



## ∞ 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 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

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

\*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

Baked Penne with Vegetables and Marinara Sauce – Vegetarian

Assorted Bourguignon Beans with Chunks of Portobello Mushrooms- Vegetarian

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

### \*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*