



Banquet Menus

Regular Buffet

SALADS

Toss Green Salad with Dressing
Crudités Platter
Caesar Salad
Fruit Platter
Somen Salad
Pesto Pasta Salad
Cucumber Namasu
Tofu Salad

STARCHES

Rice
Garlic Roasted Yukon Potatoes

Vegetable Du Jour Dinner Rolls and Butter

ENTREES

Braised Boneless Short Ribs
Kalbi
Pulehu Beef
Mahi Mahi with Lemon Caper Beurre Sauce
Tahitian Style Mahi Mahi
Misoyaki Salmon
Furikake Salmon with Shiitake Unagi Cream Sauce
Ahi Patties with Kochujang Vinaigrette
Shrimp Curry
Shoyu Pork
Pesto Pork Loin with Balsamic Glaze
Baked Ham with Guava Pineapple Glaze
Hibachi Chicken
Roast Turkey with Gravy
Chicken Alfredo

Desserts

\$50/pp (Plus GE Tax & Service Charge) = 3 salads • 2 entrées • 1 starch • 2 desserts

\$55/pp (Plus GE Tax & Service Charge) = 4 salads • 3 entrées • 1 starch • 3 desserts

+ **\$15/pp** = Add Snow Crab legs

+ **\$25/pp** = Add King Crab legs

+ **\$15/pp** = Add Prime Rib



Banquet Menus

Hawaiian Buffet

Toss Green Salad with Dressing

Crudités Platter

Sliced Pineapple

Garlic (or Plain) Edamame

Imitation Crab Poke

Okinawan Sweet Potato

Rice

Chicken Long Rice

Kalua Pork

Pork Lau Lau

Haupia

\$30/pp (Plus GE Tax & Service Charge)

+ **\$4/pp** = Poi



Banquet Menus

Lunch Buffet

SALADS

Toss Green Salad with Dressing
Crudités Platter
Pesto Pasta Salad
Pasta Orzo Salad
Tofu Poke Salad
Potato Salad

ENTREES

Hibachi Chicken
Mochiko Chicken
Fried Garlic Chicken
Roast Pork
Crispy Pork Lechan
Kalua Pork with Kai Choi
Seared Basa with Lemon Caper Beurre Blanc Sauce
Steamed Fish Chinese Style
Roast Beef

Rice

Hot Vegetable Medley

\$27/pp (Plus GE Tax & Service Charge) = 2 salads • 2 entrées



Lunch

Sandwich Buffet

SALADS

Tossed Salad
Fried Tofu Poke Salad
Caesar Salad
Oriental Chicken Salad

SANDWICHES

Turkey and Swiss Cheese
Ham and American Cheese
Egg Salad
Chicken Salad
Roast Beef

Baker's Heart™ Cookies

All Sandwiches on mini croissants (or homemade focaccia bread) with lettuce and tomato garnish.

\$15/pp (Plus GE Tax & Service Charge) = 1 salad • 3 types of sandwiches



Breakfast

Continental Breakfast

Assorted Mini Croissants
Assorted Mini Muffins
Assorted Mini Scones
Orange Juice
Guava Juice
Coffee
Tea

\$9/pp (Plus GE Tax & Service Charge)

