



☞ 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*