended with flavorful seasonings

##### Marinated Mozzarella Bites

Fresh mozzarella bites paired with sliced Ewa tomatoes and drizzled with balsamic vinaigrette

##### Marinated Mushroom Salad

Tender marinated mushrooms combined with roasted fennel, sliced red bell peppers, grilled onions, and herbed vinaigrette

##### Chilled Tofu & Blanched Watercress

Silky chilled tofu paired with crisp blanched watercress, complemented by a soy-ginger dressing

##### Spinach & Orzo with Basil Vinaigrette

Fresh spinach mixed with orzo pasta, tossed in a fragrant basil vinaigrette

##### Sliced Hawaiian Golden Pineapple & Seasonal Melons

Sweet and juicy Hawaiian golden pineapple paired with a selection of fresh seasonal melons

#### INCLUDED SIDES:

Locally Baked Brioche Rolls

Steamed White Rice

Garlic Mashed Potatoes

#### OR

Au-Gratin Potatoes

Sautéed Mixed Vegetables

#### BOOK BY OCT.01

- \$15.00 VALET PARKING
- TWO \$25.00 M.A.C. 24/7 GIFT CERTIFICATES\*

\*Restrictions apply, call for details

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# DINNER BUFFET

## HOLIDAY PARTY

Weeknight Special: Receive one FREE extra starter

[Continued on next page >>](#)  
[<< Continued on previous page](#)

### ENTRÉES (each additional \$7)

#### Chinatown Steamed Catch of the Day

Fresh catch of the day delicately steamed and infused with soy-ginger scallions and cilantro for a fragrant, savory finish

#### Macadamia Nut Crusted Catch of the Day

Tender fish fillet coated in a crispy macadamia nut crust, served with a rich lemon caper butter sauce

#### Pan Seared Catch of the Day

Perfectly pan-seared fish paired with a ginger-kaffir lime leaf beurre blanc, pineapple, and cranberry salsa for a balance of sweetness and acidity

#### Steamed Asian Influenced Catch of the Day

Aromatic steamed fish complemented by ginger pesto, Chinese vegetables, julienne lup cheong, and an oyster sauce glaze

#### Sliced Slow Roasted Beef Striploin

Juicy slow-roasted beef striploin, topped with a savory roasted shiitake mushroom sauce

#### Sliced Braised Beef

Tender braised beef served with a robust red wine sauce and crispy onions for added texture

#### Paniolo Crusted Pork Loin

Flavorful pork loin coated in a hearty crust and finished with a rich wild mushroom demi

#### Pork Lau Lau

A traditional Hawaiian dish featuring succulent pork wrapped in taro leaves, slow-cooked for deep, earthy flavors

#### House Made Kalua Pork & Cabbage

Slow-smoked Kalua pork served with tender braised cabbage, bringing authentic island flavors

#### Smoked Bacon Wrapped Roasted Porkloin

Savory porkloin wrapped in smoky bacon and served with a mushroom and caramelized onion sauce

#### Huli Huli Style Chicken

Grilled chicken marinated in a sweet and tangy huli huli sauce, finished with black mushroom ginger sauce

#### Grilled Soy Ginger Glazed Chicken

Tender grilled chicken glazed with soy-ginger sauce for a balance of umami and sweetness

#### Sesame Chicken

Crispy, golden chicken coated in a flavorful sesame sauce, paired with a hint of lemon sake shoyu

#### Penne Pasta

Penne pasta tossed in creamy pesto sauce with grilled vegetables and roasted cherry tomatoes

#### Fried Tofu

Crispy fried tofu served with fresh spinach and a light oyster-ginger sauce for a delicate and savory taste

#### Mushroom Ravioli

Soft mushroom-filled ravioli drenched in a decadent truffle-cream sauce with roasted fennel

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# DINNER BUFFET

## HOLIDAY PARTY

Weeknight Special: Receive one FREE extra starter

[<< Continued on previous page](#)

### DESSERT: Choose one option

#### Option A

##### Selection of Three Desserts

(additional \$4 each )

