



savor.
2007 BANQUET MENUS



RECEPTIONS

Please note Beverages are not included.

COLD CANAPES

Maximum 6 selections, order in multiples of 25

Smoked Oysters on Cucumber
Smoked Chicken & Apple Chutney

Ahi Poke in Crisp Won Ton Skin
Lychee Stuffed with Boursin Cheese
Marinated Buffalo Mozzarella Wrapped in Proscuitto Ham
Celery Sticks with Roquefort Cheese
Ham & Boursin Cheese Pinwheel
Grilled Baguette with Tomato & Mozzarella Di Buffalo

Togarashi Ahi Wrapped with Shiso Leaves
Grilled Asparagus Wrapped with Proscuitto Ham
Peppered Beef Tenderloin on Toast with Horseradish
Smoked Salmon Pinwheel on Rye Bread

Cheese Brie with Sun Dried Tomato Chutney on Toast
Belgian Endives with Spicy Ahi Tuna Poke
Country Pate Canape with Cranberry Relish

Belgian Endives with Smoked Kajiki Mousse
Belgian Endives with Chevre Herbed Cheese

The above Cold Canapés are presented on trays for butler service.

A labor fee per 100 guests will automatically be applied to all Receptions requiring Butler passed Canapés.



RECEPTIONS

Please note Beverages are not included.

HOT CANAPES

Minimum 100 pieces per choice

Baked Mushrooms Caps, Spinach Parmesan Cheese & Artichoke

Spanikopita—Spinach & Feta Cheese in Phyllo Pastry

Mini Pizzeta with Tomato & Basil

Cheese Gougere—Cheese Cream Puff

Oriental Spring Roll, Plum Sauce

BBQ Pork Buns

Skewer of Bacon Wrapped Scallop

Pot Stickers (Shrimp or Vegetarian)

Chef's Grandmother's Secret Recipe – Herb Crusted Baked Green Lip Mussels

Chinese Mochi Duck

Mini Manapua

Curried Chicken in Phyllo Pastry

Cheese Gougeres Stuffed with Mushrooms Duxelle & Foie Gras

Shumai (Pork or Shrimp)

Seafood Pot Stickers

Hoisin BBQ Pork Rib

Chicken Satay with Peanut Sauce

Crispy Nori Wrapped Mahimahi with Soy Dipping Sauce

Mini Vegetable Quiche

Baked Oyster Rockefeller

Coconut Shrimp with Mango Sauce

Crispy Shrimp Wrapped with Maui Potato Chips

Thai Aioli Sauce

Rice Cracker Shrimp Tempura

Crabmeat & Shrimp Won Tons

Kalua Pork Quesadillas with Jalapeno Jack Cheese & Black Bean

Shrimps with Cilantro & Tequila Lime Sauce

Whole Crispy Salt & Pepper Shrimp with Sweet Chili Sauce

Kalua Pig & Shiitake Lumpia with Plum Sauce

Beef Teriyaki Brochette

Kalua Turkey & Boursin Cheese Quesadillas

Crab Cake with Coconut Basil Sauce

Parmesan Baked Scallop



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RECEPTIONS

The below stations are designed for guest self-service, as specialty stations at Cocktail Receptions and may be added to Lunch or Dinner Buffets.

COLD DISPLAY STATIONS:

IMPORTED CHEESE DISPLAY

A Selection of Five (5) Whole Imported Cheeses
With Grapes, a Selection of Crackers and Sliced French Baguette
Serves thirty (30) guests

DOMESTIC CHEESE DISPLAY

A Selection of Five (5) Whole & Sliced Domestic Cheeses
With Grapes, a Selection of Crackers and Sliced French Baguette
Serves thirty (30) guests

RAW FRESH SEASONAL VEGETABLE CRUDITE

Served with Olive Tapenade, Ranch Dressing & Blue Cheese Dressing
Serves thirty (30) guests

SLICED TROPICAL FRUIT & SEASONAL MELONS

Served with Cottage Cheese and Honey
Serves thirty (30) guests

AHI TARTAR

Ahi tossed with Asian Seasonings and Avocado
Served with Won Ton Chips

SEAFOOD PLATTERS

Seafood displays are presented on crushed ice. Custom Ice Carvings may be arranged for an additional charge. Minimum order of 100 pieces per item

Jumbo Tiger Shrimp Peeled with Horseradish Cocktail Sauce, Saffron Aioli and Lemon Wedges	Jumbo Shrimp Peel & Eat with Horseradish Cocktail Sauce & Saffron Aioli, Lemon Wedges
Snow Crab Claws Horseradish Cocktail Sauce, Lemon Wedges	Oysters on the Half Shell Shallot Vinegar Dip, Cocktail Sauce & Lemon Wedges
King Crab Legs With Cocktail & Cajun Remoulade Sauce	Medallions of Cold Poached Salmon Dill Crème Fraiche, Lemon & Sliced Baguette

