



## **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 – 84.00 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  
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 – **13.00 pp++**  
Seafood Newburg – **8.00 pp++**

### **Carving**

*(optional)*

**Two Entrées & Carving – 90.00 pp++**

**Three Entrées & Carving – 95.00 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 – **19.00 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*