Key Lime Tartlets

Mini Apple Cinnamon Pie Crumble

Mini Cherry Crumble

Coconut Cake Bites

Coconut Macaroons

Chocolate Cake Bites

Lemon Bars

Chocolate Drizzled Rice Crispy Triangles

Assorted Cookies

Gourmet Chocolate Brownies

Bread Pudding with Crème Anglaise

#### Option B

##### Mini M.A.C. Daddy Pancake Station

With 10 toppings

#### Option C

##### Sundae Station

Oreo cookie crumble, macadamia nuts, rainbow sprinkles, chocolate syrup, maraschino cherries, Chantilly whipped cream

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# BREAK PACKAGES

Based on 30 Minutes Continuous Service | Includes Freshly brewed Starbucks Regular & Decaffeinated Coffee, and Assorted Premium Herbal Teas

## SELECTIONS

### Energy \$26

Assortment of mixed nuts  
Celery & carrot sticks, peanut butter dip  
Chocolate-dipped mangoes & pineapple  
Gatorade & Red Bull  
Granola bars  
Whole apples & bananas

### Local \$25

Chocolate-dipped dried mango slices  
Edamame hummus  
House-made passion orange guava punch  
Li hing powder-dusted pineapple  
Macadamia nut cookies  
Sweet potato & taro chips

### From the Farm \$27

Baked sourdough crisp & lavosh  
Crudit  of broccoli, cauliflower, carrots, celery, grape tomatoes  
Herbed honey-goat cheese spread  
Home style ranch dip  
Lightly spiced kunia lomi lomi tomatoes  
Okinawan sweet potato chips  
Pineapple and orange juice

### Sweets \$30

Chocolate covered macadamia nuts  
Chocolate covered strawberries  
Chocolate drizzled rice crispy treats  
Homestyle brownie bites  
House-made guava punch  
Lemon bars

### Charcuterie \$38

Brie cheese  
Cheddar cheese  
Dried figs  
Honey Kalamata olives  
Lavosh  
Manchego  
Mango chutney  
Pipikaula Prosciutto  
Sliced Genoa salami  
Sourdough crisp

### Afternoon \$32

Selection of finger sandwiches (cucumber, ham & cheese, tuna salad, smoked salmon)  
Assorted macaroon bites  
Coffee cakes squares

### Chip & Dips \$26

Tri colored corn tortilla  
Taro chips  
Pita crisps  
Savory crackers  
Traditional salsa  
Creamed smoked salmon & dill dip  
Hummus  
Guacamole

## SUGGESTED ENHANCEMENTS

**Sliced Seasonal Fruits & Berries \$7**

**Fruit Skewers \$6**

**Whole Fruits \$4**

Apples, bananas, oranges

**Selection of Maki Sushi \$10**

**Vegetable Crudit  \$7**

Ranch & roasted red bell pepper dip

**Tortilla Chips & Dips \$7**

Salsa & guacamole

**Petit Fours \$7**

Brownies, fruit tartlets, mango, lilikoi & guava cakes

**Fresh Baked Cookies \$6**

**Assorted Granola Bars \$5**

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# BREAK A LA CARTE

Priced by the Dozen Unless Listed Otherwise

## SELECTIONS

### Assorted Bagels \$100

Includes plain bagels with smoked salmon-dill cream cheese.

### Assorted Freshly Baked Scones \$80

Served with butter and seasonal fruit preserves.

### Assorted Freshly Baked Cookies \$80

Chocolate chip, macadamia nut, peanut butter, and oatmeal raisin varieties.

### Assorted Mini Croissants \$80

Chocolate-drizzled, almond-topped, and classic plain options.

### Assorted Mini Danishes \$80

A selection of fruit-filled and custard Danishes, freshly baked.

### Assorted Muffins \$80

Includes blueberry, banana nut, chocolate, and seasonal flavors.

### Individual Trail Mix Bags \$60

Individual bags with nuts, dried fruits, and chocolate bites.

### Individual Granola Bars \$60

Individually wrapped with various flavors, including oats and honey.

### Individual Bags of Chips \$60

A mix of individual bags with popular chip flavors.

### Assorted Whole Fresh Fruits \$50

Apples, oranges, and bananas for a healthy grab-and-go snack.

### Sliced Fruits \$60

A colorful mix of freshly sliced seasonal fruits.

### Assorted Fruit Yogurts \$60

Individual cups with optional granola topping.

