



DINNER BUFFET

(Buffet Minimum is 35 Guests)

Salad

Mesclun of Greens, Lemon Miso Dressing & Assorted Condiments
Aburage & Imitation Crab Salad
Crunchy Broccoli Salad
Asian Slaw
Watercress & Maui Onion Salad
Edamame Salad

Taro Rolls

Entrée

Shichimi Seared Breast of Chicken, Soy Citrus Sauce
Chicken with Wild Mushroom Sauce
Pot Roast of Beef Jardinière
Burgundy Braised Beef with Mushrooms and Vegetables
Fresh Island Catch of the Day, Chef's Preparation of the Day
Sautéed Fillet of Salmon, Cucumber Wakame Namasu, Ginger Butter Sauce
Bubu Arare Crusted Salmon, Yuzu Butter Sauce, Kabayaki Drizzle
Roast Pork with Roasted Garlic Gravy
Burgundy Braised Short Ribs - **additional \$10.00**
Seafood Newburg - **additional \$5.00**

Carving: (optional, choice of one):

Roast Sirloin of Beef
Roast Leg of Lamb, Mint Sauce
Herb Crusted Pork Loin, Tarragon Sauce
Roast Prime Rib of Beef, Au Jus and Horseradish Crème - **additional \$15.00**

Wok Fried Fresh Vegetables

Starch: Choice of two:

Steamed Rice
Mashed Potatoes
Roasted Red Potatoes with Herbs and Garlic
Buttered Linguine

Dessert

Our Pastry Chef's selection of award-winning delicacies

Island Roast Coffee, Hot Tea or Iced Tea

Choice of 3 Entrées	\$68.00 per person
2 Entrées and Carving	\$74.00 per person
3 Entrées and Carving	\$76.00 per person

All prices are subject to a 20% service charge & 4.712% state tax - 2023 Banquet Pricing