

# BREAKFAST TABLE

## Breakfast Table

All breakfast tables include:  
Fresh brewed regular and decaffeinated  
Hawaiian Paradise® coffee, assorted herbal teas,  
and fresh squeezed orange juice

### **KEAUHOU BAY** 42

Sliced seasonal fruit and berries

Sweet flaky butter croissants and pastries with  
sweet butter and fruit preserves

Egg scrambled

Condiments: sautéed mushroom, cheddar cheese,  
caramelized sweet onion and tomato jam

Select one meat:

Link sausage

Smoked bacon

Garlic roasted country potatoes with onions and  
herbs

### **SUPER FOOD** 48

Mixed fruit salad with honey-lemon yogurt dressing

Make your own yogurt parfait

Strawberries, blueberries and granola

Egg & spinach frittata

Roasted tomato, spinach, asparagus, Maui goat  
cheese and basil

Scrambled eggs

Bacon

Crepes

Fuji apple, banana cinnamon chutney

Vegetarian burrito

Artichoke, mushroom and black olive burrito, black  
bean relish, tomato basil puree

Garlic herb roasted yukon potatoes with caramelized  
onions and tarragon emulsion

## Enhancements

### **Hawaii Made Fresh Baked Muffins** 12

Banana and blueberry

### **Sweet Island Breakfast Sweet Bread** 8

### **Lox and Mini Bagels** 20

Whipped cream cheese, Maui onions, capers,  
local farm fresh eggs

### **Individual Plain, Fruit or Low Fat Yogurt** 6

### **Assorted Fresh Local Fruit & Yogurt Parfait** 11

Strawberry, blueberries and house made granola  
Dole pineapple, orange pearl and granola, Hawaii  
Island mango and coconut granola

### **Steel Cut Oatmeal** 5

Cinnamon, brown sugar, Hawaiian honey and  
dried fruit

### **Individual Boxed Cold Cereal** 5

# BREAKFAST TABLE

## SUNRISE

36

Seasonal island fresh fruit  
Sweet flaky butter croissants and baked flavored danishes with whipped island mango butter and fruit preserves  
Steel cut oatmeal  
Cinnamon, brown sugar, honey and dried fruit  
Hard boiled egg  
Yogurt  
Plain, fruit or low fat

## TRADITIONAL CONTINENTAL

Seasonal island fresh fruit sweet flaky butter croissants and baked flavored Danishes with sweet butter and fruit preserves 30

**Crust-less Vegetable Quiche** 11  
Caramelized Maui onion, Waialua farm asparagus and tomato confit

**Vanilla Custard French Toast** 12  
Seared sweet bread pudding, orange jam, whipped butter

**Punaluu Rainbow Malasada** 7  
Li hing mui, Fuji apple cinnamon maple glaze

**Ka'u Orange Mini Pancakes** 7  
Fruit compote, coconut and maple syrup

**Fresh Omelets Made To Order\*** 15  
Spinach, peppers, cheddar cheese, Big Island mushrooms, smoked ham and Maui onions

**Bread Pudding with Creme Anglaise** 14

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\*Culinary attendant fee of 260. Minimum guarantee of 40 guests required for buffet menus or a labor charge of 250 will apply. Based on 2 hours of continuous service. Consuming raw or under cooked meat, fish, shellfish, poultry or eggs may increase your risk of food-borne illnesses.

# PLATED BREAKFAST

## Plated Breakfast

All plated breakfast include:  
Fresh brewed regular and decaffeinated  
Hawaiian Paradise® coffee, assorted herbal teas,  
and fresh squeezed orange juice

 **FRENCH TOAST** 38

Punaluu sweet bread  
Fuji apple cinnamon maple glaze  
Smoked bacon or link sausage  
Seasonal fruit

**EGGS BENEDICT** 42

Hand carved Canadian bacon, tomato, spinach  
with Hollandaise sauce  
Spiced hash browns  
Seasonal fruit

 **TRADITIONAL BREAKFAST** 38

Local scrambled eggs  
Smoked bacon or link sausage  
Nalo herb garlic country potatoes  
Seasonal fruit

**ROASTED VEGETABLE BURRITO** 36

Ancho chili sauce and black bean corn salsa  
Link sausage or bacon  
Seasonal fruit

## Enhancements *Priced per person*

**Bloody Mary Bar** (90 minute service) 20

Clamato juice, spicy mary mix, pickled asparagus,  
olives, pickled green beans, celery, bacon, banana  
peppers, limes, lemons, Worcestershire, assorted hot  
sauces and assorted salts and seasonings.