PREMIUM SEAFOOD PLATTERS

Ahi Sashimi Presented on Daikon Strings, with Soy Sauce, Wasabi & Pickled Ginger	Onaga Sashimi Presented on Daikon Strings & Shiso Leaves, with Soy Sauce, Wasabi & Pickled Ginger
Au Sashimi Presented on Daikon Strings, with Soy Sauce, Wasabi & Pickled Ginger	Smoked Salmon Side Capers, Chopped Red Onions, Grated Hard-Boiled Egg, Cream Cheese & Mini Bagels

* 10 lbs per each 100 guests recommended

** Serves 25 guests

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SUSHI PLATTERS

Served pre-sliced in lacquered tray with Soy Sauce, Wasabi, & Pickled Ginger

100 Pieces per order

California Roll
Snow Crab & Avocado

California
Inside-out Tobiko

Tekka Maki
Raw Fish

Hoso Maki
Takuwan or Cucumber

Shiso Maki
Perilla Leaves

Tamago maki
Japanese Egg Omelette

Unagi maki
Freshwater Eel

Inari
Cone Sushi

Futomaki
Mixed Sushi Roll

Chirashi
Sushi Rice platter garnished with
Shiitake, Kampyo, Vegetables, Egg
& Spices
(Serves 25 Guests)

SUSHI BAR

This station is designed as a complete product and are priced to include either a Banquet Captain or Chef. The Sushi bar may be added to Lunch or Dinner Buffet Menus for Cocktail Receptions. (Minimum of 50 guests)

Assorted Nigiri Sushi Made to Order by Chef :

- Spicy Tuna
- Ebi (Shrimp)
- Maguro (Tuna Fish)
- California Rolls
- Tako (Octopus)
- Ika (Cuttlefish)
- Sake (Salmon)
- Temaki Sushi
- Tobiko (Flying Fish Roe)
- Hamachi (Yellow Tail)

Served with Soy, Wasabi & Pickled Ginger

NIGIRI SUSHI PLATTERS

Served pre-prepared in lacquered tray with Soy Sauce, Wasabi & Pickled Ginger

50 Pieces per order

Ebi
Shrimp

Tako
Octopus

Ika
Cuttlefish

Maguro
Tuna Fish

Tobiko
Flying Fish Roe

Sake
Salmon

Hamachi
Yellow Tail

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RECEPTIONS

The following stations each require a Chef Carver for each selection, which will be charged at a per carver per hour fee. Each station includes a selection of Assorted Mini Rolls.

CARVING STATIONS:

BAKED HAM WITH PINEAPPLE GLAZE

Mustard Honey Sauce & Pineapple Sauce
Serves approximately 35 guests

PRIME RIB OF BEEF

Thyme Au jus, Creamy Horseradish
& Dijon Mustard
Serves approximately 25 guests

BEEF TENDERLOIN IN PUFF PASTRY

Mushrooms, Madeira truffle Sauce
Serves approximately 15 guests

ROASTED SIRLOIN OF BEEF

Pinot Noir Sauce & Dijon Mustard
Serves approximately 20 guests

WHOLE TENDERLOIN OF BEEF

Madeira Sauce, Creamy Horseradish
Serves approximately 15 guests

CHINESE ROAST WHOLE ISLAND PIG

Steamed Bao Buns, Sweet & Sour Sauce,
Plum Sauce
Minimum 5 days notice
(No delivery on Sunday, Monday, or Holidays)
Serves approximately 200-250 guests

SLOW-ROASTED STEAMSHIP OF BEEF

Au Jus, Horseradish, Mustard & Mayonnaise
Serves approximately 200 guests

HONG KONG STYLE STEAMED WHOLE HAWAIIAN SNAPPER

Whole Hawaiian Snapper
Six to seven pounds of Fish, with Shitake
Mushrooms, Cilantro, Green Onions, Ginger. Soy
Sauce & Peanut Oil, served with Steam White Rice
Serves approximately 10 guests

WHOLE ROAST TURKEY

Gravy, Mayonnaise & Cranberry Sauce
Serves approximately 30 guests

SALMON FILET IN PUFF PASTRY

Scallop Chervil Mousse & Basil Butter Sauce
Serves approximately 15 guests

ROAST WHOLE CHINESE DUCK PEKING STYLE

Steamed Buns, Green Onions, Chinese Parsley
Plum Hoisin Sauce
Serves approximately 10 guests

GARLIC ROAST NEW ZEALAND RACK OF LAMB

4 racks minimum, 6 chops per racks,
Mint Sauce & Thyme Cabernet Sauce



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RECEPTIONS—HOT ACTION STATIONS

The following stations each require a Chef for each selection, which will be charged at a per chef per hour fee.

