



savor.
2007 BANQUET MENUS



PLATED LUNCHEONS

All Plated Luncheons 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. Served lunches are designed for a 90-minute service.

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

SOUPS

Asparagus Cream Soup
Hot & Sour Chicken Soup
Corn & Mushroom Egg Drop Soup
New England Style Clam Chowder
Maui Onion Soup with Cheddar & Caraway Seed Sliced Baguette
Uncle Louis' Favorite Portuguese Bean Soup

SALADS

'Nalo Greens with Papaya Wedges & Tomato, Papaya Seed Dressing
Mimosa Salad with Butter Lettuce, Tomato, Chopped Egg & Vinaigrette
Field Greens, Hamakua Tomato, Herbed Avocado Dressing & Crispy Won Ton
Spinach Leaves with Vine-ripe Tomato, Egg Salad & Caesar Dressing
Butter Lettuce, Watercress, Endive, Shallot Dressing

ENTRÉE SALADS:

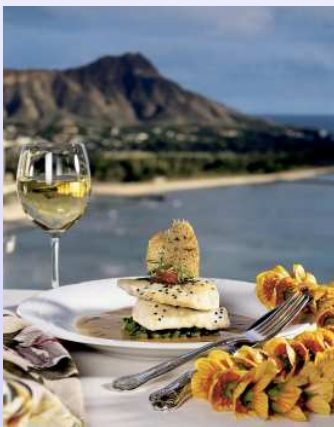
Chilled Grilled Shrimp Salad, Sliced Papaya & Avocado (5 Shrimp per serving)
Caesar Salad Crisp Romaine Lettuce with Caesar Style Dressing with Chicken
With Broiled Salmon (4 oz per serving)
With Shrimp (5 Shrimps per serving)

ENTREES:

(All served with appropriate fresh vegetables & potatoes or rice.)
Pacific Snapper with Ginger, Chinese Parsley and Shiitake Mushrooms
Roast Salmon with Citrus Spinach Leaves, Tomato Basil Sauce
Roast Half Chicken with Dijon Mustard or Garlic jus
Roast Half Chicken with Soy Ginger, Fried Rice
Grilled Beef Ribs "Kalbi" Style
Sliced Roast Flank Steak, Garlic Mashed Potato, Medley of Vegetables
Ham & Cheese and Tuna Croissant served with Local-Style Potato & Macaroni Salad

DESSERTS:

Chocolate Mousse
Pecan Squares with Vanilla Bean Sauce
Mango, Pineapple, & Banana Trifle
Medley of Chopped Fresh Seasonal Fruits
Ice Cream & Wafer Cookie
Choice of one (1): *Vanilla, Chocolate, Macadamia Nut or Green Tea*
Sorbet & Wafer Cookie
Choice of one (1): *Coconut, Lychee or Mango*



All dishes are served. To aid speed of service, we offer pre-setting of Salads, Cold Appetizers & Desserts

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 CHINESE LUNCHEONS

All Plated Luncheons are a minimum of three (3) courses and include Chinese Tea. Served lunches are designed for a 90-minute service.

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

FIRST COURSE:

(Please select one(1) from the following.)

- Hot & Sour Chicken Soup
- Corn & Mushroom Egg Drop Soup
- Chinese Chicken Salad with Tangy Dressing
- Garden Salad with Bean Sprouts, Wonton Strips & Sesame Soy Vinaigrette

ENTRÉE SELECTIONS:

(Please select one (1) entrée from the following.)

Good Fortune A

- Pan-fried Snapper with Eight Treasure, Hot Bean Sauce, Shanghai-style Noodles
- Cantonese-style Baked Half Chicken with Shiitake Mushrooms, Jus & Egg Fried Rice

Good Health B

- Kung Pao Chicken (Szechuan style), Pan Fried Fish Cake, Braised Tofu & Fried Rice
- Sesame Chicken, Sweet & Sour Sauce, Tofu & Bay Shrimp, Beef Broccoli & Fried Rice
- Char Siu Pork Honey Glaze, Shrimp with Black Beans, Cashew Nut Chicken & Fried Rice