**Mimosa Bar** (90 minute service) 24

Prosecco with assorted fruit juices - orange, guava,  
passion orange guava (POG)

**Assorted Fresh Local Fruit & Yogurt Parfait** 10

Strawberry, blueberries and house made granola  
Dole pineapple, orange pearl and granola,  
Hawaii Island mango and coconut granola

**Steel Cut Oatmeal** 5

Cinnamon, brown sugar, Hawaiian honey and  
dried fruit

**Punaluu Rainbow Malasada** 7

Li hing mui and Fuji apple cinnamon maple glaze



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# À LA CARTE

## À La Carte

Whole Assorted Fruits	each 5	Iced Tea	per gallon 80
Chia Bowl Topped With Fresh Fruits	per bowl 10	Fruit Punch	per gallon 80
Granola Bars (Banana, Blueberry, Carrot Bran)	each 5	Lemonade	per gallon 80
Local Granola & Yogurt Parfait	each 10	Assorted Pure Leaf® Tea	each 8
Fresh Baked Pastries	per dozen 40	Bottled Water	each 6
Homemade Granola Bars	per dozen 50	Sparkling Mineral Water	each 6
Assorted Mini Muffins	per dozen 45	Assorted Bubly® Flavored Water	each 6
Assorted Chocolate or Coconut Macaroons	per dozen 55	Swiss Hot Chocolate with Fresh Whipped Cream	per gallon 80
Plain or Macadamia Nut Brownies	per dozen 45	Cold Fresh Whole, 2% or Skim Milk	per gallon 60
Blondies	per dozen 45	Vegetable Juices (V-8®, Tomato, Clamato®)	per gallon 80
Assorted Chocolate Dipped Shortbread Cookies	per dozen 52	Gatorade®	each 7
Assorted Cookies (Peanut Butter, Chocolate Chip, Macadamia Nut, Oatmeal Raisin)	per dozen 45	Red Bull® (Sugar Free Also Available)	each 10
Individual Assorted Fruit Juices	each 6		
Fruit Juices (Orange, Cranberry, Apple)	per gallon 84		
Pepsi® Brand Regular and Diet Soft Drinks	each 6		
Starbucks® Frappucino	each 10		
Assorted Starbucks® Iced Latte	each 10		
Starbucks® Cold Brew	each 10		
Regular and Decaffeinated Hawaiian Paradise® Coffee	per gallon 94		
100% Kona Coffee	per gallon 112		
Hot tea, Assorted of Tazo® Teas	per gallon 88		

## Enhancements

**Blended Fruit Smoothies\*** each 14  
Strawberry banana, berry blast and green machine

**Beverage Break** Charged upon consumption  
Minifridge stocked in meeting room with:  
Assorted Starbucks® cold drinks, Pepsi® brand  
soft drinks, Bubly®, Pure Leaf®, sparkling water,  
bottled water

**Gourmet Coffee Station** per person 14  
Assorted flavored syrups, chocolate shavings,  
cinnamon sticks, whipped cream, cocoa powder

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\*Attendant fee will apply

# SUSTAINABLE OPTIONS - BREAKFAST

## Sustainable Options - Breakfast

 **HAWAIIAN THICK SWEET BREAD** 32  
**FRENCH TOAST**

Organic blueberry compote, organic ricotta cheese and real maple syrup

 **BIG ISLAND EGGS** 38

Big Island farm fresh eggs cooked to order with organic homestyle breakfast potatoes, organic bacon, sausage or Morning Star Farms meat-free sausage and organic multi-grain toast



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## Enhancements

**Big Island Fruit Smoothie** 10

**Big Island Seasonal Fruit Plate** 10

**Island-Raised Pork Sausage** 8

# MORNING BREAKS

## Morning Breaks

<b>KICK START</b>	24
Compress fruit brochettes	
Basil scented watermelon, Dole pineapple, strawberry and pistachio crème fraiche	
Blended fruit smoothies	
Strawberry banana and berry blast	
Kona coffee chocolate banana bread and hazelnut cream	
Gourmet coffee station with flavored syrups – vanilla, hazelnut, whipped cream, chocolate shavings	
Regular and decaffeinated coffee	

<b>POWER UP</b>	25
Build your own trail mix	
Macadamia nuts, walnuts, peanuts, almonds, pumpkin seeds	
Dried fruits: mango, pineapple, cranberries, raisins	
Gatorade®	

<b>ENERGIZE</b>	22
Parfait station	
Assorted yogurt, berries, all natural house made granola crunch, nuts and seeds	
Big Island fruit elixir	
Orange+mango+ginger   watermelon+basil+lavender pomegranate+acai+sugar cane	
Assorted cupcakes	
Mango cheesecake	
Iced coffee with flavored syrups - vanilla, macadamia nut and coconut	

## Enhancements

<b>Blended Fruit Smoothies*</b>	each 14
Strawberry banana, berry blast, green machine	
<b>Mimosa or Bloody Mary</b>	per drink 12

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\*Attendant fee of 260.00 will apply

# AFTERNOON BREAKS

## Afternoon Breaks

### **POPCORN BREAK** 23

With assorted toppings:

Hot melted butter

Parmesan cheese

Furikake

Arare

Li hing mui powder

Chocolate candies

### **AUTHENTICALLY DELICIOUS** 24

Baked soft pretzel

Garlic herb butter

Chips and dips

Kona sweet potato, yukon potato, taro

Hawaii Island tomato salsa, roasted tomato

hummus, basil pesto

Pepsi® brand soft drinks

### **WHAT YOU CRAVE** 25

Fresh baked assorted cookies

Vanilla ice cream

Oven baked biscotti

Selection of individual bottled milks:

chocolate, strawberry, 2% or skim

### **RECHARGE** 23

Select two flavors of Cliff® Bars:

Blueberry, chocolate almond, peanut butter,

white chocolate

Fresh whole fruit: bananas, apples and oranges

Curry spice gourmet mixed nuts

## Enhancements

**Mimosa or Bloody Mary** per drink 12

**Blended Fruit Smoothies\*** each 14

Strawberry banana, berry blast and green machine

**Local Granola & Yogurt Parfait** each 10

**PB&J** per dozen 26

Homemade lehua honey peanut butter and  
cardamom mango jam

**Strawberries and Mixed Berries** each 8

Served with cream and brown sugar

**Domestic and Imported Cheese  
and Cracker Display** per tray 475

Based on 2 ounces per person. Serves 30

**Shave Ice Station\*\*** per person 12

Choice of (5) flavors:

Banana

Blue raspberry

Coconut

Cotton candy

Fruit punch

Guava

Li hing mui

Mango

Melon

Passion fruit (Lilikoi)

Pineapple

Pink bubblegum

Strawberry

Condensed milk, Li hing powder

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\*Attendant fee of 260 will apply. Minimum guarantee of 30 guests required. Based on 30 minutes of continuous service.

\*\*Price per person. Culinary attendant fee 260.

# SUSTAINABLE OPTIONS - BREAKS

## Sustainable Options - Breaks

Minimum guarantee of 30 guests required  
Based on 30 minutes of continuous service

 **BIG ISLAND FRESH FRUIT PLATTER** per person 15

Assorted fresh local seasonal fruits  
Based on 3 ounces per person. Serves 30 guests

 **CRUDITÉ PLATTER** per person 12

Assorted South Kona vegetables, organic olives, and housemade pesto ranch for dipping  
Based on 3 ounces per person. Serves 30 guests



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# CHILLED LUNCH TABLE

## Chilled Lunch Table

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### **DELI INSPIRED** 56

Mixed greens  
Local papaya, sweet onions, candied mac nut,  
papaya seed dressing  
Fingerling potato salad  
Whole grain mustard, fresh herbs  
Hamakua tomato gazpacho  
Feta cheese, avocado relish, cilantro  
Assortment of charcuteries  
Rare roast beef, smoked turkey, cured ham, pastrami  
Assorted toppings  
Sliced cheeses, lettuce, tomato, sweet onions, herb  
and horseradish mustards, mayonnaise  
Grilled vegetable platter with mustard seed  
vinaigrette  
Assorted artisan breads  
Individual bags of potato chips  
Assorted cookies

## Enhancements

<b>Cauliflower Potato Vichyssoise</b>	9
<b>Roast Leek and Eggplant</b>	
<b>Seared Ahi</b>	market price

# CHILLED LUNCH TABLE

 **FARMERS MARKET\***

58

Mixed greens

Tomatoes, carrots, cucumbers, black olives, asparagus, chopped hard boiled eggs, crispy bacon, crumbled goat cheese, papaya seed dressing, green goddess dressing and balsamic vinaigrette

Proteins (select two)

Fresh day boat catch

Grilled chicken

Grilled herb marinated steak

Seasonal island fruit salad

Pasta salad

Bow tie pasta, shaved red onions, island tomatoes, hot house cucumbers, sliced olives, crumbled feta, herb vinaigrette

Shrimp & asparagus salad

Shaved fennel, sweet onion with Thai chili glaze

Green tea haupia

Li hing pineapple



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# HOT LUNCH TABLE

## Hot Lunch Table

All lunch tables include:

Fresh brewed regular and decaffeinated  
Hawaiian Paradise® coffee, assorted herbal teas

### **PICNIC BASKET** 62

The works potato salad

Kabocha, sweet potato, red potato, smoked bacon,  
horseradish mustard dressing

Waldorf salad

Yogurt, bbq chicken, candy grapes, pickle heart of  
palm, raisins, spiced mac nut

Spiced pork ribs

Caramelized Hamakua mushrooms, garlic confit,  
mustard jus

Herb island catch

Kim chee green papaya, yuzu butter sauce

Corn on the cobb with garlic herb butter

Red ale cassoulet

Black eye pea, black bean, portuguese sausage,  
tarragon

Baked potato bar with sour cream, bacon bits, green  
onion, cheddar cheese and butter

Waimea strawberry shortcake

Lemon vanilla sponge, whipped cream

Li hing pineapple

## Enhancements

### **Gourmet Coffee Bar** 14

Regular and decaffeinated coffee, whipped cream,  
assorted flavored syrups, dark chocolate and white  
chocolate shavings

