



savor.
2007 BANQUET MENUS



PLATED DINNER

All Plated Dinners are a minimum of three (3) courses and include an assortment of Rolls and Butter, Iced Tea, Fresh Brewed Royal Kona Coffee, Decaffeinated Coffee and Assorted Fragrant Teas.

Minimum of 30 Guests—An additional Labor Charge will be automatically applied at all served events which do not meet the required guest minimums

COLD APPETIZERS

Chilled Shrimp Martini with Cocktail Sauce, Lemon Wedge

Roast Vegetable Napoleon with Basil & Tomato Coulis

Blue Crab Martini with Avocado & Mango

Mahi-mahi Ceviche on Micro Greens, Roast Red & Gold Pepper & Sautéed Fresh Fennel

Ginger Chicken with Soba Noodle

Kaffir Lime Leaves Curried Jasmine Rice & Grilled Beef Kalbi

HOT APPETIZERS

Ravioli of Mushrooms with Amaretto & Hazelnut Cream Sauce

Grilled Marinated Garlic Shrimp & Scallop, Shaved Fennel & Tomato Avocado Salsa

Seafood Pot Sticker on Steamed Oriental Greens, Shiitake Black Bean Sauce

Seared Scallop with Curried Pesto, Creamed Potato, Caramelized Onions & Leeks



SOUPS

Asparagus Soup with Crabmeat

Hot & Sour Scallop & Shrimp Soup

Corn & Mushrooms Egg Drop Soup

New England Style Clam Chowder

Clear Mushroom & Onion Soup with Cheese Straws

Beef Consommé & Won Ton

SALADS

Spinach Leaf, Fennel, Tomato, Mushrooms, Hard-boiled Egg, Hoisin Raspberry Dressing

Garden Greens with Papaya Wedges & Tomato, Papaya Seed Dressing

Nalo Greens, Endives, Poached Pear Fan, Candied Walnuts, Champagne Vinaigrette

Caesar Salad with Anchovy Filets & Parmesan Focaccia Toast

Mozzarella Di Buffalo, Hamakua Tomato, Basil & Extra Virgin Olive Oil

All prices are per person, unless otherwise stated and prices are subject to change without notice. Prices subject to current applicable service charge and state tax. Substitutions to menus are subject to a surcharge.

PLATED DINNER

All Plated Dinners are a minimum of three (3) courses and include an assortment of Rolls and Butter, Iced Tea, Fresh Brewed Royal Kona Coffee, Decaffeinated Coffee and Assorted Fragrant Teas.

Minimum of 30 Guests—An additional Labor Charge will be automatically applied at all served events which do not meet the required guest minimums

POULTRY ENTREES:

Lemongrass Soy Miso Chicken Breast
Macadamia Nut Pesto Chicken Breast with Marsala Sauce
Grilled Chicken Breast with Coconut Curry Sauce
Baked Chicken Breast with Crabmeat in Phyllo & Crab Sauce

FISH ENTREES:

Roast Salmon, Lemon Spinach Leaf & Tomato Basil Coulis
Miso Crusted Butterfish, Green Onions, Pink Ginger Butter Sauce, Fried Rice Edamam
Mahi Mahi with Stir-fried Vegetables & Wasabi Sauce
Steamed Onaga with Chinese Parsley, Ginger, Shiitake, Green Onions
Hawaiian Snapper with a Ginger Scallion Crust, Miso Vinaigrette

SHELLFISH ENTREES:

Spicy Stir-fried Prawns with Ginger Lemongrass Sauce
Seared Jumbo Sea Scallop, Tobiko & Wasabi Mashed Potato
Steam Whole Kona Lobster (1.5lb) Peeled, Whiskey Lobster Sauce & Jasmine Rice
Twin Roast Lobster Tail, Sweet Mashed Potato, Beurre Fondue

MEAT ENTREES:

All steaks served with your choice of sauce, potatoes or rice and seasonal vegetables.
Steaks may be requested Grilled or Sautéed.

New York Steak	Filet Mignon	Roast Prime Rib of Beef *
8 oz.	6 oz.	10 oz.
10 oz.	8 oz.	
12 oz.	10 oz.	

