



Sheraton®

PRINCESS KAIULANI

Dinner

ACTION STATIONS

NOODLE BAR

20 per person / minimum 50 people

Noodle bar to include yakisoba noodles, pad Thai noodles, saimin noodles, rice noodles, chicken teriyaki, grill skirt steak, marinated tofu, chopped green onions, sliced jalapenos, bean sprouts, cilantro, teriyaki sauce, yakisoba sauce and miso broth

CARVING STATION

Includes dinner rolls and butter, 150 chef attendant fee required

Turkey

With gravy, cranberry sauce 350 / 25 people

Prime Rib

With roasted garlic au jus and horse radish
850 / 35 people

Ham

With pineapple glaze 375 / 35 people

SLIDER BAR

25 per person / minimum 30 people

Includes house made chips, assorted condiments and pickles

Grilled Chicken

With pineapple curry sauce and Asian slaw

Kalua Pork

With grilled Maui onion relish and roasted jalapeno aioli

Beef Kalbi

With Kochujang aioli and Namul vegetables

RAW BAR

40 per person/ minimum 30 people

Raw bar to include seasonal oysters, peel and eat shrimp, snow crab legs, mussels, steamed clams, cocktail sauce, lemon slices, and mignonette

HOT HORS D'EUVRRES

Edamame Falafel

With cilantro chutney, pickled carrot and fresh cilantro 55 per dozen

Octopus Fritters

With sriracha Aioli and parsley 50 per dozen

Mushroom Arancini

With parmesan cheese and charred tomato chutney
50 per dozen

Crab Cake

With roasted jalapeno and corn salsa and cilantro oil
100 per dozen

Korean Beef Bulgolgi Slider

With marinated vegetable and a Kochujang Aioli 70 per dozen

Adobo

Marinated chicken skewer with mango BBQ sauce, grilled mango and radicchio salad
60 per dozen

Kalua Pork Bao,

Roasted jalapeno aioli and cilantro slaw
65 per dozen

COLD HORS D'OEUVRES

Ahi Poke Tostada

With cilantro green papaya slaw and a wasabi crema
70 per dozen

Deconstructed California Rolls

Snow crab, nori chip, cucumber, tobiko, and avocado
mousse 70 per dozen

Prosciutto Melon Crostini

With basil ricotta cheese and balsamic glaze
55 per dozen

Citrus Poached Shrimp,

With watermelon salsa and feta cheese
60 per dozen

Blistered Cherry Tomato Skewers,

Mozzarella, garlic herb marinade
48 per dozen

Grilled Octopus Bites

Served with marinated cucumbers with a olive
tapenade 60 per dozen

Hamakua Mushroom Poke

Roasted mushroom, grilled scallion, Maui onion and
nori on a taro chip (vegan) 60 per dozen

Warmed Brie

Served with pineapple mostarda and crispy ham on
lavosh 60 per dozen

ENHANCEMENTS

Fruit

Sliced seasonal fruits and berries
7 per person / minimum 30 people

Cheese

Chef's selection of imported or domestic cheeses
accompanied by dried fruits, chutneys, breads and
breadsticks

15 per person / minimum 30 people

Crudités

Oahu farmers seasonal vegetables with
roasted tomato humus and Maui onion dip
8 per person / minimum 30 people

Salmon Market Platter

House smoked salmon, chives, pickled red onion,
capers, crème fraiche and mini bagels 15 per person /
minimum 30 people

Sushi

House sushi selection of maki sushi
7 per person / minimum 30 people

Antipasto

Selection of salumi, grilled and marinated vegetables,
section of cheeses, pickles, breads and crackers
13 per person / minimum 30 people

Miniature Dessert Assortment

Includes assorted miniature cakes, tarts, puffs, and
bars 8 per person/ minimum 30 people

BUFFET

TUSCAN BUFFET

65 per person / minimum 30 people

SOUP

Minestrone

SALADS

Salumi Salad

With cured fennel, parmesan cheese, local tomatoes, olives and a garlic caper vinaigrette