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# HOT LUNCH TABLE

 **TASTE OF KEAUKOU**

66

Fern shoot with opae  
Shaved Japanese cucumber  
Daikon, tofu, sweet onion and lemon soy dressing  
Sweet potato salad  
Kaffir lime lemongrass and coconut syrup  
Iceberg salad  
Grape tomatoes, feta cheese, mango, pipikaula,  
papaya seed dressing  
Paniolo fried rice  
Smoked portuguese sausage, green onion, shoyu and  
sesame seeds  
Chef's roasted island vegetables  
Slow roasted pork loin  
Fennel, cabbage, apple jus  
Fisherman's island catch  
Corn and mushroom ragout with a citrus beurre blanc  
Coconut cream cake  
Kona coffee chocolate cake



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# HOT PLATED LUNCH

## Hot Plated Lunch

All plated lunch include a starter, an entree, rustic breads and butter, fresh brewed regular and decaffeinated Hawaiian Paradise® coffee, assorted herbal teas

### STARTER

#### Caesar Salad

Local grown baby romaine "caesar salad" tarragon infused tomato tarter, lemon roasted Hamakua mushroom, shaved parmesan cheese

#### Local Baby Mix Field Greens

Sun-dried fruits, crumbled goat cheese, papaya seed dressing

### ENTREE

**Pan Roasted Chicken** 52  
Natural jus, Hawaiian root hash (taro, ulu, sweet potato), sauteed garden greens

 **Mahi Mahi** 56  
"Far east" kaffir lime crusted mahi mahi, stewed kabocha, pearl onion, pickle relish, Thai chili curry

**Short Rib** 54  
Sake braised short rib, slow cooked daikon, Chinese pea, shaved red radish, yukon corn puree, red wine miso

**New York Steak** 58  
New York steak, sauteed alii mushrooms, sweet potato puree

**Garlic Herb Beef Tenderloin** 68  
Yuzu garlic heart of palm puree, abalone confit, candy pearl onion, pomegranate gastrique

**"Mac and Cheese"**  
Penne pasta, asparagus, basil, oyster mushroom, low roasted tomato, boursin cheese sauce and chili spiced garlic bread  
Choice of chicken and bacon per person 45  
Lobster per person 50

## Enhancements

### DESSERT

**Mango Cheesecake** 12  
Vanilla cream, mango coulis

**Strawberry Shortcake** 15  
Lemon vanilla sponge, lavender whipped cream, macerated strawberries

**Cookies and Cream** 14  
Vanilla bean panna cotta, cookie crumbs, minted strawberry



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# GRAB & GO

## Grab & Go

Grab and go lunches include: 43 per box  
Choice of one salad and one sandwich, potato chips, whole fruit, cookie, choice of bottled water or soft drink

### SALADS (SELECT ONE)

Pasta salad  
Local style potato macaroni salad  
Coleslaw

### SANDWICHES (SELECT TWO)

All sandwiches served on artisanal bread

Chicken club sandwich  
smoked bacon, big island tomato, mozzarella, herb aioli

Roast beef  
Caramelized onions, tomato, mixed nalo greens, boursin cheese

Artisanal Italian cold cuts  
Provolone, jalapeno jack cheese, sundried tomato aioli

Carved ham  
Pepper jack, chipotle cranberry chutney, mustard basil aioli

Grilled marinated vegetables  
Balsamic marinated portabella, eggplant, zucchini, white cheddar cheese

## Enhancements

<b>Chocolate Brownie</b>	6
<b>Chocolate Candy Bar</b>	5
<b>Lemon Bar</b>	8
<b>Granola Bar</b>	6

### BENTO BOX\*

Cucumber Maui onion namasu	
Okinawan pumpkin crab potato salad	
Szechuan style eggplant and long beans	
Miso sake butterfish or broiled salmon	
Grilled teriyaki beef	
Chili soy glazed baby bok choy	
Ocean salad	
Pickled ginger	
One protein	per person 44
Two proteins	per person 48

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\*Minimum order of 20

# SUSTAINABLE OPTIONS - LUNCH

## Sustainable Options - Lunch

-  **Chicken BLT** 28  
Grilled free-range chicken breast, organic bacon, local heirloom tomato and local greens on organic whole-grain toast



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## Enhancements

- Organic Grilled Shrimp Caesar Salad** 20  
Island grown baby romaine, creamy caesar dressing and organic garlic crouton
- Assorted Kona Chips** 7
- Regional and Local Cheese Plate with Macadamia Nuts** 14

# RECEPTION TABLE

## Reception Table

**Sushi Display** 675  
Served pre-sliced with soy sauce, wasabi and pickled ginger (75 pieces per tray)

**Imported And Domestic Cheeses** 540  
Smoked gouda, soft French brie, maytag bleu, creamy goat, herbed boursin, monterey jack and Tillamook cheddar, lavosh, crackers and artisan breads  
Based on 2 ounces per person, Serves 30 guests