SAUCES:

Pinot Noir, Marsala, Béarnaise, Shiitake Mushroom, Green Peppercorn, or Cognac Peppercorn

POTATOES & RICE :

Double Baked Potatoes, Mashed Potato, Garlic Mashed Potato, Brown Rice, or Jasmine Rice

*Roasted Prime Rib of Beef is served with Au Jus and Horseradish Cream

COMBINATION ENTREES:

Grilled Chicken Breast with Cracked Peppercorn & Roast Salmon with Basil Tomato Coulis
Sake Marinated Shrimp & Scallop with Grilled Chicken with Provolone & Spinach Artichoke Parmesan
Braised Beef Short Rib with Ko Choo Jang Sauce and Garlic Jumbo Shrimp
Grilled Tenderloin of Beef, Broiled Tiger Prawns, Pinot Noir & Basil Sauce
Pinot Noir Grilled Filet of Beef & Mahi-Mahi Dungeness Crab Sauce
Grilled Beef Tenderloin, Roasted Rock Lobster Tail, Yukon Gold Potato, Asparagus

All prices are per person, unless otherwise stated and prices are subject to change without notice.
Prices subject to current applicable service charge and state tax. Substitutions to menus are subject to a surcharge.

PLATED DINNER

All Plated Dinners are a minimum of three (3) courses and include an assortment of Rolls and Butter, Iced Tea, Fresh Brewed Royal Kona Coffee, Decaffeinated Coffee and Assorted Fragrant Teas.

Minimum of 30 Guests—An additional Labor Charge will be automatically applied at all served events which do not meet the required guest minimums



DESSERTS

Sorbet served in Cookie Tulip

Ice Cream Served in Chocolate Cup

New York Style Cheese Cake with Berries

Mango Pudding in Martini Glass with Lychee Sorbet

Coupe of Wild Berries, Vanilla Ice Cream & Grand Marnier Sabayon Sauce

Warm Chocolate Molten Cake with Berries & Tahitian Vanilla Ice Cream\$

Medley of Sliced Fresh Seasonal Fruits & Berries

With your choice of Sorbet or Ice Cream please ask your Manager for the additional charge.

SORBET FLAVORS:

- Coconut
- Lychee
- Mango

ICE CREAM FLAVORS:

- Vanilla
- Chocolate
- Macadamia Nut
- Green Tea

To enhance your dinner experience, we recommend that you pair your dinner with wine. Please refer to our Wine List for selections.



PLATED DINNER

All Plated Dinners are a minimum of three (3) courses and include an assortment of Rolls and Butter, Iced Tea, Fresh Brewed Royal Kona Coffee, Decaffeinated Coffee and Assorted Fragrant Teas.

Minimum of 30 Guests—An additional Labor Charge will be automatically applied at all served events which do not meet the required guest minimums

GALA DINNER

AMUSE BOUCHE

Chef's selection of two (2) cold canapés per guest to be pre-set on the table

FIRST COURSE

Chilled Maine Lobster with Lemon & Garlic Aioli
Micro Greens with Truffle Oil & Relish of Tobiko, Kalamata Olives &
Roast Red Bell Peppers

SECOND COURSE

Choice of one (1):

Beef Consommé with Garden-fresh Peas & Tomato Confit
Mushroom & Truffle Consommé with Cheese Straw

THIRD COURSE

Choice of one (1):

Soy-braised Beef Short Rib with Ko Choo Jang Sauce & Sea Bass Misoyaki
Sautéed Filet Mignon, Madeira Truffle Sauce, Potato Galette & Vegetable Medley
Broiled Filet Mignon with Madeira Truffle Sauce & Island Snapper
with Champagne Sauce
Asian-inspired Steamed Island Snapper, Steamed Jasmine Rice & Choy Sum

FOURTH COURSE

Choice of one (1):

Seasonal Mixed Berries with Sabayon
Ice Cream Bombe Paired with Fruit Coulis
Warm Chocolate Molten Cake with Berries & Tahitian Vanilla Ice Cream
Mascarpone Ice Cream with Berries and Guava Peppered Jelly with Cognac

FIFTH COURSE

Petit Fours

All prices are per person, unless otherwise stated and prices are subject to change without notice. Prices subject to current applicable service charge and state tax. Substitutions to menus are subject to a surcharge.

