



∞ LUNCH BUFFET ∞

(Minimum of 25 guests)

Salad

- Mesclun of Greens, Lemon Miso Dressing & Assorted Condiments
- Crunchy Broccoli Salad
- Edamame Salad
- Watercress & Maui Onion Salad
- Asian Slaw
- Dinner 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*