Breakfast Buffet

Assorted Mini Muffins & Scones

MEATS

Apple Smoked Bacon
Portuguese Sausage
Pork Link Sausage
Ham
Spam

STARCHES

Rice
Brown Rice
Fried Rice
Home Fried Red Potatoes

Scrambled Eggs

Coffee
Tea

\$13/pp (Plus GE Tax & Service Charge) = 2 meats • 2 starches



Ala Carte

Desserts

DESCRIPTION	PRICE
Baker's Heart™ Cookies in Bulk (48 cookies)	\$36
<ul style="list-style-type: none"> ▪ Original Oatmeal Flax Quinoa Cranberry & Chocolate Chip ▪ Oatmeal Flax Quinoa + Peanut Butter Chip ▪ Oatmeal Flax Quinoa + Coconut & Mac Nut ▪ Oatmeal Flax Quinoa + Ulu & Kiawe Flour (add \$3/per order) ▪ Add Platter/Cover (for delivery) 	\$3
Baker's Heart™ Scones (8 lrg/12 med/16 mini)	\$22
<ul style="list-style-type: none"> ▪ Blueberry White Chocolate Chip ▪ Cranberry White Chocolate Chip ▪ Chocolate Chip ▪ Cinnamon & Chocolate Chip 	
Baker's Heart™ Biscotti Bites (54 pieces)	\$30
<ul style="list-style-type: none"> ▪ Double Chocolate Almond ▪ Cranberry Almond 	
Triple Chocolate Brownies (16 pcs)	\$32
<ul style="list-style-type: none"> ▪ Blondies with Chocolate Chips ▪ With Coffee OR Walnuts (add \$1) 	
Morning Glory Bars (24 pcs)	\$36
Chai Masala Tea Cake (24 pcs)	\$36
Almond Cherry & Blueberry Tart	\$45
Flourless Chocolate Cake	\$50
Challah Bread (2 loaves)	\$20
Loaf Cakes (8 large slices)	\$15
<ul style="list-style-type: none"> ▪ Banana Bread (with walnuts, add \$1) ▪ Chai Masala Tea (add \$1) 	
Poppy Seed Bundt Cake	\$25
Apple Cobbler (12 servings)	\$35
Bread Pudding with Crème Anglaise (12 servings)	\$35
Butter Mochi (24 pcs)	\$35
Pumpkin Crunch (15 pcs)	\$45
Lemon Bars (12 pcs)	\$30



Ala Carte

Beverages

(Priced per gallon, except for Bottled Water)

DESCRIPTION	PRICE
Lion's Coffee	\$40
Hot Tea	\$35
Ice Tea	\$35
Plantation Ice Tea	\$40
Tropical Punch	\$35
Juices (Orange, Guava, Pineapple, POG)	\$45
Infused Water (Citrus, Mint, Cucumber)	\$15
Bottled Water (each)	\$1



Ala Carte Bowls/Platters

Salads

(All Bowls/Platters feed 25 people)

DESCRIPTION	PRICE
Toss Green Salad with Dressing	\$30
Chinese Chicken Salad	\$30
Crudités Platter	\$40
Caesar Salad (+ \$2 = Chicken)	\$30
Greek Salad	\$30
Penne Antipasto Salad	\$35
Sun Dried Tomato Orzo Salad	\$30
Macaroni Salad	\$35
Potato Salad	\$35
Japanese Potato and Imitation Crab Salad	\$40
Fruit Platter	\$55
Tofu Salad	\$35
Fried Tofu Poke Salad	\$35
Broccoli Salad	\$35

Starches

(All pans feed 25 people)

DESCRIPTION	PRICE
White Rice	\$20
Brown Rice	\$20
Fried Rice	\$30
Fried Yakisoba Noodles	\$40
Mashed Potatoes	\$30
Roasted Garlic Mashed Potatoes	\$35
Roasted Yukon Potatoes	\$45



Ala Carte Entrée Platters

Chicken or Turkey
(All Platters feed 25 people)

DESCRIPTION	PRICE
Hibachi Chicken	\$55
Mochiko Chicken	\$55
Fried Garlic Chicken	\$55
Chicken Curry	\$65
Chicken Wings (Buffalo, BBQ, Teriyaki)	\$70
Chicken Katsu	\$55
Yakitori Chicken	\$55
Roasted Turkey	\$90
Chicken Stir-Fry	\$65
Chicken Adobo	\$55

Pork
(All Platters feed 25 people)

DESCRIPTION	PRICE
Pork Adobo	\$65
Pork Guisantes	\$65
Roast Pork with Gravy	\$65
Crispy Pork Lechan	\$65
Kalua Pork with Kai Choi	\$70
Guava BBQ Ribs	\$150
Tonkatsu	\$65
Mini Pork Laukaus	\$75



Ala Carte Entrée Platters

Beef

(All Platters feed 25 people)

DESCRIPTION	PRICE
Braised Boneless Short Ribs	\$225
Boneless Kalbi	\$180
Pulehu Ribeye Steak	\$250
Teriyaki Ribeye Steak	\$250
Teriyaki Beef	\$150
Pulehu Short Ribs	\$180
Beef Stew	\$80
Beef Curry	\$80
Hamburger Steak with Gravy	\$85
Meatballs (Teriyaki or BBQ)	\$85
Chop Steak	\$70
Beef Tomato	\$70

Seafood

DESCRIPTION	PRICE
Seared Basa with Lemon Caper Beurre Blanc Sauce	\$115
Steamed Fish Chinese Style	\$115
Ahi Cakes with Wasabi Aioli	\$150
Furikake Tempura Fish	\$115
Miso Salmon	\$180
Miso Butterfish	\$200
Tahitian Mahimahi	\$180
Garlic Shrimp – (3 pc/pp)	\$150