DINNER BUFFETS

Dinner Buffets are designed for a maximum 120-minute service

Dinner Buffet menus include Rolls & Butter, Iced Tea, Fresh Brewed Royal Kona Coffee, Decaffeinated Coffee and Assorted Fragrant Teas.

Minimum of 100 guests— For groups under 100 people, a surcharge will be applied in the difference between the confirmed guest count and 100 person minimum.

INTERNATIONAL BUFFET (Page 1 of 2)

CARVED ENTRÉE SELECTION

A carving station sets the base for your dinner buffet menu and includes a chef to carve for your guests

Whole Tenderloin of Beef with Madeira Sauce, Creamy Horseradish

Prime Rib of Beef with Rosemary, Au jus, Creamy Horseradish & Dijon Mustard

Chinese Roast Suckling Pig with Steamed Buns, Sweet & Sour Sauce & Plum Sauce

Slow-roasted Steamship of Beef Au jus, Horseradish, Mustard & Mayonnaise

Baked Farmer John Ham with Pineapple Sauce & Mustard Honey

Whole Roast Turkey with Gravy, Mayonnaise & Cranberry Sauce

SOUP—Please select one (1):

Chinese Hot & Sour Soup

Corn & Mushrooms Egg Drop Soup

Corn & Clam Chowder with Coconut, Lemongrass & Thai Curry

New England Style Clam Chowder

SALADS—Please select five (5):

Caesar Salad with Romaine Lettuce, Parmesan, Anchovies, Focaccia Croutons

Cantonese Chicken Salad with Tangy Dressing

Bay Shrimp Tomato Salsa & Avocado

Tossed Green Salad with Ranch Dressing, Vinaigrette & Oriental Dressing

Spinach Salad with Egg, Tomato, Onions, Bell Pepper & Mustard Dressing

Sliced Hamakua Tomato & Cucumber, Balsamic, Kalamata Olives, Papaya Seed Dressing

Asparagus with Balsamic Vinaigrette

Tortellini Salad with Basil & Bell Pepper

Local-Style Potato & Macaroni Salad

Tuna & Tofu Salad, Sweet Chili Soba Sauce

& Chinese Parsley

Surimi Salad with Celery, Sweet Chili & Mayonnaise

Ocean Salad with Somen Noodle

Taegu (Spicy Cuttlefish) & Tri-color Rotelli Pasta

Fried Tofu & Watercress Salad

Long Rice Noodle Salad, Chicken Strips & Peanuts

ENTREES—Please select three (3):

Shrimp & Scallop with Bell Pepper in Black Beans

Crispy Chicken with Lemon Sauce

Oven-roast Chicken with Garlic Jus

Dijon Mustard Oyster Chicken with Shiitake Mushrooms

Sesame Chicken with Honey Mustard Sauce

Roast Duck with Hoisin Sauce

Grilled Garlic Pork Chops

Broiled Beef Kalbi Short Ribs

Mongolian Beef Slow-Roast Pork Basted with Soy & Chili

Broiled Flank Steak Sliced & Served with Mushrooms & Cabernet Sauce

Mahi-Mahi Lightly Sautéed with Herb Butter, Macadamia Nuts & Caper Sauce

Medallion of Salmon topped with Basil Seafood Mousse & Vermouth Cream Sauce

Filet of Steamed Pacific Snapper with Ginger, Cilantro & Green Onions

All prices are per person, unless otherwise stated and prices are subject to change without notice. Prices subject to current applicable service charge and state tax. Substitutions to menus are subject to a surcharge.



DINNER BUFFETS

Dinner Buffets are designed for a maximum 120-minute service

Dinner Buffet menus include Rolls & Butter, Iced Tea, Fresh Brewed Royal Kona Coffee, Decaffeinated Coffee and Assorted Fragrant Teas.

Minimum of 100 guests— For groups under 100 people, a surcharge will be applied in the difference between the confirmed guest count and 100 person minimum.