Long Life C

- Pipa Shrimp with Peanut Hoisin Glaze, Garlic Baked Fish Filet with Wasabi Glaze, Pan Fried Scallop Wrap with Bacon in XO Sauce, Steam Baby Bok Choy & Egg Fried Rice
- Five-spice Chicken Breast on Sautéed Leeks & Mushrooms with Spicy Hoisin Glaze, Shrimp & Scallop with Lup Cheong-Ginger Sauce, Steam Bok Choy, Sweet Potato & Mochi Rice
- Beef Tenderloin with Shin Choy, Chicken Breast with Crab Meat Szechuan Sauce, Steam Baby Bok Choy & House Made Taro Cake

DESSERTS:

(Please select one (1) from the following.)

- Almond Float with Mandarin Orange
- Ice Cream & Fortune Cookie
Choice of one (1) Ice Cream Flavor: *Vanilla, Macadamia Nut or Green Tea*
- Sorbet & Fortune Cookie
Choice of one (1) Sorbet Flavor: *Coconut, Lychee or Mango*

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LUNCHEON BUFFETS

Luncheon Buffets are designed for a maximum 60-minute service

Luncheon Buffet menus include 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

DELI LUNCHEON

Portuguese Bean Soup OR Maui Onion Soup with Swiss Cheese Croutons

SALADS—Please select three (3):

- Caesar Salad, Parmesan Cheese, Focaccia Croutons & Caesar Dressing
- Sliced Beefsteak Tomato & Cucumber with Balsamic, Papaya Seed, & Ranch Dressing
- Garden Greens with Balsamic, Papaya Seed, & Ranch Dressing
- Spinach Salad, Chopped Eggs, Tomato, Onions, Bell Pepper, & Mustard Dressing
- Surimi (Imitation Crab) Salad, Celery, Sweet Chili, & Mayonnaise
- Maui Onions & Tomato Salad, Parmesan, & Thai Basil
- Somen and Soba Noodles, Nori, Furikake with Soba Broth
- Taegu (Spicy Cuttlefish) & Tri-color Rotelli Pasta
- Long Rice Noodle Salad, Chicken Strips & Peanuts
- Potato & Macaroni Salad Local Style
- Red Skin Potato Salad with Ranch Dressing & Bacon Bits
- Penne Pasta with Sun Dried Tomato, Roast Garlic & Vegetables
- Silk Tofu with Watercress & Soy Vinaigrette
- Mung Beans Salad with Thai Sweet Chili Sauce & Bell Pepper
- Bean Sprout, Spinach Leaves & Watercress Salad with Sesame Seed Oil
- Tomato & Cucumber Salad with Feta Cheese

DELI MEAT PLATTER:

Sliced Roast Beef, Smoked Turkey, Maple Cured Ham,
Huli Huli Chicken, Sliced Salami,
Hot Coppa Ham with Condiments
Cheddar Cheese, Swiss Cheese & Monterey Jack
Butter Lettuce Leaves, Sliced Hamakua Tomatoes
& Sliced Maui Onions, Pickle Spears
Dijon & Pommery Mustard, Mayonnaise, & Butter
Sliced Wheat, White, Sourdough, & Rye Pinwheel Breads
Maui Potato Chips & Sweet Potato Chips

DESSERTS—Please select three (3):

- Pumpkin Pie, Key Lime Pie OR Custard Pie
- Fresh Fruit Salad with Mint OR Pineapple Spears & Watermelon Wedges
- Lemon Bars or Home Baked Cookies
- Almond Float with Mandarin Oranges
- Pecan Chocolate-Chip Gateau

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ROLL-IN WORKING LUNCHEONS

Minimum 30 guests, Maximum 50 guests

Roll-In Working Lunches are designed for a maximum 60-minute service

Roll-In Lunch menus designed to be served in same room as your meeting and include Fresh Brewed Royal Kona Coffee, Decaffeinated Coffee and Assorted Fragrant Teas.