SHRIMP & SCAMPI STATION

Served with Herb Linguini

Please select one (1):

Shrimp Sautéed in White Wine, Garlic Butter, Fresh Herbs

Shrimps with Cilantro & Tequila Lime Sauce

Shrimp Flamed with Pernod

* Each includes four (4) shrimp per person

DONBURI STATION

Items cooked to order & presented on Steamed White Rice

Please select two (2):

Sweet & Sour Shrimp Donburi

Stir Fry Chicken & Mushroom Donburi

Garlic Steak Donburi

Egg & Crab Fu Yung Donburi

Teriyaki Eel Donburi

Ahi Poke with Grated Yam Donburi

QUESADILLA STATION

Served with Sour Cream, Salsa, Guacamole, Pico de Gallo Salsa

Please select two (2):

Kalua Turkey & Boursin Cheese Quesadilla

Crabmeat & Cheese Quesadilla

Kalua Pork Quesadillas with Jalapeno Jack Cheese & Black Beans

ITALIAN FRESH PASTA STATION

Served with Freshly Shredded Parmesan Cheese,
Red Pepper Flakes & Spicy Olive Oil & Garlic Bread

Please select one (1) pasta dish per Station:

Fettuccini, Linguini *or* Tagliatelle

Please select (2) sauces:

Carbonara with Pipikaula Cream, Eggs & Hawaiian Beef Jerky

Putanesca Anchovy, Olives, Capers & Spicy Tomato Sauce

Spicy Italian Sausage, Herb Garlic Cheese and Basil

Basil, Pinenuts, Garlic & Parmesan Cheese

Al Vongole with Clams, Garlic & Parsley

Sun Dried Tomato Pesto & Garlic Chicken

Shrimps & Scallops with Crab Sauce

Please select one (1):

Cheese Ravioli with Sicilian Tomato Sauce

Meat Ravioli with Gorgonzola Sauce

Mushrooms Ravioli with Carbonara Sauce





RECEPTIONS—HOT ACTION STATIONS

The following stations each require a Chef for each selection, which will be charged at a per chef per hour fee.

ORIENTAL STIR-FRY STATION

All Stir Fried Dishes include Steamed White or Brown Rice

Please select two (2) items per station:

Char Siu Pork (Two (2) pieces)

Stir-fry Chicken & Vegetables*

Stir-fry Beef & Vegetables*

Fresh Assorted Vegetables

Stir-fried Squid with Dried Red Peppers

For an additional charge upgrade this station with Specialty selections as below:

Stir-fry Shrimp & Vegetables*

Stir-fry Prawns* OR Stir-fry Scallops & Vegetables*

Stir-fry Dungeness Crab with Bell Pepper (Shell-On)

Stir-fry Salty & Crispy Shrimp

Please specify spicy or mild

TEPPANYAKI STATION

(Available for outdoor venue only.)

Sweet Maui Onions, Red & Green Bell Peppers, Shiitake Mushrooms

Salt & Pepper Shrimp

Yakisoba Noodle with Teriyaki Chicken & Vegetables

Beef Tenderloin with Garlic Butter

Lemons Wedges, Garlic Aioli, Soy & Soy Mustard

For an additional charge upgrade this station with Specialty selections as below:

Sea Scallops

Lobster Tails

Fresh Hawaiian Fish

New York Steak with Garlic Chips

TEMPURA STATION

Bell Peppers, Eggplant, Sweet Potato, Mushrooms

Shrimp

Fresh Local Fish

Tentsuyu Dipping Sauce & Mirin Soy Daikon Oroshi

For an additional charge upgrade this station with Specialty selections as below:

Crab

Scallop

Lobster

MESQUITE GRILL (HIBACHI) STATION

(Available for outdoor venue only.)

Served with Cilantro Sweet Chili Aioli, Satay Sauce, Sweet Chili Sauce

Daikon, Carrots, Mint Leaves, Peanuts & Lettuce Cups

Please select three (3):

Beef Teriyaki Brochette

Chicken Satay

Vegetable & Chicken Shishkabob OR Vegetable Shishkabob

For an additional charge upgrade this station with Specialty selections as below:

Vegetables & Beef Tenderloin Shishkabob

Shrimp & Scallop Skewer

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RECEPTIONS—HOT ACTION STATIONS

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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.