INTERNATIONAL BUFFET (Page 2 of 2)

POTATOES & STARCHES—Please select two (2):

Baked Potato served with Butter, Sour Cream, Shredded Cheddar Cheese, Green Onions & Bacon Bits
Potato & Swiss Cheese Custard Au Gratin
Char Siu Fried Noodle with Bean Sprouts
Linguini Pasta tossed with Butter & Olive Oil
Steamed White or Brown Rice
Local Fried Rice
Skin-on Mashed Potato

VEGETABLES—Please select one (1):

Stir Fry Oriental Vegetables
Stir Fry Baby Bok Choy with Bacon
Broccoli with Macadamia Nuts
Green Beans with Toasted Almonds
Corn on the Cob
Roast Vegetables—Bell Pepper, Onions & Zucchini paired with Baked Provencale Tomato

DESSERTS—Please select four (4):

Black Forest Cake

Chocolate Dobash Cake

Chocolate Mousse Cake

Chantilly Cake

Haupia Guava Cake

Rainbow Cake

Crème Caramel with Mandarin Orange

Tropical Fruit Salad

Pineapple Upside Down Cake

Tiramisu Cake

Fuji Apple Pie

Key Lime Pie

Macadamia Nut Cream Pie

Custard Pie

Pumpkin Pie

Almond Float

Available as special upgrades to your International Dinner Buffet menu

Whole Salt & Pepper Shrimp

Steamed Snow Crab Legs with Garlic Drawn Butter

DINNER BUFFETS

Dinner Buffets are designed for a maximum 120-minute service

Dinner Buffet menus include Rolls & Butter, Iced Tea, Fresh Brewed Royal Kona Coffee, Decaffeinated Coffee and Assorted Fragrant Teas.

Minimum of 100 guests— For groups under 100 people, a surcharge will be applied in the difference between the confirmed guest count and 100 person minimum.

PANIOLO BBQ

(This buffet is suitable for an outdoor venue only.)

Portuguese Sausage & Bean Soup
Field Greens with Ranch Dressing, Balsamic Vinaigrette & Maui Onion Dressing
Sliced Hamakua Tomatoes, Maui Onions & Cucumbers
Old Fashioned Potato Salad with Bacon
Macaroni Salad Da Kine
Watermelon & Feta Cheese Salad

GRILLED BY YOUR CHEF:

Kiawe Grilled Paniolo Steak
Huli Huli Chicken
Barbecued Baby Back Ribs
Fresh Catch of the Day with Hawaiian Salsa & Avocado
Buttered Corn on the Cob
Baked Potato, Sour Cream, Bacon Bits, Green Onions & Cheddar Cheese
Cornbread & Biscuits

DESSERTS:

Old Fashioned Macadamia Nut Pie
Fuji Apple Pie
Portuguese Sweet Bread Pudding, Vanilla Sauce
Wild Berry Tart
Coconut Cream Cake
Pineapple & Seasonal Melons

A Chef is required per 100 guests and will be charged at \$150.00 for 2 hours

HAWAIIAN LUAU

Fresh Island Pineapple in the Shell 2 per table of 10
Nalo Greens with Papaya Seed & Maui Onion Dressings
Lomi-Lomi Salmon, Cold Salted Salmon, Ripe Tomatoes and Chopped Green Onion in a Crisp, Flavorful Mix
Poi (if available), The Pounded Root of the Ancient Taro Plant
Cucumber Namasu
Sliced Hamakua Tomato with Maui Onion
Island Style Sweet Potato Salad
Hawaiian Char Siu Pork
Pipikaula
Taro Rolls and Guava Flavored Rolls, Sweet Butter

Kalua Pig, Succulent Roast Pork Wrapped in Ti Leaves and Banana Leaves, steamed over red hot rocks
Lau-Lau, Steamed Pork or Chicken with Taro Leaves, Wrapped in Ti Leaves
Beef Teriyaki with Grilled Pineapple and Soy Sauce
Steamed Island Fish with Ginger and Green Onion
Chicken Long Rice, Fork Tender Chicken simmered with Ginger and Long Rice Noodles

Fried Rice Hawaiian-Style
Sweet Potato

Haupia, Thickened Coconut Milk Pudding
Baked Locally Grown Banana with Macadamia Nuts
Oven Baked Cinnamon Dusted Papaya
Pineapple Upside-down Cake
Macadamia Nut Cream Pie
Guava Cake
Coconut Cake

DINNER BUFFETS

Dinner Buffets are designed for a maximum 120-minute service

Dinner Buffet menus include Rolls & Butter, Iced Tea, Fresh Brewed Royal Kona Coffee, Decaffeinated Coffee and Assorted Fragrant Teas.