**Antipasto Display** 540  
Assortment of marinated grilled vegetables, Italian cured meats, prosciutto, salami, capricola, buffalo mozzarella, pepperoni, marinated olives with rustic breads  
Based on 2 ounces per person, Serves 30 guests

 **The Poke Bar\*** per person 32  
Tako poke, kochu jang-hot chili sauce and ginger  
Ahi poke, Maui onion, limu kohou, inomona (kukui nuts) and alae salt  
Tofu and watercress, sesame seed oil, green onion and beansprouts

**Seafood Display** per person 40  
Jumbo shrimp, crab claws, lemon wedges, cocktail sauce, creamy horseradish

## Enhancements

**Shave Ice Station\*\*** per person 12  
Choice of (5) flavors:  
Banana  
Blue raspberry  
Coconut  
Cotton candy  
Fruit punch  
Guava  
Li hing mui  
Mango  
Melon  
Passion fruit (Lilikoi)  
Pineapple  
Pink bubblegum  
Strawberry  
Condensed milk, Li hing powder



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\*Chef labor fee 260 per chef for up to 2 hours. 1 chef per 150 guests.

\*\*Culinary attendant fee 260

# RECEPTION TABLE

 **Vegetables In The Raw Dippers** 340  
Broccoli, cauliflower, celery, carrot sticks, bell peppers, cherry tomatoes, Hamakua mushrooms, and olives served with hummus, and ranch dips  
Serves 30 guests

**Local Style Slider Trio** per person 30  
Locally raised beef, bacon, brie, sautéed mushrooms, crispy onions  
Pulled pork, grilled pineapple relish, red cabbage  
Ahi tuna, shaved beets, spicy sprouts and wasabi mayo

**Taco Station** 495  
Choice of (1) protein: fresh island fish or chicken flour and corn tortillas  
Lettuce, tomato, cheddar cheese, salsa, sour cream and guacamole  
Based on 2 ounces per person. Serves 30

**Cantonese-Style Dim Sum**  
Served with hot mustard, soy sesame scallion and chili sauce  
Shrimp and pork dumpling 8 per piece  
Char siu bao 8 per piece  
Potsticker 7 per piece  
Vegetable shumai 7 per piece

 **Hot Wok Edamame** 32  
Garlic kim chee sesame sauce or steamed with Hawaiian salt  
Based on 3 ounces per person. Serves 10 to 15 guests

 **Chips And Dips** 38  
Island chips, pretzels, Maui onion dip and edamame hummus  
Based on 3 ounces per person. Serves 10 to 15 guests



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# COLD CANAPÉS

## Cold Canapés

**Ahi Poke On Won Ton Chip** 7

Avocado and spicy aioli

**Shrimp Cocktail** 7

 House cocktail sauce, calamansi mango

**Somen Noodle Summer Rolls** 7

Asian slaw and Thai chili sauce

Add shrimp 8

**Bocconcini Mozzarella Balls** 7

 Cherry tomatoes and garden basil

**Asian Oyster Shooters** 10

Lemongrass kaffir lime sake

## Enhancements

**The Poke Bar\*** per person 32

Tako poke, kochu jang-hot chili sauce and ginger

Ahi poke, Maui onion, limu kohou, inomona (kukui nuts) and alae salt

Tofu and watercress, sesame seed oil, green onion and beansprouts

**Antipasto Display** 540

Assortment of marinated grilled vegetables, Italian cured meats, prosciutto, salami, capricola, buffalo mozzarella, pepperoni, marinated olives with rustic breads

Based on 2 ounces per person, serves 30 guests



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\*Chef labor fee 260 per chef for up to 2 hours. 1 chef per 150 guests.

# HOT CANAPÉS

## Hot Canapés

<b>Mini Cast Iron Crab Cakes</b>	9
Hawaiian chili guava aioli	
 <b>Corn Crab Brioche Bread Pudding</b>	8
Big Island Shimeji mushroom, leeks, avocado mustard puree	
<b>Bao</b>	8
Ginger scallion pork hash with mango mustard	
<b>Hot And Spicy Soy Braised Short Ribs</b>	7
Green onion potato puree, kabayaki glaze	
<b>Vegetable Spring Rolls</b>	7
Sea asparagus tomato relish, mango chili dipping sauce	
 <b>Wild Hamakua Mushroom Crostini</b>	7
Tarragon onion leek jam, shaved gruyere cheese	
<b>Kalua Pork Quesadilla</b>	8
House pico de gallo	

## Enhancements

 <b>HOT WOK EDAMAME</b>	32
Garlic kim chee sesame sauce or steamed with Hawaiian salt	
Based on 3 ounces per person. Serves 10-15 guests	



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# ACTION STATIONS

## Action Stations

**Carving Station\*** per person 18  
Slow roasted sea salt rubbed prime rib of beef, au jus sweet rolls, creamy horseradish