### Assorted Finger Sandwiches \$100

Includes cucumber, ham & cheese, tuna salad, and smoked salmon.

### Assorted Maki Sushi \$120

A mix of rolls; minimum order of 2 dozen required.

### Assorted Häagen-Dazs Ice Cream Bars \$9 each

Premium ice cream bars in assorted flavors.

### Lemon Bars \$80

Tangy and sweet lemon squares topped with powdered sugar.

### Brownie Bites \$80

Rich chocolate brownies in bite-sized portions.

### Coffee Cake Squares \$60

Moist coffee cake slices with cinnamon crumb topping.

### Banana Bread \$60

Freshly baked slices with ripe banana and warm spices.

## BEVERAGES

### Hot Coffee \$90/gallon

Freshly brewed Starbucks Regular or Decaffeinated

### Iced Coffee \$110/gallon

Freshly brewed Starbucks iced coffee with classic, vanilla & caramel syrups

### Hot Tea \$90/gallon

Assorted premium herbal teas

### Iced Tea \$80/gallon

### Juice or Punch \$80/gallon

Guava, orange, pineapple, cranberry, or guava punch

### Infused Water \$45/gallon

### Bottled Juice \$6/each

Cranberry, apple, or orange

### Canned Juice \$5/each

Assorted Hawaiian Sun flavors

### Canned Soda \$5/each

Assorted Coca-Cola brand soft drinks

### Bottled Water \$5/each

### Sparkling Mineral Water \$6/each

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# DINNER BUFFET

## STUDENT MENU

### \$51 Per Person

Requires at least 50 guests | 3 starters, 2 starches, 2 entrées, 2 desserts  
Includes Salad, Brioche Rolls & Butter, Sautéed Mixed Vegetables, and Fruit Punch

#### STARTERS (each additional \$4)

##### Caesar Salad

Classic romaine lettuce tossed with creamy Caesar dressing, homestyle croutons, and shaved parmesan cheese

##### Paradise Salad

Mixed local greens, candied walnuts, blue cheese crumble, Mandarin oranges, shaved Maui onions, diced Granny Smith apples, white balsamic vinaigrette

##### Tri Color Pasta Salad

Julienne vegetables, salami, Parmesan cheese, balsamic vinaigrette

##### Island Macaroni & Potato Salad

A creamy blend of macaroni and red-skinned potatoes with island-inspired flavors

##### Tofu Spinach Salad

Sliced red onions, red bell peppers, sweet chili dressing

##### Japanese Style Somen Salad

Chilled somen noodles paired with fresh vegetables and a light sesame-soy dressing

##### Hawaiian Golden Pineapple & Seasonal Melons

#### STARCHES

Steamed White Rice

Garlic Mashed Potatoes

Vegetarian Yakisoba

Island Style Fried Rice

#### ENTRÉES (each additional \$9)

##### Huli Huli Style Chicken

##### Sesame Chicken

Sake lemon shoyu

##### Oven-Roasted Chicken with Creamy Mushroom Sauce

##### Pan Seared Catch of the Day

Yuzu butter sauce, teriyaki drizzle

##### Egg Battered Catch of the Day

Lemon caper butter sauce

##### Slow Roasted Paniolo Glazed Pork Loin

Mushroom & caramelized onion sauce

##### Sliced Teriyaki Beef Ribeye

Grilled onions

##### Kalbi Short Ribs

##### Sliced Slow-Roasted Beef Striploin

Au Jus & Merged Demi-sauce

##### Mixed Seafood Newburg

##### Mushroom Ravioli with Truffle Cream Sauce

#### DESSERT (Choose One Option)

##### Option A:

Choose Two Desserts

(each additional \$5)

Mini Cheesecake Bites

Chocolate

Petit Fours

Mini Cinnamon Apple Crumble Pie

Pumpkin Tartlets

Lemon Bars

##### Option B:

##### Sundae Station Ice Cream

Oreo cookie crumble, chocolate chips, rainbow sprinkles, chocolate syrup, maraschino cherries, Chantilly whipped cream

#### Add a Carving Station

(Required a chef attendant. \$200/chef)

Herb Crusted Prime Rib \$18.00

Au jus, creamed horseradish

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