Minimum of 100 guests— For groups under 100 people, a surcharge will be applied in the difference between the confirmed guest count and 100 person minimum.

HUKILAU

HAWAIIAN STYLE CLAM BAKE

Hawaiian-Style Ahi Poke

Peel & Eat Shrimp with Spicy Cocktail Sauce and Lemon Wedges

Garden Salad, Sliced Hamakua Tomatoes, Maui Onions & Cucumber, Balsamic Vinaigrette & Papaya Seed Dressing

Please select one (1):

Dungeness Crab Stir-fry with Ginger & Black Bean Sauce

Or

Snow Crab Legs (Snap & Eat) with Ginger & Black Bean Sauce

Clam Chowder

Baked Green Lips Mussels with Garlic Butter

Whole Baked Snapper, Ginger, Shiitake, Green Onions & Cilantro

Marinated Garlic & Ginger Roast Whole Chicken

Steam Sweet Corn on the Cob

Rosemary Herbed Red Skin Potato

Fried Rice

Crusty French Bread, Sweet Butter & Olive Oil

DESSERTS:

Key Lime Pie

Pecan Chocolate Chip Bar

Strawberry Short Cake

Wild Berry Tart

Watermelon Wedges & Pineapple Spears



DINNER BUFFETS

Dinner Buffets are designed for a maximum 120-minute service and include Rolls & Butter, Iced Tea, Fresh Brewed Royal Kona Coffee, Decaffeinated Coffee and Assorted Fragrant Teas.

Minimum of 100 guests— For groups under 100 people, a surcharge will be applied in the difference between the confirmed guest count and 100 person minimum.

FLAVORS OF THE PACIFIC

(This buffet is suitable for an outdoor event only.)

JAPANESE

Silky Tofu with Soy Vinaigrette

Pickled Vegetables and Cucumber Namasu Salad

Maki & Nigiri Sushi and California Rolls with Wasabi, Soy Sauce & Pickled Ginger

Somen & Soba Noodles, Green Onions, Wasabi & Dipping Sauce

Kamaboko Selection (Japanese Fish Cake)

Teppanyaki Action Station:

Beef Steak Tips with Garlic Butter

Lemon Wedges, Garlic Aioli, Soy & Soy Mustard

Vegetables

Maui Onions, Red & Green Bell Peppers, Shiitake Mushrooms

Steamed White or Brown Rice

A Chef will be provided complimentary for the Teppanyaki Station.

HAWAIIAN

'Nalo Greens with Papaya Seed & Maui Onion Dressing

Sliced Hamakua Tomato & Maui Onions

Steamed Snapper with Ginger, Macadamia Nuts & Citrus

Lomi Lomi Salmon

Ahi Poke

Pipikaula

Pork Lau Lau

CHINESE

Seafood & Pork Steamed Dim Sum with Soy & Vinegar Dipping Sauce

Roast Duck Peking Style, Plum & Hoisin Sauce and Chinese Parsley with Warm Bao Buns

Chinese Hot & Sour Soup

Salt & Pepper Whole Shrimps, Sweet Chili Sauce

Chop Wui Noodle

Chinese Style Fried Rice

Spicy Szechuan Eggplant

Choi Sum & Oyster Sauce

KONA COFFEE 'N SWEETS—HAWAII

Please select five (5):

Black Forest Cake

Coffee Cake

Haupia Guava Cake

Guava Cake

Chocolate Dobash Cake

Chocolate Mousse Cake

Chantilly Cake

Tiramisu Cake

Pineapple Upside Down Cake

Pumpkin Pie

Fuji Apple Pie

Key Lime Pie

Macadamia Nut Cream Pie OR Custard Pie

Portuguese Sweet Bread Pudding & Vanilla Sauce

Strawberry & Lemon Curd Trifle

Pineapple Spears & Watermelon Wedges

Crème Caramel with Mandarin Orange

Blueberry Banana Trifle

All prices are per person, unless otherwise stated and prices are subject to change without notice. Prices subject to current applicable service charge and state tax. Substitutions to menus are subject to a surcharge.