**Robatayaki Station\*** per person 18  
Chicken sticks, beef sticks, vegetable kabobs, house smoked pork belly

**Frenched Turkey Breast\*** per person 13  
Garlic herb crusted, cranberry chutney, sweet rolls

**Pasta Station\*** per person 12  
Shredded reggiano parmesan cheese, red pepper flakes, garlic bread,  
Selection of two:  
Penne  
Cheese tortellini  
Fettuccine  
Selection of two:  
Marinara  
Alfredo  
Basil pesto cream

## Enhancements

**Seafood Display** per person 40  
Jumbo shrimp, crab claws, lemon wedges, cocktail sauce, creamy horseradish

**Shave Ice Station\*\*** per person 12  
Choice of (5) flavors:  
Banana  
Blue raspberry  
Coconut  
Cotton candy  
Fruit punch  
Guava  
Li hing mui  
Mango  
Melon  
Passion fruit (Lilikoi)  
Pineapple  
Pink bubblegum  
Strawberry  
Condensed milk, Li hing powder

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\*\*Culinary attendant fee 260

# DINNER TABLE

## Dinner Table

Includes brewed regular and decaffeinated Royal Kona coffee and assorted teas

 <b>OHANA LUAU</b>	110
Fresh fruit display	
Taro rolls w/ mango butter	
Keauhou field green salad w/ assorted dressings	
Island-style fern shoot salad	
Macaroni salad	
Hawaiian purple sweet potato salad	
Steamed white rice	
Poi	
Lomi lomi salmon	
Hawaiian ahi poke w/ onions & red ogo	
Island-style kalua pork	
Fresh island catch	
Teri glazed beef	
Pineapple upside-down cake	
Kona coffee chocolate cake	
Haupia	
Iced Tea	



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# DINNER TABLE

## **ISLAND SEAFOOD BUFFET** 150

Local baby mixed greens, fresh handcut vegetables, assorted dressings

Jumbo shrimp and half shell oysters, house zesty cocktail sauce, grilled lemon

Tomato caprese salad with olive oil and balsamic reduction

Assortment of sushi, wasabi and soy sauce

Sliced fruit platter

Seafood chowder, oyster crackers

Baked potato bar with assorted toppings

Steamed white rice

Corn on the cob

Vegetables of the day

Steamed lobster with drawn butter and lemon

Steamed "Chinese style" day boat catch, ginger-shiitake soy

Southern style crab boil, sweet corn, spicy remoulade

Carving Station\*

Garlic-herb crusted prime rib, creamy horseradish, au jus, mustard and island rolls

Sweet Corner

Chef inspired assorted treats

## Enhancements

Carving selections to choose from - prime rib, steamship, roasted imu pig, turkey

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\*Chef labor fee 260 per chef for up to 2 hours. 1 chef per 150 guests. Minimum guarantee of 40 guests required for buffet menus or a labor charge of 250.00 will apply based on 2 hours of continuous service.

# DINNER TABLE

## **PANIOLO BBQ**

130

Local baby mix field greens with sun-dried fruits, crumbled goat cheese, ranch and papaya seed dressings

Sliced Hamakua tomato salad, mozzarella, basil, port wine

Balsamic reduction

Housemade cole slaw

Sliced fruits and island fruits in season

Baked potato bar, sour cream, bacon bits,

Green onions, cheddar cheese

Sweet corn on the cob, garlic herb butter

Cornbread

Paniolo steak rubbed with Hawaiian salt & pepper

Island catch

Lomi tomato relish, yuzu butter sauce

Grilled chicken thigh, with natural jus

Fresh baked brownies and blondies

Mini banana cream pie

Coconut cream cake

## Enhancements

Enhance your buffet and have your steaks grilled by our chef. Chef labor fee 260 per chef for up to 2 hours.

1 chef per 150 guests.

# DINNER TABLE

## **HAWAIIAN SOUL FOOD**

129

Tomato onion fern shoot salad

Lomi lomi salmon

Hawaiian sweet potato salad

Ahi poke sweet onion ogo

Poi

Steamed white rice

Ulu, taro, sweet potato

Lau lau, whole fish Hawaiian salt ogo, salmon,  
beef, pork

Whole pork, roasted in a traditional Hawaiian  
imu pit

Teriyaki short rib

Dessert

Chef selections of mini desserts

# PLATED DINNER

## Plated Dinner

All plated dinner include:

Rustic breads and butter,  
Fresh brewed regular and decaffeinated  
Hawaiian Paradise® coffee, assorted herbal teas

### THREE COURSE DINNER

115

#### SALAD

Caesar salad  
Baby romaine with hand torn croutons and  
shaved parmesan

#### ENTREES (select one)

##### Sake braised short rib

Slow cooked with daikon, Chinese pea,  
shaved red radish, carrot ginger puree and red  
wine miso sauce

##### Hawaiian kind chicken "huli huli style"

Wok tossed Maui onion & mushroom, lomi  
Hamakua tomato, garlic corn potato puree

