



DINNER BUFFET

(Minimum of 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

Choice of Three Entrées – 75.00 pp

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

Sauteed 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 – **12.00 pp++**

Seafood Newburg – **7.00 pp++**

Carving

(optional)

Two Entrées & Carving – 81.00 pp

Three Entrées & Carving – 84.00 pp

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 Creme – **17.00 pp++**

Wok Fried Fresh Vegetables

Starch

Choice of two:

Steamed Rice

Mashed Potatoes

Roasted Red Potatoes with Herbs and Garlic

Buttered Linguine

Desserts

Our Pastry Chef's selection of award-winning delicacies

3660 Island Roast Coffee or Tea

*All prices are subject to 4.712% state tax & 20% service charge – 2024 Banquet Pricing
All Service Charges are distributed among all employees for tips, wages, & admin costs*