CHINESE DINNER BUFFETS

Dinner Buffets are designed for a maximum 120-minute service

Dinner Buffet menus include Chinese Tea, Fresh Brewed Royal Kona Coffee, Decaffeinated Coffee and Assorted Fragrant Teas.

Minimum of 100 guests— For groups under 100 people, a surcharge will be applied in the difference between the confirmed guest count and 100 person minimum.

CHINESE DINNER

CARVED ENTRÉE SELECTION

A carving station sets the base for your dinner buffet menu and includes a chef to carve for your guests

Char Siu Pork

Roast Duck Peking Style, Boneless, Warm Bao Buns, Plum & Hoisin Sauce, Chinese Parsley & Greens Onions

Whole Roast Pig, Hoisin Sauce and Warm Bao Buns

Hawaiian Red Snapper, Hong Kong Style Steamed Whole

SOUPS & APPETIZERS

Chinese Hot & Sour Soup

Shrimp & Pork Rice Noodle with Chinese Parsley

Spicy Cucumber & Ginger Salad

Garden Salad with Bean Sprouts, Wonton Strips & Soy Sesame Vinaigrette

Shrimp & Fishcake Salad with Spicy Peanut Sauce

Cantonese Chicken Salad with Tangy Dressing

HOT ENTREES—Please select three (3):

Roast Duck with Hoisin Sauce

Orange Chicken

Char Siu Spare Ribs

Stir Fry Chicken
with Szechuan Eggplant

Oyster Chicken
with Shiitake Mushrooms

Steamed Mahi-mahi
Szechuan Style

Five Spice Pork Loin
with Honey Mustard Sauce

Shrimp & Scallop
with Bell Pepper & Black Beans

Beef with
Straw and Shiitake Mushrooms

Lemon Chicken

Chinese Style “Tempura” Snapper
with Sweet & Sour Sauce

Mongolian Beef

NOODLES & VEGETABLES—Please select three (3):

Char Siu Fried Noodles with Bean Sprouts

Chow Fun

Steamed White Rice

Chinese Style Fried Rice

Stir-Fry Oriental Vegetables

Stir-Fry Baby Bok Choy

Szechuan Eggplant & Bell Peppers

DESSERTS—Please select four (4):

Mochi Roll

Almond Float with Mandarin Orange

Tapioca and Coconut Milk

Eight Treasure Mango Rice Pudding

Medley of Sliced Fresh Seasonal Fruits

Chinese Egg Custard

Sesame Banana Dumplings

All prices are per person, unless otherwise stated and prices are subject to change without notice. Prices subject to current applicable service charge and state tax. Substitutions to menus are subject to a surcharge.

CHINESE DINNER FAMILY STYLE

Chinese Family Style menus include Steamed White Rice, Chinese Tea & Fortune Cookies .

Minimum of 50 guests—For groups under 50 people, a surcharge will be applied in the difference between the confirmed guest count and 50 person minimum.

MENU A "HARMONY"

1 st course	White Fungus with Chicken Soup or Minced Beef with Tofu Soup
2 nd course	Ginger Chicken or Oyster Sauce Chicken
3 rd course	Cashew Shrimp or Spicy Kung Pao Shrimp
4 th course	Roast Duck or Braised Chinese Duck
5 th course	Oyster Beef or Capital Pork Loin
6 th course	Sweet Sour Fish or Curried Fried Island Fish
7 th course	Sam See Noodle or Chop Wui Noodle

MENU B "LONGEVITY"

