



¤ 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