



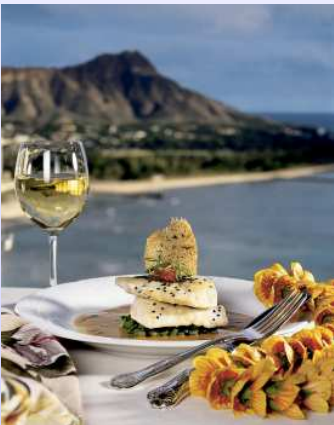
savor.
2008 Banquet Menus



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—A labor charge will be automatically applied at all served events which do not meet the required guest minimums.



All dishes are served.
To aid speed of service,
we offer pre-setting of
salads, cold appetizers &
desserts

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, butter lettuce, tomato, chopped egg & champagne 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)



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—A labor charge will be automatically applied at all served events which do not meet the required guest minimums.

ENTREES:

(All served with appropriate fresh vegetables & potatoes or rice.)

Pacific snapper with ginger, Chinese parsley and shiitake mushrooms

Roasted salmon with citrus, spinach leaves, tomato basil sauce

Roasted half chicken with Dijon mustard or garlic jus

Roasted 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—A 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

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, 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, black beans, cashew nut chicken & fried rice

Long Life C

- Pipa shrimp, peanut hoisin glaze, garlic baked fish filet with wasabi glaze, pan fried scallop wrapped with bacon in XO sauce, steamed baby bok choy & egg fried rice
- Five-spice chicken breast, sautéed leeks, mushrooms, spicy hoisin glaze, shrimp & scallop, Lup Cheong-Ginger sauce, steamed bok choy, sweet potato, mochi rice

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*

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.

LUNCHEON TABLE

Luncheon table menus include iced tea, fresh brewed Royal Kona coffee, decaffeinated coffee and assorted fragrant teas. Luncheon tables are designed for a maximum 60-minute service.

Minimum of 30 guests—A labor charge will be automatically applied at all served events which do not meet the required guest minimums.

Deli Luncheon

SOUP: Portuguese bean soup OR Maui onion soup with Swiss cheese croutons

SALADS—Please select three (3):

Caesar salad, parmesan cheese, foccacia croutons & Caesar dressing	Sliced beefsteak tomato, cucumber, balsamic, papaya seed & ranch dressings
Taegu (spicy cuttlefish) & tri-color rotelli pasta	Maui onions & tomato salad, parmesan & Thai basil
Garden greens, balsamic, papaya seed & ranch dressings	Long rice noodle salad, chicken strips & peanuts
Spinach salad, chopped eggs, tomato, onions, bell peppers, mustard dressing	Surimi (imitation crab) salad, celery, sweet chili, mayonnaise
Potato & macaroni salad local style	Silk tofu with watercress & soy vinaigrette
Somen & soba noodles, nori, furikake with soba broth	Tomato & cucumber salad with feta cheese
Bean sprout, spinach leaves, watercress salad, sesame seed oil	Mung beans salad, Thai sweet chili sauce, bell pepper
Penne pasta, sun dried tomato, roasted garlic & vegetables	Red skin potato salad, ranch dressing & bacon bits

DELI MEAT PLATTER:

Sliced roast beef, smoked turkey, maple cured ham, Huli Huli chicken, sliced salami, hot Coppa ham

Sliced Cheddar, Swiss & monterey jack cheeses

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 or pecan chocolate-chip gateau

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.

ROLL-IN WORKING LUNCHEONS

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.

Minimum 30 guests, maximum 50 guests (60-minute service)

A labor charge will be automatically applied at all served events which do not meet the required guest minimums

Pizza Favorites

Crisp romaine hearts, parmesan cheese, focaccia croutons, Caesar dressing

Hot pizza to include:

Three cheese

Pepperoni with bell pepper & onions

Three cheese with chicken

Pineapple spears & watermelon wedges

Brownies



The Bistro

Crisp romaine hearts, parmesan cheese, focaccia croutons, Caesar dressing

Pasta salad with olives, roasted garlic & vegetables

Pineapple spears & watermelon wedges

Croissant sandwiches:

Ham & Swiss cheese

Turkey & cheddar cheese

Individual bags of Maui potato chips

Candy bars

The Deli

Garden greens with balsamic vinaigrette, papaya seed & ranch dressings

Pasta salad with olives & roasted garlic

Salad primavera

Pineapple spears & watermelon wedges

Sliced roast beef, smoked turkey, maple cured ham,

Huli Huli chicken, sliced salami

Sliced cheddar, Swiss & monterey jack cheeses

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

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.