1 st course	Shrimp Salad with Spicy Peanut Sauce or Fruit Shrimp Salad
2 nd course	Scallop Soup or Eight-Ingredient Winter Melon Soup
3 rd course	Roast Duck & Hoisin Sauce or Crispy Duck, Bao Buns & Plum Sauce
4 th course	Pan Fried Seafood Cake with Chinese Cabbage or Braised Meatballs with Mushrooms & Baby Bok Choy
5 th course	Roast Honey Walnut Scallop or Roast Honey Walnut Shrimp
6 th course	Salt-baked Chicken or Lemon Chicken
7 th course	Beef with Straw & Button Mushrooms or Hong Kong Beef

MENU C "PROSPERITY"

1 st course	Scallop with Crab Meat Soup or Seafood Treasure Soup
2 nd course	Roast Chicken Country Style or Chicken with Ham & Baby Bok Choy
3 rd course	Deep Fried Shrimp Ball with Sweet & Sour Sauce or Shrimp Stuffed with Broccoli Spears
4 th course	Stuffed Duck or Mochi Duck
5 th course	Szechuan Seafood or Seafood in Taro Basket
6 th course	Braised Scallop with Tofu or Braised Scallop with Black Mushrooms
7 th course	Mongolian Beef or Beef with Macadamia Nuts

MENU D "ETERNITY"

1 st course	Triple Chinese Platter
2 nd course	Shark Fin Soup
3 rd course	Fried Stuffed Crab Claws
4 th course	Braised Scallop with Shiitake Mushrooms & Spinach in Oyster Sauce
5 th course	Garlic Baked Stuffed Lobster Tail
6 th course	Taro Duck
7 th course	Steamed Whole Hawaiian Snapper

All prices are per person, unless otherwise stated and prices are subject to change without notice.
Prices subject to current applicable service charge and state tax. Substitutions to menus are subject to a surcharge.

CHINESE DINNER FAMILY STYLE

Chinese Family Style menus include Steamed White Rice, Chinese Tea & Fortune Cookies.

Minimum of 100 guests— For groups under 100 people, a surcharge will be applied in the difference between the confirmed guest count and 100 person minimum.

CHINESE FAMILY-STYLE ENHANCEMENTS

Available as special upgrades to your Chinese Family-Style Dinner Menu



FRIED RICE

SOUPS

Please select one (1):

Hot & Sour Scallop & Shrimp Soup

Dry Scallop, Corn & Egg-Drop Soup

MEATS & SEAFOOD:

Roast Duck with Jelly Fish Salad

Chinese BBQ Meat & Green Papaya Salad

Sautéed Boneless Chicken with Black Fungus in Abalone Sauce

MEATS & SEAFOOD:

Shrimp & Scallop in Curry Sauce with Fried Haupia

Sautéed Beef Tenderloin with Sugar Snap Peas & Spicy XO Sauce

Dungeness Crab with Black Beans, Salt & Pepper

Lobster with Curry Sauce

& Fried Haupia

Steamed Snapper Hong Kong Style

SORBET FLAVORS:

- Coconut
- Lychee
- Mango

ICE CREAM FLAVORS:

- Vanilla
- Chocolate,
- Macadamia Nut
- Green Tea

DESSERTS

Almond Pudding

Ice Cream with Fortune Cookies

Choice of one (1) Ice Cream Flavor Almond Float

Sorbet with Fortune Cookies

Choice of one (1) Sorbet Flavor

Vanilla Ice Cream on Chinese Custard Cake

Mango Pudding in Martini Glass

Medley of Fresh Seasonal Melons & Berries

DESSERTS

Black Sesame Sweet Roll

Water Chestnut Cake & Vanilla Ice Cream on

Chinese Custard Tart

Mango Mousse Cake & Green Tea Ice Cream

Dragon Tail Pate a Choux Pearl Tapioca Mango Pudding,

Vanilla Mocha Mousse Cake

Dragon Tail Pate a Choux Azuki Bean Mousse Cake

Mango Pudding, Red Bean Cake, Vanilla Ice Cream

All prices are per person, unless otherwise stated and prices are subject to change without notice. Prices subject to current applicable service charge and state tax. Substitutions to menus are subject to a surcharge.