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

PIZZA

Caesar Salad

Hot Pizza to include:

Three Cheese, Pepperoni with Bell Pepper, & Onions, and

Three Cheese with Chicken

Pineapple Spears & Watermelon Wedges

Brownies



THE BISTRO

Caesar Salad

Pasta Salad with Olives, Roast Garlic & Vegetables

Pineapple Spears & Watermelon Wedges

Croissant Sandwiches:

(Duet of Ham & Swiss Cheese and Turkey & Cheddar Cheese)

Individual Bags of Maui Potato Chips

Candy Bar

THE DELI

Garden Greens, with Balsamic, Papaya Seed & Ranch Dressing

Pasta Salad with Olives, Roast Garlic & Pasta

Salad Primavera

Pineapple Spears & Watermelon Wedges

Sliced Roast Beef, Smoked Turkey, Maple Cured Ham,

Huli Huli Chicken, Sliced Salami,

Cheddar Cheese, Swiss Cheese & Monterey Jack

Butter Lettuce Leaves, Sliced Hamakua Tomato &

Sliced Maui Onion, Pickle Spears

Dijon & Pommery Mustard, & Mayonnaise

Sliced Wheat, White, Sourdough &

Rye Pinwheel Breads

Individual Bags of Maui Potato Chips

Candy Bars

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LUNCHEON BUFFETS

Luncheon Buffets are designed for a maximum 60-minute service

Luncheon Buffet menus include Rolls & 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

WORKING LUNCHEON

SALADS—Please select three (3):

- Garden Greens, with Balsamic, Papaya Seed, & Ranch Dressing
- Spinach Salad, Red Onion, Mandarin Oranges, Crumbled Goat Cheese, Mustard Vinaigrette
- Sliced Beefsteak Tomato & Cucumber with Balsamic, Papaya Seed, & Ranch Dressing
- Cantonese Chicken Salad with Tangy Dressing
- Hawaiian Potato & Macaroni Salad
- Red Skin Potato Salad with Ranch Dressing & Bacon Bits
- Caesar Salad, Parmesan Cheese, Focaccia Croutons, & Caesar Dressing
- Penne Pasta with Sun Dried Tomato, Roast Garlic & Vegetables
- Silk Tofu with Watercress & Soy Vinaigrette
- Surimi (Imitation Crab) Salad, Celery, Sweet Chili, & Mayonnaise
- Mung Beans Salad with Thai Sweet Chili Sauce & Bell Pepper
- Maui Onions & Tomato Salad, Parmesan & Thai Basil
- Somen and Soba Noodles, Nori, Furikake with Soba Broth
- Taegu (Spicy Cuttlefish) & Tri-color Rotelli Pasta
- Tomato & Cucumber Salad with Feta Cheese
- Long Rice Noodle Salad, Chicken Strips & Peanuts

SANDWICHES & WRAPS—(Please select two (2):

- Spinach & Lox Wrap, Honey Ham, Cheese & Lettuce Croissant Sandwich
- Tuna, Lettuce & Croissant Sandwich
- Club Wrap - Lettuce, Bacon, Tomato & Smoked Turkey
- Spinach, Hummus, Eggplant & Bell Pepper Wrap
- Bagel Sandwich, Smoked Salmon, Lettuce, Tomato, Onion, Capers, & Cream Cheese

The following sandwiches are prepared with a choice of Sliced White, Wheat, Seven Grain, Sourdough, or Rye Pinwheel Breads

- Mango Chutney, Chicken Salad & Lettuce
- Eggs Salad & Lettuce
- Smoked Turkey, Lettuce, Tomato & Cheddar Cheese
- Smoked Ham, Lettuce, Tomato & Cheddar Cheese
- Roast Beef, Lettuce, Tomato & Horseradish Mayonnaise
- Tuna Salad, Lettuce, Tomato & Kim Chee
- Club Sandwich with Bacon, Chicken, Swiss Cheese, Lettuce & Tomato

DESSERTS—(Please select two (2):

- Fruit Salad with Mint
- Lemon Bar
- Home Baked Cookies
- Pecan Chocolate Chips Gateau
- Almond Float with Mandarin Oranges

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LUNCHEON BUFFETS

Luncheon Buffets are designed for a maximum 90-minute service

Luncheon 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

SOUP—Please select one (1):
Chinese Hot & Sour Soup
Cream of Mushroom Soup
Corn & Mushroom Egg-Drop Soup