TACO STATION

Build your own:

Sautéed Chicken Strips & Shredded Beef

Crispy Flour Tortilla & Soft Flour Tortillas

Shredded Romaine Lettuce

Shredded Cheddar Cheese

Black Bean Corn Salsa

Piquant Ranch Dressing, Sour Cream & Guacamole

TEX-MEX FAJITA STATION

Build Your Own:

Broiled Lime-marinated Skirt Steak

Soft Flour Tortillas

Green Bell Pepper, Sautéed & Grilled Onions,

Tomato, Cilantro, Chilies

Shredded Yellow Cheddar Cheese & Salsa

Sour Cream & Guacamole

CURRY STATION

Thai Green Curry Chicken

Vietnamese Yellow Seafood Curry

Indian Madras Vegetable & Potato Curry

Sweet Mango Chutney, Cucumber Lime Yogurt

Basmati Rice and Jasmine Rice

Shrimp Chips

Naan Bread

RECEPTIONS—DESSERT STATIONS

These stations are designed for guest self-service, as specialty stations at Cocktail Receptions and may be added to Lunch or Dinner Buffets.

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.

CHOCOLATE FOUNTAIN

Three tiers of flowing warm Dark Chocolate or White Chocolate

Four (4) pieces of dipping item(s) per person:

- Marshmallows
- Mini Cream Puff
- Sliced Banana
- Orange Angel Food Cake

Other items available upon request. Prices may vary.

ICE CREAM SUNDAE BAR

Choice of Vanilla, Chocolate or Coffee Ice Cream
 Chocolate Fudge, Butterscotch and Strawberry Sauces
 Whipped Cream, M&M's, Chocolate Sprinkles, Chocolate Chips, Coconut Shavings, Macadamia Nuts, Oreo Cookie Crumbles, Marshmallows, Carnival Sprinkles & Maraschino Cherries

PINEAPPLE TREE

A Selection of Fresh Fruits (Pineapple, Melon, Strawberry & Grapes skewered to a Pineapple "Tree") makes an excellent centerpiece to a Dessert Buffet.

Pineapple Tree—70 Pieces

Large Pineapple Tree—150 skewers

A Fountain Attendant is available to serve your guests at an additional per hour fee.

GRAND DESSERT BUFFET

Minimum 200 guests

Chef's Selection of Assorted Cakes and Pies—6 each
 Assorted Sweet Teasers - Selection of Flavors & Textures served in assorted glassware
 French Pastries—Please select six (6) from the following:

Mini Napoleon	Cream Puff with Strawberry Whipped Cream & Custard	Mini Fruit Tarts
Chocolate Opera	Mini Cream Puff with Dark Chocolate Icing	Macadamia Nut Florentine
Almond Float	Mini Cream Puff with White Chocolate Icing	Mocha Slice
Haupia, Thickened Coconut Milk Pudding	Mini Éclairs with Dark OR White Chocolate Icing	Raspberry OR Mango Mousse

SPECIALTY DESSERT PLATTERS:

- White or Dark Chocolate Covered Strawberries
- Tuxedo Chocolate Covered Strawberries

ASIAN DESSERT TABLE

- Ice Cream
- Sweet Beans
- Tapioca & Coconut Pudding
- Mango Pudding with Pineapple and Li Hing Mui Powder
- Almond Float
- Mochi Rice & Sticky Rice Bars

Your choice of Azuki Bean, Green Tea, Vanilla, Chocolate, Coconut or Pineapple Star Anise

BANANA FLAMBÉ *

Bananas Flamed in Black Rum Sauce
 Served with Whipped Cream & Tahitian Vanilla Bean Ice Cream

CHERRIES JUBILEE *

Black Cherries Flamed in Black Rum Orange Sauce
 Served with Whipped Cream & Tahitian Vanilla Bean Ice Cream

CREPES DESSERT *

Crepe Suzette prepared to order
 Served with Whipped Cream & Tahitian Vanilla Bean Ice Cream

* A Banquet Captain or Chef will prepare to order for your guests and will be charged at an additional per hour fee.

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RECEPTIONS—PACKAGES

These stations are designed for guest self-service, as specialty stations at Cocktail Receptions and may be added to Lunch or Dinner Buffets.

Minimum of 50 guests



BAR & PUPU PACKAGE

The following Hot & Cold Pupus are presented on trays & chafing dishes as part of a buffet station.

COLD:
Chef's Selection of Cold Canapés

HOT:
Chinese Pot Stickers with Spicy Sauce
Mini Egg Rolls with Plum Sauce
Chicken Drumettes with Satay Sauce
Teriyaki Beef Brochettes

(Total of 6 pieces per person)

The prices below include One (1) Hour Hosted Bar:

With Well brand drinks

With Call brand drinks

With Premium brand drinks

ISLAND PUPUS

The following Hot and Cold Pupus are presented on trays & chafing dishes as part of a buffet station.

COLD:
Pipikaula and Papaya
Chef's Selection of Cold Canapés
Assorted Maki Sushi with Soy Mustard
Bay Shrimp Cocktail Martini

HOT:
Teriyaki Beef Brochettes
Chinese Pot Stickers with Soy Mustard Sauce
Chicken Drumettes with Satay Sauce
Mini Egg Rolls with Plum Sauce

(Total of 8 pieces per person)



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