



## ☞ 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 – 63.00 pp++**

**Choice of Three Entrées – 68.00 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 – 75.00 pp++**

**Three Entrées & Carving – 81.00 pp++**

Roasted Sirloin of Beef  
Herb Crusted Pork Loin, Tarragon Sauce  
Roast Prime Rib of Beef, Au Jus and Horseradish – **add 13.00 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*