



## DINNER BUFFET

*(Minimum of 35 Guests)*

### Salad

Mesclun of Greens, Lemon Miso Dressing & Assorted Condiments

Aburage & Imitation Crab Salad

Crunchy Broccoli Salad

Asian Slaw

Watercress & Maui Onion Salad

Edamame Salad

Taro Rolls

### Entrée

**Choice of Three Entrées – 84.00 pp**

Shichimi Seared Breast of Chicken, Soy Citrus Sauce

Chicken with Wild Mushroom Sauce

Pot Roast of Beef Jardinière

Burgundy Braised Beef with Mushrooms and Vegetables

Fresh Island Catch of the Day, Chef's Preparation of the Day

\*Sauteed Fillet of Salmon, Cucumber Wakame Namasu, Ginger Butter Sauce

\*Bubu Arare Crusted Salmon, Yuzu Butter Sauce, Kabayaki Drizzle

Roast Pork with Roasted Garlic Gravy

Burgundy Braised Short Ribs – **13.00 pp++**

Seafood Newburg – **8.00 pp++**

Baked Penne with Vegetables and Marinara Sauce – Vegetarian

Assorted Bourguignon Beans with Chunks of Portobello Mushrooms- Vegetarian

### Carving

(optional)

**Two Entrées & Carving – 90.00 pp**

**Three Entrées & Carving – 95.00 pp**

\*Roast Sirloin of Beef

\*Roast Leg of Lamb, Mint Sauce

\*Herb Crusted Pork Loin, Tarragon Sauce

\*Roast Prime Rib of Beef, Au Jus and Horseradish Creme – **19.00 pp++**

Wok Fried Fresh Vegetables

### 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

**\*Substitution may be made upon Availability\***

*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*