Apple Fennel Salad

With kale, romaine lettuce, goat cheese and candied pecans

ENTREES

Braised Beef Short Rib

In a red wine reduction

Roasted Salmon

With tomato confit

Crispy Prosciutto

With sage chicken and natural jus

SIDES

Fingerling Potatoes

With garlic and rosemary

Sautéed Broccolini

With garlic and chili

Grilled Squash Blend

DESSERT

Tiramisu

Nutella Mouse

Lemon Cake

BEACH BBQ

60 per person / minimum 30 people

SALADS

Old Fashioned Coleslaw

Iceberg & Bleu Cheese Salad

Traditional Potato Salad

ENTREES

Long board IPA braised BBQ Pork

Kalbi Beef Short Ribs with Korean BBQ Sauce

Grill Spicy Mango Chicken Skewers

SIDES

Baked Beans with Portuguese Sausage

Bacon Cheddar Potato Gratin

Grilled Corn on the Cob

Corn Bread

DESSERT

Macadamia Nut Pie

Apple Cobbler

Coconut Macaroons

LUAU MENU

65 per person / minimum 30 people

SALADS

Waipoli Butter Lettuce

With cherry tomatoes, fingerling potatoes, grilled corn and a roasted garlic and jalapeno vinaigrette

Lomi Lomi Tomato Salad

Local yellow tomatoes pickled red onion, mint, spring mix and a creamy herb dressing

ENTREES

Kalua Pork

With cabbage and grilled Maui onion relish

Macadamia Nut Crusted Mahi Mahi,

With Thai basil cream sauce

Chili Glazed Huli Huli Chicken

With Won Bok slaw

SIDES

Steamed Coconut Lemongrass Rice

Baked Okinawa Potatoes

With coconut butter

Stir Fried Long Beans

With sesame seeds

Poi Rolls

DESSERTS

Pineapple Upside Down Cake

Haupia Coconut Cake

Kahlua Chocolate Mousse

DIAMOND HEAD BUFFET

68 per person / minimum 30 people

SALADS

Spring Mix

With local avocado, cherry tomato, Maui onions, cilantro, red wine vinaigrette

Caesar Salad

With local romaine and kale,

Hamakua Tomato,

Shaved parmesan, crostini and a lemon garlic dressing

ENTREES

Paniolo Rubbed Tri tip Steak

With Maui Onions au jus

Spice Rubbed Grilled Chicken

with Malaysian peanut sauce

Seared Mahi Mahi,

Mango pico de gallo

SIDES

Smashed Yukon Potatoes

With horseradish and chive

Grilled Local Vegetables

Dressed with red pepper vinaigrette

Stir Fried Yaki Soba Noodles

With market vegetables

Dinner Rolls

DESSERTS

Macadamia Nut Chocolate Brownies

Warm Banana Bread Pudding

Mango Mousse Cake

PLATED DINNER

Price includes one soup, one salad, one entrée and one dessert, minimum 30 people

SOUPS

Cauliflower bisque
With toasted almonds

Roasted Tomato soup
With basil oil

Clam Chowder

Portuguese White Bean Soup

SALADS

Butter Lettuce Salad
With tomato, avocado, edamame and an avocado lime dressing

Arugula and Beet Salad
Orange, feta cheese, candied walnuts with a red wine reduction

Panzanella Salad
Cherry Tomatoes, watermelon, cucumbers, pickled red onions, grill sourdough with herb balsamic dressing

Spinach and Quinoa Salad
With a curry yogurt dressing, grapes and toasted almonds

ENTREES

Farro Risotto
With Hamakua mushrooms, grilled asparagus and roasted cherry tomatoes 60

Blackened Opakapaka
With pineapple chutney, coconut rice, sautéed choy sum, and a coconut curry sauce 78

Grill Flatiron Steak,
Watercress, blue cheese gratin, roasted mushrooms and garlic-glazed beet 79

Fennel Crusted Salmon,
Chard brussel sprouts, apple puree, fingerling potato and an apple fennel slaw 75

Honey Glazed Airline Chicken
Ginger scented Kobocho squash mash, baby bock choy and a soy ginger nagev 70

DESSERT

Cheesecake
With lilikoi sauce and kiwi mint salsa

Apricot Pistachio Bar
With salted Caramel and toasted pistachio

Key Lime Tart
With lemon crème sauce and vanilla whipped cream

Flourless Chocolate Cake
With vanilla custard and raspberry puree

Prices do not include tax or gratuity. All prices, menu items and hours of operation are subject to change without notice.

Due to licensing requirements and for quality control, all food and beverage served at Hotel must be supplied and prepared by Hotel. Menu prices will be confirmed on Banquet Event Order (BEOs). A service charge, currently 25% of the total food and beverage revenue (plus all applicable taxes), will be added to all food and beverage charges. Included as part of the service charge is a gratuity (currently 77.6% of total service charge) that is paid directly to food and beverage service staff. The remainder of the service charge is retained by Hotel to cover non-itemized costs of the event. No other fee or charge, including administrative fees, set up fees, labor fees, or bartender or food station fees, is a tip, gratuity, or service charge for any employee.