##### Thai basil crusted mahi mahi

Chinese long bean, Shimeiji mushroom, kabocha  
ginger puree

### FOUR COURSE DINNER

135

#### SOUPS (select one)

Tomato bisque  
or  
Vichyssoise with shrimp, scallops and crispy leeks  
or  
Sweet corn chowder  
Sweet local grown corn & baby yukon potato

#### SALAD

Waimea farms mix green  
Shaved cucumber, Big Island tomato, feta cheese,  
heart of palm, smoke bacon ranch dressing

#### DUO ENTREE

##### New York strip steak, 5 oz

Hamakua mushroom leek ragout,  
Garlic mash potato

and

##### Grilled fresh catch, 5 oz

Wok fried vegetables, coconut jasmine rice,  
citrus butter

# BUILD YOUR OWN

## Build Your Own

Minimum of three course

### APPETIZER

**Sunshower Farm Basil Compressed Watermelon, Watercress, Pistachio Crusted Goat Cheese, Grilled Tangerine** 16

**Kaffir Lime Salted Scallop** 17  
Compressed tomato, shaved pipikaula, lemongrass haupia puree

**Ahi Sashimi Platter** 25

**Flower Pot Crudité** 25  
Handpicked from our local farmers heirloom carrots, sweet potatoes, baby beets, kabocha squash, Hamakua mushrooms Kona coffee shiitake mushroom powder, with edamame hummus, Thai basil fondue

### SALAD SELECTION

**Local Grown Baby Romaine "Caesar Salad"** 18  
Tarragon infused tomato tartar, lemon roasted Hamakua mushroom, shaved parmesan

**Kamuela Farms Butter Lettuce** 15  
Pickled apple, Big Island baby tomatoes, tarragon mustard vinaigrette

### ENTRÉE SELECTION

**Asian Braised Short Rib** 75  
Big Island mushroom

**Grilled Chicken Breast** 60  
Hamakua mushroom, Hawaiian roots hash natural pan jus

**Broiled Misoyaki Butterfish** 70  
"Oden vegetables", shiitake mushroom, scallion edamame puree, soy butter sauce

**Grilled Fresh Catch with Wok Fried** 72  
Wok fried vegetables, coconut jasmine rice with citrus butter

### VEGETARIAN SELECTION

Based on pricing of entree selection plated dinner enhancements

Grilled portobello stack, tomato zucchini, yellow squash, eggplant garden basil with sweet potato puree wilted chard, evoo drizzle

### DESSERT SELECTION

**Pineapple Upside Down Clafouti** 16  
Coconut meringue, candied ginger, mac nut brittle

**Flourless Chocolate Cake** 18

**Lilikoi Cheesecake with Raspberry Drizzle** 16

All Pricing based per person. Prices do not include 18% service charge and 4.166% Hawaii State Excise Tax and are effective for 2008 only. All prices subject to change. A Portion of the service charge is retained by the hotel to pay for various cost/expenses other than the wages and tips of our employees. Service charge is subject to tax. If you have any concerns regarding food allergies please contact your event manager.

Minimum guarantee of 25 guests required or a labor charge of 250 will apply. Based on 90 minutes of continuous service. Three Course Minimum Required. Consuming raw or undercooked meat, fish, shellfish, poultry or eggs may increase your risk of food-borne illnesses.

# SUSTAINABLE OPTIONS - DINNER

## Sustainable Options - Dinner

-  **Filet Mignon** 82  
Ranch 8 oz. filet mignon served with seasonal organic grilled vegetables, organic garlic mashed potatoes and au jus
-  **Macadamia Nut Crusted Lamb Chops** 76  
Waimea ranch lamb chops with macadamia nut crust served with organic braised artichokes, organic scalloped potatoes and Dijon mustard



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## Enhancements

- Mixed Waimea Baby Field Greens** 15
- Crème Brûlée** 17
- Seared Sea Scallops** 24

## Host

Host bar prices are per drink\*

<b>Top Shelf Brands</b>	16
Koloa Light and Dark Rum, Grey Goose, Bombay Sapphire, Patron Silver, Knob Creek, Jack Daniel's, Crown Royal, Johnny Walker Black, Hennessy Privilege VOSP	
<b>Premium Brands</b>	14
Bacardi Superior, Meyer's Dark Rum, Captain Morgan, Absolut, Tanqueray, Don Julio Blanco, Makers Mark, Jack Daniel's, Canadian Club, Dewer's White Label, Hennessy VS	
<b>House Brands</b>	12
Cruzan Aged Light, Cruzan Rum Black Strap, Smirnoff, Beefeater, Sauza Silver Blue, Jim Bean White Label, Canadian Club, Dewer's White Label, Hennessy VS	
<b>Locally Crafted Beers</b>	10
Kona Longboard Lager, Kona Big Wave, Ola Brew IPA	
<b>Imported Beer</b>	9
Heineken, Corona, Stella Artois, Modelo Especial	
<b>Domestic Beer</b>	8
Budweiser, Budweiser Light, Coors Light, Miller Light, Michelob Ultra	

