



∞ LUNCH BUFFET ∞

(Minimum of 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

Choice of Two Entrées – 56.00 pp++

Choice of Three Entrées – 61.00 pp++

Shichimi Seared Breast of Chicken, Soy Citrus Sauce
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
Wok Fried Fresh Vegetables

Carving

(optional)

Two Entrées & Carving – 67.00 pp++

Three Entrées & Carving – 72.00 pp++

Roasted Sirloin of Beef
Herb Crusted Pork Loin, Tarragon Sauce
Roast Prime Rib of Beef, Au Jus and Horseradish – **add 12.00 pp++**

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*