

# Banquet Lunch Menu

## PLATED LUNCH

All plated lunches include soup, salad, entree and dessert, pricing is based on what entree is chosen, client may choose one option each from salad, soup and dessert selections

### SOUPS

Sweet Corn Bisque

With sautéed corn and Crème Fraiche

Roasted Tomato Soup

With basil oil and fresh herbs

Melon Gazpacho

With cucumber, mint and black pepper, crème fraiche (served chilled)

### SALADS

Warm Baby Spinach Salad

Red onion, hardboiled egg, crisp bacon, button mushroom, warm champagne vinaigrette

Caprese Salad

Local Kawamata tomato, buffalo mozzarella, fresh basil, balsamic reduction, fresh cracked black pepper

House Garden Salad

Spring mesclun greens, feta cheese, cherry tomato, carrots, cucumber, papaya seed dressing

Caesar Salad

Hearts of romaine lettuce, house croutons, shaved parmesan and Caesar dressing

## ENTREES

Kalua Pork

6 oz. braise pork shoulder, grilled Maui onions, Okinawa sweet potato mash 37

Flat Iron Steak

6 oz. grilled flat iron steak, local seared Hamakua mushrooms, garlic potato gratin, chimichurri 53

Seared Mahi Mahi

Garlic mashed potato, yuzu butter sauce, with lomi cherry tomato, grilled asparagus 45

Soy Braised Beef Short Rib

Baby bok choy, mushroom risotto, pickled red onion garnish, soy glazed reduction 50

Grilled Jerk Chicken

Mango cilantro salsa, Caribbean pilaf, curry charred cauliflower 45

## DESSERTS

Macadamia Nut Cream Pie

Opera Torte

Strawberry Tapioca with minted whip cream

Hawaiian Haupia Cake



SHERATON  
Princess Kaiulani

## **BUFFET LUNCH**

### **THE SANDWICH BOARD 40**

Served with house made potato chips

#### **SOUP**

Roasted Tomato Soup with basil oil  
and fresh herbs

#### **SALADS**

##### **Pasta Salad**

Seasonal vegetables and S cheddar cheese

##### **Cobb Salad**

Mixed greens, cheddar cheese, bacon,  
julienne carrots, hard-boiled egg, tomatoes  
and blue cheese

#### **SANDWICHES**

##### **Prosciutto**

With salami, arugula salad and roasted pepper  
aioli

##### **House Roasted Beef**

With caramelized onions, sautéed mushrooms  
and blue cheese garlic aioli

##### **Vegetable**

With assorted seasonal grilled vegetables and  
local baby lettuces, aged cheddar cheese and  
roasted tomato aioli

#### **DESSERT**

Assorted Cookies

Warm Brownies

#### **ENHANCEMENTS**

(add on to buffet menu)

##### **Maki Sushi Plater Standard**

Vegetarian Hosomaki - 4 pieces per person 7

##### **Maki Sushi Plater Deluxe**

Vegetarian, California and spicy tuna - 4  
pieces per person 10

##### **Sashimi Platter**

Sliced tuna, salmon, white fish and tako -18

##### **TRIO OF HAWAIIAN CHILLED SEAFOOD 18**

Served with taro chips

##### **Lomi Lomi Salmon**

With tomato, green onions and sweet Maui  
onion, ogo seaweed, sesame oil and shoyu

##### **Fresh Island Ceviche**

Fish marinated with lime and mango juice,  
cucumbers, red onions, jalapenos and cilantro

##### **Local Style Ahi Poke with Ogo**

Diced raw Ahi tuna combined with Maui  
onion, ogo seaweed, sesame oil and shoyu

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.

