



Customized Lunch Menu

Private Dining for Parties of 10 guests or more
All salads and desserts will be the same for all guests with exception of vegetarian/vegan guests
Please pick 2 entrée choices to offer your guests

Salad

Choice of One:

*Caesar Salad, Romaine Salad, Classic 3660 Caesar Dressing
Mesclun Greens & Veggie, 3660 Lemon Miso Dressing
Field of Greens, Mesclun Greens, Strawberries, Walnuts, Feta, 3660 Lemon Vinaigrette
Spinach Salad, Egg Crumbles, Diced Tomatoes, Red Onion, Balsamic Vinaigrette

Entrée

Choice of Two:

All entrees will include a Starch and Vegetables

Shichimi Dusted Stuffed Chicken Breast, Soy Citrus Sauce
67.00 pp

*Bubu Arare Crusted Salmon, Yuzu Butter, Kabayaki Drizzle– Upon Availability
76.00 pp

Soy Sake Glazed Butterfish, Soy Ginger Dashi Nage
76.00 pp

Fresh Catch of the Day, Chef’s preparation
72.00 pp

*New York Steak Alaea – 10 oz
80.00 pp

Vegetarian Entrée, Chef’s preparation
65.00 pp

Dessert

Choice of One:

Chocolate Souffle Cake, Vanilla Ice Cream, Mocha Sauce
Warm Bread Pudding with Vanilla Anglaise
Vanilla Ice Cream with Berries & Grand Marnier
Craquelin topped Cream Puffs, Vanilla Ice Cream & Strawberry Sauce

Chef Russell Siu’s Kona Blend Coffee, Hot Tea, & Iced Tea

Substitution may be made upon Availability

All entrees are served with Dinner rolls; All Beef entrees prepared Medium Rare to Medium doneness.

All prices are subject to 4.712% state tax & 20% service charge – 2025 Banquet Pricing

All Service Charges are distributed among all employees for tips, wages, & admin costs

***Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions – section 3-603. 11, FDA Food Code**