LUNCHEON TABLE

Luncheon table menus include rolls & butter, iced tea, fresh brewed Royal Kona coffee, decaffeinated coffee and assorted fragrant teas. (60-minute service)

Minimum of 30 guests—A 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):

- Caesar salad, parmesan cheese, foccacia croutons & Caesar dressing
- Taegu (spicy cuttlefish) & tri-color rotelli pasta
- Garden greens, balsamic vinaigrette, papaya seed & ranch dressings
- Spinach salad, chopped eggs, tomato, onions, bell peppers, mustard dressing
- Potato & macaroni salad local style
- Somen & soba noodles, nori, furikake with soba broth
- Bean sprout, spinach leaves, watercress salad, sesame seed oil
- Penne pasta, sun dried tomato, roasted garlic & vegetables
- Sliced beefsteak tomato, cucumber, balsamic, papaya seed & ranch dressings
- Maui onions & tomato salad, parmesan & Thai basil
- Long rice noodle salad, chicken strips & peanuts
- Surimi (imitation crab) salad, celery, sweet chili, mayonnaise
- Silk tofu with watercress & soy vinaigrette
- Tomato & cucumber salad with feta cheese
- Mung beans salad, Thai sweet chili sauce, bell pepper
- Red skin potato salad, ranch dressing & bacon bits

DESSERTS—(Please select two (2):

- Fruit Salad with Mint
- Lemon Bars
- Home Baked Cookies

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

- Spinach & lox wrap, honey ham, provolone cheese, lettuce, croissant sandwich
- Tuna, lettuce & croissant sandwich
- Spinach, hummus, eggplant & bell pepper wrap
- Bagel sandwich, smoked salmon, lettuce, tomato, onion, capers & cream cheese
- Club wrap— lettuce, bacon, tomato, smoked turkey

The following are prepared with a choice of sliced white, wheat, seven grain, sourdough or rye pinwheel breads:

- Mango chutney, chicken salad & lettuce
- Tuna salad, lettuce, tomato & Kim Chee
- Smoked turkey, lettuce, tomato, cheddar cheese
- Smoked ham, lettuce, tomato, cheddar cheese
- Egg salad & lettuce
- Roast beef, lettuce, tomato & horseradish mayonnaise
- Club sandwich, bacon, chicken, swiss cheese, lettuce & tomato

- Almond Float with Mandarin Oranges
- Pecan Chocolate Chip Gateau

LUNCHEON TABLE

Luncheon table menus include rolls & butter, iced tea, fresh brewed Royal Kona coffee, decaffeinated coffee and assorted fragrant teas. (90-minute service)

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 Experience - Page 1 of 2

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 & soba noodles, nori, furikake & 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



LUNCHEON TABLE

Luncheon table menus include rolls & butter, iced tea, fresh brewed Royal Kona coffee, decaffeinated coffee and assorted fragrant teas. (90-minute service)

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 Experience - Page 2 of 2

ENTREES—Please select three (3):

- Roast turkey, gravy & cranberry sauce
- Oven roasted 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, macadamia nuts & 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 oranges
- Macadamia nut cream pie
- Chocolate dobash cake
- Chocolate mousse cake
- Custard pie
- Black forest cake
- Chantilly cake
- Tiramisu cake

LUNCHEON TABLE

Luncheon table menus include rolls & butter, iced tea, fresh brewed Royal Kona coffee, decaffeinated coffee and assorted fragrant teas. (90-minute service)

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 vinaigrette, papaya seed & ranch dressings
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 1/4 lb hamburger steaks on Kaiser buns
Chicago red hot dogs with bell pepper, Maui onions, jalapenos & melted cheese
Ballpark franks or vegetarian burgers

Sliced Cheddar, Swiss & Monterey Jack cheeses
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-spices
Steamed white or brown rice
Corn bread with butter & honey

Dessert:

Island pineapples wedges
Crème caramel with Mandarin oranges
Assorted cookies

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



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.