



## ⌘ LUNCH BUFFET ⌘

*(Buffet Minimum is 35 Guests)*

### **Salad**

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

Taro Rolls

### **Entrée**

Five Spice Shoyu Chicken  
Oven Baked Chicken with Natural Gravy  
Chicken Picatta, Lemon Caper Sauce  
Fresh Island Catch of the Day, Chef's preparation of the day  
Furikake Crusted Salmon, Yuzu Butter Sauce  
Soy Sake Glazed Salmon, Yuzu Butter Sauce  
Pan Seared Atlantic Salmon, Lomi Tomato, Yuzu Butter Sauce  
Pot Roast of Beef Jardinière  
Burgundy Braised Beef with Mushrooms & Vegetables  
Roast Pork with Roasted Garlic Gravy

### **Carving**

Roasted Sirloin of Beef  
Herb Crusted Pork Loin, Tarragon Sauce  
Roast Prime Rib of Beef, Au Jus and Horseradish - **additional \$11.00**

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 & Iced Tea

Choice of 2 Entrées	\$51.00 per person
Choice of 3 Entrées	\$56.00 per person
2 Entrées and Carving	\$61.00 per person
3 Entrées and Carving	\$65.00 per person

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