### Premium Brands Cocktail Package

Domestic beer, premium beer, house red and white wine, Pepsi® brand soft drinks, assorted juices, bottled water

For the first hour	33
Per guest for each additional hour	19

### House Brands Cocktail Package

Domestic beer, premium beer, house red and white wine, Pepsi® brand soft drinks, assorted juices, bottled water

For the first hour	28
Per guest for each additional hour	17

### Limited Bar

Domestic beer, premium beer, house red and white wine, Pepsi® brand soft drinks, assorted juices, bottled water

For the first hour	25
Per guest for each additional hour	12

## Enhancements

<b>Customized Drink</b>	16
Let us create your signature drink to enjoy at your event	
<b>House Red or White Wine by the Glass</b>	10
<b>Mixed Tropical Drinks</b>	16
Mai Tai, Blue Hawaii and Margarita on the Rocks	
<b>Bottled Water</b>	6
<b>Assorted Juices</b>	6
<b>Pepsi® Brand Soft Drinks</b>	6

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\*Bartender fee of \$200 for up to 4 hours of event time. For hosted consumption bars and cash bars, there will be a bartender charge of 200 per bar. One bartender for every 100 guests required.

## Cash

Cash bar prices are per drink and include service charge and applicable taxes\*

All bars include domestic beer, premium beer, house white and red wine, assorted juices Pepsi® brand soft drinks and bottled water

<b>Top Shelf Brands</b>	17
Koloa Light and Dark Rum, Grey Goose, Bombay Sapphire, Patron Silver, Knob Creek, Jack Daniel's, Crown Royal, Johnny Walker Black, Hennessy Privilege VOSP	
<b>Premium Brands</b>	15
Bacardi Superior, Meyer's Dark Rum, Captain Morgan, Absolut, Tanqueray, Don Julio Blanco, Makers Mark, Jack Daniel's, Canadian Club, Dewer's White Label, Hennessy VS	
<b>House Brands</b>	13
Cruzan Aged Light, Cruzan Rum Black Strap, Smirnoff, Beefeater, Sauza Silver Blue, Jim Bean White Label, Canadian Club, Dewer's White Label, Hennessy VS	
<b>Locally Crafted Beers</b>	11
Kona Longboard Lager, Kona Big Wave, Ola Brew IPA	
<b>Imported Beer</b>	10
Heineken, Corona, Stella Artois, Modelo Especial	
<b>Domestic Beer</b>	9
Budweiser, Budweiser Light, Coors Light, Miller Light, Michelob Ultra	

<b>House Wine</b>	11
Red and white wine by the glass	

<b>Non-alcoholic Beverages</b>	7
Assorted Pepsi® brand soft drinks, juices and bottled water	

## Enhancements

<b>Customized Drink</b>	17
Let us create your signature drink to enjoy at your event	

<b>Mixed Tropical Drinks</b>	17
Mai Tai, Blue Hawaii and Margarita on the Rocks	

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## Wine - White

Price is per bottle

### Sparkling Wines

Charles de Fere, Cuvee Jean Louis, France	42
Ruffino, Prosecco, Italy	45
Domaine Chandon, Brut Classic, California	67

### White Wine

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California	35
CasaSmith, Pinot Grigio, "ViNO", Ancient lakes, Washington	42
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand	40
Ferrari-Carano, Fume (Sauvignon) Blanc, Sonoma County, California	44
Magnolia Grove by Chateau St. Jean, Chardonnay, California	35
Chalk Hill, Chardonnay, Sonoma Coast, Sonoma County, California	38
J. Lohr Estates, Chardonnay "Riverstone", Arroyo Seco, Monterey, California, 2013	42
Kenwood Vineyards, Chardonnay, "Six Ridges", Russian River Valley, Sonoma County, California	55
Magnolia Grove by Chateau St. Jean, Rose, California	45

### Sparkling Cider

Martinelli's Organic Sparkling Cider	26
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## Wine - Red

### Red Wine

Line 39, Pinot Noir, California	42
Erath, Pinot Noir, Oregon	52
Mohua Wines, Pinot Noir, Central Otago, New Zealand	60
Terrazas de los Andes, Malbec, "Altos del Plata", Mendoza, Argentina	38
Magnolia Grove by Chateau St. Jean, Merlot, California	35
Beringer Vineyards, Merlot, "Founders Estate", California, SUA	38
Canoe Ridge Vineyard, Merlot, "The Expedition", Horse Heaven Hills, Washington	40
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California	35
Louis M. Martini, Cabernet Sauvignon, Sonoma County, USA	40
Avalon, Cabernet Sauvignon, California, USA, 2016	58
The Hess Collection, Cabernet Sauvignon, "Allomi Vineyard", Napa Valley, California, USA	84

**If you do not see your preferred wine, please let us know.**