



savor.
2008 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

The above selections are per piece

Ahi poke in crisp won ton

Lychee stuffed with Boursin cheese

Marinated buffalo mozzarella wrapped in prosciutto 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 prosciutto ham

Peppered beef tenderloin on toast with horseradish

Smoked salmon pinwheel on rye bread

The above selections are per piece

Brie with sun dried tomato chutney on toast

Belgian endives with spicy ahi tuna poke

Country pate with cranberry relish

Belgian endives with smoked kajiki mousse

Belgian endives with chevre herbed cheese

The above selections are per piece

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
Bacon wrapped scallop skewers
Pot stickers (shrimp or vegetarian)
Chef's Grandmother's secret recipe – herb crusted baked
green lip mussels
Chinese mochi duck
Mini manapua

The above selections are per piece

Curried chicken in phyllo pastry
Cheese gougeres stuffed with mushrooms duxelle
& foie gras
Shumai (pork or shrimp)
Seafood pot stickers
Hoisin BBQ pork ribs
Chicken satay with peanut sauce
Crispy nori wrapped Mahimahi with soy dipping sauce

The above selections are per piece

Mini vegetable quiche
Baked oyster rockefeller
Coconut shrimp with mango sauce
Maui potato chip crusted shrimp, Thai aioli sauce
Rice cracker shrimp tempura
Crabmeat & shrimp won tons
Kalua pork quesadillas, jalapeno jack cheese &
black bean
Shrimp with cilantro & tequila lime sauce
Whole crispy salt & pepper shrimp, 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

The above selections are per piece



RECEPTION TABLE

The below stations are designed for guest self-service, as specialty stations at cocktail receptions and may be added to lunch or dinner tables.

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

@ Market Price

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 per 100 pieces	Jumbo Shrimp Peel & eat with horseradish cocktail sauce & saffron aioli, lemon wedges per 100 pieces
Snow Crab Claws Horseradish cocktail sauce, lemon wedges per 100 pieces	Oysters on the Half Shell Shallot vinegar dip, cocktail sauce & lemon wedges per 100 pieces
King Crab Legs Cocktail & cajun remoulade sauce per 100 pieces	Medallions of Cold Poached Salmon Dill crème fraiche, lemon & sliced baguette per 100 pieces

PREMIUM SEAFOOD PLATTERS—* 10 lbs per each 100 guests recommended

Ahi Sashimi Presented on Daikon strings, with soy sauce, wasabi & pickled ginger Market Price *	Onaga Sashimi Presented on Daikon strings & shiso leaves, with soy sauce, wasabi & pickled ginger per lb *
Au Sashimi Presented on Daikon strings, with soy sauce, wasabi & pickled ginger per lb *	Smoked Salmon Side Capers, chopped red onions, grated hard-boiled egg, cream cheese & mini bagels serves 25 guests

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RECEPTION TABLE

The below stations are designed for guest self-service, as specialty stations at cocktail receptions and may be added to lunch or dinner tables.

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

mushrooms, 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 menus for cocktail receptions.

Station is based on 6 pieces per person and a 90-minute service. (minimum of 50 guests)

Assorted Nigiri sushi made to order by chef :

- Spicy tuna
- Ebi (shrimp)
- Maguro (tuna fish)
- California rolls
- Tobiko (flying fish roe)
- Tako (octopus)
- Ika (cuttlefish)
- Sake (salmon)
- Temaki sushi
- Hamachi (yellow tail)

Served with soy sauce, wasabi & pickled ginger

NIGIRI SUSHI PLATTERS

Served pre-sliced 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



RECEPTIONS

The following stations each require a chef carver for each selection, which will be charged a labor charge per carver per hour. 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 shiitake
mushrooms, cilantro, green onions, ginger, soy
sauce & peanut oil
Served with steamed white rice
Serves approximately 10 guests

Whole Roasted Turkey

Gravy, mayonnaise & cranberry sauces
Serves approximately 30 guests

Salmon Filet in Puff Pastry

Scallop chervil mousse & basil butter sauce
Serves approximately 15 guests

Roasted Whole Chinese Duck

Peking Style

Steamed buns, green onions, Chinese parsley
plum hoisin sauce
Serves approximately 10 guests

Garlic Roasted New Zealand

Rack of Lamb

4 rack minimum, 6 chops per rack,
Mint sauce & thyme cabernet sauce

RECEPTIONS—ACTION STATIONS

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

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

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



RECEPTIONS—ACTION STATIONS

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

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

Mushroom ravioli with carbonara sauce



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

RECEPTIONS—ACTION STATIONS

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



Oriental Stir-Fry Station

All stir fried dishes include steamed white or brown rice

Char Siu pork & vegetables (two (2) pieces)

Stir-fry chicken & vegetables*

Stir-fry beef & vegetables*

Fresh assorted vegetables

Stir-fry squid with dried red peppers

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

Yakisoba noodle with teriyaki chicken & vegetables

Salt & pepper shrimp*

Beef tenderloin with garlic butter

Sea scallops

Fresh Hawaiian fish*

New York steak with garlic chips

* Lemons wedges, garlic aioli, soy & soy mustard to accompany these selections.

RECEPTIONS—ACTION STATIONS

These stations are designed for guest self-service, as specialty stations at cocktail receptions and may be added to lunch or dinner tables.

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 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

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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 tables.

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

A fountain attendant is available to serve your guests at
an additional 125 per hour.

Pineapple Tree

A selection of fresh fruits (pineapple, melon, strawberry
& grapes skewered to a pineapple “tree”) makes an
excellent centerpiece to a dessert table.

Pineapple tree—70 skewers

Large pineapple tree—150 skewers

Asian Dessert Table

Ice cream

Sweet beans

Tapioca & coconut pudding

Mango pudding with pineapple & 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 125 per hour.

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 tables.

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.

Grand Dessert Station

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 (per dozen)

Tuxedo chocolate covered strawberries (per dozen)



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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 tables.

Minimum of 50 guests



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)

Bar & Pupu Package

The following hot and cold pupus are presented on trays & chafing dishes as part of a buffet station.

COLD:

Chef's selection of cold canapés

HOT:

Teriyaki beef brochettes

Chinese pot stickers with soy mustard sauce

Chicken drumettes with satay sauce

Mini egg rolls with plum sauce

(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



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