SALADS—Please select four (4):

- Tossed Green Salad with Ranch Dressing, Vinaigrette, & Oriental Dressing
- Spinach Salad, Chopped Egg, Tomato, Onions, Bell Pepper, & Mustard Dressing
- Tortellini Salad with Basil & Bell Pepper
- Local-Style Potato & Macaroni Salad
- Tuna & Tofu Salad, Sweet Chili Soba Sauce, & Chinese Parsley
- Ocean Salad with Somen Noodle
- Somen and Soba Noodles, Nori, Furikake with Condiments
- Taegu (*Spicy Cuttlefish*) & Tri-color Rotelli Pasta
- Fried Tofu Watercress Salad
- Long Rice Noodle Salad, Chicken Strips, & Peanuts
- Surimi (*Imitation Crab*) Salad, Celery, Sweet Chili, & Mayonnaise

RICE, POTATO & PASTA—Please select two (2):

- Steamed White Rice
- Steamed Brown Rice
- Local-Style Fried Rice
- Skin-on Mashed Potato
- Potato & Swiss Cheese au Gratin
- Baked Potato Hash with Garlic, Herbs, Cream & Cheese
- Chinese Fried Noodles
- Linguini Pasta tossed with Butter & Olive Oil

ENTREES—Please select three (3):

- Roast Turkey, Gravy & Cranberry Sauce
- Oven Roast Chicken with Dijon Mustard or Garlic Jus
- Honey Dipped Fried Chicken
- Chicken Katsu with Tonkatsu Sauce
- Crispy Chicken with Lemon Sauce
- Filet of Pacific Snapper Sautéed with Herb Butter, Macadamias & Caper Sauce
- Crab Cake with Tartar Sauce
- Asian Sweet & Sour Pork
- Filet of Steamed Pacific Snapper with Ginger, Cilantro & Green Onions
- Baked Beef Lasagna & Tomato Sauce topped with Mozzarella Cheese
- Broiled Flank Steak Sliced & Served with Mushrooms & Cabernet Sauce
- Traditional Beef Stroganoff with Mushrooms
- Japanese-style Beef & Vegetables Curry
- Steam Pork Lau-Lau
- Slow Roast Pork Baste with Soy & Chili

All Entrée selections are served with a Medley of Hot Seasonal Vegetables and Rolls with Butter.

DESSERTS—Please select four(4):

- Chilled Fruit Salad
- Key Lime Pie
- Rainbow Cake
- Haupia Guava Cake
- Pineapple Upside Down Cake
- Crème Caramel with Mandarin Orange
- Macadamia Nut Cream Pie
- Chocolate Dobash Cake OR Chocolate Mousse Cake
- Custard Pie
- Black Forest Cake
- Chantilly Cake
- Tiramisu Cake

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Luncheon 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.

BBQ

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

Salad Bar:

Garden Greens with Balsamic, Papaya Seed, & Ranch Dressing
Sliced Beefsteak Tomato, Cucumber with Black Olives
Red Skin Potato Salad with Mustard Herb Dressing,
Watermelon & Summer Melon Salad with Feta Cheese
Steamed Edamame

Fresh from the Grill:

Black Angus ½ lb Hamburger Steaks on Kaiser Buns
Chicago Red Hot Dogs with Bell Pepper, Maui Onions, Jalapenos,
& Melted Cheese
Ballpark Franks or Vegetarian Burgers

Condiments:

Cheddar Cheese, Swiss Cheese, & Monterey Jack
Butter Lettuce Leaves, Sliced Hamakua Tomato, Sliced Maui Onion,
& Pickle Spears
Dijon Mustard, Mayonnaise, Relish, & Ketchup

Individual Bags of Maui Potato Chips

From the Self Serve Buffet:

Broccoli & Herbed Grilled Tomatoes
Rotisserie Chicken Rubbed with Five-Spice
Steamed White or Brown Rice
Corn Bread

Dessert:

Island Pineapples Wedges
Crème Caramel with Mandarin Orange
Assorted Cookies

*A BBQ Chef will be provided at no additional charge.

