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’EUVERES

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

Panzanela 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 Kobocha 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.