



savor.
2008 Banquet Menus



PLATED DINNER

All plated dinners are a minimum of three (3) courses and include an assortment of rolls & butter, iced tea, fresh brewed Royal Kona coffee, decaffeinated coffee and assorted fragrant teas.

Minimum of 30 Guests—A 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, roasted red & gold peppers & sautéed fresh fennel

Ginger chicken with soba noodle

Kaffir lime leaves curried jasmine rice & grilled beef kalbi

Hot Appetizers

Mushroom raviolis 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, 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 foccacia toast

Mozzarella di buffalo, Hamakua tomato, basil & extra virgin olive oil

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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:

- Roasted 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 mushrooms, 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
- Steamed whole Kona lobster (1.5lb) peeled, whiskey lobster sauce & jasmine rice
- Twin roasted lobster tail, sweet mashed potato, beurre fondue



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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 & roasted 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

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Desserts

Sorbet served in cookie tulip

Ice cream served in chocolate cup

New York style cheesecake 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 add 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.



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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 &
roasted 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

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Journey of Flavors (Page 1 of 2)

CARVED ENTRÉE SELECTION

A carving station sets the base for your dinner table 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 roasted 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 & honey mustard

Whole roasted 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, foccacia croutons & Caesar dressing
- 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

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Journey of Flavors (Page 2 of 2)

ENTREES—Please select three (3):

Shrimp & scallop with bell pepper in black beans
Crispy chicken with lemon sauce
Oven-roasted chicken with garlic jus or Dijon mustard
Oyster chicken with shiitake mushrooms
Sesame chicken with honey mustard sauce
Roasted duck with hoisin sauce
Grilled garlic pork chops
Broiled beef kalbi short ribs
Mongolian beef

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

DESSERTS—Please select four (4):

Black forest cake
Chocolate dobash cake
Chocolate mousse cake
Chantilly cake
Haupia guava cake

Pineapple upside down cake
Tiramisu cake
Fuji apple pie or key lime pie
Almond float
Macadamia nut cream pie

Rainbow cake
Crème caramel with Mandarin orange
Tropical fruit salad
Custard pie
Pumpkin pie

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
Slow-roasted pork basted with soy & chili

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
Roasted vegetables—bell pepper, onions & zucchini paired with baked Provencale tomato

Available as special upgrades to your Journey of Flavors table menu
Whole salt & pepper shrimp (additional)
Steamed snow crab legs with garlic drawn butter (additional)

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Island BBQ

(This menu 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 an additional labor charge 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 & 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 roasted pork wrapped in ti 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 TABLES

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Hukilau

Hawaiian Style Clambake

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 lip mussels with garlic butter

Whole baked snapper, ginger, shiitake, green onions & cilantro

Marinated garlic & ginger roasted 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



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Flavors of the Pacific - (This menu is suitable for an outdoor event only.)

Japanese Station:

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 Station: (A chef will be provided complimentary for the teppanyaki station):

Beef steak tips with garlic butter

Lemon wedges, garlic aioli, soy & soy mustard

Maui onions, red & green bell peppers, shiitake mushrooms

Steamed white or brown rice

Hawaiian Station:

'Nalo greens with papaya seed & Maui onion dressings

Sliced Hamakua tomato & Maui onions

Steamed snapper with ginger, macadamia nuts & citrus

Lomi lomi salmon & Ahi poke

Pipikaula

Pork lau lau

Chinese Station:

Seafood & pork steamed dim sum with soy & vinegar dipping sauce

Roasted duck peking style, plum & hoisin sauce and Chinese parsley with warm bao buns

Chinese hot & sour soup

Salt & pepper whole shrimp, 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 or coffee cake

Pineapple upside down cake

Chocolate mousse cake

Chocolate dobash cake

Blueberry banana trifle

Crème caramel with Mandarin orange

Portugese sweet bread pudding, vanilla sauce

Fuji apple pie or key lime pie

Pineapple spears & watermelon wedges

Chantilly cake or tiramisu cake

Strawberry & lemon curd trifle

Custard pie

Haupia guava cake or guava cake

Macadamia nut cream pie

Pumpkin pie

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CHINESE DINNER TABLE

Chinese dinner table menus include Chinese tea, fresh brewed Royal Kona coffee, decaffeinated coffee and assorted fragrant teas. (120-minute service)

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CHINESE DINNER

CARVED ENTRÉE SELECTION

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

Char siu pork

Roasted duck peking style, boneless, warm bao buns, plum & hoisin sauce, Chinese parsley & greens onions

Whole roasted 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):

Roasted 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

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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.

Pricing is per table of 10 guests.

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	Roasted duck or braised Chinese duck
5 th course	Oyster beef or capital pork loin
6 th course	Sweet and 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	Roasted 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	Roasted honey walnut scallop or Roasted 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	Roasted chicken country style or Chicken with ham & baby bok choy
3 rd course	Fried shrimp ball with sweet & sour sauce or broccoli spear stuffed shrimp
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

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CHINESE DINNER FAMILY STYLE

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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:

Roasted 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

DESSERTS

Almond pudding

Ice cream or sorbet with fortune cookie—choice of one (1) flavor

Almond float

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

Sorbet Flavors

- Coconut
- Lychee
- Mango

Ice Cream Flavors

- Vanilla
- Chocolate,
- Macadamia nut
- Green tea

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